**RM 38** A prime selection of juicy charcoal-grilled chicken or RM 42 beef skewers, marinated with local spices, served with (Reef) a side of traditional steamed rice cakes, fresh cucumber RM 40 slices, and red onions for a flavourful spread. (Mixed)

Chef Wan's Platter **RM 82** (Chicken Satay, Cucur Udang, Pucuk Paku & Kerabu Mango)

A generous sampling of juicy charcoal-grilled chicken skewers, tangy mango salad, sweet pucuk paku, and crispy prawn fritters.

**Cucur Udang** RM 36 Fresh tiger prawns, dried shrimps, bean sprouts, and chives, deep-fried to crispy perfection. Perfect when dipped into our special peanut sauce.

**Chef Wan's Spring Roll Wraps** 

Crunchy glass noodles, chopped prawns, and mushrooms rolled into a crispy thin wrap with strips of sweet chestnut, carrot, and turnip, served with Chef Wan's special red chilli plum sauce.

Salad

M Kerabu Pucuk Paku with Kerang RM 42

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.

Kerabu Pomelo with Crispy Prawn Cheeks RM38

Juicy pomelo pieces, crunchy dried shrimps and crispy fried prawn cheeks tossed with special lime-zipped kerabu dressing that is mouth-watering and refreshing.

Rojak Buah Istimewa

Freshly cut fruits and succulent quail egg served with special home-made rojak sauce, topped with crispy keropok and ground peanuts.

De.Wan Kerabu Latok with Oysters **RM 38** 

Pop-in-vour-mouth grape seaweed, tossed with strips of young mango and fresh oyster meat, served with mouth-watering brown coconut paste sambal belacan. Live Fish

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

Ikan Ketutu (Soon Hock or Marble Goby) RM 399 (1-1.2kg) Kerapu Harimau Estuary (Grouper) RM 199 (1-1,2kg) Lambang Patin (Silver Catfish) RM 188 (1-1.2kg) Ikan Jenahak (Silver Snapper) RM 186 (1-1.2kg) Ikan Siakap (Sea Bass) RM 168 (1-1.2kg) Ikan Bawal Mas (Golden Pomfret) RM 98 (1-1.2kg) Ikan Tilapia Merah (Red Tilapia) RM 82 (1-1.2kg)

Cooking Styles

Steamed with Superior Soy Sauce

Steamed fresh fish, drizzled with delicious superior soy sauce, and topped with shredded ginger.

**Deep Fried Sambal Berlado Petai** 

Lightly seasoned and deep-fried to a crispy perfection, served with spicy cili padi sauce and petai.

Masak Lemak Cili Padi Kampung

Simmered in a creamy coconut cream and an aromatic blend of spices and hot cili padi.

Bakar with Three Choices of Sambal

Barbecued over a charcoal grill and served with three choices of Chef Wan's signature dipping sauces.

Asam Pedas

**RM 38** 

**RM32** 

Simmered with okra, coriander, fresh tomatoes, and Chef Wan's homemade spicy tamarind paste, this curry is tangy, spicy, and sweet.

Steamed Garlic Lime

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

Steamed Nyonya Style

Perfectly steamed fish flavoured with fragrant ginger flower, pickled plum, and fresh turmeric for a tangy affair.

Soup

Sup Gearbox Kambing Merah (Single Serving)

Premium Australian lamb marrowbone (gearbox), slow cooked in aromatic broth flavoured with local spices, served with homemade roti on the side.

Sup Ketam Singgang (Single Serving)

RM 38

A bowl of hot and sour crab meat soup, flavoured with lemongrass and galangal, served with homemade roti and crispy stuffed baby crab.

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 Dara Panggang Istimewa **RM 68** Juicy chicken, charcoal-grilled with Chef Wan's signature (Whole)

blend of spices.

**Jumbo Sotong** RM 78 Fresh jumbo-sized squid grilled with perfect timing (per piece) to achieve ideal tenderness.

**(4)** Ekor Bakar RM 72

Lightly seasoned oxtail, marinated in tamarind and honey, seared over a charcoal grill until smoky and tender.

Udang Galah Sungai Bakar

Lightly seasoned river prawn, grilled just nice to keep its natural sweetness and flavour.

Lamb Rack Approximately 1kg of elegantly seasoned rack of lamb, flavourfully barbecued over a charcoal grill.

Udang Harimau Bakar Asam Nyonya

Fresh tiger prawns, marinated in tamarind juice and aromatic spices, grilled to juicy perfection.

