

LUNCH SPECIALS

(MONDAY - FRIDAY)

\$ 11.80 MEAL + DRINK

Vegetarian/ Combination/ Chicken/ Beef Laksa (GFBR)

Sweet & Sour Pork on Rice

BBQ Pork on Rice

Gado Gado on Rice (GF)

Roti Canai with Curry Chicken or Beef Rendang

Chicken Cashew Nuts on Rice (GFBR)

Hainanese Chicken Rice

Nasi Lemak Curry Chicken or Beef Rendang (GF)

Curry Chicken or Beef Rendang on Rice (GF)

Black Bean Beef on Rice

Special Fried Rice (V) (GFBR)

Nasi Goreng (V) (GFBR) - contains shrimp paste

Fried Kway Teow (V) (GFBR)

Singapore Noodles (V) (GFBR)

Indian Mee Goreng (V)

Rice Drop Noodles
(add fresh egg extra \$ 1)



Choice of Drinks:

Coke, Diet Coke,
Coke Zero, Lemonade,
Sunkist, Solo, Iced Lemon Tea,
Teh Tarik/ Kopi Tarik (hot/cold)

(*Iced Lychee, Grass Jelly+Soy milk,
Coconut Juice- extra \$ 2.5)

* Add fried egg for an extra \$2

* (V) Vegetarian option available

* (GFBR) Gluten Free By Request ONLY

LUNCH STIR-FRY SELECTIONS ON RICE

午餐 自选饭类

*Replace steamed rice to fried rice extra \$ 2.0

*Extra Fried Egg \$ 2.0

Choose a sauce:

Kung Po w/ Rice (Dry Chilli, Onion and Cashew Nuts)

Garlic w/ Rice (GFBR)

Black Pepper w/ Rice

Sambal w/ Rice (Malaysian Style Chilli Shrimp Paste)

Assam w/ Rice (Sweet and Spicy Tamarind)

- Seasonal Vegetable & Tofu

- Chicken

- Beef

- Fish Fillet

- Calamari

- Prawn

- Seafood

Fried Chicken Ribs

- Salt & Pepper

B7 - Sambal

Fried Chicken Pieces

B8 - Salt & Pepper

- Sweet & Sour

- Honey

- Lemon

Mongolian Chicken or Beef / Seafood w/ Rice

Gado-gado w/Rice (GF)

B9 Curry Chicken or Beef Rendang w/Rice(GF)

Superior Soup W/Rice (V)(GFBR)

B10 Sweet and Sour Pork w/ Rice

Black Bean Beef w/Rice

Ginger Fish w/Rice (GFBR)

Chilli Prawn w/ Rice (GF)

