



'Malaysian cooking carries the cultural impressions of its native Malay origins and of three great cuisines that migrated in: Chinese, Thai and Indian. It is adventurous, robust and full of flavor surprises'

John Hinterburger, former Seattle Times restaurant critic



BEVERAGE



Fresh Fruit Smoothies

1.	Durian Smoothie	9.50
2.	Avocado Smoothie	8.50
3.	Strawberry Smoothie	5.50
4.	Mango Smoothie	5.50
5.	Pineapple Smoothie	5.50
	Add Toppings	0.50



Bubble Tea

1. Original Milk Tea	5.00
2. Green Tea	5.50
3. Taro Bubble Tea	5.50
4. Red Bean Bubble Tea	5.50
5. Peach Bubble Tea	5.50
6. Passion Fruit Bubble Tea	5.50
7. Grape Bubble Tea	5.50
8. Honey Dew Bubble Tea	5.50



Specialty Drinks

1. Fresh Young Coconut	8.50
2. Malaysian Tea Tarik (Hot/Cold)	5.00
3. Lychee Juice	5.50
4. Sweet Iced-Tea	5.00
5. Grass Jelly Juice	5.50
6. Iced Coffee	5.00
7. Fresh Lime Juice	5.00
8. Soda	2.50

SOUP

1. **Bak Kut Teh** (S) 14.95, (L) 18.95

Traditional Malaysian herbal soup with pork ribs, Shitaki mushrooms and pork stomache.

2. Tom Yum Seafood

(S) 15.95, (L) 20.95

Prawns, squid, scallops, mushrooms, baby corn, bell pepper, onions and tomatoes in a fragrant lemongrass hot and spicy soup.

3. Crab Meat / Fish Maw Soup

(S) 14.95, (L) 18.95

Minced crab meat, fish maw and egg white.

4. Seafood and Tofu Soup

15.95

Shrimp, squid, scallops, soft tofu, mushrooms, baby corn, onions, carrots and peas.

5. Wonton Soup

Ground pork and shrimp wonton dumplings, leafy greens in chicken broth.









APPETIZERS

1. **Roti Canai** *V* 5.95 Fluffy Indian bread with curry potato dipping sauce.

2. Roti Telur (Murtabak) 6.95

An Indian style pancake stuffed with eggs, chopped onions and bell peppers. Served with curry potato dipping sauce.

3. **Fried Veggie-Roll** *V* 5.95 Steamed veggies wrapped in a thin wonton skin and golden-fried. Served with sweet chili dipping sauce.

4. **Crispy Pork Intestines** 11.95 Slow braised then deep fried to crispy. Served with

sweet chili dipping sauce.

5. Satay Tofu V 10.95 Golden-fried tofu cubes stuffed with bean sprouts, cucumber and served with peanut dipping sauce.

6. Mango Tofu Salad V) 10.95 Golden-fried tofu, fresh mango strips, bell peppers and onions tossed in a sweet chili dressing. Sprinkled with sesame seeds.

7. **Satay** (*Beef*) 12.95, (*Lamb*) 12.95, (*Chicken*) 11.95

Skewers of marinated chicken, beef or lamb grilled on open fire to slightly charred. Served with house special peanut sauce and fresh cucumbers. 6 skewers per order.

8. Indian Rojak 11.95

Traditional Malaysian salad of Jicama, cucumber, bean sprouts, fried tofu, hard-boiled egg, curry potatoes and fried shrimp cake. Dressed in house-made yam sauce. Topped with chopped peanuts and fried shallots.

9. **Oyster or Shrimp Omelet** 15.95 *Fresh Pacific oysters/ shrimp and Chinese chives in*

this omelet. Served with Hoisin sauce and sweet chili sauce.

