

## START AND SHARE 前菜

- Roti Canai 印度餅** ★ \$7  
Two pieces crispy indian style pancake served with curry dipping sauce.
- Kaya Butter Toast 加央多士** \$5  
Thick cut toast, pandan-coconut jam, butter
- Satay(4 skewers)** \$9  
**沙爹4串(雞牛羊豬)選一種肉** ★  
Marinated chicken, lamb, pork or beef skewers with peanut dipping sauce.
- Shrimp Roll 蝦棗** ★ \$8  
Six pieces deep fried minced marinated pork and shrimp, Chinese water chestnut, coriander in bean curd sheet.
- Penang Tofu 檳城酸辣豆腐** 🍷 \$6.5  
Deep fried tofu with onions, cucumbers, coriander and sweet chili sauce, five pieces.
- Bean Sprouts With Peanuts Sauce** \$9  
**花生醬炒芽菜**  
Stir fried cucumbers, yam beans, potatoes, tofu, and bean sprouts with peanut sauce.
- Fried Squid 炸魷魚** \$7  
Deep fried breaded squid.
- Tofu Goreng 馬來豆腐** 🍷 \$9  
Three pieces stuff tofu with bean sprout, cucumber, jicama and topped with crushed peanuts and seafood sauce.
- Chef's Special Chicken Wings** \$8  
**炸雞翅**  
Deep fried chicken wings, five pieces.
- Vegetable Spring Roll 炸春卷** \$5.5  
Wrap shredded jicama, carrots and cabbage, three pieces.
- Rojak Fruit Salad 囉渣沙律** \$12  
Served with pineapple, cucumbers, mango, shag, guava, fried tofu puff with shrimp paste dressing and topped with crushed peanuts.
- Sambal Ikan Billis 三巴魚仔** \$8.5  
Stir fried onions, ikan billis with sambal sauce.

## MEAT 肉類

- Kari Ayam 咖喱雞** 🍷 \$18  
Dark meat chicken with potatoes, lemon grass and coconut milk, stewed in red curry.
- Rendang Chicken 仁當雞** 🍷 \$18  
Pan fried chicken in lemon grass, curry, garlic and coconut milk gravy.
- Kari Beef Brisket 咖喱牛腩** 🍷★ \$23  
Beef brisket, potato, lemongrass and coconut milk stewed in red curry.
- Rendang Beef 仁當牛腩** 🍷★ \$23  
Pan fried beef brisket in lemon grass, curry, garlic and coconut milk gravy.
- Rendang Lamb 仁當羊** 🍷★ \$29  
Pan fried lamb in lemon grass, curry, garlic and coconut milk gravy.
- Mango Chicken 芒果雞** 🍷 \$16  
Deep fried dark meat chicken with shredded mango, onion and sweet chili sauce.
- Basil Leaf Chicken 香味雞** 🍷 \$16  
Sweet & tangy boneless chicken stir fried with basil leaves.
- Hainanese Chicken 海南雞** 🍷 \$16  
Hainanese steamed chicken.
- Deluxe Curry Platter 咖喱三寶** 🍷 \$35  
Curry chicken, rendang beef and rendang lamb served in one dish.
- Mongolian Chicken Chop** 🍷 \$16  
**蒙古炸雞扒**  
Deep fried dark meat chicken with chef's mongolian sauce.
- Lemon Chicken 檸檬雞** \$16  
Stir fried dark meat chicken with caramelized lemon sauce.
- Free-Range whole Chicken(Pre Order Only)** \$32  
**香蔥走地雞(預定)**  
Steam Free-Range whole chicken, green onions with home make sauce.

如果您有任何食物過敏, 請告知我們

價格或有變動

外賣盒 \$0.25

外賣紙袋 \$0.2

\*Please inform us if you have any food allergies.

Prices are subject to change.

Take Out Box \$0.25

Paper bag \$0.2

🍷 Spicy Dish 香辣菜

★ Signature Dish 招牌菜

## SOUP 湯

- Bak Kut Teh 肉骨茶** ★ \$18  
Traditional pork ribs herbal soup, with tofu, coriander and mushroom.
- Tom Yum Soup 冬蔭湯** 🍷 \$18  
Served with prawn, squid, fishcake, mussel, onion, tofu, tomato, mushroom, lemongrass in hot and sour soup.
- Fish Ball Soup 魚蛋湯** \$13  
Eight pieces fish ball with choy sum in fish soup.
- Wonton Soup 雲吞湯** \$13  
Eight piece pork Wonton with choy sum in fish soup.

