

Belacan Grill

MALAYSIAN BISTRO

The art of blending exotic spices.

starters

ROTI CANAI A house made flatbread with our signature curry sauce. 1 piece. **4**

EXTRA CURRY SAUCE 1.5

CHICKEN OR BEEF SATAY Tender cuts grilled on 5 skewers. Accompanied with onions, cucumbers, rice cubes, and our house peanut sauce. **10 12**

EXTRA PEANUT SAUCE 1.5

MURTABAK Roti canai stuffed with seasoned ground beef, accompanied with curry sauce. 4 pieces. **10**

CRAB RANGOONS Crab and cream cheese stuffed wonton skins fried, served with sweet and sour sauce. 6 pieces. **7**

CHICKEN POPS Tender bites lightly battered and spiced with curry powder. **12**

CRISPY CALAMARI Seasoned with savory garlic and spices, served with our house sweet chili sauce. **14**

SATAY TOFU Fried tofu stuffed with cucumbers and beansprouts, topped with peanut sauce. 4 pieces. **10**

CHICKEN WINGS Tender and juicy tossed in curry spices, served with sweet chili sauce. 8 pieces. **12**

CURRY PUFFS Delicate pastries stuffed with seasoned curry potatoes. 4 pieces. **8**

stir fried vegetables

CHOICE OF A RICH GARLIC SAUCE OR BELACAN SHRIMP PASTE

KANKUNG **17**

OKRA **18**

EGGPLANT **16**

YAU CHOY **16**

STRING BEANS **16**

HOUSE VEGETABLE DELIGHT

Tofu, broccoli, string beans, carrot, bamboo shoot, snow peas, ginger, and Chinese straw mushrooms in a rich garlic sauce. **16**

CURRY VEGETABLE DELIGHT

Tofu, eggplant, okra, string beans, onions, bell peppers, and tomatoes simmered in a vegan coconut milk curry. **17**

MOST POPULAR

SHRIMP

VEGETARIAN (VEGAN AVAILABLE)

SPICE LEVEL CAN BE ADJUSTED

MEDIUM - DISH CANNOT BE NOT SPICY

soups & salads

SEAFOOD LEMONGRASS

Shrimp, scallop, fish fillet, and vegetables in a spicy lemongrass broth.

cup 8 bowl 14

HOT AND SOUR

Chinese straw mushroom, tofu, bamboo shoots, and egg.

cup 7 bowl 13

SEAFOOD TOFU

Shrimp, scallop, fish fillet, and tofu in a hearty seafood broth.

cup 8 bowl 14

CHICKEN CREAM CORN

Chicken and eggs in a cream corn chicken broth.

cup 7 bowl 13

VEGETABLE TOFU

Choice of spicy lemongrass or vegetable broth. **cup 7 bowl 13**

CHEF'S SALAD Refreshing mango,

shrimp, house made candied sesame pecans, tomato, cucumber, and an exotic tamarind vinaigrette on the side. **17**

GADO GADO Kankung, string beans, and

beansprouts layered with boiled eggs, cucumbers, and fried tofu topped with peanut sauce and shrimp cracker. **14**

noodles

VEGAN OPTIONS AVAILABLE FOR MOST NOODLE ENTRÉES

CHAR KWAY TEOW Flat rice

noodles stir fried in a spicy dark soy sauce with chicken, shrimp, egg, beansprouts, and chives. **15**

MAMAK MEE GORENG Indian style stir

fried yellow egg noodles in a mild tamarind sauce with chicken, shrimp, egg, tomato, tofu, beansprouts, and chives. **15**

CANTONESE GOLDEN NOODLE Thin crispy

egg noodles and seasonal vegetables in a rich brown sauce. Choice of chicken, shrimp, beef, vegetable, or combination. **17**

WAT TAN HOR Pan fried flat rice noodles smothered in a thick egg gravy with shrimp, fish meatballs, and seasonal vegetables. **16**

CURRY LAKSA Yellow egg noodles

in a spicy coconut curry milk broth with chicken, fish meatballs, Ampang Yong tofu, eggplant, beansprouts, and chives. **15**

FRIED MEE HOON Vermicelli, chicken,

shrimp, onions, bell peppers, beansprouts, and egg. Choice of pungent salted fish, belacan shrimp paste, or Singapore curry. **16**

