

## lunch specials

#### favorite classics

Lunch entrees come with the soup du jour, steamed rice, and a house salad.

- 1. SESAME CHICKEN Chicken breast lightly battered and stir fried in savory sesame sauce. 13
- 2. CURRY CHICKEN Slow cooked in our rich coconut milk curry. 14
- 3. BEEF RENDANG Seasoned in exotic spices and simmered in a semi-dry coconut milk curry. 14
- 4. NASI LEMAK Coconut rice topped with sambal anchovies garnished with boiled egg, string beans, cucumber, roasted peanuts, and beef rendang. 14
- 5. HAINAN CHICKEN Famous poached chicken served at room temperature accompanied with 3 signature sauces & chicken rice. 13
- **6. DAGING KECAP MANIS** With bell peppers and onions in a sweet, spicy, and dark soy glaze. 14
- 7. CHICKEN RENDANG Seasoned in exotic spices and simmered in a semi-dry coconut milk curry. 14













#### build your own entree

An entree especially for one, stir fried in your choice of sauce.

#### 1. choose your protein

CHICKEN BREAST 13

DARK MEAT 12

BEEF 14

SHRIMP 15

VEGETABLES 11

**TOFU** 11

#### 2. choose your sauce

MANGO Fresh mango, bell peppers, and onions in a tangy mango infused sauce.

**HONEY SESAME** Sweet meets savory with a perfect blend of honey and sesame.

**STRING BEAN** Stir fried in a savory brown sauce with string beans.

**GINGER SCALLION** Stir fried savory ginger infused sauce with fresh ginger, scallions, and carrots.

SAMBAL Stir fried in our authentic chili sambal sauce with fresh okra, bell peppers, and onions.

**BLACK PEPPERCORN** A black peppercorn sauce stir fried with bell peppers and onions.

**TANGERINE PEEL** A citrus tangerine sauce garnished with chives and dried red chilis.

MALAYSIAN KUNG PAO Stir fried in a savory soy sauce with bell peppers, onions, dried red chilis, garnished with cashews.

Upgrade to coconut, chicken, or brown rice for 2.50

# Belacan Grill

#### MALAYSIAN BISTRO

The art of blending exotic spices.

### Lunch Specials

Monday - Friday 11am to 3pm (excluding holidays)