## SEAFOOD 海鮮

- Mango Fish 芒果魚(鯽魚)** 🍷 \$19  
Deep fried tilapia topped with shredded mango, onions and sweet chili sauce.
- House Special Fish 油泡魚(鯽魚)** 🍷 \$19  
Deep fried crispy tilapia with onions in chef's soy sauce.
- Sweet & Sour Fish 甜酸魚片(龍利)** 🍷 \$17  
Deep fried Sole fillet with pineapple, bell peppers, onions, tomatoes and cucumbers in sweet & sour sauce.
- Clay Pot Curry Fish 咖喱魚(龍利)** 🍷 \$20  
Sole fillet with okra, eggplant, tomato, tofu, red onions in red curry sauce.
- Clay Pot Curry Prawns 咖喱大蝦煲** 🍷 \$23  
Five pieces jumbo prawns with okra, eggplant, tomato, tofu, onions in red curry sauce.
- Mango Prawns 芒果蝦** 🍷 \$18  
Lightly breaded prawns tossed with sweet chili sauce, onions, cucumbers and mango.
- Crispy Whole Grain Prawn 麥片蝦** 🍷 \$18  
Stir fried crispy prawns in grains, butter, curry leaves and slightly chili.
- Sambal Jumbo Prawn 三巴蝦** 🍷★ \$23  
Stir fried jumbo prawns with sambal sauce, bell peppers, onions and tomatoes, five pieces.
- Singapore Chili Crab(Pre Order Only)** 🍷  
**新加坡辣子蟹(預定)** Seasonal Price  
Stir fried crab in sweet and savoury tomato paste, chili, sambal and eggs, green onions on top.
- Sambal Lobster(Pre Order Only)** 🍷 Seasonal Price  
**三巴龍蝦(預定)**  
Stir fried lobster with our home make sambal sauce.

## VEGETABLES 蔬菜

- Sambal Kang Kong(water spinach)** 🍷★ \$17  
**三巴醬炒通菜**  
Stir fried water spinach with shallots, garlic and dried shrimp in sambal paste and served in clay pot.
- Malaysia Speciality Vegetable** 🍷★ \$15  
**三大天王(四季豆, 茄子, 羊角豆)**  
Stir fried okra, eggplant, green beans with dried shrimp and chili.
- Curry Mix Vegetable 咖喱雜菜煲** 🍷 \$15  
Okra, cabbage, eggplant, tomato, tofu, red onions stewed in red red curry and served in clay pot.
- Sambal Green Bean 三巴四季豆** 🍷 \$14  
Stir fried green beans with sambal, dried shrimp and red chili.
- Sambal Eggplant 三巴茄子** 🍷 \$16  
Stir fried eggplant in sambal paste.
- Mix Vegetable Delight 炒雜菜豆腐** \$14  
Stir fried cabbage, eggplant, choy sum and tofu with garlic sauce.
- Choy Sum in Garlic Sauce 蒜蓉菜心** \$13  
Stir fried choy sum with garlic sauce.
- Salted Fish with Bean Sprout** \$13  
**鹹魚炒芽菜**  
Stir fried bean sprouts, green onions with salted fish.