宫保/饭

金蒜/饭

黑胡椒/饭

叁巴/饭

阿叁/饭

素菜豆腐 11.0

鸡肉 12.0

牛肉 12.0

鱼片 13.0

鱿鱼 13.0

虾球 13.0

海鲜 14.5

炸鸡扒/饭 13.5

椒盐

三巴

炸鸡片/饭 12.0

椒盐

酸甜

蜜糖

柠檬

蒙古鸡/牛/海鲜饭 12.0/ 14.5

沙爹什菜饭 11.0

咖喱牛/鸡饭 12.0

上汤烩饭 12.0

古老肉饭 12.0

豆豉牛肉饭 12.0

姜葱鱼片饭 13.0

辣子虾球饭 13.0



B7



B8



B9 Beef Rendang



B10

OUR SPECIALITY 厨师精选

GF - Gluten Free GFBR - Gluten Free By Request Only

	Deep Fried Chicken Ribs - Salt & Pepper - Sambal	炸鸡扒 椒盐 叁巴	19.8
C11	- Golden (Salted Egg Yolk)	咸蛋	23.8
C12	Roast Duck Curry	咖喱烧鸭	26.5
C13	Buttered Prawns (GFBR)	奶油蛋丝虾球	22.5
C14	Malaysian Style Buttered Chicken	马来式奶油鸡	18.8
C15	Roast Pork w/ Chinese Broccoli (Roast Pork and Chinese Broccoli stir-fry with chilli and fish sauce)	芥兰炒烧肉	17.8
C16	Eggplant & Mince Pork in Claypot	茄子肉碎煲	17.0
	Sizzling Tofu & Mince Pork	铁板豆腐肉碎	17.0
C17	Honey Chilli Pork Loin	蜜辣猪脊	18.5
C18	Salt & Pepper Eggplant (GFBR)	椒盐茄子	17.0
	Nyonya Fish (GFBR) (Pan- fried Tilapia Fillet in Peranakan style sauce. Ginger Flower, Mint and Pineapple as the main ingredients.)	娘惹鱼	19.8
	Assam Fish Curry	阿叁鱼	19.8
	Curry Fish Fillet/ Fish Head in Claypot (GF)	咖喱鱼片/鱼头煲	22.9/24.8



C11



C12



C13



C14



C15



C16



C17



C18

ENTRÉE / SNACKS 小吃

Mixed Entrée Platter (for 2 person) (Vegetarian Spring Roll-2, Vegetarian Curry Puff-2, Lobak, Satay Chicken-2)		五福	17.5
D19	San Choi Bao (each) - Chicken - Vegetarian (GFBR)	鸡生菜包 素生菜包	6.0 5.0
D20	Satay Chicken (3 pcs) (GF)	烧烤沙嗲鸡	8.0
D21	Lobak (Crispy Mince Pork Roll) (2pcs)	五香肉卷	7.0
	Salt and Pepper Chicken Pieces	椒盐鸡块	8.5
D22	Salt and Pepper Calamari (GFBR)	椒盐鱿鱼	10.5
D23	Vegetarian Curry Puff (3pcs)	素咖喱角	7.0
D24	Vegetarian Spring Roll (3pcs)	素春卷	6.0
	Steamed or Fried Dim Sim (3pcs)	蒸/炸点心	6.5
D25	Thai Fishcake (6pcs)	泰式鱼饼	6.0
	Roti w/ Curry or Peanut Sauce	马来面包(咖喱酱/花生酱)	6.5
D26	Roti w/ Curry Chicken or Beef Rendang	马来面包 (咖喱鸡/牛)	11.8
	Prawn Crackers	虾饼	3.0



D19 Vegetarian



D20



D21



D22



D23



D24



D25



D26 Curry Chicken

LAKSA 咖喱辣沙

	VEGETARIAN LAKSA	素菜	11.0
E27	COMBINATION LAKSA (Chicken, Shrimp, Fishcake)	混合	11.8
E28	CHICKEN or BEEF LAKSA	鸡/牛	11.8
	KING PRAWN LAKSA	虾球	13.8
	FISH FILLET LAKSA	鱼片	13.5
	FISH HEAD LAKSA	鱼头	13.8
E29	SEAFOOD LAKSA (Mussel, Prawn, Calamari, Fishcake)	海鲜	14.5
E30	ROAST DUCK LAKSA	烧鸭	15.0

*** Additional charges apply for extra ingredients.**

(Vegetable- 2.0) (Chicken/ Beef- 3.0) (King Prawn/ Calamari- 5.0) (Seafood- 6.0)

*** All Laksa can be requested GF except for Roast Duck Laksa.**

*** All Laksa are served with tofu, beanshoot and eggplant. Garnished with spring onions & fried shallots.**

*** All Laksa are served with mixed noodle (Yellow Noodle and Rice Vermicelli). Please advise otherwise.**



E27



E28



E29



E30

SOUP 汤类

Chicken Corn Soup (GF)	粟米鸡汤	6.0
Tom Yam Soup - Chicken - Seafood	鸡冬蔭汤 海鲜冬蔭汤	6.0 7.5
Hot and Sour Soup	酸辣汤	6.0
Dumpling Soup	水饺汤	7.0

