



Jom makan MENU

JOM BAO BUN



SPICY ANCHOVY SAMBAL DF NF 8
Cucumber, Asian slaw

FISH SAMBAL DF NF V VEGE 12
Mock fish, Asian style slaw, spiced aioli

CHICKEN KARAAGE DF NF 12
Asian style slaw, onion pickle, Bang Bang sauce

JOM FRY



POPCORN TOFU GORENG DF GF NF V 16
Served with deep-fried nori, sesame spices, saffron aioli

3-CHEESE WONTONS DF NF V 17
Housemade wontons served with mayo cranberry sauce

NARUMI CHICKEN KARAAGE DF GF NF 18
Named after our former Chef Narumi - served with lemongrass sriracha mayo

BEEF RENDANG NACHOS DF NF 18
Fried roti covered with pulled beef rendang, cheese sauce, salsa pickle

GREEN RICE CRUMBED PRAWNS DF GF NF 18
Served with kimchi aioli

OTAK OTAK DF GF NF 18
Southeast Asian fish cake made from ground fish, spices and herbs, wrapped in banana leaf, served with spicy tangy sauce

SARAWAK PEPPER & SALT SOTONG DF GF NF 18
Party favourite - fried squid dusted with pepper from Sarawak, the largest state in Malaysia, & pink Himalayan salt

JOM SATAY



TOFU SATAY GF DF V Vege 17
Served with housemade spiced peanut sauce

BEEF SATAY DF GF NFO 18
Served with housemade spiced peanut sauce

JOM DUMPLING



LEMONGRASS CHICKEN DF NF 18
SICHUAN BEEF DUMPLINGS DF NF 18
Housemade dumplings served with soy chilli syrup oil, pickled onion, seaweed

5-SPICE DUCK DUMPLINGS DF NF 19
Homemade dumplings served with spiced cranberry sauce and chilli thread

JOM SIJOK



NASI LEMAK DF GF NFO VO VegeO 24
Malaysian National Dish - coconut rice with prawn sambal, hard-boiled egg, fried anchovies, roasted cashews, sliced cucumber, sambal, served with your choice of fried chicken, chicken rendang, beef rendang or tofu rendang

AYAM PERCIK DF GF NFO 25
Coconut marinated chicken, sticky rice, kerabu salad, housemate spiced peanut sauce

AYAM KAM HEONG DF GF NF 26
Popular Chinese-Muslim chicken dish - marinated fried chicken bites stir-fried with flavourful and aromatic sauce, and roast vegetables, served with rice

JOM GORENG



MAMAK MEE GORENG DF NF VegeO 23
Stir-fried yellow noodle, potato, tofu, crispy fritters, prawns, chicken, egg, mung bean, tossed in Chef's irresistible sour, spicy sauce, served with slice of lemon

CHAR KOEY TEOW DF NF VO VegeO 23
Stir-fried flat rice noodle with prawns, fish cake, fish ball, chives, mung bean, Chef's special combination sauce

KAMPUNG NASI GORENG DF GF NF VO VegeO 23
Roasted chicken, seasonal vegetables, egg, shrimp paste sambal sauce

NASI GORENG ITIK DF GF NF 24
Spiced roasted duck, mushrooms, egg, sliced beans, carrot, Asian herbs, oyster sauce

JOM HIRUP



CURRY LAKSA DF GFO NF 23
Egg noodle with roast chicken, fish cake, fish ball, hard-boiled egg, sambal, slice of lemon

HOKKIEN HAE MEE DF GF NF 24
Prawn noodle in spicy flavourful broth served with mung bean, egg, chicken, water spinach

JOM KARI (DF GF NF) - served with rice




KARI MASSOOR DAL V 22
Lentil-based vegetable stew served with seasonal roasted vegetables & vege crisps

KARI AYAM & KENTANG 23
Masala roast chicken, potato, cherry tomato, ground spices, herbs, coconut cream

KARI IKAN/UDANG 25
Fish or prawn, fenugreek seeds, eggplant, okra, cherry tomato, curry leaves, ground spices, coconut cream

BUTTER CHICKEN 23
Tender chicken pieces marinated overnight, grilled and then cooked in mildly spiced rich dairy-free butter sauce with smoky flavour

RENDANG
Chef's Specialty - slow-cooked in coconut milk, galangal, kerisik, ground spices, coconut cream
Tofu V 23 Chicken 23 Beef 24 Lamb 25

SAMBAL 
Red onion, chilli, cherry tomato, spices, herbs, aromatics, coconut cream
Tofu V 23 Chicken 23 Fish/Prawn 25

JOM FRESH



GADO GADO DF GF NFO V 24
Roast vegetables, mung beans, tofu, potato, fried tempeh crackers, housemade spiced peanut sauce

KERABU MANGGA (AYAM or TOFU) DF GF NF VO 24
Coconut roast chicken, mango, slaw, cucumber, crispy corn, herbs, special dressing with lime, ginger, chilli and coriander

JOM ADD



Saffron Roti Canai DF NF V 5

Saffron Garlic Roti Canai DF NF V 5.5

Brown Basmati Rice 4

Coconut Rice 4

Sambal DF GF NF V 4

Onion Cucumber Pickle DF GF NF V 4

Peanut Sauce DF GF V 4

Stir-fried Vegetables DF GF NF VO 12

DESSERTS



DESSERT OF THE DAY 14
Kindly ask our friendly staff for today's special

Some dishes come out at different times and we recommend sharing plates as you can sit, relax and enjoy a little of everything.

