

Some of our ingredients...



Mustard Seeds:
Also commonly known as 'Vietnamese mint'. This trailing herb with narrow, pointed, pungent-tasting leaves does not belong to the mint family at all despite its common name. Its flavour resembles coriander, but slightly sharper, and brightens up our Laksa and Assam Fish! The smaller and hotter, whereas the yellow-white variety is larger and milder. It is the cuteness of this spice that inspires the beginning of our restaurant!



Candlenuts
A hard, pale, waxy nut looks like a large hazel nut of 20mm. Good for adding flavour as well as a thickening agent, the nuts are typically ground before use and they should never be eaten raw.



Cardamom
A very aromatic spice of Indian origin, available in forms of pods, whole seeds or ground. These pale green oval pods are tightly packed with spicy, sweet, pungent, brown or black seeds. Pods are lightly bruised or crushed fully before use.



Coconut milk and Cream
Both are made by squeezing freshly grated coconut flesh. The difference is that the cream is richer, and has less water content compared to the milk. They add a subtle touch of the tropical island flavour to the Malaysian cuisine.



Coriander
The aromatic, green leafy herb is the most common herb in Asian cooking. The whole plant is useable - roots, stems and leaves, as well as the seeds. The seeds of coriander can be roasted and ground to get the best effects.



Cumin
Important for the flavours in curry powders and pastes, this nutty flavoured aromatic spice is available both as seeds or ground for curries and pastes.



Curry Leaf
Contrary to popular belief, this spice with its natural, spicy, toasty curry flavour does not come from a "curry plant". Try our Nantum Prawns to experience the magic of these small, pointed, little leaves.



Dried shrimp
Tiny, salted shrimps that have been dried in the sun. Add real good flavours to dishes and sauces. Care should be taken as they can be intensely flavoured and salty. They are usually roasted before use.



Galangal
While related to ginger, its taste is different from ginger. Pinkish in colour, galangal has a distinctively citrusy, earthy aroma.



Fish Sauce
A brown, salty sauce with a characteristic 'fishy' smell. This is traditionally made from small fish that has been fermented under the sun for a long time.



Laksa Leaf
Also commonly known as 'Vietnamese mint'. This trailing herb with narrow, pointed, pungent-tasting leaves does not belong to the mint family at all despite its common name. Its flavour resembles coriander, but slightly sharper, and brightens up our Laksa and Assam Fish! The smaller and hotter, whereas the yellow-white variety is larger and milder. It is the cuteness of this spice that inspires the beginning of our restaurant!



Lemon Grass
This highly aromatic, thick-skinned herb goes well with many Asian dishes. Often the tough, outer stem is first removed and then thinly chopped before using. This lemon grass is great with 'Spicy Prawns'.



Palm Sugar
This richly aromatic sugar, extracted from various palm is available in blocks or jars and ranges from pale gold to dark brown. This is a key ingredient of our 'Sago Gula Melaka', a well-loved Malaysian dessert of sago pudding, bruised or crushed fully before use.



Pandan Leaf
Used in both savoury and sweet dishes, this long, mildly aromatic leaf is good for wrapping parcels of food to lend a subtle but distinctive flavour to rice dishes.



Red Asian Shallots
These small but potent reddish/purple onions give a strong concentrated flavour.



Saffron Threads
This reddish orange thread-like stigmas of a crocus flower is considered as the most expensive spice in the world. However, only a very small amount is needed to give a vivid colour and a subtle flavour!



Shrimp Paste
A pungent brown paste made by salting, fermenting and grinding shrimp cut into fist-sized rectangular blocks. Try our 'Sambal Eggplant' and have a go with this amazing sauce. Its fragrance is so unique and exotic. It may not be everybody's cup of tea, but many have become a big fan of it!



Star Anise
An eight-pointed dried pod enclosing many tiny shiny seeds. The seed pods add distinctive aniseed taste to long-simmered meat and poultry dishes.