SOUP NOODLES 汤面类

F31	Chicken or Seafood Tom Yam Noodle	鸡/海鲜冬蔭米粉	11.8/ 14.0
	Rice Vermicelli w/ a choice of chicken or seafood(prawn, calamari, fish fillet, fishcake) & bok choy in a Thai spicy and sour soup. (V) option available.		
F32	Har Mee (GFBR)	虾面	14.0
	Yellow noodles w/ prawn, fishcake, boiled egg, kangkong(water spinach) and beanshoots in spicy prawn broth		
F33	Fish Head or Fish Fillet Noodle (GF)	鱼头/鱼片米粉	13.8/13.5
	Rice Vermicelli w/ rockling head or fillet served w/ tomato & pickled mustard.		
	Dumpling Noodle Soup	水饺汤面	12.5
	Egg noodle w/ chicken, dumplings and bok choy in chicken broth.		
F34	Chicken Noodle Soup (GFBR)	鸡丝汤面	11.5
	Egg noodle w/ chicken and bok choy in chicken broth.		
	BBQ Pork Noodle Soup	叉烧汤面	12.8
	Egg noodle, bok choy and BBQ pork served in chicken broth. Finished spring onion and fried shallots.		



F31 Seafood



F32



F33 Fish Head



F34

MEAT 肉类

<p>Deep Fried Chicken Pieces</p> <ul style="list-style-type: none"> - Salt & Pepper - Sweet and Sour <p>G35 - Honey</p> <ul style="list-style-type: none"> - Lemon 	<p>炸鸡片 18.0</p> <p>椒盐</p> <p>酸甜</p> <p>蜜糖</p> <p>柠檬</p>
<p>Honey Chilli Chicken Rib</p> <p>G36 Beef Rendang (GF)</p> <p>Curry Chicken (GF)</p> <p>Chicken Cashew Nut (GFBR)</p> <p>Black Bean Beef</p> <p>G37 Sizzling Mongolian Beef or Chicken</p> <p>G38 Sweet & Sour Pork</p> <p>Black Pepper Pork Loin</p> <p>BBQ Pork</p>	<p>蜜糖鸡排 19.8</p> <p>咖喱牛 18.5</p> <p>咖喱鸡 18.0</p> <p>腰果鸡 18.0</p> <p>豉汁牛肉 18.0</p> <p>铁板蒙古鸡/牛肉 18.0</p> <p>咕嚕肉 18.0</p> <p>黑椒猪脊 18.0</p> <p>叉烧 18.5</p>



G35



G36



G37 Beef



G38

SEAFOOD 海鲜类

<p>H39 Ginger Onion Fish Fillet (GFBR)</p> <p>Sweet & Sour Fish Fillet</p> <p>Salt & Pepper Calamari (GFBR)</p> <p>H40 Chilli Prawns (GF)</p> <p>H41 Golden Prawns Salted Egg Yolk (GFBR)</p> <p>H42 Golden Calamari Salted Egg Yolk (GFBR)</p> <p>Sizzling Mongolian Seafood</p>	<p>姜葱鱼片 19.8</p> <p>酸甜鱼片 19.8</p> <p>椒盐鱿鱼 20.8</p> <p>辣子虾球 20.8</p> <p>咸蛋虾球 23.8</p> <p>咸蛋鱿鱼 23.8</p> <p>铁板蒙古海鲜 23.8</p>
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H39



H40



H41



H42

For illustration purpose only

VEGETABLES 素菜类

* Please be advised that Belacan/ Sambal contains dried shrimp

J43	Chinese Broccoli with Oyster Sauce or Garlic	蚝油/蒜炒芥兰	16.0
	Vegetables with Cashew Nuts (GFBR)	蒜米素菜腰果	16.0
J44	Curry Vegetable (GF)	咖喱素菜	16.0
	Gado-Gado (GF)	沙爹什菜	16.0
J45	Shiitake Mushrooms & Tofu	冬菇扒豆腐	17.0
	Garlic or Sambal Okra (GFBR)	蒜米/叁巴羊角豆	17.5
	Sambal eggplant and French beans (GFBR)	叁巴茄子豆子	17.0
J46	Garlic or Belacan Kangkong(Water Spinach)(GFBR)	蒜米/叁巴空心菜	17.5