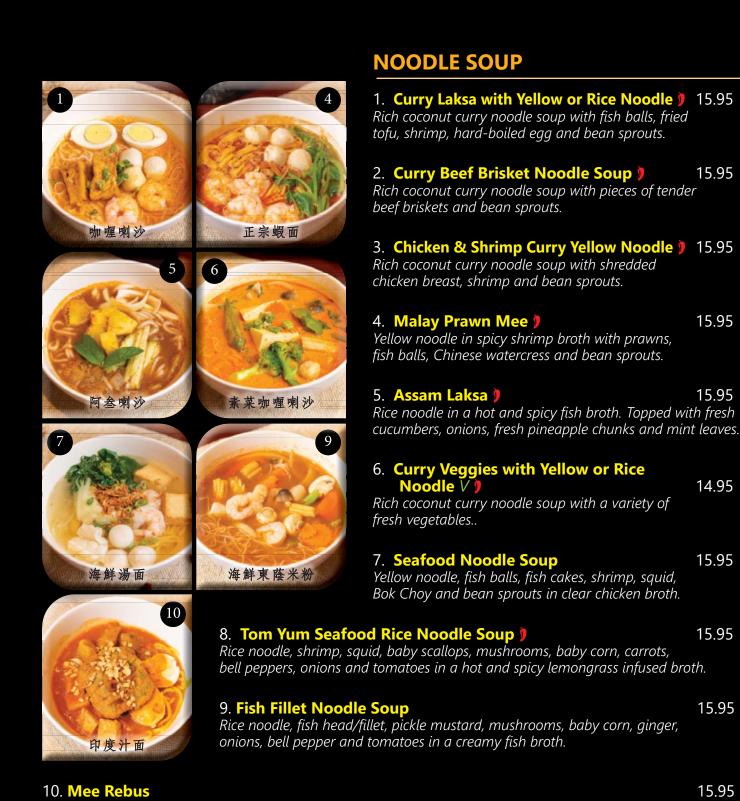
10. **Penang Lobak**A mixed plate of appetizers: crispy bean curd pork

A mixed plate of appetizers: crispy bean curd pork rolls, fried tofu, crispy shrimp cakes, "Thousand-year-old" egg, pickle ginger and fresh cucumbers. Served with Hoisin sauce and sweet chili sauce.









15.95

15.95

15.95

14.95

15.95

15.95

15.95

15.95

Yellow noodle, curry potatoes, fried tofu, hard-boiled egg and crispy shrimp cake in yam gravy. 11. Wonton Noodle 15.95

Wonton dumplings and egg noodle in clear chicken broth.

12. Chicken & Shrimp Kueh Teow Noodle 15.95 Wide rice noodle, chicken and shrimp in clear chicken broth.

福建炒面 槟城粿條 星洲炒米

6. Mee Goreng Dear East Indian style pan-fried yellow noodle with shrimp, fried tofu, curry potatoes, onions and bean sprouts. Topped with ground peanuts. Stir-fried thin rice noodle with eggs, shrimp, fried tofu, green beans, Chinese chives and bean sprouts. Served

scallops, green onions and bean sprouts.

7. Fried Pearl Noodle Stir-fried pearl noodle with eggs, chicken, pork, 16.95 shrimp, turnips and bean sprouts.

5. Mee Siam 🕽

with a hard-boiled egg.

9. **Seafood Scramble Egg Chow Fun** Stir-fried wide rice noodle with shrimp, squid, 15.95 scallops & leafy vegetables in scrambled egg gravy.

10. **Beef Chow Fun** 15.95 Stir-fried wide rice noodle with tender beef slices, green onions and bean sprouts.

11. Cantonese Chow Fun 15.95 Stir-fried wide rice noodle with chicken, pork, shrimp and leafy vegetables in scrambled egg gravy.

12. **Fried Rice Noodle with Salted Fish** 15.95 *Stir-fried thin rice noodle with eggs, salted fish,* shrimp, green onions and bean sprouts.

13. Clay Pot Noodle Crispy egg noodle, shrimp, chicken, pork, mushrooms, baby corn, carrots and leafy vegetables in scrambled egg gravy. Served in clay pot.

14. Pearl Noodle in Clay Pot 16.95 Pearl noodle, shrimp, chicken, pork, mushrooms, baby corn, carrots, snow peas in scrambled egg gravy. Served in clay pot.