Tamarind
This spice adds a sour nose to Malaysian dishes. It has a fruity, tart flavour and is a large bean-like pod. The originally acidulous flesh of the tamarind tree fruit can be available as a dried shelled fruit, a block of compressed pulp or as a puree or concentrate.



Turmeric
Belonging to the ginger family, and available in both fresh and dried form, turmeric is best known as a powder. It is often used to colour food to deep yellow or orange. It has a bitter, pungent flavour. Care should be taken when using turmeric as it will stain your hands and clothes.

Appetisers

A1. Chicken Satay/Beef Satay
Skewered slices of marinated chicken or beef served with onion, cucumber & peanut-laden satay sauce \$9.50

A2. Curry Puff (Vegetarian)
Deep fried flaky pastry with curry filling of kumara & potato \$6.50

A3. Cucur Udang (Prawn Fritter)
Crispy prawn fritters served with satay sauce or sweet chilli sauce \$7.50

A4. Prawns & Chicken Wonton
Deep fried prawn & chicken wontons \$6.50

A5. Spring Roll (Vegetarian)
Crispy spring rolls with mushrooms and vegetables \$6.00

A6. Chef's Mixed Platter (for 2)
Selection of Chicken Satay, Spring Rolls, Curry Puffs & Prawn Crackers served with satay sauce & sweet chilli sauce \$11.00

A7. Spring Roll (Vegetarian)
Crispy spring rolls with mushrooms and vegetables \$6.00

A8. Chef's Mixed Platter (for 2)
Selection of Chicken Satay, Spring Rolls, Curry Puffs & Prawn Crackers served with satay sauce & sweet chilli sauce \$11.00

A9. Spring Roll (Vegetarian)
Crispy spring rolls with mushrooms and vegetables \$6.00

A10. Chef's Mixed Platter (for 2)
Selection of Chicken Satay, Spring Rolls, Curry Puffs & Prawn Crackers served with satay sauce & sweet chilli sauce \$11.00

A11. Spring Roll (Vegetarian)
Crispy spring rolls with mushrooms and vegetables \$6.00

A12. Chef's Mixed Platter (for 2)
Selection of Chicken Satay, Spring Rolls, Curry Puffs & Prawn Crackers served with satay sauce & sweet chilli sauce \$11.00

A13. Spring Roll (Vegetarian)
Crispy spring rolls with mushrooms and vegetables \$6.00

A14. Chef's Mixed Platter (for 2)
Selection of Chicken Satay, Spring Rolls, Curry Puffs & Prawn Crackers served with satay sauce & sweet chilli sauce \$11.00

Chicken

C1. Chicken Curry (bone in)
Malaysian curry cooked in traditional spices & coconut cream \$17.90

C2. Chicken Rendang (bone in)
Dry chicken curry cooked in traditional spices, galangal, lemongrass & coconut cream \$18.90

C3. Ayam Masak Merah (bone in)
Traditional Malaysian chicken cooked in tomato purée, chilli paste & onion \$18.90

C4. Lemon Chicken
Boneless chicken fillet cooked in tangy lemon sauce \$17.90

C5. Sweet & Sour Chicken
Fried chicken pieces cooked in a sweet & sour sauce \$17.90

C6. Chilli Chicken
Stir-fried strips of chicken served with crisp vegetables, dried chilli in our exotic chilli paste \$17.90

C7. Boxing Chicken
Lively-looking mini fried chicken in special sweet, sour & hot sauce \$17.90

C8. Chicken Cashew Nuts
Braised chicken strips fried with crisp vegetables & topped with cashew nuts \$17.90

C9. Chicken Curry (bone in)
Malaysian curry cooked in traditional spices & coconut cream \$17.90

C10. Chicken Rendang (bone in)
Dry chicken curry cooked in traditional spices, galangal, lemongrass & coconut cream \$18.90

C11. Ayam Masak Merah (bone in)
Traditional Malaysian chicken cooked in tomato purée, chilli paste & onion \$18.90

C12. Lemon Chicken
Boneless chicken fillet cooked in tangy lemon sauce \$17.90

C13. Sweet & Sour Chicken
Fried chicken pieces cooked in a sweet & sour sauce \$17.90

