

Appetizer

 Aneka Satay A prime selection of juicy charcoal-grilled chicken or beef skewers, marinated with local spices, served with a side of traditional steamed rice cakes, fresh cucumber slices, and red onions for a flavourful spread.	RM 36 (Chicken) RM 39 (Beef) RM 37 (Mixed)
Chef Wan's Platter (Chicken Satay, Cucur Udang & Kerabu Mango) A generous sampling of appetizers to start your meal: juicy charcoal-grilled chicken skewers, tangy mango salad and prawn fritters.	RM 78
 Cucur Udang Fresh tiger prawns, dried shrimps, bean sprouts, and chives, deep-fried to crispy perfection. Perfect when dipped into our special peanut sauce.	RM 28
Popiah Basah Fresh prawns paired with sweet turnips, shredded egg, green salads and fresh cucumber strips, rolled in soft thin rice paper, and served with ginger soy sauce.	RM 32

Salad

 Kerabu Pucuk Paku with Kerang Sweet pucuk paku, aromatic bunga kantan and fleshy cockles mixed in Chef Wan's special kerabu sauce, a touch of lime and fragrant kerisik, this is a great starter.	RM 32
 Kerabu Pomelo with Crispy Prawn Cheeks Juicy pomelo pieces, crunchy dried shrimps and crispy fried prawn cheeks tossed with special lime-zipped kerabu dressing that is mouth-watering and refreshing.	RM36
Kerabu Mentah Zesty Jamaican plum pieces, cekur root and fresh ginger tossed with coconut-mint sambal, served with fresh kadok leaves, guava and jambu air slices, and a side of sambal belacan.	RM30
Kerabu Mango with Grilled Sotong Sweet and tangy young apple mango slices tossed with juicy and lightly marinated charcoal-grilled squid, this is bound to whip up your appetite.	RM 36

Live Fish

Pick from our selection of live fish, cooked in your preferred style:

Ikan Ketutu (Soon Hock or Marble Goby)	RM 389 (1-1.2kg)
Kerapu Harimau Estuary (Grouper)	RM 189 (1-1.2kg)
Lambang Patin (Silver Catfish)	RM 178 (1-1.2kg)
Ikan Jenahak (Silver Snapper)	RM 168 (1-1.2kg)
Ikan Siakap (Sea Bass)	RM 158 (1-1.2kg)
Ikan Tilapia Merah (Red Tilapia)	RM 72 (1-1.2kg)

Cooking Styles


Steamed with Superior Soy Sauce

Steamed fresh fish, drizzled with delicious superior soy sauce and topped with shredded ginger; perfect with steaming white rice.

Deep Fried with Tauchu Sauce

Lightly seasoned and deep-fried to a crispy perfection, served with a generous helping of savoury soybean paste sauce.

 Masak Lemak Cili Padi Kampung Simmered in a creamy coconut cream, an aromatic blend of spices and bird's eye chillies to create an amazing spicy dish.
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 Bakar with Three Choices of Sambal Barbecued over a charcoal grill and served with three choices of Chef Wan's signature dipping sauces, this dish will leave you hungry for more.
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 Asam Pedas Your choice of fresh fish simmered with okra, coriander, fresh tomatoes, and Chef Wan's homemade spicy tamarind paste, every mouthful is tangy, spicy, and sweet.
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Steamed Garlic Lime

Perfectly steamed fish served in a soup that is bursting with the rich flavours of fresh lime, garlic, and hot chilli.

Soup


 Sup Tulang (Single Serving) Premium Australian beef ribs slow cooked in aromatic broth bursting with local spices and flavours. Served with crispy chakoi on the side.	RM 36
Sup Ikan (Single Serving) A simmering hot bowl of clear fish soup, flavoured with young ginger and galangal for a heart-warming touch. Served with steaming mantou bun.	RM 24

