



Bukak Napsu (Savouries)

Chinchalok (Salt-preserved fresh shrimps)

2.00

Sambair Belachan (Fresh chillies with dried shrimps)

2.00

Keropok udang (Prawn crackers)

4.00

Achar (Pickles)

4.00

Ikan Bilis Bijik Gajus (Fried anchovies with cashew nuts)

12.00

Kerabu (Salad)

Jantong Pisang (Banana blossoms with cucumber)

18.00

Lemo Bali (Pomelo)

18.00

Kachang Botor (Winged beans)

18.00

Mangga (Mango)

18.00

Laok Piring (Side Dishes)

Otak Otak (Spicy fish paste wrapped in banana leaf)

10.00

Ngoh Hiang (Minced chicken and prawn meat rolls)

15.00

Satay Ayam (Chicken meat on sticks)

16.00

Telur Goreng Sireh Kadok (Wild pepper leaves omelette)

20.00

Kueh Pie Tee (Petite cups with shredded turnip)

20.00

Sop (Soup)

Bakwan Kepiting (Crab and chicken meat rolls)

10.00

Itek Tim (Duck with salted vegetables) (Advance order required)

10.00

Hee Pio (Fish maw with chicken meat balls) (Advance order required)

10.00

Sayor Sayor (Vegetables)

Chap Chye (Cabbage stewed with glass vermicelli & mushrooms)

16.00

Kachang Panjang cha Titek/Bawang Puteh

(Long beans in candlenut sauce/garlic)

16.00

Kachang Lendir cha Titek (Okra in candlenut sauce)

16.00

Kangkong cha Belachan (Water convolvulus fried with shrimp paste)

16.00

Kangkong cha Lemak (Water convolvulus fried with sweet potatoes with

25.00

coconut sauce)

Sayor Bermis (Duck weed fried with shrimp paste)

20.00

Sayor Kledek cha Titek/Bawang Puteh (Sweet potato leaves with candlenut sauce/
garlic)

20.00



Laok Tok (Main Dishes)

Kari Kepala Ikan (Whole fish head in vegetable curry)	60.00
Kari Ikan (Fish fillet in vegetable curry)	25.00
Ikan Bawair Goreng Sambair (Fried promfret in spicy paste)	28.00
Ikan Kuah Nanair (Fish fillet in sweet & sour pineapple gravy)	18.00
Ikan Goreng Sambair/Assam (Fish fillet fried in spicy paste/tamarind sauce)	16.00
Sipot cha Sambair (Clams fried in spicy paste)	28.00
Udang Goreng Sambair Petay (Prawns fried in spicy paste with Parkia Speciosa)	25.00
Udang Goreng Sambair/Assam (Prawns fried in spicy paste/tamarind sauce)	22.00
Udang Kuah Nanair (Prawns in sweet & sour pineapple gravy)	22.00
Udang Goreng Daon Kari (Prawns fried with curry leaves)	15.00 <i>per piece</i>
Udang Besair Goreng Sambair/Assam/Chilli Sos 20.00 – 40.00 (Large prawns fried in spicy paste/tamarind sauce/curry leaves)	<i>per piece</i>
Udang Ketak (Hay Poh) cha Sambair (Crayfish fried in spicy paste)	28.00
Sotong Sambair/Assam/Hitam (Squids fried in spicy paste/tamarind /sweet sauce)	20.00
Ayam Buah Keluak (Chicken stewed with black nuts)	26.00
Ayam Betawi (Indonesian-style fried chicken topped with spicy paste)	20.00
Ayam Pongteh (Chicken stewed in soya bean paste)	20.00
Ayam Tauyu (Claypot Chicken in black sauce)	20.00
Ayam Goreng (Fried chicken)	18.00
Rendang Sapi (Beef simmered in coconut sauce)	18.00
Itek Sio (Duck braised in sweet coriander sauce)	20.00



Minoman (Drinks)

Ayer Paip (Tap water)	1.00
Ayer Mata Kuching (Longan and red dates tea) (<i>Free Flow</i>)	4.00
Coca Cola/Sprite	4.50
Coke Light	5.00
Ayer Lemo Nipis (Lime Juice)	5.00
Kopi (Locally brewed coffee)	5.00
Teh Bunga (Floral Tea – jasmin, rose, chrysanthemum)	5.00
Ayer Lemo Nipis Serasih sama Seray/Lemo Purot	
Lime juice with basil seeds and lemon grass/kaffir lime leaves	7.00
Ayer Rose Selasih (Rose syrup with basil seeds)	7.00
Kelapa Munda (Young coconut)	9.00
Ayer Buah (Fresh pomelo/mango juice)	9.00
Ayer Mineral dalam Botol (Aqua Panna/San Pelligrino)	13.00
Tiger Beer (<i>per mug</i>)	13.00
True Blue Sling (Gin with lime juice, lemon grass and rose syrup)	22.00
Botol Arak (Corkage) (<i>Per Bottle of Wine or Spirit</i>)	30.00 – 50.00

Kueh Chuchi Mulot (Desserts)

Pulut Hitam (Warm sweet black glutinous rice)	5.00
Kueh Tair (Pineapple tart)	5.00
Sagu Sagu Gula Melaka (Sago pearls with palm sugar)	6.00
Onde Onde Ubi Kayu (Steamed tapioca balls)	6.00
Kueh Kueh (Nyonya pastries)	6.50
Buah Mangga sama Lemo Bali (Mango puree with pomelo)	8.00
Onde Onde Durian	
(Steamed tapioca balls topped with a dollop of fresh durian)	8.00
Durian Pengat (Durian Mousse)	8.00
Chendol (Green bean jelly with red beans , palm sugar & coconut cream on shaved ice)	8.00
Chendol Durian (Green bean jelly with red beans , palm sugar & coconut cream on shaved ice with a dollop of fresh durian)	10.00
Buah Buahan (Fresh Fruits)	10.00

**Savouries and tea are chargeable. Jasmine rice costs \$3.50 per adult (free flow)
\$1.50 per child below 8 years old (free flow).**

Prices are subject to 10% service charge and GST.

Our dishes do not contain pork or lard. All meat, poultry and groceries are purchased from halal certified suppliers.

We cannot ensure that our menu items do not contain ingredients that might cause an allergic reaction to guests with sensitivities or allergies. Please consider this when ordering.