C14. Chilli Chicken
Stir-fried strips of chicken served with crisp vegetables, dried chilli in our exotic chilli paste \$17.90

Beef & Lamb

B1. Beef Rendang
Dry beef curry cooked in traditional spices, galangal, lemongrass & coconut cream \$19.90

B2. Ginger Beef
Sliced beef stir-fried with oyster sauce, ginger & spring onion \$18.90

B3. Black Bean Beef
Sliced beef stir-fried with black bean sauce & vegetables \$18.90

B4. Black Pepper Beef
Pan-fried tender beef with onions, capsicum & cracked black peppercorn \$18.90

B5. Lamb Curry
New Zealand tender lamb cooked in traditional South Indian style curry with fresh cream & spices \$21.90

B6. Beef Rendang
Dry beef curry cooked in traditional spices, galangal, lemongrass & coconut cream \$19.90

B7. Black Bean Beef
Sliced beef stir-fried with black bean sauce & vegetables \$18.90

B8. Black Pepper Beef
Pan-fried tender beef with onions, capsicum & cracked black peppercorn \$18.90

B9. Lamb Curry
New Zealand tender lamb cooked in traditional South Indian style curry with fresh cream & spices \$21.90

B10. Beef Rendang
Dry beef curry cooked in traditional spices, galangal, lemongrass & coconut cream \$19.90

B11. Black Bean Beef
Sliced beef stir-fried with black bean sauce & vegetables \$18.90

B12. Black Pepper Beef
Pan-fried tender beef with onions, capsicum & cracked black peppercorn \$18.90

B13. Lamb Curry
New Zealand tender lamb cooked in traditional South Indian style curry with fresh cream & spices \$21.90

B14. Beef Rendang
Dry beef curry cooked in traditional spices, galangal, lemongrass & coconut cream \$19.90

Seafood

F1. Sweet & Sour Fish (whole fish)
Deep fried fish cooked in sweet & tangy sauce \$25.90

F2. Assam Fish (whole fish)
Deep fried fish cooked in assam (tamarind) sauce, tomato, & Malaysian spices \$25.90

F3. Fish Curry (whole fish)
Malaysian style fish curry cooked with eggplants, tomato, coconut cream and traditional spices \$25.90

F4. Ikan Bakar (whole fish, advance ordered)
Spicy marinated whole fish grilled in banana leaves \$27.90

F5. Black Bean Prawns
Succulent king prawns stir-fried in a fragrant black bean & garlic sauce \$25.90

F6. Spicy Prawns
King prawns fried with traditional spices, lemongrass, curry leaves and fresh chilli \$25.90

F7. Nestum Prawns (shell on)
King prawns tossed with egg, nestum butter, chilli padi & curry leaves. Highly recommended! \$26.90

F8. Butter Prawns (shell on)
Deep fried king prawns tossed with butter, desiccated coconut & curry leaves \$26.90

F9. Assam Prawns
King prawns cooked in a traditional Malaysian assam (tamarind) sauce \$25.90

F10. Sweet & Sour Fish (whole fish)
Deep fried fish cooked in sweet & tangy sauce \$25.90

F11. Assam Fish (whole fish)
Deep fried fish cooked in assam (tamarind) sauce, tomato, & Malaysian spices \$25.90

F12. Fish Curry (whole fish)
Malaysian style fish curry cooked with eggplants, tomato, coconut cream and traditional spices \$25.90

F13. Ikan Bakar (whole fish, advance ordered)
Spicy marinated whole fish grilled in banana leaves \$27.90

F14. Black Bean Prawns
Succulent king prawns stir-fried in a fragrant black bean & garlic sauce \$25.90

Vegetables

V1. Stir-fried Seasonal Vegetables
Stir-fried mixed seasonal vegetables with garlic & oyster sauce \$15.90

V2. Bok Choy Delight
Steamed bok choy topped with mince prawns, onions & shitake mushroom \$16.90

