





JOM SHARE MAKAN!

- everything halal and free-range -

Something Asian
with a
Twist

Something Fresh

- ✓ **EDAMAME BEANS** 11
Pink Himalayan Salt, Herbs, 7 Spices
-  **KERABU SALAD** **NFO**
Asian Herbs, Toasted Coconut Chips, Mung Beans, Green Leaves, Cucumber, Cashew, Carrot, Pickled Mango & Ginger
- ✓ Tofu 21 Chicken 23
- ASIAN STYLE DUCK & LYCHEE SALAD** 24
Roasted Duck Breast, Lychee, Carrot, Mung Bean, Cucumber, Glass Noodle, Asian Herbs, Chilli Honey Soy
- ✓ **GADO GADO** (Warm Salad) **NFO** 20
 Slightly blanched Vegetables, Mung Beans, Tofu, Potato, Fried Tempeh Crackers, Spiced Peanut Sauce

Something Deep Fried

- ✓ **POPCORN TOFU GORENG** 14
Deep Fried Nori, Sesame Spices, Saffron Aioli
- ✓ **3-CHEESE WONTON** 15
 Mayo Cranberry Sauce
- ✓ **PUMPKIN RAVIOLI** 15
 Butter Sauce
- ✓ **PULUT RICE ARANCINI** **NFO** 14
 Mushrooms, Kimchi Mayo, Chopped Peanut
- ✓ **DEEP FRIED ROTI** 11
 Spiced Chaat Masala, Tamarind Chutney
- NARUMI CHICKEN KARAAGE** 16
Yellow Jalapeño Sauce, Sriracha Mayo

Something Bao Bun-y

- ✓ **TOFU RENDANG** 12
 Asian Slaw, Vegan Aioli
-  **NARUMI CHICKEN** 12
Asian Slaw, Onion Pickle, Sriracha Mayo

Something Dumpling

-  **THAI CHICKEN DUMPLINGS** 15
Red Pepper Salsa, Cucumber Chilli Soy, Herbs
-  **SICHUAN BEEF TATAKI DUMPLINGS** 15
Soy Chilli Syrup Oil, Pickled Onion, Seaweed

Something Grilled

-  **BEEF SATAY** **NFO** 16
Grilled Sticky Rice, Onion Cucumber Pickle, Spiced Peanut Sauce
-  **AYAM PERCIK** **NFO** 21
Coconut Marinated Chicken, Sticky Rice, Onion Cucumber Pickle, Spiced Peanut Sauce

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

Something Burger

- ✓ **ULAM-ULAM PAUKENA PATTY BURGER** **GFO** **NFO** 22
 Housemade Pumpkin-Kumara-Quinoa Patty, Grilled Eggplant & Courgette, Spiced Caramelized Onion, Baby Rocket, Cashew Pesto, Saffron Aioli, Steamed Bun, served with Hand-cut Kumara Chips and Tomato Relish
-  **SATAY CHICKEN BURGER** **NFO** 22
Asian Slaw, Peanut Sauce, Saffron Aioli, Sweet Potato Bun, served with Hand-cut Kumara Chips

Something Wok-y

-  **MAMAK MEE GORENG** **VegeO** 19
Stir-fried Fresh Egg Noodle, Semolina Fritter, Spiced Prawn & Squid, Egg, Mung Bean
- KAMPUNG NASI GORENG** **VO** **VegeO** 19
Roasted Chicken, Seasonal Vegetables, Egg, Shrimp Paste Sambal Sauce
- NASI GORENG ITIK** 20
Spiced Roasted Duck, Shiitake Mushroom, Sliced Beans, Asian Herbs, Soy Oyster Sauce
-  **SEAFOOD CURRY LAKSA** **GFO** 22
Prawn, Squid, Fish, Tofu, Mung Bean

All our dishes are Dairy-Free, Gluten-Free and Nut-Free unless specified otherwise. Please refer to the Dietary Key below.

Something Curry-ish

- ✓ **VEGETABLE DAL CURRY** 15
Carrot, Cauliflower, Potato, Beans, Cherry Tomato
- CHICKEN and POTATO CURRY** 16
Masala Roast Chicken, Potato, Cherry Tomato, Ground Spices, Herbs, Coconut Cream
- RENDANG**
Chef's Specialty - Slow-cooked in Coconut Milk, Galangal, Kerisik, Ground Spices, Asian Herbs
- ✓ Tofu 16 Chicken 16 Beef 16
- FISH or PRAWN CURRY** 18
Fenugreek Seeds, Eggplant, Okra, Cherry Tomato, Curry Leaves, Ground Spices, Coconut Cream
- SAMBAL**
Red Onion, Cherry Tomato, Chilli, Spices, Herbs, Aromatics, Coconut Cream
- Chicken 16 Fish 18 Prawn 18
- BUTTER CHICKEN** 16
Tender Chicken Pieces marinated overnight, grilled and then cooked in mildly spiced rich Dairy-free Butter Sauce with Smoky Flavour

Something to Accompany

-  Saffron Roti 3.5
-  Saffron Garlic Roti 4
- Brown Basmati Rice 4
- Coconut Rice 4
- Sambal Sauce 3
- Peanut Sauce 3
-   Onion Cucumber Pickle 3
-  Seasonal Vegetables with Garlic Oyster Sauce **VO** 9

Something Sweet

- Dessert of the Day - 12

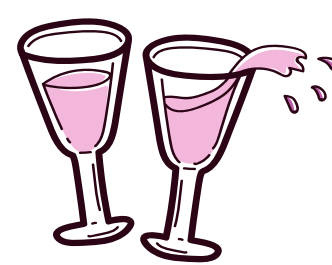




JOM MINUM!



