

## CHEF'S RECOMMENDATION

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01	<b>Preserved Orange Peel Pork Ribs</b> Deep-fried spare rib marinated with preserved orange peel	九制陈皮骨	29.8
02	<b>Klang Bak Kut Teh</b> Herb soup with pork spare ribs, pork belly, pork tripe, enoki mushroom, tofu puffs and Chinese donut	巴生肉骨茶	22.8
03	<b>Braised Beef Brisket</b> Tender braised beef brisket, daikon with chu hou paste	柱候牛腩煲	35.8
04	<b>Assam Wild Barramundi</b> Deep-fried Barramundi fillet in assam sauce	亚叁野生盲曹鱼柳	29.8
05	<b>Crispy Wasabi Prawns</b> Deep-fried king prawns coated with wasabi mayonnaise served with potato and carrot salad	芥末蝦球	31.8
06	<b>Assorted Mushrooms with home made Tofu</b> Braised tofu with mix fresh mushroom in oyster sauce	鲜菌扒自制豆腐	24.8
07	<b>Salted Egg Australian King Prawns</b> Deep fried king prawns (with shell) tossed in salted egg yolk	黄金大虾	68.8

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Sunday 10% surcharge, Public holidays 15% surcharge.

## ENTREE

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11	<b>Lobak (6pcs)</b> Deep-fried spiced pork roll in bean curd skin	腐皮肉卷	10.8
12	<b>Chargrilled Satay Chicken Skewers (4pcs)</b> Grilled chicken served with peanut sauce	炭烧鸡串	12.5
13	<b>Mini Pork Spring Rolls (6pcs)</b> Served with sweet chilli mayonnaise	迷你春卷	11.8
14	<b>Pan-fried Pork Dumplings (6pcs)</b> Lean pork dumplings with chives and ginger served with red vinegar	香煎饺子	13.8
15	<b>Steamed Prawn Dumplings Spicy Soy (5pcs)</b> Homemade prawn dumpling served with spicy soy	红油水饺	11.5
16	<b>Vegetarian Spring Rolls (2pcs)</b> Filled with celery, cabbage and carrot, served with sweet chilli sauce	上素春卷	8.2
17	<b>Vegeterian Curry Puffs (2pcs)</b> Filled with potato, onion and curry paste	齋咖喱角	9.5

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## ROTI

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21	<b>Plain Roti</b> Flaky bread	面包	7.8
22	<b>Roti with Satay Sauce</b> Flaky bread served with peanut sauce	面包配沙爹汁	9.5
23	<b>Roti Chanai</b> Flaky bread served with curry chicken or beef	面包咖喱鸡或牛	18.8

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## SIDES

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24	<b>Steamed Rice</b>	白饭	3.2
25	<b>Coconut Rice</b>	椰浆饭	3.2
26	<b>Chicken Rice</b>	鸡饭	3.2
27	<b>Curry Sauce</b>	咖喱汁	5.0
28	<b>Satay Sauce</b>	沙爹汁	5.0

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## MAIN

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31	<b>Curry Beef (Rendang)</b> Gently cooked beef with curry and coconut cream	馬來咖哩牛	27.5
32	<b>Malaysian Curry Chicken (Boneless)</b> Gently cooked chicken thigh with curry and coconut cream	馬來咖哩雞	26.0
33	<b>Sweet and Sour Pork</b> Fried cubed pork coated with sweet and sour sauce and fresh pineapple	山楂咕嚕肉	25.5
34	<b>Five-Spice Chicken Ribs</b> Deep-fried chicken ribs, tossed with spices and herbs	椒鹽雞扒	25.5
35	<b>Honey Chicken</b> Strip breast fillet deep-fried in batter coated with favourite honey sauce	蜜糖雞	24.5
36	<b>Sweet and Sour Fish Fillet</b> Deep-fried fish fillet with sweet and sour sauce	甜酸魚片	27.8
37	<b>Four Heaven Vegetables</b> Okra, french bean, eggplant stinky bean stir-fried with chilli shrimp paste	四大天王	22.8
38	<b>Organic Vegetables and Bean Curd</b> Mixed cauliflower, tofu and garlic	有機菜豆腐	22.8
39	<b>Salted Egg French Bean</b> French bean stir-fried with salted egg yolk	黃金四季豆	23.8

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## FAMOUS CURRY LAKSA

All of our laksa comes with yellow noodles, vermicelli, tofu, eggplant, bean shoots, fried shallots and mint.