STIR FRIED NOODLE

1. **Penang Chow Kueh Teow ?**A Penang Island favorite! Stir-fried wide rice noodle 15.95 (Kueh Teow) with eggs, shrimp, squid, bean sprouts and Chinese chives. Served with Sambal chili sauce. 2. Malay Hokkien Mee Udon noodle with pork, chicken, shrimp, squid and leafy greens. Simmered in dark soy sauce. 15.95 15.95 3. Singapore Rice Noodles Stir-fried thin rice noodle with eggs, shrimp, bean sprouts and bell peppers. 4. Pad Thai Malaysian Style Stir-fried wide rice noodle with eggs, shrimp, fried 15.95 tofu, green beans & onions. Garnished with peanuts and fried shallots. Served with bean sprout salad & fresh lime wedge. 15.95

8. Fried Yellow Noodle with Seafood Stir-fried yellow noodle with shrimp, squid, 15.95



RICE SPECIALTIES

1. Hainanese Chicken Rice Plate

18.95

Portion of steamed free-range chicken with chicken rice and cucumbers. Served with house special soy sauce, chili sauce and ginger sauce. Comes with a bowl of chicken broth.

2. Nasi Lemak)

18.95

Malaysian mixed-plate of fragrant coconut rice, chicken curry, cucumber slices, sambal sauce and a hard-boiled egg.

3. Nasi Lemak Ayam)

18.95

Malaysian mixed-plate of fragrant coconut rice, crispy chicken leg, cucumber slices, sambal sauce and a hard-boiled egg.

4. Salted Fish Fried Rice

15.95

Fried rice with eggs, salted fish, chicken, chopped onions, peas and carrots.

15.95





5. Pineapple Fried Rice

Fried rice with eggs, shrimp, chicken, fresh pineapple chunks, onions, peas and carrots. Topped with dried pork floss.







6. Coconut Fried Rice

菠蘿炒饭

15.95

Fragrant coconut fried rice with eggs, shrimp, onions, carrots and peas. Garnished with anchovies.

7. Yong Chow Fried Rice

15.95

Fried rice with eggs, shrimp, chicken, pork, onions, carrots and peas.

8. Shrimp / Pork / Chicken or Beef Fried Rice

15.95

Fried rice with choice of shrimp, chicken, pork or beef, eggs, onions, carrots and peas.

9. Malaysian Fried Rice

15.95

Fried rice with eggs, shrimp, chicken, onions, carrots and peas in Belachan sauce.

CHEF'S SPECIALTIES

\$ Market Price

1. Black Pepper Crab \$ Market P Fresh live crab, curry leaves and Thai chilies simmered in a buttery black pepper sauce.

2. Dry-Curry Crab

\$ Market Price

Fresh live crab, onions and curry leaves cooked in a fragrant coconut curry sauce. Finger Licking Good!

3. Singapore Chili Crab

\$ Market Price

Fresh live crab and fresh ginger simmered in a tomato base chili sauce. Singaporean Style!

4. Coconut Jumbo Prawns

30.95

Golden fried jumbo prawns covered in fragrant coconut panko crumbs.

5. Nyonya Jumbo Prawns 🕽

30.95

Jumbo prawns, diced onions, bell peppers, curry leaves and Thai chilis tossed in a lemongrass curry paste.

6. Buddhist Yam Pot

20.95

Hand sculpted taro pot filled with chicken, prawns and mixed vegetables. Sprinkled with cashew nuts.















7. Black Pepper Lamb

20.95

Thinly slice of lamb, onions, curry leaves and Thai chilies in a buttery black pepper sauce.

8. House Special Dry Curry Lamb 20.95, Beef 20.95, Chicken 18.95
House special dry curry consists over 15 spices and cooked for hours.

9. Ikan Assam 🕽

20.95

Golden fried Dover Sole fillet, okras, green beans, onions and tomatoes in a tangy tamarind Assam sauce.

10. **Ipoh Fish Fillet**

20.95

Steamed Dover Sole fillet topped with spicy bean paste. A specialty from the town of Ipoh.

11. Steamed Fish Fillet

20.95

Steamed Dover Sole fillet topped with ginger and green onions in house-made soy sauce.

