
A H L O Y S S T R E E T



ALLERGY NOTICE

PLEASE BE ADVISED THAT OUR FOOD MAY CONTAIN
NUTS, SOY, MILK, EGGS, WHEAT, SHELLFISH OR FISH

PLEASE KINDLY INFORM OUR STAFF IF YOU HAVE ANY
DIETARY REQUIREMENTS OR ALLERGIES BEFORE ORDERING

THANK YOU!

BYO WINES ONLY
CORKAGE \$3 PER PERSON

Wines

HOUSE WINES

BRYNE VINEYARDS "THEVIN DEVLIN" SA

G

B

\$10

\$40

Shiraz 2022

SPARKLING

**COPPABELLA PROSECCO, TUMBARUMBA, NSW
(PICCOLO 200ML)**

\$12

Bright and lively with plenty of fresh citrus flavour, perfect aperitif

YELLOWGLEN SPARKLING (PICCOLO 200 ML)

\$11

Crisp, fresh chardonnay, pinot noir blend with hints of citrus

RED

YARRAWOOD PINOT NOIR, YARRA VALLEY, VIC

\$13

\$49

*Awash with flavours of plum, strawberry, rhubarb and spice, a plush mouthfeel!
on a generous, structured palate*

ELLIS SHIRAZ, HEATHCOTE, VIC

\$9

\$39

*Rich, ripe and plush, Blackberry, chocolate mousse, hints of pepper and spice.
Subtle tannins linger.*

WHITE

**JACKSON ESTATE 'SHELTER BAY' SAUVIGNON
BLANC, MARLBOROUGH, NZ**

\$12

\$48

Aromas of gooseberry, passionfruit and herb, elegant and balanced

**MILLON CLARES SECRET RIESLING, CLARE VALLEY,
SA**

\$11

\$45

*Enticing orange blossom & foral musk. Vibrant acidity on palate with elements of
grapefruit, lemon and lime*

**SEABROOK 'LINEAGE' PINOT GRIGIO, ADELAIDE
HILLS, SA**

\$12

\$48

*Bright, expressive nashi pear, honeydew and lemon sorbet-textural mouthfeel
and crunchy acid give balance and vivacity*

**INDENTED HEAD PINOT GRIS, BELLARINE
PENINSULA, VIC**

\$13

\$49

*Gooseberry, tropical and elderflower notes, herbal hints, mouth-filling texture
and minerally edge*

ROSE

INREVERIE ROSE, MARGARET RIVER, WA

\$11

\$45

*A savoury palate of watermelon and raspberry, fnishing with fresh, red currant
acidity.*



DRINKS

NON-ALCOHOL

COLD BEVERAGES

SAN PELLEGRINO SPARKLING WATER (750 ML)	\$8.8
SCHWEPES NATURAL MINERAL WATER (300 ML)	\$4.2
SCHWEPES TONIC WATER (300 ML)	\$4.2
SCHWEPES SODA WATER (300 ML)	\$4.2
SCHWEPES DRY GINGER ALE (300 ML)	\$4.2
COKE / COKE ZERO (200 ML)	\$4.2
SCHWEPES LEMONADE (200 ML)	\$4.2
SOLO (200 ML)	\$4.2
SUNKIST (200 ML)	\$4.2
LEMON, LIME AND BITTERS	\$5.8
SODA, LIME AND BITTERS	\$5.8
PINK LEMONADE	\$5.8
APPLE JUICE	\$5.8
ORANGE JUICE	\$5.8
PINEAPPLE JUICE	\$5.8

HOT BEVERAGES

ALL TEAS \$4 PER POT OR \$2 PER PERSON

CHINESE JASMINE TEA

GREEN TEA

PEPPERMINT TEA

ENGLISH BREAKFAST TEA



DRINKS

ALCOHOL

BEERS

CROWN LAGER	\$9.8
CORONA EXTRA	\$9.8
HEINEKEN	\$9.8
HEINEKEN (ZERO ALCOHOL)	\$9.8
SINGHA	\$9.8
TIGER	\$9.8
TSINGTAO	\$9.8
ASAHI	\$9.8
CASCADE LIGHT	\$9.8
CARLTON DRAUGHT	\$9.8

