

Belacan Grill

M A L A Y S I A N B I S T R O

- The art of blending exotic spices -

beef

BEEF RENDANG 	22
Seasoned with exotic spices and simmered to perfection in a semi-dry coconut milk curry.	
BLACK PEPPERCORN	21
Stir fried with bell peppers and onions in a rich black peppercorn sauce.	
BROCCOLI BEEF	21
A classic simply stir fried with broccoli in a savory brown sauce.	
DAGING KECAP MANIS  	22
Tender cuts sautéed in a sweet and spicy dark soy glaze with bell peppers, onions, and jalapeños.	
DAGING MERAH 	22
Crispy battered beef in sweet and spicy honey tamarind sauce, stir fried with bell peppers and onions.	
GINGER SCALLION BEEF	21
Our special take on a classic Mongolian beef. A savory ginger infused sauce sautéed with fresh ginger, carrots, Chinese straw mushrooms, and scallions.	
HONEY SESAME 	22
Lightly battered and stir fried a blend of honey and sesame, garnished with chives.	
MALAYSIAN KUNG PAO BEEF 	21
Stir fried in delectable spices with bell peppers, onions, and dried chillis. Garnished with cashews.	

seafood

CLAYPOT CURRY SEAFOOD  	26
Shrimp, scallop, fish fillet, tofu, okra, string beans, onions, bell peppers, tomatoes and eggplant simmered in our rich coconut milk curry.	
CLAYPOT SEAFOOD TOFU 	26
Shrimp, scallop, and fish fillet with tofu simmered in a rich brown sauce with yau choy, carrots, bamboo shoots, Chinese straw mushrooms, cabbage, ginger, and chives.	
FISH FILLET	26
Choice of sauce: house chili tamarind, coconut curry, ginger scallion, black peppercorn, sweet and sour, crispy salt and pepper or crispy curry leaf.	
MALAYSIAN KUNG PAO SEAFOOD 	26
Stir fried in delectable spices with bell peppers, onions, and dried chillis. Garnished with cashews.	

chicken

AYAM MASAK MERAH 	20
Malaysia's popular honey spicy chicken, deep fried and simmered in a house special sauce with tamarind.	
CHICKEN RENDANG 	20
Seasoned with exotic spices and simmered to perfection in a semi-dry coconut milk curry.	
HAINAN CHICKEN (half / whole) 	20 / 30
Famous poached chicken served at room temperature. Served with Hainan chicken rice and our 3 signature sauces: ginger, sweet chili, and sweet soy.	
MALAYSIAN CURRY CHICKEN  	20
Slow cooked and simmered with potatoes in our rich coconut milk curry.	
MALAYSIAN KUNG PAO CHICKEN 	20
Stir fried in delectable spices with bell peppers, onions, and dried chillis. Garnished with cashews.	
MANGO CHICKEN	20
Fresh mango stir fried with bell peppers and onions in a tangy mango infused sauce.	
SAMBAL CHICKEN 	20
Stir fried in our house sambal with bell peppers, onions and okra.	
TANGERINE PEEL	20
Lightly battered chicken breast with a citrus tangerine sauce, garnished with dried chillis and chives.	

chef's special


MALAYSIAN CURRY LAMB 	25
Tender and slow cooked bone-in lamb, simmered with potatoes in our rich coconut milk curry.	
CURRY FISH HEAD (SEASONAL) 	MP
Fresh Rock Cod head steamed with a blend of Malaysian spices simmered in a rich coconut milk curry with tamarind, chillis, and seasonal vegetables.	
SEASONAL CATCH	MP
Please allow for a minimum cook time of 30 minutes. May be subject to longer during peak time dining times.	
Serving option:	
<ul style="list-style-type: none">• Deep fried• Steamed	
Choice of sauce:	
<ul style="list-style-type: none">• House chilli tamarind• Nyonya• Supreme soy with scallions• Sweet and sour	

shrimp

CRISPY CURRY LEAF  	25
Lightly battered sautéed with fragrant curry leaves, bell peppers, onions, and jalapeños.	
CRISPY SALT AND PEPPER 	25
Lightly battered and tossed in delectable seasonings with bell peppers, onions, and jalapeños.	
CLAYPOT CURRY SHRIMP 	25
Shrimp, tofu, okra, string beans, onions, bell peppers, tomatoes, and eggplant simmered in our rich coconut milk curry.	
HONEY PECAN 	25
Lightly battered, slightly crunchy shrimp tossed in a white honey glaze. Topped with house made sesame candied pecans.	
LEMONGRASS SHRIMP 	25
Fragrant lemongrass, bell peppers, onions, and jalapeños stir fried in a rich garlic sauce.	
MANGO SHRIMP	25
Fresh mango, bell peppers, and onions stir fried in a tangy mango infused sauce.	
PUNGENT SHRIMP	25
Stir fried in a tangy sweet and spicy glaze, surrounded by steamed broccoli.	
SAMBAL TUMIS SHRIMP 	25
Stir fried with okra, bell peppers, and onions in our spicy house sambal.	
TIGER PRAWNS  	28
Shell on and stir fried in an exotic blend of curried spices, lemongrass, and sambal with fried tofu, okra, bell peppers, onions, and jalapeños.	

sides

BROWN RICE 	3.5
CHICKEN RICE	3.5
COCONUT RICE 	3.5
STEAMED RICE 	3
STEAMED RICE POT 	7
BELACAN SAMBAL 	2
CURRY SAUCE  	2
HAINAN SAUCE 	1
HAINAN SOUP	3
PEANUT SAUCE  	3


 most popular

 fish

 shrimp

 vegetarian
(vegan option available)

 mild spice

 medium-no adjustment

ALL OF OUR MEATS SERVED ARE HALAL. | 18% GRATUITY APPLIES TO PARTIES OF 6 OR MORE.
PLEASE NOTIFY YOUR SERVER OF ANY ALLERGIES OR RESTRICTIONS. | SPECIAL REQUESTS ARE SUBJECT TO UPCHARGE.