

NASI LEMAK

korner

entree

SPRING ROLLS 4
vegetarian spring rolls

CUCUR UDANG 9
tasty prawn and chive fritters, served with a spicy chili dip

CHILLI BEEF NOODLE SALAD 12
a delicious salad consisting of chilli and basil grilled beef served with a mixed noodle salad

SATAY CHICKEN/BEEF 10
tender pieces of lean chicken/beef, marinated in a blend of herbs and spices and grilled, served with cucumber, sliced onions and homemade peanut sauce

LEMONGRASS PRAWNS 12
whole prawns fried with turmeric and lemongrass

SESAME FISH SALAD 14
pieces of battered fish, tossed together with Chinese croutons in a sesame oil based dressing served on a bed of mixed salad

KERABU SALAD 8
a colorful Malaysian salad consisting of shredded coconut, shrimps, chilies, bean sprouts and mango, tossed into a fresh, zesty calamansi juice with herbs for a sweet, sour and spicy sensation

SAMBAL AYAM 16
chicken cooked in our house signature gravy

BEEF RENDANG 18
tender pieces of choice beef, slow cooked and simmered in coconut milk and spices for a tasty concoction

CHICKEN NYONYA CURRY 18
chicken, filet and potatoes cooked using a traditional Malaysian recipe for a delicious classic that never goes out of style

FISH ASSAM CURRY 20
tamarind fish curry cooked with eggplant and seasonal vegetables

BIHUN GORENG 14
tasty stir fried rice noodles, have it with our complimentary sambal in true Malaysian style. *vegetarian, seafood and chicken options available

TRADITIONAL NASI LEMAK 12
coconut flavored rice served with egg, fried peanuts and anchovies with the house specialty sambal

+ **SAMBAL AYAM 5**
chicken cooked in a tasty spicy gravy made primarily from locally grown WA chilies

+ **AYAM GORENG 4**
chicken marinated in a mix of fragrant spices and deep fried

+ **BEEF RENDANG 6**
tender pieces of choice beef, slow cooked and simmered in coconut milk and spices for a tasty concoction

+ **SAMBAL SOTONG 6**
squid cooked in our signature sambal gravy

+ **SAMBAL UDANG 6**
fresh WA prawns cooked in our signature sambal sauce

NASI GORENG 14
an all time favorite of the Malaysian fried rice with chicken, seafood or vegetarian options available

street favourites (to share)

MIXED VEGETABLE DALCHA 16
mixed vegetables cooked with chang dal and flavored with ginger and garlic paste for a tasty broth

MEE GORENG MAMAK 14
petang style fried noodles with prawns, dried squid strips, chive fritters, egg and potatoes *vegetarian, seafood and chicken options available

PASEMBUR 28
battered soft shell crabs, prawns, chive fritters, egg and tofu in a spicy homemade sauce, served with mixed salad

MILO 4.5
milo served hot or cold

KOPI AIS 4.5
freshly brewed Malaysian coffee poured over ice

TEH 'O' AIS LIMAU 6
freshly brewed Malaysian tea combined with fresh lemon juice and poured over ice

TEHAIS 4.5
freshly brewed traditional Malaysian tea poured over ice

MOCKTAILS
~ Green tea infused with assam and lemongrass 9
~ Lychee ice blended with jelly and soda 9
~ Green apple juice with lemongrass, fresh lemon and honey 9
~ Tim Tams, coffee, milk and honey shaker 8
~ Sour cherry, soda and fresh lime spritzer 8

* BYO \$4 per glass

drinks

JUICE 6
orange, pineapple, apple

SOFT DRINKS 5
coke, coke zero, lemonade

LEMON LIME BITTERS 6

STILL WATER 7

SPARKLING WATER 7

HOUSE SPECIALTIES
TEH TARIK HOT 4.5
freshly brewed Malaysian tea, "pulled" to cool it down before serving

KOPI TARIK HOT 4.5
freshly brewed traditional Malaysian coffee, "pulled" to cool it down before serving

THREE LAYERED TEA 6
freshly brewed Malaysian tea prepared in layers and poured over ice

roti (weekends only)

~ **CANAI (2 PIECES) 9**
the classic roti that is a staple, this bread is served with an accompaniment of dhal and sambal

~ **TELUR 10**
an egg is added to the original roti canai and served hot with an accompaniment of dhal and sambal

~ **BOM (2 PIECES) 10**
a sweet offering of roti drizzled with butter, sugar and raisins

~ **TISU 10**
this variety of roti is paper thin and made to be "tissue" like, crispy and light, topped with condensed milk and crunchy peanuts

~ **MURTABAK AYAM 12**
Malaysian roti stuffed with a filling of curried chicken

~ **MURTABAK DAGING 12**
Malaysian roti stuffed with a filling of curried beef

* recommended with chicken curry or beef rendang \$6

sides

NASI KUNING 6
basmati turmeric flavored rice cooked with light butter

NASI SANTAN 6
jasmine rice cooked in coconut milk

NASI JASMINE 6
fragrant white jasmine rice

NASI TOMATO 6
tomato flavored rice

DHAL 6
a mild curry made from dried lentils simmered with herbs and spices

PAPADUM 3
a thin, light, and crisp disc-shaped seasoned dough

AYAM GORENG 6
fried chicken (breast or drumstick options available)

dessert

SAGO GULA MELAKA 8
sago pudding drizzled with palm sugar served with chocolate brownie crumbs and vanilla ice cream

PULUT INTI 8
glutinous rice with sweet coconut topping served with caramelised sweet potato

APAM BALIK 8
a sticky rice-flour pancake with a creamed corn and crushed peanut filling

DURIAN STRUDEL 10
served with ice cream

GREEN TEA CAKE 8
a light moist cake with the refreshing and delicious flavours of green tea

PANA COTTA 8
a Malaysian flavour twist is given to this Italian dessert that is a moulded, deliciously rich sweetened cream pudding