LIQUEUR / SPIRIT

BAILEYS IRISH CREAM	\$11.8
KAHLUA	\$11.8
MALIBU	\$11.8
MIDORI	\$11.8
GIN	\$11.8
VODKA	\$11.8
BACARDI	\$11.8
SIERRA TEQUILA	\$11.8
DRAMBULE	\$11.8
ROMANA SAMBVCA	\$11.8
JIM BEAN	\$13.8
JOHNNIE WALKER RED LABEL	\$12.8
BUNDABERG	\$11.8
ROYAL RESERVE	\$11.8
HANWOOD	\$11.8

MALAYSIAN
CUISINE
BRIGHTON

APPETIZER



VEGETARIAN
OPTION
AVAILABLE



GLUTEN FREE
OPTION
AVAILABLE



MILD



MEDIUM



VERY

A01 SPECIAL MIXD ENTREE

\$15.9

特色混合前菜

1 of each of our curry puff, spring roll, satay chicken and beef skewers and fried wonton

A02 SPRING ROLLS



\$7.5

(2 pieces)

春卷

Mixed vegetables wrapped in crispy skin, served with sweet chilli sauce

A03 CURRY PUFFS



\$7.5

(2 pieces)

咖喱角

Mixed vegetables wrapped in crispy skin, served with sweet chilli sauce

A01



A05 SATAY BEEF

\$14.5

SKEWERS (4 skewers)

沙爹牛肉串

Marinated beef skewers, served with house special creamy peanut satay sauce

A06 GADO GADO



\$9.9

花生酱拌菜

Mixed vegetable salad embellished with peanut sauce



A07 PRAWN DUMPLING

\$10.9

(3 pieces)

虾饺

Homemade prawn dumplings, served with soy sauce

A08 LOBAK

\$11.9

马来风味炸肉卷

Homemade meat roll with Malaysian style spices wrapped in bean curd, fried and served with sweet chilli sauce



A04 SATAY CHICKEN

\$14.5

SKEWERS (4 skewers)

沙爹鸡肉串

Marinated chicken skewers, served with house special creamy peanut satay sauce

A09



A09 SAN CHOI BAO



生菜包

Your choice of filling with mushroom, onion, carrots, peanuts wrapped in lettuce

- Chicken \$10.9
- Pork \$10.9
- Vegetarian \$9.9

A08



A04



A10 TOM YUM SOUP



\$11.9

海鲜冬阴汤

Spicy and sour seafood soup with prawns, calamari and vegetables

A11 CHICKEN AND CORN SOUP

\$7.9

鸡肉玉米汤

Chicken and sweet corn soup with egg

A12 PRAWN CRACKERS

\$3.9

虾片

EXTRAS

SATAY SAUCE 沙爹酱

House specialty creamy satay peanut sauce

- Small \$4
- Large \$6.8

SAMBAL SAUCE 参巴酱

\$3

House specialty Malaysian style shrimp paste with chilli and herbs

MALAYSIAN
CUISINE
BRIGHTON

CHICKEN


VEGETARIAN
OPTION
AVAILABLE

GLUTEN FREE
OPTION
AVAILABLE


MILD



MEDIUM



VERY


C01 SALT & PEPPER
CHICKEN RIBS


\$26.9

椒盐鸡排

Juicy chicken ribs lightly battered,
tossed with chilli, onion, garlic and
five spices

C02 CASHEW CHICKEN



\$26.9

腰果鸡

Tender chicken sauteed with
seasonal vegetables and cashew
nuts


C03 CHICKEN CURRY



\$26.9

咖喱鸡

Full of flavour, our house special
curry made with lemon grass, chilli,
onion, ginger, various herbs,
spices and creamy coconut milk

C04 SATE CHICKEN

\$26.9

沙爹鸡

Chicken cooked to perfection in
house special creamy satay peanut
sauce

C05 SIZZLING CHICKEN



\$26.9

铁板鸡

Tender chicken cooked in soya and
oyster sauce, served on sizzling hot
plate

C06 SWEET & SOUR
CHICKEN

甜酸鸡

Lightly battered chicken fillet
coated with sweet and sour sauce

C07 LEMONGRASS
CHICKEN


\$26.9

香茅鸡

Chicken strips sauteed with lemon
grass, fresh chilli, seasonal vegetable
and fish sauce

C08 CHILLI CHICKEN



\$26.9

星洲汁炒鸡

Chicken strips cooked to perfection
with Malaysian style spicy chilli
sauce and seasonal vegetables

C09 SAMBAL CHICKEN



\$26.9

参巴鸡

Chicken strips cooked to perfection
with Malaysian style spicy chilli
sauce and seasonal vegetables