Wines & Bubble



Veuve de Vernay Brut 12 (B)

Crisp French Bubble for one or possibly two

Matahiwi Sparkling Brut Rose 62 (B)

Strawberry and raspberry aromatics and flavours with fresh melon and citrus characters

White



Pretty Paddock Single Vineyard Marlborough Sauv. Blanc 11 (G) 42 (B)

From 30-year-old vines, refreshing Sauvignon Blanc with ripe tropical fruit flavours

Paddy Borthwick Wairarapa Riesling 11.5 (G) 50 (B)

Delicious Riesling with fresh citrus and lime aromas and flavours; off-dry

Paddy Borthwick Wairarapa Pinot Gris 12.5 (G) 52 (B)

Delicious riper style with hints of guava and melons tempered with subtle hints of maturations in older barrels

Monowai Hawkes Bay Pinot Gris 11 (G) 45 (B)

Tasty Pinot Gris with a fresh minerally and guava hints; nice clean finish
VEGAN FRIENDLY

Anchorage Nelson Gewurztraminer 10.5 (G) 48 (B)

Off-dry style with a gentle spiciness and nuances of rose petals and lychee

Spencer Hill Latitude 41 Moutere Chardonnay 11 (G) 49 (B)

A benchmark Nelson Chardonnay in full-bodied creamy style



Red

Paddy Borthwick Wairarapa Pinot Noir 12.50 (G) 52 (B)

Full-bodied Pinot Noir with rich savoury bouquet and palate with ripe black cherry nuances

Monowai Hawkes Bay Pinot Noir 11.5 (G) 48 (B)

Silky smooth Pinot Noir with nice red cherry flavours and soft of oak
VEGAN FRIENDLY

Silverton Estate Hawkes Bay Merlot 13.5 (G) 60 (B)

Full-bodied Merlot with some bottle age and complexity with hint of sweet tobacco savouriness

Silverton Estate Hawkes Bay Syrah 13.5 (G) 60 (B)

Blueberry and hints of violets on the nose with touches of white pepper and spice
VEGAN FRIENDLY

Tapiz Malbec 60 (B)

Inky, medium-bodied, dry red wine with strong impressions of dark fruits

Rose



Monowai Hawkes Bay Pinot Noir Rose 11.5 (G) 48 (B)

Snazzy Rose that is both thirst-quenching and morish
VEGAN FRIENDLY



Lunch Special

All-Time Malaysian Favourite

NASI LEMAK 16

Coconut Rice, Fried Hard-Boiled Egg, Fried Anchovies, Roasted Cashews, Sliced Cucumber, Sambal, with your choice of Chicken Sambal or Beef Rendang
(DF, GF, NFO)

Hawker Style

CHAR KOEY TEOW 16

Stir-Fried Fresh Flat Rice Noodle with Prawns, Fish Cake, Fish Ball, Chives, Mung Bean and Chef's Special Combination Sauce
(DF, GFO, NF, VO)

Kanama Kopi Kadai Style

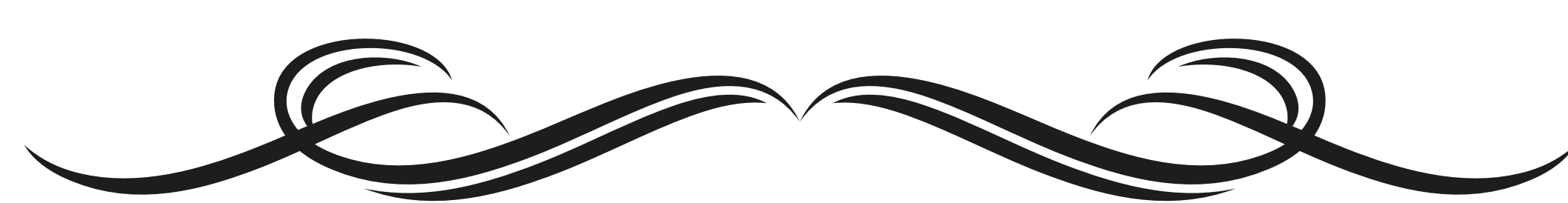
CURRY LAKSA 16

Roast Chicken, Fish Cake, Fish Ball, Fried Hard-Boiled Egg, Mung Bean, Combination Noodles, served with Sambal Belacan and a slice of Lemon
(DF, GFO)

KL Hawker Style

HOKKIEN CHAR 16

Stir-Fried Thick Egg Noodle in a dark rich sweet sauce with Chicken, Prawn and Fish Cake, Cabbage, served with Sambal Belacan (DF, NF)



DF Dairy-Free

GF Gluten-Free

NF Nut-Free

GFO Gluten-Free Option

NFO Nut-Free Option

VO Vegan Option