## DINNER MENU

### RICE 飯類

- Nasi Nanas 菠蘿炒飯** \$14  
Fried rice with shrimp, pineapple, Chinese sausage, eggs, and green beans.
- Nasi Goreng 馬來炒飯** 🍷🌟 \$14.5  
Malaysian fried rice with shrimp, eggs, bbq pork, green beans with sambal chili.
- Hainanese Chicken Rice 海南雞飯** 🌟 \$14  
Hainanese steamed chicken with chicken broth rice and soup.
- Kari Beef Brisket with steam rice** 🍷 \$14  
**咖喱牛腩飯**  
Beef brisket, potato, coconut milk, lemongrass in red curry, steam rice on the side.
- Kari Ayam with steam rice 咖喱雞飯** 🍷 \$13  
Dark meat chicken with potatoes stewed in red curry, lemongrass and coconut milk, steam rice on the side.
- Nasi Lemak 魚仔椰子飯** 🍷 \$11  
Coconut milk rice served with sambal, ikan bilis, hard-boiled egg, peanuts and cucumbers.
- Nasi Lemak Rendang Chicken 魚仔椰子仁當雞飯** 🍷🌟 \$14.5  
Coconut milk rice served with sambal, ikan bilis, peanuts, hard-boiled egg and rendang chicken.
- Nasi Lemak Rendang Beef 魚仔椰子仁當牛腩飯** 🍷🌟 \$16  
Coconut milk rice served with sambal, ikan bilis, peanuts, hard-boiled egg and rendang beef.
- Nasi Lemak Rendang Lamb 魚仔椰子仁當羊肉飯** 🍷🌟 \$18.5  
Coconut milk rice served with sambal, ikan bilis, peanuts, hard-boiled egg and rendang lamb.
- Home Style Salted Fish Fried Rice 鹹魚雞粒炒飯** \$14  
Fried rice with salted fish, chicken, eggs and green beans.
- Mix Vegetables Fried Rice 雜菜炒飯** \$13.5  
Fried rice with egg, green beans, corn, carrot, cauliflower, vegetarian.

### NOODLE 麵類

- Curry Laksa 咖喱啦沙** 🍷🌟 \$14  
Yellow noodle and rice vermicelli, bean sprouts, fried tofu, boiled egg, fish cake and onions in coconut curry broth.  
Choice of Chicken 雞肉  
Fish Ball 魚蛋  
Vegetarian (Lettuce & Tofu) 全素 (生菜和豆腐卜)  
Beef Brisket +\$4.00 牛腩  
Seafood +\$2.00 (Prawn, squid, fishball) 海鮮 (蝦, 魷魚, 魚蛋)
- Asam Laksa 亞參啦沙** 🍷 \$15  
Rice noodles with sardine, cucumber, pineapple, onions, shrimp paste and mint leaves in authentic hot and sour fish broth.
- Prawn Meehoon and Mee 蝦湯麵** 🍷🌟 \$14  
Yellow noodles and rice vermicelli with pork, vegetables, shrimp, boiled egg in authentic shrimp broth.
- Pan Mee 板面** \$13  
Home made noodle with shredded black fungus, minced pork, fried ikan billi, vegetable in chicken broth.
- Char Mee Hoon 馬來炒米粉** \$14  
Fried rice vermicelli with pork, shrimp, cabbage, onions, eggs and bean sprouts.
- Fried Prawn Hokkian Mee 福建炒蝦麵** \$14.5  
Stir fried rice noodles and yellow noodles with fish sauce, garlic, shrimp, squid, bean sprouts, green onions and eggs.
- Char Kueh Teow 炒粿條** 🍷🌟 \$14  
Stir fried rice noodle with shrimp, bean sprouts, eggs, Chinese sausages, green onions and chives in slightly chili paste.
- Mee Rebus 馬來滷面** 🍷 \$13  
Fresh yellow noodles with hard boiled egg, fried tofu, shallot, dried small shrimps and bean sprouts in spicy and slightly sweet curry gravy.
- Mee Goreng 馬來炒麵** 🍷🌟 \$14.5  
Malaysian style fried noodle with bean sprouts, eggs, prawn, squid, fishcake, shredded tofu, cabbages, tomatoes and onions in chef's sambal sauce.
- Kopitiam Char Mee 招牌炒麵** 🍷 \$14  
Stir fried yellow noodle with shrimp, bean sprouts, eggs, Chinese sausages, green onions in slightly chili paste.
- Cantonese Chow Fun 廣府炒** \$15  
Fried flat rice noodles and deep fried vermicelli with pork, shrimp, squid, vegetables and egg gravy over the noodles.
- K.L. Hokkian Mee 吉隆坡福建炒麵** \$16  
Famous K.L. Hokkian Mee stir fried with thick egg noodles, shrimp, squid, pork, fish cakes and vegetables in Malaysian dark soy sauce.