HOKKIEN CHAR MEE Stir fried yellow

egg noodles in a savory dark soy sauce with shrimp, fish meatballs, and seasonal vegetables. **16**

CHOW MEIN Stir fried with cabbage,

carrots, bell peppers, onions, and beansprouts. Choice of chicken, shrimp, beef, vegetable, or combination. **15**

rice

VEGAN OPTIONS AVAILABLE FOR MOST RICE ENTRÉES

CURRY FRIED RICE A fragrant curry blend of spices with chicken, shrimp, bell peppers, onions, and egg. **15**

BELACAN FRIED RICE Signature fried rice with chicken, shrimp, bell peppers, onions, and egg in toasted belacan shrimp paste. **15**

HOUSE SPECIAL FRIED RICE Topped with a fried egg. Bell peppers, onions, and egg. Choice of chicken, shrimp, beef, or combination. **15**

PINEAPPLE FRIED RICE Sweet meets spicy with pineapple, chicken, shrimp, bell peppers, onions, and egg in a tangy pineapple infused sauce. **15**

VEGETABLE FRIED RICE Broccoli, onions, carrots, cabbage, bell pepper, and eggs with fried tofu. **15**

NASI GORENG Topped with a fried egg. Shrimp, bell peppers, onions, and egg cooked in our house made chili sambal. **16**

SALTED FISH FRIED RICE Chicken, shrimp, bell peppers, onions, romaine, and egg topped with pungent salted fish. **16**

NASI LEMAK Coconut rice accompanied with sambal anchovies, hard boiled egg, string beans, roasted peanuts, cucumbers, and beef rendang. **16**

specialty drinks

FRESH YOUNG COCONUT **8**

TEH AIS (ICED MILK TEA) **4**

TEH TARIK (HOT MILK TEA) **4**

MILO AIS **6**

RAMBUTAN ICE **4**

LYCHEE ICE **4**

ICED COFFEE **4**

GRASS JELLY ICE **4**

SOY GRASS JELLY **4**

beverages

CAFFEINATED COFFEE **3**

HOT JASMINE, GREEN, OR OOLONG TEA **2**
By the cup

COKE, DIET COKE, SPRITE, ORANGE FANTA, LEMONADE, UNSWEETENED ICED TEA, RASPBERRY TEA **3.5**
Refillable

APPLE, ORANGE, PINEAPPLE, CRANBERRY JUICE **3**

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tofu



VEGAN OPTIONS AVAILABLE FOR MOST TOFU ENTRÉES

CHILI TOFU Braised soft tofu simmered in our house chili tamarind sauce with bell peppers, onions, jalapeños, and chives. **16**

STRINGBEAN TOFU Stringbeans and fried tofu, stir fried in a rich brown sauce. **17**

AMPANG YONG TOFU KL style bean curd stick stuffed with fish paste. Choice of brown sauce, clear broth, or coconut milk curry. **18**

MALAYSIAN KUNG PAO TOFU Fried tofu stir fried in delectable spices with bell peppers, onions, and dried chilis. Garnished with cashews. **16**

chicken

AYAM MASAK MERAH Malaysia's popular honey spicy chicken deep fried and simmered in a house special sauce with tamarind. **18**

SAMBAL CHICKEN Stir fried with okra in our house chili sambal with bell peppers and onions. **18**

TANGERINE PEEL Lightly battered chicken breast with a citrus tangerine sauce, garnished with dried chilis and chives. **18**

CHICKEN RENDANG Seasoned with exotic spices and simmered to perfection in a semi-dry coconut milk curry. **18**

MALAYSIAN KUNG PAO CHICKEN Stir fried in delectable spices with bell peppers, onions, and dried chilis. Garnished with cashews. **18**

MALAYSIAN CURRY CHICKEN Tender slow cooked chicken with bits of carrot and potato, simmered in our rich coconut milk curry. **18**

MANGO CHICKEN Refreshing mango stir fried with bell peppers and onions in a tangy mango infused sauce. **18**

HAINAN CHICKEN Famous poached chicken served at room temperature accompanied with Hainan chicken rice and our 3 signature sauces: ginger, sweet chili, and sweet soy. **Half Portion 18 Whole Portion 27 Add Hainan Soup 3**

seafood

CLAYPOT CURRY SEAFOOD Shrimp, scallop, fish fillet, tofu, okra, string beans, onions, bell peppers, tomato, and eggplant simmered in our rich coconut milk curry. **25**