J43 Garlic



J44



J45



J46 Belacan

SIDE DISHES 配菜类

Steamed Broccoli	白灼西蘭花	6.0
Sambal ikan bilis (Anchovies)	叁巴江鱼仔	7.5
Achar (Malaysian Pickled Vegetables) (GF)	亚扎	5.0
Plain Roti	马来面包	4.0
Peanut / Curry Sauce (GF)	花生/咖喱酱	3.0
Steamed Rice	白饭	2.5
Chicken Rice	鸡饭	3.0
Coconut Rice	椰饭	3.0

STIR-FRY SELECTIONS 自选大炒

***Additional charges apply for extra ingredients.**

(Vegetable- 2.0) (Chicken/ Beef- 3.0) (King Prawn/ Calamari- 5.0) (Seafood- 6.0)

Choose a sauce:

Kung Po (Dry Chilli, Onion and Cashew Nuts)	宫保酱
Garlic (GFBR)	金蒜炒
Black Pepper	黑胡椒酱
Sambal (Malaysian Style Chilli Shrimp Paste) (GFBR)	叁巴酱
Assam (Sweet and Spicy Tamarind) (GF)	阿叁酱

Choose an ingredient:

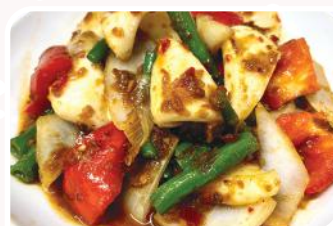
K47	Seasonal Vegetable & Tofu	素菜豆腐	16.0
K48	Chicken	鸡肉	18.0
	Beef	牛肉	18.0
	Fish Fillet	鱼片	19.8
K49	Calamari	鱿鱼	20.8
K50	King Prawn	虾球	21.8
	Seafood	海鲜	23.8



K47 Assam



K48 KungPo



K49 Sambal



K50 Garlic

STIR- FRIED NOODLES 炒粉面类

GF - Gluten Free GFBR - Gluten Free By Request Only

- | | | | |
|-----|---|--------|------|
| L51 | Claypot Rice Drop Noodle
Rice drop noodle with mince pork in claypot. Garnished with spring onions and fried onions. | 瓦煲老鼠粉 | 12.0 |
| L52 | Fried Kway Teow (V)(GFBR)
Flat rice noodle w/ egg, fishcake, shrimp, chinese sausage and beanshoot. Non- spicy. | 炒粿条 | 12.0 |
| | Beef Noodles (V)(GFBR)
Flat rice noodle w/ ginger, spring onions, egg, beef and beanshoot. | 干炒牛河 | 12.0 |
| | Yong Yang Noodle (V)
Rice vermicelli with shrimp, chicken and beanshoot stir-fried w/ tom yam paste. | 冬蔭炒米 | 12.0 |
| L53 | Singapore Noodle (V)(GFBR)
Rice vermicelli w/ shrimp, chicken and beanshoot w/ curry paste. | 星州炒米 | 12.0 |
| | Soy Sauce Rice Vermicelli
Rice vermicelli with shrimp, chicken and beanshoot in Maggi soy sauce. | 豉油玉米 | 12.0 |
| | Crispy or Flat Rice Noodle with Egg Sauce(V)(GFBR) 怡保滑蛋脆面/河粉
Choice of flat rice noodle/ crispy egg noodle w/ shrimp, fishcake, chicken and vegies in egg gravy. | | 12.8 |
| L54 | Seafood Crispy Noodle with Egg Sauce
Crispy egg noodle w/ seafood, fishcake and vegies in egg gravy. | 滑蛋海鲜脆面 | 13.8 |
| L55 | Dry Egg Noodle (Chicken Curry or Beef Rendang) 干捞面(咖喱鸡/牛)
Egg noodle in soy sauce, served w/ bok choy and beanshoot with a choice of curry chicken or beef rendang. | | 12.8 |



