

D DATE

Chef Special

Nasi Lemak

(Fried chicken wings / boiled eggs) served with fried peanuts, salty fish and sambal sauce)

MMK
(16,000)

Nasi Goreng Kampung

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

(17,500)

Nasi Goreng Pattaya

(Rice, oyster sauce, soy sauce, mixed vegetables, eggs)

(19,900)

Chicken Rice

(Butter rice, garlicky mushrooms, , and the perfect blend of spices.)

(19,900)

Mee Goreng Mamak

(Fried noodles with a special sauce and fritters.)

(19,900)

Mee Goreng Bash

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

(21,000)

Penang fried kway teow

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

(19,900)

D DATE

Chef Special

Kari Ikan

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

**MMK
(26,500)**

Ikan Paka

(Sea base / platu served with mix vegetable)

(26,500)

Beef Rendang

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

(29,000)

Rendang Chicken

(Chicken, coconut milk, coconut butter, fresh turmeric, star anise)

(19,900)

Nyonya Asam Pedas

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

(26,500)

Ayam Penyet Pedas

(Chicken thighs, key lime juice, lemon basil, shrimp paste, red)

(24,000)

Sambal Sarawak (Chicken/Seafood)

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

(19,900/26,500)