Mains To Share

**RM78** 

**RM88** 

PM88

**RM98** 

**RM78** 

**RM68** 

**RM68** 

(Half)

Ayam Kapitan

An aromatic chicken curry dish, cooked with a unique mixture of local herbs and spices. The perfect amalgamation of our multicultural Malaysian roots.

**Ayam Kampung Goreng Lengkuas** 

Organic free-range chicken, carefully boiled and fried in spicy galangal paste, served with crunchy kruk kruk and flavourful belado sauce

Daging Salai Lemak Cili Padi

Smoked beef tenderloin, slow-cooked in creamy coconut milk and aromatic spice paste, flavoured with hot cili padi and fresh turmeric leaves.

M Daging Rendang Tok Wan

Premium beef tenderloin stewed in creamy coconut, and infused with the rich flavour of local spices, aromatic kerisik, and fresh grated coconut.

**Kambing Kurma RM78** 

Tender Australian lamb shank simmered in a creamy spicy sauce, steeped with rich aromas and flavoured with coriander and cumin.

M Kambing Kuzi **RM78** 

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.

Telur Itik Dalcha RM32

Duck eggs poached to perfection and cooked in fragrant yellow lentil-based curry stew. The perfect companion to steaming hot rice.

**Udang Galah Rendang Pulau** 

Fresh jumbo river prawn, braised perfectly in spicy rendang paste and creamy coconut milk, flavoured with aromatic fresh turmeric and kerisik.

**Udang Harimau** 

**RM 36** 

**RM 98** 

(per piece)

RM 238

RM 78

Fresh tiger prawns perfectly cooked in your preferred style:

 Gulai Lemak Nenas Nyonya **RM78** Slow cooked in creamy coconut milk, yellow turmeric and juicy pineapple cubes for a thick, golden gulai.

Kari Hijau Telur Asin Sauteed in aromatic green curry sauce, the fragrant spices perfectly balanced with delicious salted egg.

Sambal Petai **RM78** 

Cooked with petai in special sambal chilli paste, this dish is perfectly spicy with a touch of sweetness.

Masala Berempah **RM78** 

Cooked in aromatic curry paste spiced with coriander root, cumin, and fennel, with fresh tomatoes for a sweet touch.

Soft-shell Crab

Delicious soft-shell crab cooked in your preferred style:

M Kari Hijau Telur Asin Sauteed in aromatic green curry sauce, the fragrant spices perfectly balanced with delicious salted egg.

Crispy Goreng Sri Wangi

Fragrantly stir-fried with garlic and butter, combined with fresh cili padi for a mouth-watering dish

Fresh, large squid cooked in your choice of style:

**Telur Asin** 

Tossed and sauteed with fragrant spices and aromatic salted egg to crispy perfection.

Kari Berempah

Cooked in aromatic masala curry paste, with a taste of chilli, and sweet fresh tomatoes.

**RM68** 

**RM68** 

**RM68** 

**RM74** 

**RM78** 

**RM86** 

**RM32** 

**RM36** 

RM30

RM32

**RM48** 

RM30

**Kicap Pedas Stir-frv** 

Lightly peppered and stir-fried with finely chopped garlic, soy sauce, and fragrant curry leaves.

Sambal Petai

Cooked with petai in special sambal chilli paste, this dish is perfectly spicy with a touch of sweetness.

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.

Bakar Sambal Petai

Slathered in special sambal chilli paste and baked with aromatic petai, this dish is spicy with just the right touch of sweetness.

Vegetables

(v) Stir-fried Broccoli with Soft Tauhu

A humble yet satisfying dish of sweet broccoli stir-fried with soft Japanese bean curd, crispy garlic, and assorted mushrooms.

Terung Sambal Udang

Creamy eggplant lightly stir-fried in Chef Wan's special sambal paste, this is fragrant, flavourful, and an absolute delight for your tastebuds.

(v) Deep-fried Bendi and Tempe Berempah Crunchy deep-fried okra paired with aromatic tempe makes for a deceptively plain fare that is appetizing and

tasty without being overpowering. 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. Peria Goreng Belacan with Scallop

Bitter melon stir-fried with sambal belacan bursting with umami flavours, and paired generously with sweet scallop

(v) Tauhu Kukus Cendawan

meat for a delicious affair.

A simple dish of soft, delicate bean curd steamed with assorted mushrooms and drizzled with aromatic and tangy garlic calamansi sauce.

Served to you at your table, we offer these three choices to go with the delicious dishes: Nasi Pandan Delima / Nasi Telur Terengganu / Nasi Putih

(A) Chef Wan recommendation

(v) Vegetarian

Prices are subject to 10% service charge & 6% SST. Chef Wan recommendation (v) Vegetarian