C10 HAINANESE
CHICKEN SET

\$26.9

海南鸡

Tender poached chicken served with
chicken rice, fresh ginger sauce and
chilli sauce on the side

C10



C06



MALAYSIAN
CUISINE
BRIGHTON

BEEF & LAMB



VEGETARIAN
OPTION
AVAILABLE



GLUTEN FREE
OPTION
AVAILABLE



MILD



MEDIUM



VERY



B01 LAMB CURRY



\$35.9

咖喱羊肉

Our signature lamb curry made with lemon grass, chilli, onion, ginger, various herbs, spices and creamy coconut milk

B02



B02 RENDANG BEEF



\$28.9

招牌仁當牛

Tender beef slow cooked in our house signature aromatic curry and fine shredded coconut

B03 SIZZLING BEEF



\$28.9

铁板牛

Sliced beef cooked in soya and oyster sauce, served on sizzling hot plate

B03



B09



B04 SATE BEEF

沙爹牛

\$28.9

Sliced beef cooked to perfection in house special creamy satay peanut sauce

B05 LEMONGRASS BEEF



\$28.9

香茅牛

Tender beef cooked to perfection with Malaysian style spicy chilli sauce and seasonal vegetables

B06 MIXED MUSHROOM BEEF



\$28.9

混合蘑菇蔬菜牛

Sliced beef sauteed with mixed mushrooms and seasonal vegetables

B07 HALIA BEEF



\$28.9

蚝油牛

Sliced tender beef cooked to perfection in oyster sauce with broccoli

B09 HONEY & BLACK PEPPER BEEF

\$28.9

黑椒蜂蜜炒牛柳

Beef strips wok tossed in a honey black pepper sauce with vegetables

B10 SPICY BLACK BEAN BEEF



\$28.9

豉椒牛肉

sliced beef cooked in black beans and chilli sauce served with seasonal vegetables

MALAYSIAN
CUISINE
BRIGHTON

KING PRAWN & FISH



VEGETARIAN
OPTION
AVAILABLE



GLUTEN FREE
OPTION
AVAILABLE



MILD



MEDIUM



VERY



K01 CURRY KING PRAWN

\$34.9

咖喱大虾

King prawns cooked in signature curry made with lemon grass, chilli, onion, curry leaves, ginger, various herbs, spices and creamy coconut milk



K02 SIZZLING KING PRAWN



\$34.9

铁板大虾

King prawns freshly cooked in soya and oyster sauce served with hot sizzling plate

K03 SAMBAL KING PRAWN



\$34.9

参巴大虾

King prawns cooked in Malaysian style shrimp paste, chilli, various herbs and spices

K04 GARLIC KING PRAWN



\$34.9

蒜蓉大虾

King prawns sauteed with garlic sauce and seasonal vegetables

K05 LEMONGRASS KING PRAWN



\$34.9

香茅大虾

Fresh king prawn sauteed with lemon grass, fresh chilli, seasonal vegetable and fish sauce

K06 CASHREW KING PRAWN



\$34.9

腰果大虾

Fresh king prawns sauteed with seasonal vegetables and cashew nuts

K07 SIZZLING BLACK PEPPER KING PRAWN

\$34.9

铁板黑胡椒大虾

Fresh king prawn cooked in black pepper sauce with seasonal vegetable, served on sizzling hot plate

K08 SALT & PEPPER KING PRAWN

\$34.9

椒盐大虾

Lightly battered and tossed with fresh chilli, onion, garlic and five spices

K07



K06



K9 SALT & PEPPER FLOUNDER

\$36.9

椒盐比目鱼 (整条)

Lightly battered **whole** flounder, tossed with fresh chilli, onion, garlic and five spices

K10 STEAM SOYA FISH

\$34.9

清蒸鱼片

Steamed fish fillets with soya sauce and ginger with vegetables



K11 CURRY FISH

\$34.9

咖喱鱼片

Fish fillet cooked in signature curry made with lemon grass, chilli, onion, curry leaves, ginger, various herbs, spices and creamy coconut milk



K12 GINGER & SHALLOT FISH



\$34.9

姜葱蒸鱼片

Fresh fish fillet sauteed with ginger, shallot, onion and seasonal vegetables

K13 SAMBAL FISH



\$34.9

参巴鱼片

Fish fillet cooked in Malaysian shrimp paste, chilli, various herbs and spices

MALAYSIAN
CUISINE
BRIGHTON

SCALLOP & CALAMARI



VEGETARIAN
OPTION
AVAILABLE



GLUTEN FREE
OPTION
AVAILABLE



MILD



MEDIUM



VERY



S01 SIZZLING SCALLOP

铁板扇贝

Scallops freshly cooked in soya and oyster sauce with seasonal vegetables, served with sizzling hot plate