CLAYPOT SEAFOOD TOFU Shrimp, scallop, and fish fillet with tofu simmered in a rich brown sauce accompanied with yau choy, snow peas, carrots, bamboo shoots, Chinese straw mushrooms, cabbage, ginger, and chives. **25**

MALAYSIAN KUNG PAO SEAFOOD Stir fried in delectable spices with bell peppers, onions, and dried chilis. Garnished with cashews. **25**

FISH FILLET Choice of sauce: house chili tamarind, coconut curry, ginger scallion, black peppercorn, or crispy curry leaf. **24**

CHEF'S SPECIAL TIGER PRAWNS Shell on and stir fried in an exotic blend of curried spices, lemongrass, and sambal with fried tofu, okra, bell peppers, onions, and jalapeños. **25**

beef

DAGING KECAP MANIS Tender cuts of beef sautéed in a sweet and spicy dark soy glaze with bell peppers and onions. **20**

HONEY SESAME Lightly battered cuts of beef in a blend of honey and sesame, garnished with chives. **20**

BEEF RENDANG Seasoned with exotic spices and simmered to perfection in a semi-dry coconut milk curry. **20**

GINGER SCALLION BEEF Our special take on a classic Mongolian beef style - savory ginger infused sauce sautéed with fresh ginger, carrots, Chinese straw mushrooms, and scallions. **19**

BLACK PEPPERCORN Stir fried with bell peppers and onions in a rich black peppercorn sauce. **19**

DAGING MERAH Crispy battered beef in sweet and spicy honey tamarind sauce stir fried with bell peppers and onions. **20**

MALAYSIAN KUNG PAO BEEF Stir fried in delectable spices with bell peppers, onions, and dried chilis. Garnished with cashews. **19**

BROCCOLI BEEF A classic simply stir fried with broccoli in a savory brown sauce. **19**

shrimp

PUNGENT SHRIMP Stir fried in a tangy sweet and spicy glaze surrounded by steamed broccoli. **24**

HONEY PECAN Lightly battered, slightly crunchy shrimp glazed in a white honey glaze topped with house made sesame candied pecans. **24**

CRISPY CURRY LEAF Choice of head + shell on or shell off shrimp sautéed with fragrant curry leaves, bell peppers, onions, and jalapeños. **24**

CRISPY SALT AND PEPPER Choice of head + shell on or shell-off shrimp. Lightly battered and tossed in delectable seasonings with bell peppers, onions, and jalapeños. **24**

MANGO SHRIMP Fresh mango, bell peppers, and onions stir fried in a tangy mango infused sauce. **24**

LEMONGRASS SHRIMP Fresh lemongrass, bell peppers, onions, and jalapeños stir fried in a rich garlic sauce. **24**

SAMBAL TUMIS SHRIMP Stir fried with fresh okra, bell peppers, and onions in our spicy house chili sambal. **24**

CLAYPOT CURRY SHRIMP Shrimp, tofu, okra, string beans, onions, bell peppers, tomato, and eggplant simmered in our rich coconut milk curry. **24**

specialty

- 30 minute minimum cook time -
subject to longer during peak dining times

OUR FINE SELECTION OF WHOLE FISH ARE SERVED DEEP FRIED OR STEAMED.

CHOICE OF SAUCE:

Nonya (sour, spicy, blended with ginger and chili), house chili tamarind, supreme soy with scallions, or sweet and sour

WHOLE TILAPIA **MP**

WHOLE ROCK COD **MP**

CURRY FISH HEAD A fresh whole Rock Cod steamed with a blend of Malaysian spices simmered in a rich coconut milk curry with tamarind, chilis, and seasonal vegetables. **MP**

sides

STEAMED RICE	2.5	CURRY SAUCE	1.5
CHICKEN RICE	3	PEANUT SAUCE	1.5
COCONUT RICE	3	HAINAN SAUCE	1
BROWN RICE	3	BELACAN SAMBAL	1
STEAMED RICE POT	7	HAINAN SOUP	3

ALL OF OUR MEATS SERVED ARE HALAL.
18% GRATUITY APPLIES TO PARTIES OF 6 OR MORE.
SPECIAL REQUESTS ARE SUBJECT TO AVAILABILITY/ADDITIONAL COSTS.