L51



L52



L53



L54



L55 Beef Rendang

STIR- FRIED NOODLES 炒粉面类

GF - Gluten Free GFBR - Gluten Free By Request Only

- | | | | |
|-----|---|-------|------|
| L56 | Hokkien Noodle (V)
Braised yellow noodle, shrimp, fish cake, chicken and veggies in dark soy sauce | 福建面 | 12.0 |
| | Black Bean Noodle (V)
Braised yellow noodle in black bean sauce with shrimp, chicken, fishcake. | 豆豉黄面 | 12.0 |
| L57 | Maggi Goreng Mamak
MAGGI noodles stir fried with original curry paste served w/ shrimp, chicken, tomato and tofu. | 美極炒面 | 12.0 |
| L58 | Indian Mee Goreng (V)
Yellow noodle w/ shrimp, chicken, tomato and tofu. Stir- fried in tomato and curry paste. | 印度炒面 | 12.0 |
| L59 | Pad Thai (V)(GFBR)
Thai rice noodle, chicken, shrimp, tofu, beanshoot w/ chopped peanuts and lemon wedge on the side. | 泰式炒河 | 12.8 |
| L60 | Seafood Fried Noodle
Yellow noodle w/ seafood, fishcake and egg. | 海鲜炒黄面 | 13.8 |
| L61 | BBQ Pork Dry Egg Noodle
Dry egg noodle in soy sauce, served with bok choy, beanshoot and BBQ pork. | 叉烧捞面 | 12.8 |



L56



L57



L58



L59



L60



L61

RICE DISHES 饭类

* (V) Vegetarian option available. * (GFBR) Gluten Free By Request Only
* Extra Fried Egg \$2.

- | | | | |
|-----|--|----------------|--------------|
| M62 | Nasi Lemak Special (V)(GF)
Coconut flavoured rice served with achar(pickled vegies), peanuts, cucumber, ikan bilis(anchovies) & a choice of curry chicken or beef rendang. | 马来什椰饭 | 12.5 |
| M63 | Bunga Raya Special (GF)
Chicken curry and beef rendang served with seasonal vegetable and steamed rice. | 混合咖喱饭 | 14.5 |
| M64 | Hainanese Chicken Rice
Malaysian hawker style steamed chicken with chicken flavoured rice and chicken broth. | 海南鸡饭 | 12.0 |
| | Vegetarian Fried Rice (GFBR)
Fried rice with egg and seasonal vegetable. Garnished with lettuce and fried shallots. | 素菜炒饭 | 11.0 |
| M65 | Roast Pork Fried Rice
Fried rice with roast pork and egg. Garnished with lettuce and fried shallots. | 烧肉炒饭 | 12.0 |
| | BBQ Pork Fried Rice
Fried rice with BBQ pork and egg. Garnished with lettuce and fried shallots. | 叉烧炒饭 | 12.0 |
| | Special Fried Rice (V)(GFBR)
w/ Seafood
Fried rice with egg, chicken and shrimp. Garnished with lettuce and fried shallots. | 特别炒饭
海鲜特别炒饭 | 12.0
13.8 |
| | Nasi Goreng (V)(GFBR)
w/ Seafood Malaysian sambal paste(contains dried shrimp)
fried rice with egg, chicken and shrimp. Garnished with lettuce and fried shallots. | 马来炒饭
海鲜马来炒饭 | 12.0
13.8 |
| | Salted Fish Fried Rice (GFBR)
Hawker style fried rice with salted fish and chicken. Garnished with lettuce and fried shallots. | 咸鱼炒饭 | 12.0 |
| | Pineapple Fried Rice (GFBR)
w/ Seafood
Fried rice with egg, chicken, shrimp and pineapples. Garnished with lettuce and fried shallots. | 菠萝炒饭
海鲜菠萝炒饭 | 12.0
13.8 |
| | BBQ Pork Rice
Honey and dark soy marinated BBQ pork garnished with bok choy. Finished w/light soy. | 叉烧饭 | 12.5 |



