

Ala Carte / Dinner Menu

東南亞街頭食品指南
帶泰國越南風味的馬來西亞本土菜
Southeast Asia street food driven by local Malaysian
cuisine with a touch of Thailand and Vietnam flavours

沙律及頭盤 Salads & Appetizers

馬來西亞特色沙爹

青瓜、 洋葱、 菠蘿、 花生醬

Malaysian Satay

Cucumber, onion, pineapple and peanut sauce

牛肉沙爹 - 雞肉沙爹 - 羊肉沙爹 - 雜錦沙爹

Beef - Chicken - Lamb - Mix

\$118 - \$108 - \$128 - \$138

青木瓜絲沙律

\$118

青木瓜絲、豆角、辣椒、蝦米配羅望子汁

Som Tum Goong

Green papaya, long beans, chilli,
dried shrimp with tamarind dressing

娘惹小金杯

\$98

白蘿蔔、紅蘿蔔、蝦米、蛋、花生和自制辣椒醬

Kueh Pai Tee

Sautéed turnip, carrot, dried shrimp,
egg, peanut & homemade chilli sauce

越式羊肉沙律

\$138

羊肉、辣椒、洋葱同香料

Vietnamese Lamb Larb

Minced Lamb, Thai chilli, shaved onion and mix herbs

加多加多沙律

\$98

薯仔、豆角、青瓜

芽菜配花生醬及蝦醬

Gado Gado Salad

Potato, long beans, cucumber,
bean sprouts, peanut sauce & shrimp paste

大蝦柚子沙律

\$128

柚子、大蝦、烤椰絲 炸乾蔥配甜棕糖汁

Shrimp Pomelo Salad

Pomelo, shrimp, roasted coconut,
fried shallot, plum sugar dressing

泰式牛肉沙律

\$128

香煎牛肉、青蔥、番茄、乾蔥

辣椒配青檸汁

Thai Beef Salad

Grilled Beef Tenderloin, spring onion,
tomato, shallots, chili & lime dressing

炒菜頭角

\$78

鑊炒蘿蔔糕、雞蛋、青蔥配叁巴醬

Char Kway

Wok fried turnip cake, egg,
spring onion & sambal

主菜 Mains & Wok

椰漿飯

\$138

椰漿飯、炸雞翼、熟蛋
叁巴醬、江魚仔

Nasi Lemak

Coconut rice, fried chicken,
boiled egg, sambal and anchovies

泰式炒金邊河粉

\$148

泰式河粉、大蝦、芽菜、豆腐及雞蛋

Pad Thai

Thai rice noodles, shrimp, bean sprouts, tofu and egg

蟹肉炒飯

\$148

蟹肉、蛋、青蔥、牛油

Crab Meat Fried Rice

Wok fried rice, crabmeat, onion and fried garlic

馬來西亞炒飯

\$158

大蝦配雞肉沙爹

Nasi Goreng

Fried Malaysian rice, tiger
prawn and chicken satay

叁巴醬炒大蝦配苦豆

\$138

鑊炒蝦、苦豆配叁巴醬

Sambal Udang Petai

Wok fried shrimp, stinky
beans and sambal tumis

馬來西亞炒麵

\$148

鑊炒油麵、炸魚餅、
大蝦配叁巴馬拉盞醬

Mee Goreng Mamak

Wok fried yellow noodles,
fish cake, shrimp and sambal belacan

炒粿條

\$158

河粉、蜆肉、大蝦、
雞蛋及新加坡黑醬油

Char kway Teow

Flat rice noodles, clams, shrimp,
egg and Singaporean dark soy

甘香醬炒啦啦

\$168

蜆、咖哩葉、蒜蓉、洋葱、蝦米

Kam Heong Lala

Wok fried clam, curry leaf,
garlic, onion and dried shrimp

海南雞

\$148

本地養殖三黃雞半隻、辣椒及姜

Hainanese Chicken

Farmed local half yellow chicken,
pandan leaves and chilli ginger

炒空心菜配叁巴醬

\$68

Kangkong Belacan

Wok fried morning
glory with sambal

叁巴馬拉盞醬炒秋葵

\$68

秋葵、洋葱、辣椒、蒜蓉

Bendi Belacan

Wok fried okra with sambal
onion, chilli and garlic

甜品

Dessert

貓山王榴槤布丁

\$118

Musang King

Malaysian durian pudding

泰式芒果糯米飯

\$108

Thai Mango Sticky Rice

黑芝麻湯圓

\$88

甘蔗甜姜糖水

Black Sesame Dumpling

Sugar cane ginger syrup

湯麵

Soup Noodles

新加坡喇沙

\$148

鮮蝦湯、米線、大蝦、雞蛋和芽菜

Singapore Laksa

Umami shrimp soup, rice noodles,
shrimp, boiled egg and bean sprouts

越式牛肉河粉湯

\$158

河內式牛肉湯、牛腩、金邊粉和洋葱

Wagyu Beef Pho

Hanoi style beef stock, beef brisket,
rice noodles and shaved onion

冬陰功粉絲

\$148

河蝦、蘑菇、辣椒及泰式香料

Tom Yum Goong with Glass Noodle

River prawn, mushroom, chilli, and mix Thai herbs

檳城蝦麵

\$128

河蝦、油麵、青通菜、芽菜及炸魚餅

Penang Prawn Noodles

River prawn, yellow noodles,
morning glory, bean sprouts and fish cake

怡保雞肉鮮蝦河粉湯

\$128

本地新鮮三黃雞、幼河粉、韭菜配自家製雞湯

Ipoh Chicken Hor Fun

River prawn, rice noodles, chives,
egg in homemade chicken broth

咖哩系列

Curries

仁當牛肉

\$168

傳統印尼式椰奶燴牛

Beef Rendang

Traditional Indonesian
beef cheek stew in coconut milk

泰式紅咖哩河蝦

\$188

Thai Prawns Curry

Grilled river prawn in Thai red curry

娘惹式咖哩魚頭

\$198

香茅、娘惹魚式咖哩醬

烹飪時間大約20分鐘

Local Fish Head Curry

Lemongrass curry paste in fish broth
(cooking time + 20 minutes)

新鮮現烤

From the Grill

馬來西亞式烤雞

\$178

烹飪時間大約20分鐘

Ayam Bakar Grain Fed

Whole Yellow Chicken

(cooking time + 20 minutes)

香烤黃花魚配叁巴醬

\$148

Ikan Bakar

Grilled whole yellow croacker fish with sambal

香烤全隻鮮魷魚配叁巴醬

\$188

Sotong Bakar

Grilled fresh squid with sambal sauce



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