

<div>Appetizer</div>		<div>Live Fish</div>		<div>Mains To Share</div>																																																																																												
<div><div><div><div><div></div><div></div><div></div></div><div><div>Aneka Satay</div><div>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.</div></div></div></div></div>	<div><div>RM 38</div><div>(Chicken)</div><div>RM 42</div><div>(Beef)</div><div>RM 40</div><div>(Mixed)</div></div>	<div><div><div><div><div></div><div></div><div></div></div><div><div>Ikan Ketutu</div><div>(Soon Hock or Marble Goby)</div></div></div></div></div>	<div><div>RM 399</div><div>(1-1.2kg)</div></div>	<div><div><div><div><div></div><div></div><div></div></div><div><div>Ayam Kapitan</div><div>An aromatic chicken curry dish, cooked with a unique mixture of local herbs and spices. The perfect amalgamation of our multicultural Malaysian roots.</div></div></div></div></div>	<div><div>RM 48</div></div>	<div><div><div><div><div></div><div></div><div></div></div><div><div>Chef Wan’s Platter</div><div>(Chicken Satay, Cucur Udang, Pucuk Paku & Kerabu Mango)</div><div>A generous sampling of juicy charcoal-grilled chicken skewers, tangy mango salad, sweet pucuk paku, and crispy prawn fritters.</div></div></div></div></div>	<div><div>RM 82</div></div>	<div><div><div><div><div></div><div></div><div></div></div><div><div>Ikan Siakap</div><div>(Sea Bass)</div></div></div></div></div>	<div><div>RM 168</div><div>(1-1.2kg)</div></div>	<div><div><div><div><div></div><div></div><div></div></div><div><div>Daging Rendang Tok Wan</div><div>Premium beef tenderloin stewed in creamy coconut, and infused with the rich flavour of local spices, aromatic kerisik, and fresh grated coconut.</div></div></div></div></div>	<div><div>RM88</div></div>	<div><div><div><div><div></div><div></div><div></div></div><div><div>Cucur Udang</div><div>Fresh tiger prawns, dried shrimps, bean sprouts, and chives, deep-fried to crispy perfection. 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