V3. Kangkong Belachan (seasonal)
Stir-fried kangkong with shrimp paste sauce, garlic & chilli \$17.90

V4. Sambal Eggplant
Stir-fried eggplants in spicy sambal sauce \$17.90

V5. Seafood Eggplant
Stir-fried eggplants in our exotic seafood sauce \$17.90

V6. Braised Egg Plants
Eggplant cooked in oyster sauce with chicken, ginger & vegetables \$16.90

V7. Penang Tofu
Deep fried tofu topped with chef's sweet chilli sauce, sliced carrots, cucumber, onion, crushed peanuts & sesame seeds \$15.90

V8. Seafood Tofu
Steamed silky tofu in our exotic seafood sauce \$16.90

V9. Black Bean Tofu
Soft tofu cooked with chicken in a fragrant black bean, ginger & garlic sauce served with vegetables \$16.90

V10. Stir-fried Seasonal Vegetables
Stir-fried mixed seasonal vegetables with garlic & oyster sauce \$15.90

V11. Bok Choy Delight
Steamed bok choy topped with mince prawns, onions & shitake mushroom \$16.90

V12. Kangkong Belachan (seasonal)
Stir-fried kangkong with shrimp paste sauce, garlic & chilli \$17.90

V13. Sambal Eggplant
Stir-fried eggplants in spicy sambal sauce \$17.90

V14. Seafood Eggplant
Stir-fried eggplants in our exotic seafood sauce \$17.90

Noodles / Fried Rice

N1. Char Kway Teow
Wok fried fresh flat rice noodles cooked with seafood, chicken, egg, bean sprouts & fresh chives \$13.90

N2. Mee Goreng (Char Mee)
Wok fried fresh yellow noodles cooked with seafood, chicken, egg, bean sprouts & chives \$15.90

N3. Wat Tan Hor
Fresh flat rice noodles in a thick egg gravy with chicken, seafood & pok choy \$15.90

N4. Char Mee Hoon
Wok fried vermicelli with seafood, chicken, egg, chives & bean sprouts \$15.90

N5. Mamak Mee
Wok fried fresh yellow noodles cooked with chicken, seafood, bean sprouts, fresh chives, tofu, tomato sauce & chilli sauce \$15.90

N6. Nasi Goreng
Malaysian style fried rice with chicken & mixed vegetables \$15.90

N7. Vegetarian Fried Rice
Fried rice with eggs & mixed vegetables \$14.90

N8. Char Kway Teow
Wok fried fresh flat rice noodles cooked with seafood, chicken, egg, bean sprouts & fresh chives \$13.90

N9. Mee Goreng (Char Mee)
Wok fried fresh yellow noodles cooked with seafood, chicken, egg, bean sprouts & chives \$15.90

N10. Wat Tan Hor
Fresh flat rice noodles in a thick egg gravy with chicken, seafood & pok choy \$15.90

N11. Char Mee Hoon
Wok fried vermicelli with seafood, chicken, egg, chives & bean sprouts \$15.90

N12. Mamak Mee
Wok fried fresh yellow noodles cooked with chicken, seafood, bean sprouts, fresh chives, tofu, tomato sauce & chilli sauce \$15.90

N13. Nasi Goreng
Malaysian style fried rice with chicken & mixed vegetables \$15.90

N14. Vegetarian Fried Rice
Fried rice with eggs & mixed vegetables \$14.90

Side Orders

R1. Roti Chanai
Flaky Malaysian bread (plain) \$2.50

R2. Garlic Chanai
Flaky Malaysian bread with garlic butter \$3.00

R3. Cheese Chanai
Flaky Malaysian bread with cheese \$3.00

R4. Roti Set
Flaky Malaysian bread served with dhal (lentil) gravy and chicken curry gravy \$8.00

R5. Steamed Jasmine Rice
\$2.00

R6. Lemak Rice (Coconut Rice)
\$3.00

R7. Chicken Flavoured Rice
\$3.00



Items may subject to change without notice. Pictures are for reference only. Spiciness adjustable on request for most dishes.