\$36.9



S02 GINGER & SHALLOT SCALLOP

姜葱扇贝

Scallops sauteed with ginger, shallot, onion and seasonal vegetables



\$36.9

S03 CASHEW SCALLOP

腰果扇贝

Scallops sauteed with seasonal vegetables and cashew nut



\$36.9

S04 LEMONGRASS SCALLOP



香茅扇贝

Scallop sauteed with lemon grass, fresh chilli, seasonal vegetable and fish sauce

\$36.9

S05 CHILLI SCALLOP



星洲汁扇贝

Scallops cooked to perfection with Malaysian style spicy chilli sauce and seasonal vegetables

\$36.9

S07



S06 SALT & PEPPER CALAMARI



椒盐鱿鱼

Lightly battered calamari and tossed with fresh chilli, onion, garlic and five spices

\$28.9

S06



S07 SAMBAL CALAMARI



参巴鱿鱼

Calamari cooked to perfection in Malaysian shrimp paste, chilli, various herbs and spices

\$28.9

MALAYSIAN
CUISINE
BRIGHTON

VEGETABLES



VEGETARIAN
OPTION
AVAILABLE



GLUTEN FREE
OPTION
AVAILABLE



MILD



MEDIUM



VERY



V01 BALACAN EGGPLANT \$23.9

招牌马来式炒茄子

Fresh eggplants stir fried with house special Malaysian style shrimp paste and chilli



V02 BALACAN SPINACH \$23.9

招牌马来式炒菠菜

Fresh spinach cooked with house special Malaysian style shrimp paste and chilli

V03 GARLIC SPINACH \$23.9

蒜蓉菠菜

Fresh spinach cooked with garlic sauce

V04 BALACAN GREEN BEANS \$23.9

招牌马来式炒豆角

Fresh green beans cooked with house special Malaysian style shrimp paste and chilli

V05 SIZZLING TOFU \$24.9

铁板豆腐

Crispy tofu cooked in soya and oyster sauce with seasonal vegetables, served on sizzling hot plate



V06 SALT & PEPPER TOFU \$23.9

椒盐豆腐

Crispy tofu, tossed with fresh chilli, onion, garlic and five spices

V07 MIXED VEGETABLES \$23.9

混合炒蔬菜

Mixed seasonal vegetables cooked with garlic sauce

V08 CHINESE BROCCOLI \$23.9

炒芥兰

Fresh chinese broccoli stir fried with oyster sauce or garlic sauce (seasonal)

V09 CURRY VEGETABLES \$23.9

咖喱混合蔬菜

Mixed seasonal vegetables cooked in signature curry made with lemon grass, chilli, onion, curry leaves, ginger, various herbs, spices and creamy coconut milk

V01



V02





RICE



VEGETARIAN
OPTION
AVAILABLE



GLUTEN FREE
OPTION
AVAILABLE



MILD



MEDIUM



VERY



R01 SPECIAL FRIED RICE

\$18.9

特别炒饭

Our house special fried rice made with prawns, calamari, egg and bean shoot

R02



R02 CHICKEN NASI GORENG

\$18.9

马来鸡肉炒饭

Fresh spinach cooked with house special Malaysian style shrimp paste and chilli

R03 SALTED FISH & CHICKEN FRIED RICE

\$19.9

咸鱼鸡粒炒饭

Fried rice with salted fish, chicken, lettuce, springonion and bean shoots

R04



R04 NASI LEMAK WITH RENDANG BEEF

\$19.9

马来椰浆仁当牛饭

Malaysian style coconut rice, served with egg, peanuts, cucumber and our signature beef rendang

R05 NASI LEMAK WITH CHICKEN CURRY

\$18.9

马来椰浆咖喱鸡饭

Malaysian style coconut rice, served with egg, peanuts, cucumber and our chicken curry

R07 CHICKEN RICE

\$4.5

鸡汁饭

Plain rice cooked with chicken broth

R06 KING PRAWN FRIED RICE

\$21.9

特别大虾炒饭

Our house special fried rice made with king prawn, egg bean shoot and sambal sauce