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41	<b>Combination Curry Laksa</b> Chicken, fish cake and shrimp	什会咖喱啦沙	17.8
42	<b>Chicken Curry Laksa</b> Pan-fried chicken breast	鸡柳咖喱啦沙	16.5
43	<b>Beef Curry Laksa</b> Pan-fried beef	牛咖喱啦沙	17.8
44	<b>Organic Vegetarian Curry Laksa</b> Mixed cauliflowers, green, mushroom, carrot (vegan friendly)	有机菜素咖喱啦沙	16.5
45	<b>Fish Fillet Curry Laksa</b> Deep-fried rocking fillet	魚片咖喱啦沙	17.8
46	<b>Seafood Curry Laksa</b> King prawns, calamari, scallop and fish fillet	海鮮咖喱啦沙	19.8

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## NOODLES IN SOUP

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51	<b>Hainan Chicken Flat Rice Noodles Soup</b> Poached chicken fillet, flat rice noodles and vegetables in a clear chicken broth	滑雞湯河	15.5
52	<b>Har Mee</b> Mix noodles, prawns, pork and egg in prawn broth	檳城蝦湯麵	16.8
53	<b>Assam Laksa</b> Thick vermicelli, cucumber, onion and pineapple in tamarind fish broth	亞三啦沙	17.8
54	<b>Prawn Dumpling Noodles</b> Thin egg noodles, prawn dumplings and vegetables in clear chicken broth	水餃湯麵	16.5
55	<b>Stew Beef Brisket Noodles</b> Stew tender beef brisket and daikon on egg noodles served dry or in soup	牛腩干撈/汤面	19.8
56	<b>Fresh Fish Fillet Thick Vermicelli</b> Fish fillet, pickled vegetable, tofu and tomato in fish broth	生魚片汤瀨粉	22.8

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## RICE

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61	<b>Hainanese Chicken Rice (boneless)</b> 海南鸡饭(去骨)	16.5
	Poached Maryland fillet, served with ginger and chilli sauce	
62	<b>Nasi Lemak Special</b> 特色椰漿飯 雞或牛	18.5
	Unique Malaysian coconut rice dish served with anchovies, peanut, pickled and fried egg with a choice of curry chicken or beef	
63	<b>Curry with Rice</b> 咖哩雞或牛飯	16.8
	Steamed rice served with choice of curry chicken or beef	
64	<b>Five-Spice Chicken Ribs with Rice</b> 椒鹽雞扒飯	16.8
	Deep-fried chicken ribs tossed with spices and herbs, served with chicken rice and mixed salad	

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## STIR-FRIED NOODLES AND RICE

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71	<b>Fried Kuay Teow</b> 炒貴刁	18.5
	Stir-fried flat rice noodle, chicken, shrimps, chilli and chinese sausage	
72	<b>Singapore Noodles</b> 星洲炒米	18.5
	Stir-fried vermicelli, shrimps and chicken in curry paste	
73	<b>Ipoh Fried Noodles</b> 滑蛋炒河	19.5
	Stir-fried flat rice noodles, shrimps, calamari, chicken, fish cake and vegetables topped with egg gravy	
74	<b>Nasi Goreng</b> 馬來炒飯	17.8
	Malaysia style fried rice with chicken, shrimp, onion, egg and curry paste	
75	<b>Organic Vegetarian Fried Rice</b> 有机菜素炒飯	16.8
	Fried rice with dice vegetables and egg	
76	<b>Special Fried Rice</b> 特別炒飯	16.8
	With shrimps, chicken, egg and onion	
77	<b>Duck Fried Rice with Truffle Oil</b> 黑松露鴨粒炒飯	21.8
	Stir-fried diced roast duck, fresh mushroom and snow peas	

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## DESSERTS

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81	<b>Ice Kachang</b>	<b>10.5</b>
	Shaved ice, red bean, grass jelly, lychees, palm seed, sweet corn, evaporated milk and palm sugar	
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82	<b>Chendol</b>	<b>7.8</b>
	Green strands of jelly made from green pea flour with palm sugar and coconut milk, served with/without ice	
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83	<b>Sago Pudding</b>	<b>7.8</b>
	Palm sugar and coconut milk served with/without ice	
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84	<b>Banana Fritter with Ice Cream</b>	<b>10.5</b>
	Deep-fried banana served with vanilla ice cream	

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