### DESSERT 甜品

- Bubur Cha Cha 摩摩啫啫** \$5.5  
Sweet potatoes, taro, sago, in coconut milk dessert.
- Kuih Dadar 班蘭椰子糕** \$6  
Two pieces pandan coconut crepe wrap with shredded coconut and palm sugar.
- Rainbow Ice Kacang 彩虹刨冰** \$8  
Shaved ice with rose syrup, pandan sauce, evaporated milk, palm sugar with sweet corn, grass jelly, palm seeds and red bean.
- Pisang Goreng with Ice Cream 炸香蕉雪糕** \$9  
Three pieces crispy fried banana with tow vanilla ice cream topped with shredded coconut and palm sugar.

### SIDE 小點

- White Rice 白飯** \$2.3  
Steam rice in a bowl.
- Hainanese Rice 海南油飯** \$3.3  
Rice cooked with chicken broth.
- Coconut Rice 椰子飯** \$3.3  
Rice cooked with coconut milk.

### SAUCE 醬汁

- Hainanese Chilli Sauce 海南辣椒醬**
- Sambal Sauce 三巴醬**
- Ginger Sauce 薑蓉**
- S \$1  
L \$2

### BEVERAGE 飲料

- Teh Tarik Hot 熱大馬拉茶** \$3  
Hot malaysian Tea with sugar and milk.
- Bek Kopi Hot 熱白咖啡** \$3  
Hot Ipoh White Coffee with Cream and sugar.
- Honey lime Hot 熱金桔蜜** \$3  
Hot malaysia plumlime syrup with fresh lime.
- Kopi O Hot 熱齋啡** \$3.5  
Hot penang black coffee, no milk no sugar.
- Kopi C Kosong Hot 熱淡奶咖啡(無糖)** \$3.5  
Hot penang black coffee, unsweetened evaporated milk.
- Kopi Tarik Hot 熱煉奶咖啡** \$3.5  
Hot penang coffee with condensed milk.
- Milo Hot 熱美露** \$3  
Hot milo with suger and milk.
- Almond Milk Hot 熱杏仁霜** \$3  
Hot almond with sugar and milk.
- Grass Jelly 涼粉冰** \$4.5  
Grass jelly with sweet syrup.
- Nestea 檸檬茶(罐裝)** \$3  
Canned lemon ice tea.
- Lychee Juice 荔枝冰** \$4.5
- Mango Smoothie 芒果雪泥** \$6  
Frozen mangoes blend with condensed milk, ice cubes in mango juice.
- Milo Dinosaur 美露霸王** \$6  
Cold Milo with ice cream and on top have milo powder
- Cendol 珍多冰** \$7  
Coconut milk, red bean, creamed corn, pandan leaf jelly in shaved ice and palm sugar.
- Bottled Water 瓶裝水** \$1.5  
Aquafina pure bottle water(500ml).
- Teh Tarik Cold 凍大馬拉茶** \$4  
Cold malaysian tea with sugar and milk.
- Bek Kopi Cold 凍白咖啡** \$4  
Cold Ipoh White Coffee with Cream and sugar.
- Honey Lime Cold 凍金桔蜜** \$4  
Cold malaysian plumlime syrup with fresh lime.
- Kopi O Cold 凍齋啡** \$4.5  
Cold penang black coffee, no milk no sugar.
- Kopi C Kosong Cold 凍淡奶咖啡(無糖)** \$4.5  
Cold Penang black coffee, unsweetened evaporated milk
- Kopi Tarik Cold 凍煉奶咖啡** \$4.5  
Cold penang coffee with condensed milk.
- Milo Cold 凍美露** \$4  
Cold milo with sugar and milk.
- Almond Milk Cold 凍杏仁霜** \$4  
Cold almond with sugar and milk.
- Grass Jelly Soya Bean 涼粉豆漿冰** \$4.5  
Soy bean milk with a touch of sweetness and grass jelly.
- Syrup Lime 檸檬露** \$4.5  
Fresh lime with red syrup.
- Syrup Bantung 玫瑰露** \$4.5  
Consists of milk flavoured with rose cordial syrup, giving a pink colour.
- Coke 可樂** \$2.5
- Diet Coke 無糖可樂** \$2.5
- 7up 七起** \$2.5
- Ginger Ale 薑汁汽水** \$2.5
- 100 Plus 馬來西亞能量飲品** \$4

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外賣杯 \$0.25  
To go cup \$0.25

外賣紙袋 \$0.2  
Paper bag \$0.2

🍷 Spicy Dish 香辣菜

🌟 Signature Dish 招牌菜