



START AND SHARE 前菜

minimum \$8 per person for dine in.
最低消费\$8

Roti Canai 印度餅

Two pieces crispy indian style pancake served with curry dipping sauce.

\$8.00

Satay (4 skewers) (Choose one type of meat)

沙爹4串 (雞牛豬) 選一種肉

Marinated chicken, pork or beef skewers with peanut dipping sauce.

\$12.00

Penang Tofu 檳城酸辣豆腐

Deep fried tofu with onions, cucumbers, coriander and sweet chili sauce, five pieces.

\$8.00

Fried Squid 炸魷魚

Deep fried breaded squid.

\$8.00

Chef's Special Chicken Wings

炸雞翅

Deep fried chicken wings, five pieces.

\$10.50

Rojak Fruit Salad 囉喳沙律

Served with pineapple, cucumbers, mango, shag, guava, fried tofu puff with shrimp paste dressing and topped with crushed peanuts.

\$14.00

Kaya Butter Toast 加央多士

Thick cut toast with pandan-coconut jam & butter.

\$5.50

Shrimp Roll 蝦棗

Six pieces deep fried minced marinated pork and shrimp, Chinese water chestnut, coriander in bean curd sheet.

\$9.50

Bean Sprouts With Peanuts Sauce

花生醬炒芽菜

Stir fried cucumbers, yam beans, potatoes, tofu and bean sprouts with peanut sauce.

\$13.00

Tofu Goreng 馬來豆腐

Three pieces stuff tofu with bean sprout, cucumber, jicama and topped with crushed peanuts and seafood sauce.

\$10.00

Vegetable Spring Roll

炸春卷

Wrap shredded jicama, carrots and cabbage, three pieces.

\$5.50

Sambal Ikan Billis 三巴魚仔

Stir fried onions, ikan billis with sambal sauce.

\$9.50

MEAT 肉類

Kari Ayam 咖喱雞

Dark meat chicken with potatoes, lemon grass and coconut milk, stewed in red curry.

\$24.00

Kari Beef Brisket 咖喱牛腩

Beef brisket, potato, lemongrass and coconut milk stewed in red curry.

\$29.00

Rendang Lamb 仁當羊

Pan fried lamb in lemon grass, curry, garlic and coconut milk gravy.

\$35.00

Basil Leaf Chicken 香味雞

Sweet & tangy boneless chicken stir fried with basil leaves.

\$20.00

Deluxe Curry Platter 咖喱三寶

Curry chicken, rendang beef and rendang lamb served in one dish.

\$44.00

Lemon Chicken 檸檬雞

Stir fried dark meat chicken with caramelized lemon sauce.

\$20.00

Rendang Chicken 仁當雞

Pan fried chicken in lemon grass, curry, garlic and coconut milk gravy.

\$24.00

Rendang Beef 仁當牛腩

Pan fried beef brisket in lemon grass, curry, garlic and coconut milk gravy.

\$29.00

Mango Chicken 芒果雞

Deep fried dark meat chicken with shredded mango, onion and sweet chili sauce.

\$21.00

Hainanese Chicken 海南雞

Hainanese steamed chicken served with ginger sauce, hainan chili sauce and black soy sauce

\$22.00

Mongolian Chicken Chop

蒙古炸雞扒

Deep fried dark meat chicken with chef's mongolian sauce.

\$20.00

Free-Range whole Chicken (Pre Order Only)

香葱走地雞 (預定)

Steam Free-Range whole chicken, green onions with home make sauce.

\$44.00

SOUP 湯

Bak Kut Teh 肉骨茶

Traditional pork ribs herbal soup, with tofu, coriander and mushroom.

\$20.00

Fish Ball Soup 魚蛋湯

Eight pieces fish ball with choy shum in fish soup.

\$15.00

Wonton Soup 雲吞湯

Eight piece pork Wonton with choy shum in fish soup.

\$15.00

Chinese Soup 中式湯

Chinese soup with pork bone.

\$2.00

SEAFOOD 海鮮

Mango Fish 芒果魚 (鯽魚)

Deep fried tilapia topped with shredded mango, onions and sweet chili sauce.

\$24.00

Sweet & Sour Fish 甜酸魚片 (龍利)

Deep fried Sole fillet with pineapple, bell peppers, onions, tomatoes and cucumbers in sweet & sour sauce.

\$19.00

Clay Pot Curry Prawns 咖喱大蝦煲

jumbo prawns with okra, eggplant, tomato, tofu, onions in red curry sauce.

\$26.00

Crispy Whole Grain Prawn 麥片蝦

Stir fried crispy prawns in grains, butter, curry leaves and slightly chili.

\$19.00

Singapore Chili Crab (Pre Order Only)

新加坡辣子蟹 (預定)

Stir fried crab in sweet and savoury tomato paste, chili, sambal and eggs, green onions on top.

Seasonal Price

House Special Fish 油泡魚 (鯽魚)

Deep fried crispy tilapia with onions in chef's soy sauce.

\$24.00

Clay Pot Curry Fish 咖喱魚 (龍利)

Sole fillet with okra, eggplant, tomato, tofu, red onions in red curry sauce.

\$22.00

Mango Prawns 芒果蝦

Lightly breaded prawns tossed with sweet chili sauce, onions, cucumbers and mango.

\$19.00

Sambal Jumbo Prawn 三巴蝦

Stir fried jumbo prawns with sambal sauce, bell peppers, onions and tomatoes.

\$26.00

Sambal Lobster (Pre Order Only)

三巴龍蝦 (預定)

Stir fried lobster with our home make sambal sauce.

Seasonal Price

VEGETABLES 蔬菜

Sambal Kang Kong (water spinach)

三巴醬炒通菜

Stir fried water spinach with shallots, garlic and dried shrimp in sambal paste and served in clay pot.

\$20.00

Curry Mix Vegetable 咖喱雜菜煲

Okra, cabbage, eggplant, tomato, tofu, red onions stewed in red curry and served in clay pot.

\$17.00

Sambal Eggplant 三巴茄子

Stir fried eggplant in sambal paste.

\$18.00

Choy Shum in Garlic Sauce 蒜蓉菜心

Stir fried choy shum with garlic sauce.

\$16.00

Malaysia Speciality Vegetable

三大天王 (四季豆、茄子、羊角豆)

Stir fried okra, eggplant, green beans with dried shrimp and chili.

\$19.00

Sambal Green Bean 三巴四季豆

Stir fried green beans with sambal, dried shrimp and red chili.

\$18.00

Mix Vegetable Delight 炒雜菜豆腐

Stir fried cabbage, eggplant, choy shum and tofu with garlic sauce.

\$17.00

Salted Fish with Bean Sprout

鹹魚炒芽菜

Stir fried bean sprouts, green onions with salted fish.

\$15.00

如果您有任何食物過敏，請告知我們
*Please inform us if you have any food allergies.

價格或有變動
Prices are subject to change.

外賣盒 \$0.25
Take Out Box \$0.25

外賣紙袋 \$0.25
Paper bag \$0.25

🌶️ Spicy Dish 香辣菜

👍 Signature Dish 招牌菜