12. Ma-La Frog Legs

20.95

13. Black Pepper Frog Legs

20.95

V • Vegetarian

Spicy

黑椒蝦







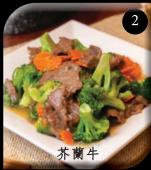


SEAFOOD SPECIALTIES

1. Golden Salted Egg Prawns Golden fried jumbo prawns coated in savory salted egg yolk.	28.95
2. Black Pepper Jumbo Prawns Jumbo shell-on prawns, onions, curry leaves and Thai chilies in buttery black pepper sauce.	28.95
3. Dry Curry Jumbo Prawns Jumbo shell-on prawns, onions, curry leaves in house special dry curry.	28.95
4. Thai Sauce Pompano Fish Golden Fried Pompano fish, onions and bell peppers in lime-leaves infused tangy chili sauce.	26.95
5. BBQ Pompano Fish) Golden fried Pompano fish, diced onions and bell peppers in Belachan sauce.	26.95
6. Sweet & Sour Pompano Fish Golden fried Pompano fish, onions and bell peppers, cucumber, tomatoes and fresh pineapple chunks in sweet and sour sauce.	26.95
7. Mango Shrimp) Shrimp, fresh mango strips and bell peppers in spicy tangy sauce.	18.95
8. Sambal Squids or Shrimp Squids or shrimp, onions and bell peppers in sambal sauce.	18.95
9. Dry Curry Squid or Fish Fillet Dover Sole fish fillet, onions and curry leaves in house special dry curry sauce.	18.95
10. Curry Seafood Pot Shrimp, squids, scallops, fish balls, okras, green beans, onions, carrots, mushrooms, eggplants and baby corns simmered in coconut curry sauce.	18.95
11. Seafood Tofu Pot Shrimp, squids, scallops, tofu, mushrooms, baby corns, carrots, snow peas and Bok Choy simmered in garlic sauce.	18.95

BEEF SPECIALTIES







1. Curry Beef Brisket in Pot Slow-braised beef briskets and potatoes in rich coconut curry sauce.	18.95
2. Beef with Broccoli Stir-fried broccoli, carrots and tender beef slices in oyster sauce.	18.95
3. Beef with Snow Peas Stir-fried snow peas, carrots and tender beef slices in garlic sauce.	18.95
4. Beef with Mixed Veggies Stir-fried medley of fresh vegetables and tender beef slices in garlic sauce.	18.95
5. Beef Pepper Steak with Onions Tender beef slices stir-fried with green bell pepper and onions in black pepper sauce.	18.95
6. Black Pepper Beef Tender beef slices, onions, curry leaves and Thai chilies in a buttery black pepper sauce.	18.95

PORK SPECIALTIES

- 1. **Malaysian Chinese Pork Chops** 18.95 Bone-in pork cutlets in a tangy garlic sauce.
- 2. **Black Pepper Pork Chops** 18.95 Bone-in pork cutlets, onions, curry leaves and Thai chilis in a buttery black pepper sauce.
- 3. Salt and Pepper Pork Chops 18.95
 Bone-in pork cutlets, onions, bell pepper and curry leaves tossed with spiced salt and pepper.
- 4. **Pork Intestines with Pickled Mustards**Slow-braised Pork intestines stir fry with pickled mustards and vegetables.

 16.95





CHICKEN SPECIALTIES











1. Hainanese Chicken	(Half) (Whole)	20.95 39.95
Steamed Free-Range chicken served with special sauce trio: soy sauce, chili sauce ginger sauce.		
(Any special request to a specific part of chicken is subject to \$2 charge)	the	
2. Ginger Chicken Chicken breast, ginger, scallions and Wo fungus stir-fried in oyster sauce.	ood-Ear	16.95
3. Hot & Spicy Chicken with Cash Stir-fried vegetables, chicken and dry red chilies in a tangy spicy sauce. Sprinkled of roasted cashew nuts.	d	16.95
4. Black Pepper Chicken ? Chicken, onions, curry leaves and Thai c in a buttery black pepper sauce.	hilies	16.95
5. Curry Chicken with Potatoes Chicken breast and potatoes in a rich cocurry sauce.		18.95
6. Chicken with Broccoli Stir-fried broccoli, carrots and chicken in sauce.	oyster	16.95
7. Chicken with Mixed Vegetable Stir-fried medley of vegetables and chick garlic sauce.		16.95
8. Mango / Pineapple Chicken Stir-fried chicken, fresh mango or pineap bell peppers in a tangy spicy sauce.	ople,	16.95





