



Chef Special Menu

Nasi Lemak

(14,000Ks)

(Fried Chicken wings / Boiled Eggs) served with fried peanuts, salty fish and samba sauce)

Nasi Goreng Kampung

(14,000Ks)

(A spicy and aromatic Malaysian/Indonesian village-style fried rice featuring anchovies, chili, and shrimp paste)

Nasi Goreng Pattaya

(14,000Ks)

(Oyster sauce, soy sauce, mixed vegetables, cooked rice, eggs)

Nasi Ayam

(15,000Ks)

(Garlicky mushrooms, butter rice, and the perfect blend of spices.)

Mee Goreng Mamak

(16,000Ks)

(Mee Goreng Mamak is a uniquely Malaysian Indian Muslim creation of fried noodles with a special sauce and fritters.)

Mee Goreng Basah

(16,000Ks)

(A spicy and savory yellow noodle dish stir fried on high heat with tofu)

Penang fried kway teow (Sea Food)

(20,000Ks)

(Stir-fried flat rice noodles with shrimp deliver bold street food flavor.)



Chef Special Menu

Kari Ikan

(20,000Ks)

(Features a spicy and aromatic gravy made with coconut milk, lemongrass, and various spices, simmered with fish ...)

Ikan Paka

(30,000Ks)

(Sea base / Platu served with mix vegetable)

Rendang Dakin

(22,000Ks)

(Slow-cooked beef, with a complex curry paste, and a rich coconut milk sauce)

Rendang Ayam

(18,000Ks)

(Coconut milk, chicken, coconut butter, fresh turmeric, star anise)

Nyonya Asam Pedas (Sea food)

(20,000Ks)

(Sour and spicy fish stew that gets its distinctive tangy flavor from tamarind paste and its aroma from key herbs like daun kesum)

Ayam Penyet Pedas

(18,000Ks)

(Key lime juice, chicken thighs, lemon basil, shrimp paste)

Sambal Sarawak (Chicken/Seafood)

(16000/20,000Ks)

(A blend of fresh and dried chilies, aromatics, and seasoning, which is then stir-fried to develop a deep, rich flavor)