

DIM SUM & BITES

Char sui pork bun
Five spice duck bun with homemade chili sauce
Pork and prawn siew mai
Prawn har gow
Crispy prawn wonton
Crispy prawn & pork spring rolls
Cheong fun with prawn and soy sesame oil dressing

Black bean pork ribs
Cheong fun with braised shredded beef and coriander
Five spice lor bak of pork belly yam bean green shallot
Jalan Alor smoked chicken wing with sambal belacan
Crispy squid Thai basil chili jam torch ginger flower
Soft shell crab popiah with lorbak green mango lettuce
and chili hoisin sauce

SALAD

Indonesian rojak salad with green guava mango rose apple yam bean and haeko paste
Malay chicken "bang bang" salad with yam bean papaya lettuce peanut chili and Vietnamese mint
Yum pork belly and prawn noodle salad with cucumber tomato Asian celery and chili lime dressing
Prawn Thai green papaya salad with carrot eggplant tomato dried shrimp & long bean
Raw tuna salad with pomelo capsicum pickled ginger crispy noodles & sour plum dressing
Seared salmon with pecari pineapple cucumber chili mint and dried shrimp
Grilled beef with green mango young ginger chili lemongrass & mint
Thai seafood salad with roasted coconut chili thai basil peanut lemongrass and banana heart

CURRIES AND BRAISES

Malaysian yellow curry chicken served with roti canai
"Ayam merah" chicken simmered in Indian tomato gravy cardamom lemongrass chili and homemade spices
Duck korma with almonds green chili mint coriander and potato
Lamb shoulder simmered with meat curry powder cumin coriander tomato and fresh coriander
Malaysian Nyonya fish curry with coconut milk fish curry powder okra and freshly chopped coriander
Kandar beef rendang simmered in coconut milk Indian spice and curry leaf
Siamese prawn curry with pineapple kaffir lime coconut milk and Thai basil
Tom yum steamed whole fish with galangal lemongrass flat leaf coriander lime and chili jam

TANDOORI AND ROASTING

Chili tandoori chicken leg marinated in yoghurt garam masala
White tandoori chicken leg roasted in garam masala cardamom and cashew nuts
"Otak Otak" fish wrapped in banana leaf betel leaves Thai basil coconut nam chut sambal
Tandoori fish marinated in coriander mint yoghurt and green chili
Grilled banana leaf snapper marinated in turmeric chili serve with pineapple chutney and nam chut dressing
Roasted half duck with gailan and plum sauce

STIR FRIES

Stir fried caramelized pork belly with chili padi and black vinegar and sesame seeds
Chicken Pad Thai rice noodles with peanut dried shrimp pickle turnip tofu bean sprout
Mie goreng "mamak" fried noodle squid prawn tofu bean sprout homemade chili paste
Char kway teow with crab meat
Stir fried fish balado with chili tamarind and white pepper
Stir fried fish with tao chow lemongrass green shallots and Asian celery
Malaysian tamarind prawn with chili garlic mustard seeds and curry leaf

CRISPY THINGS

Soy whole spring chicken with kaffir lime tamarind chili and coriander
Pandan chicken with sesame seed black vinegar soy dressing
Malay crispy chicken pop corn with caramelized honey lemon glaze
Crispy peranakan whole fish with ginger flower chili tomato and tamarind

MALAYSIAN SIGNATURES

Egg martabak with green chili curry powder and curry sauce
Teo chow duck rice with gailan chili sauce and clear soup
Hainanese chicken rice with gailan and yellow bean sauce
Dry wantan mie with char sui pork dark soy sauce served with clear soup
Crispy fried chicken **or** fish with curry powder biryani egg & curry sauce
Nasi lemak with chicken rendang cucumber sambal peanuts ikan bilis egg and coconut rice
Nasi goreng kambing with lamb cloves cinnamon nutmeg and pineapple cucumber pickle

SIDES

Stir fried Asian greens
Stir fried mamak vegetables
Naan bread, plain, cheese or garlic
Roti Canai
Jasmine rice / Biryani rice