Mains To Share


 Chef Wan's Ayam Masak Merah Mildly spiced and juicy chicken pieces cooked in an aromatic mixture of red chilli and tomato paste, this is an all-time Malaysian favourite fit for any occasion.	RM 36
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Grilled Ayam Dara Lightly marinated spring chicken grilled to tender perfection, served with flavourful asam garam dipping and fragrantly spicy colik sauce.	RM58 (Whole)
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Daging Opor Hijau Filletted Australian beef braised in creamy coconut milk and aromatic spice paste, creating a tender meat dish with pea eggplants, capsicum, and basil leaves for added flavour.	RM78
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 Daging Rendang Selangor Premium beef tenderloin cooked in creamy coconut milk to create a tender stew, infused with the rich flavours of local spices and mouth-watering kerisik. The perfect dish to go with steaming white rice.	RM78
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Kari Kambing Gulai Kawah with Young Papaya An old favourite, this creamy curry dish is chockful of tender lamb shank pieces cooked in a rich spice-infused paste and paired with young papaya slices.	RM58
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 Kambing Kuzi Succulent New Zealand lamb braised until juicy and tender, made with Chef Wan's special kuzi (thick curry) spice powder and premium herbs for an aromatic touch.	RM78
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Kalio Telur Itik Perfectly poached duck eggs cooked in a generous helping of Chef Wan's unique Nyonya-style thick and creamy red chilli gravy.	RM22
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Udang Harimau Fresh tiger prawns perfectly cooked in your preferred style:
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 Gulai Lemak Nenas Nyonya Slow cooked in creamy coconut milk, yellow turmeric and juicy pineapple cubes for a thick, golden gulai.	RM68
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Kari Hijau Telur Asin Sauteed in aromatic green curry sauce, the fragrant spices perfectly balanced with delicious salted egg.	RM68
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Sambal Petai Cooked with petai in special sambal chilli paste, this dish is perfectly spicy with a touch of sweetness.	RM78
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Goreng Seri Wangi Stir-fried with garlic and butter for fragrant aroma, and fresh cili padi for the perfect amount of spice.	RM68
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 Masak Lemak Cili Padi Cooked in creamy coconut milk, turmeric, and local herbs and spices for a spicy, flavourful yellow curry.	RM68
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Rice Served to you at your table, we offer these three choices to go with the delicious dishes: Nasi Lemuni Beseri Perlis / Nasi Telur Terengganu / Nasi Putih	RM 7 per person
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Sotong Fresh, large squid cooked in your choice of style:	
Gulai Lemak Nenas Nyonya Slow cooked in creamy coconut milk, yellow turmeric and juicy pineapple cubes for a thick, golden gulai.	RM58
 Crispy Goreng Coated generously with an aromatic batter of local mixed spices and deep-fried to crispy, juicy perfection.	RM58
Curry Leaf Stir-fry Lightly peppered and stir-fried with finely-chopped garlic and fragrant curry leaves.	RM58
 Sambal Petai Cooked with petai in special sambal chilli paste, this dish is perfectly spicy with a touch of sweetness.	RM68

Fish Fillet (Seabass) Succulent fish fillet prepared in your choice of style:	
 Fillet Asam Pedas Simmered with okra, coriander, fresh tomatoes, and Chef Wan's homemade spicy tamarind paste, every mouthful is tangy, spicy, and sweet.	RM78
 Masam Manis Fleshy, deep-fried fillets served on a sizzling hotplate, generously doused with sweet and sour sauce tamarind sauce until dry and fragrant.	RM78

Vegetables	
Stir-Fry Broccoli with Assorted Mushrooms A simple yet satisfying and refreshing plateful of broccoli, cauliflower and crunchy carrots, stir-fried with crispy garlic and assorted mushrooms.	RM26
 Terung Sambal Belacan Udang Creamy eggplant lightly stir-fried in Chef Wan's special sambal paste, this is fragrant, flavourful, and an absolute delight for your tastebuds.	RM28
 Deep-fried Bendi and Tempe Goreng Crunchy deep-fried okra paired with aromatic tempe makes for a deceptively plain fare that is appetizing and tasty without being overpowering.	RM22



Mak Lodeh's Mixed Vegetables Fresh eggplants, cabbage, tempe, young jackfruit, and baby shrimps, cooked with turmeric and creamy coconut milk, this is a classic Malaya favourite.	RM28
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Umbut Kelapa Solok Lada Sweet heart of coconut simmered in creamy coconut milk steeped in fragrant herbs and spices, and cooked with a bundantly stuffed peppers (solok lada).	RM26
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Bakar Bakar

Choose any three of Chef Wan's specially made dipping sauces to go with your choice of BBQ meat and seafood

Sambal Bambangan (Traditional East Malaysian bambangan fruit sambal) / **Sos Tempoyak** (Fermented durian paste) / **Sambal Hijau Thai** (Homemade green chilli sambal) / **Sambal Belacan** (Traditional fermented prawn paste sambal) / **Air Asam Madu** (Honey and tamarind sauce) / **Sambal Colik** (Spicy and savoury sambal) / **Sambal Kicap** (Traditional sweet soy sauce sambal)

Ayam Panggang Pencok Juicy chicken charcoal-grilled with Chef Wan's signature blend of spices.	RM 48 (Half)	Kekapis Bakar (min order - 3 pieces) Lightly seasoned scallop, grilled just nice to keep its natural sweetness and flavour.	RM 19 (per piece)
Jumbo Sotong Fresh jumbo-sized squid grilled with perfect timing to achieve ideal tenderness.	RM 68 (per piece)	 Lamb Rack Approximately 1kg of elegantly seasoned rack of lamb, flavourfully barbecued over a charcoal grill.	RM 219
 Ekor Bakar Lightly seasoned oxtail, marinated in tamarind and honey, seared over a charcoal grill until smoky and tender.	RM 62	Udang Harimau Bakar Asam Nyonya Fresh tiger prawns, marinated in tamarind juice and aromatic spices, grilled to juicy perfection.	RM 68