R08 COCONUT RICE

\$4.5

R09 STEAM RICE

\$3.5

MALAYSIAN
CUISINE
BRIGHTON

NOODLES



VEGETARIAN
OPTION
AVAILABLE



GLUTEN FREE
OPTION
AVAILABLE



MILD



MEDIUM



VERY



N01 FRIED KWAY TEOW



\$19.9

招牌炒河粉

Our signature stir fried flat rice noodle with prawn, calamari, fish cakes, egg, beans shoots and chilli



N02 COMBINATION HOR FUN



\$21.9

滑蛋河粉

Stir fried flat rice noodles with prawn, calamari, chicken and seasonal vegetables in egg gravy

N03 HOKKIEN MEE

\$19.9

福建炒面

Yellow noodles cooked in soy sauce with prawn, chicken, calamari and seasonal vegetables

R04 SINGAPORE NOODLES



\$18.9

新加坡炒米粉

Stir fried vermicelli noodle with egg, onion, capsicum, prawn, calamari, bean shoots and curry powder

R05 VEGETARIAN MEE GORENG



\$17.9

马来蔬菜炒面

Stir fried yellow noodles with egg, potato, bean curd, tomato and seasonal vegetables

N07



N06 SEAFOOD CURRY LAKSA



\$22.9

招牌海鲜喇沙

Our signature curry laksa with creamy coconut flavour served with yellow noodle, vermicelli, king prawn, fish fillet, scallop, calamari and vegetables

N07 COMBINATION CURRY LAKSA



\$21.9

混合喇沙

Our signature curry laksa with creamy coconut flavour served with yellow noodle, vermicelli, king prawn, curry chicken and vegetables

N08 VEGETARIAN CURRY LAKSA



\$19.9

蔬菜喇沙

Our signature curry laksa with creamy coconut flavour served with yellow noodle, vermicelli and seasonal vegetables

N09 HAR MEE



\$21.9

虾面

Our rich prawn broth served with yellow noodle, vermicelli, king prawns, egg and vegetables

N10 TOM YUM SEAFOOD NOODLE SOUP



\$21.9

海鲜冬阴面

Hot and sour soup with yellow noodle, vermicelli, king prawn, fish fillet, calamari, fish cakes and vegetables



ROTI



VEGETARIAN
OPTION
AVAILABLE



GLUTEN FREE
OPTION
AVAILABLE



MILD



MEDIUM



VERY



H01 ROTI CHNAI

\$5.9

(2 PIECES)

马来手抓饼

Our signature house made plain roti



H02 ROTI TELUR



\$12.9

印度煎饼

Roti filled with onion and egg

H03 ROTI MURTABAK

\$13.9

马来煎饼

Roti filled with minced beef, onion and egg

H04 CHICKEN CURRY



H04 ROTI CHANAI MEAL WITH YOUR CHOICE OF CURRY



马来手抓饼套餐

Our signature house made plain roti
(2 pieces)

- Chicken curry \$22.9
- Lamb curry \$23.9
- Vegetarian curry \$20.9

H05 ROTI TELUR MEAL WITH YOUR CHOICE OF CURRY



印度煎饼套餐

Roti filled with onion and egg

- Chicken curry \$22.9
- Lamb curry \$24.9
- Vegetarian curry \$20.9

R06 ROTI MURTABAK MEAL WITH YOUR CHOICE OF CURRY



马来煎饼套餐

Roti filled with vegetables, onion and egg

- Chicken curry \$22.9
- Lamb curry \$24.9
- Vegetarian curry \$21.9



DESSERT



VEGETARIAN
OPTION
AVAILABLE



GLUTEN FREE
OPTION
AVAILABLE



MILD



MEDIUM



VERY

D01 ICE CREAM

\$8.9

(2 SCOOPS)
冰淇淋

D02 SAGO PUDDING

\$8.9

西米布丁

Served with syrup and coconut milk

D02



D03 FRIED ICE CREAM

\$8.9

炸冰淇淋

D04 LYCHEE WITH VANILLA ICE CREAM

\$8.9

香草冰淇淋和荔枝

D05 BANANA FRITTER

\$9.9

炸香蕉和冰淇淋

D05



D06 NUTELLA ROTI WITH VANILLA ICE CREAM

\$13.9

Nutella手抓饼和香草冰淇淋

D07 BANANA ROTI WITH VANILLA ICE CREAM

\$13.9

香蕉手抓饼和香草冰淇淋