DIETARY KEY: **DF** Dairy-Free, **GF** Gluten-Free, **NF** Nut-Free, **V** Vegan, **NFO** Nut-Free Option, **VO** Vegan Option, **VegeO** Vegetarian Option



Selamat Datang

Happiness is - indulging in traditional food that satisfies our taste buds and brings back memories; and that's exactly what our chef is aiming at - delighting you with delicious classic Malaysian favourites, reinvented with a twist. Prepared with fresh ingredients and served to you straight from the kitchen right into your hearts, these dishes are infused with unique blends of sweet, sour, spicy and tangy flavours which Malaysian food is known for.

We put our hearts and souls into every dish we cook as we want you to feel the vibes of Malaysia, and transport you to the north, south, east and west of the country. Choose any dish from the menu and experience the real taste of Malaysia, reinvented by our chefs, with a twist.

We proudly serve good sumptuous food with healthy high quality ingredients. We have always wanted our dishes to be enjoyed by everyone, so we serve an array of dishes which are dairy-free, gluten-free and nut-free. We also have a number of vegetarian and vegan dishes.

Our dishes are mostly classic Malaysian food with a tinge of twist, giving you a taste of home, for sure. To savour more of what we serve, it is best to share our dishes to enjoy a variety of flavours and tastes which depict true Malaysia.

We are on-licensed and we serve a good selection of local wines and beers.

Order Online at

www.kanamakopikadai.co.nz



04-213 8367



Kanama Kopi Kadai



kanama_kopi_kadai

Jom minum MENU

MALAYSIAN FAVOURITES

- Teh Tarik* 4.5
Malaysian style tea with condensed milk
- Kopi Tarik* 4.5
Malaysian style coffee with condensed milk
- Milo Tarik* 4.5
Malaysian style Milo with evaporated milk
- Teh-O Limau Panas 4.5
Hot lemon tea with sugar
- Teh-O 3
Tea without milk (sugar optional)
- Kopi-O 3
Coffee without milk (sugar optional)
- Green Tea (Hot) 3
- Teh Ais* 7
Malaysian style iced tea with condensed milk
- Kopi Ais* 7
Malaysian style iced coffee with condensed milk
- Milo Ais* 7
Malaysian style Milo with evaporated milk
- Teh-O Limau Ais 7
Iced lemon tea with sugar
- Teh-O Ais 5.5
Iced tea without milk (sugar optional)
- Kopi-O Ais 5.5
Iced coffee without milk (sugar optional)
- Sirap Bandung* (Cold) 7
Rose syrup with milk
- Sirap Bandung Cincau* 8
Rose syrup with milk and grass jelly

BOTTLED DRINKS

- Coca Cola (Classic/No Sugar) 7
- Schweppes Old Fashioned Lemonade 7
- Schweppes Lemon Lime & Bitters 7
- Sprite 7
- NZ Fresh Juice (assorted) 7
- Karma Cola (Regular/No Sugar) 7.5
- Karma Drink's Gingerella 7.5
- Karma Drink's Lemmy Lemonade 7.5

BOTTLED WATER

- Voyage Pure NZ Spring Water (Still/Sparkling) 8

BEERS FROM DOUBLE VISION BREWING

- The Classic Lager (4.5%) 10.5
- Chillax (XPA 5%) 11
- Expatriate (APA 5.6%) 11.5
- Red Rascal (IPA 6.5%) 12
- Tiny Terror (2.3%) 10
(Little Hazy Pale Ale - low alcohol)

WINES & BUBBLES

- Veuve de Vernay Brut 14 (B)
- DIVICI Prosecco 63 (B)

WHITE

- Paddy Borthwick Wairarapa Sauv. Blanc 13.5 (G) 59 (B)

Paddy Borthwick Wairarapa Riesling

- 13.5 (G) 59 (B)

Elephant Hill Chardonnay

- 14.5 (G) 65 (B)

Two Rivers Pinot Gris

- 14.5 (G) 65 (B)

Elephant Hill LP Blanc

- 14.5 (G) 65 (B)

Elephant Hill 'Earth' Chardonnay

- 110 (B)

RED

- Black Cottage Pinot Noir VEGAN-FRIENDLY 13.5 (G) 59 (B)

Black Cottage Syrah

- 13.5 (G) 59 (B)

Elephant Hill Le Phant 2021

- 14.5 (G) 65 (B)

Elephant Hill 'Earth' Syrah

- 110 (B)

ROSE

- Two Rivers Isle of Beauty Rose VEGAN-FRIENDLY 14.5 (G) 65 (B)

*Vegan option available at additional 50 cents



Jom makan minum!