M62 Curry Chicken



M63



M64



M65

DESSERTS 甜品

- | | | |
|---|--------|-----|
| A1 STICKY BLACK RICE | 黑糯米冰淇淋 | 7.5 |
| Glutinous black rice served warm with coconut milk and palm sugar.
Served with vanilla ice- cream. | | |
| A2 BUBUR CHA CHA | 摩摩喳喳 | 7.5 |
| A staple Malaysian dessert with sweet potatoes, yam taro, beans and sago in coconut milk. Served warm. | | |
| A3 COCONUT CREPE | 椰子糕 | 8.9 |
| Dessicated coconut wok fried till fragrant with palm sugar and pandan leaves (screwpine leave), wrapped in coconut crepe. Served with vanilla ice- cream. | | |
| A4 TAPIOCA CAKE | 烤木薯糕 | 8.9 |
| Baked cassava with dessicated coconut and coconut milk.
Served with vanilla ice- cream. | | |
| A5 FRIED ICE- CREAM | 炸冰淇淋 | 8.9 |
| Vanilla ice- cream encased in madeira cake and breadcrumbs.
Fried until golden brown, and drizzled with chocolate sauce. | | |
| A6 BANANA FRITTER | 炸蕉冰淇淋 | 7.5 |
| Lightly battered banana served with vanilla ice- cream and drizzled with palm sugar. | | |
| SAGO PUDDING | 西米 布丁 | 6.9 |
| Pearl sago with coconut milk and palm sugar. Served warm. | | |



A1



A2



A3



A4



A5



A6

COLD BEVERAGES 冷飲

SOFT DRINKS (330ml Bottle) (Coke, Diet Coke, Coke Zero, Sprite, Fanta, Lift, CASCADE Ginger Beer)	汽水	4.5
LEMON/ SODA LIME BITTERS		4.5
MINERAL WATER		3.5
ICED LYCHEE		4.0
RIBENA SODA		4.2
RIBENA LYCHEE		4.5
LYCHEE FIZZ (Lychee, Lemon, Mint, Lemonade & Soda Water)		4.8
LYCHEE JELLY TEA (Lychee, Grass Jelly, and Iced Lemon Tea)		4.8
ICED GRASS JELLY		4.0
ICED SOY BEAN MILK		4.0
GRASS JELLY & SOY MILK		4.8
MILO DINOSAUR		4.8
COCONUT JUICE		4.5
ICED LEMON TEA		4.0
ICED TEH TARIK		4.0
ICED KOPI TARIK		4.0
ICE- CREAM FLOAT		4.5
<i>junior drinks</i>		
	RASPBERRY LEMONADE	2.5
	RIBENA SODA	2.5
	ORANGE/ APPLE JUICE	2.5

HOT DRINKS 熱飲

KOPI O/ KOPI TARIK (Black w/ condensed milk)	3.5/ 4.0
TEH O/ TEH TARIK (Black or w/ condensed milk)	3.5/ 4.0
JASMINE / CHINESE GREEN TEA (PP)	1.2 / 1.2

BEERS & SPIRITS 啤酒和酒

BEERS/ CIDERS

Cascade Light (Tasmania)	6.0
James Boags (Tasmania)	7.5
Asahi (Japan)	7.5
Tiger (Singapore)	7.5
White Rabbit White Ale (Victoria)	8.0
The Hills Apple Cider (Adelaide Hills)	8.0
Hix Pilsner – 330ml (Dromana)	7.5

SPIRITS

Brandy	9.0
Scotch	7.5
Bourbon	7.5
Vodka	7.5
Gin	7.5
Rum	7.5
Southern Comfort	7.5

WHITES

NV Angove Family Sparkling Picollo (SA)	7.0
2016 Stonebridge RIESLING (Clare Valley, SA)	8.0/32.0
2017 Asher PINOT GRIS (King Valley, VIC)	8.5/32.0
2018 Sevita SAUVIGNON BLANC (Marlborough, NZ)	7.5/28.0
2018 St Ignatius Estate CHARDONNAY (Lampough, VIC)	7.5/28.0

REDS

2018 Ten Degrees PINOT NOIR (Murray Darling)	7.0/28.0
2015 Tapestry CABERNET SAUVIGNON (Mclaren Vale, SA)	8.0/32.0
2015 Sevita SHIRAZ (Heathcote, VIC)	7.5/30.0

Licensed & BYO (wine only)
\$5 corkage per bottle



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malaysian restaurant



DINE IN MENU