VEGETABLE DELIGHTS







18.95

18.95

14.95

1. **Kang Kung Belachan *** *Kang Kung, aka. Water Spinach, stir-fry in garlic and spicy Belachan shrimp paste.*

2. **Belachan String Beans w/ Shrimp** Crunch string beans, shrimp and onions stir-fry in Belachan shrimp paste.

3. **Belachan Okra w/ Shrimp** 18.95 Fresh okra, shrimp and onions stir-fry in Belachan shrimp paste.

4. Thai Style Tofu (16.95)
Golden fried tofu, chicken, shrimp, onions, bell peppers, basils and Thai chilis.

5. Salted Fish & Broccoli
Salted fish, broccoli and carrots in garlic sauce.

6. **Salted Fish & Bean Sprouts**Salted fish, bean sprouts in garlic sauce.

7. **Steamed Soft Tofu**Steamed soft tofu in sweet soy sauce, garnished with dry baby shrimp, minced garlic, scallions and fried shallots.



VEGETARIAN SPECIALTIES









1. Vegetarian Yam Pot Hand sculpted taro pot filled with mixed vegetables. Sprinkled with cashew nuts.	18.95
2. Vegetarian Curry Tofu Pot) Fried tofu, okras, green beans, mushrooms, carrots, onions, eggp and tomatoes simmered in a rich coconut curry sauce.	16.95 lants
3. Mango Tofu Fresh mango strips, onions and bell peppers in tangy spicy sauce	16.95
4. Dry Curry Tofu) Fried tofu, okras, green beans, onions, carrots, mushrooms and baby corns in house special dry curry sauce.	16.95
5. Garlic Eggplant Stir-fry eggplants, bell peppers in a garlic black bean sauce.	16.95
6. Ma-Po Chili Tofu) Soft tofu, mushrooms, baby corns, onions, bell peppers simmered in spicy bean sauce.	14.95 d
7. Tofu Sizzling Plate Golden fried tofu, mushrooms, baby corn, carrots and snow peas sizzled on a hot plate.	14.95
8. String Beans w/Basil Leaves Derivative Crunchy green beans, onions, bell peppers and basils in spicy black bean sauce.	14.95
9. Buddhist Delight Medley of mixed vegetables stir-fry in garlic sauce.	14.95
10. Bok Choy with Garlic Sauce Bok Choy stir fry in garlic sauce.	14.95
11. Vegetarian Stir-fried Kuay Teow Noodle Stir fry wide rice noodle with Bok Choy, carrots, snow peas, bean sprouts and chives.	14.95
12. Vegetarian Stir-fried Yellow Noodle Stir fry yellow noodle with Bok Choy, carrots, snow peas and bean sprouts.	14.95
13. Vegetarian Fried Rice Fried rice with Bok Choy, snow peas, bean sprouts, onions, carrots and peas.	14.95

DESSERTS

1. **Pulut Hitam** *Black glutinous rice porridge, served with coconut cream.*

5.95 2. **Coconut Pudding**Refreshing coconut pudding served in its whole coconut shell.



椰子布丁

3. **ABC Ice Kachang** 5.95 Malaysian's favorite summer treat, topped with sweet red beans, grass jelly, palm seed, chopped peanuts. Drizzled with condensed milk and coconut palm syrup.

4. Banana Pancake 6.95
Roti stuffed with banana slices,
pan-fried to golden crispy. Served
with coconut palm syrup.







Thank you for your patronage.

'Terima Kasih, Selamat Jalan!'

(Thank You & Safe Journey!)