

Bukak Napsu (Savouries)

Sambair Belachan (Fresh chillies with dried shrimps)	2.50
Keropok Udang (Prawn crackers)	6.00
Achar (Pickles)	6.00

Kerabu (Salad)

Jantong Pisang (Banana blossoms with cucumber)	25.00
Lemo Bali (Pomelo)	25.00
Kachang Botor (Flanged bean)	25.00*
Ice Plant	25.00
Rojak (Mixture of fruits and vegetables)	25.00

Loak Piring Kechik (Side Dishes)

Otak Otak (Spicy fish paste wrapped in banana leaf)	15.00
Ngoh Hiang (Minced chicken with prawn meat rolls)	25.00
Kueh Pie Tee (Petite cups with shredded turnip)	25.00
Satay Ayam (Chicken meat on sticks)	28.00

Sayor Sayor (Vegetables)

Chap Chye (Cabbage stewed with glass vermicelli & mushrooms)	25.00
Kachang Panjang cha Titek/Bawang Puteh (Long beans in candlenut sauce/garlic)	25.00
Kachang Lendir cha Titek/Bawang Puteh (Okra in candlenut sauce/ garlic)	25.00
Kachang Lendir Chincalok (Okra topped with fermented young shrimps)	30.00*
Kangkong cha Belachan/Bawang Puteh (Water convolvulus fried with shrimp paste/garlic)	25.00
Sayor Kledek cha Titek/Bawang Puteh (Sweet potato leaves with candlenut sauce/garlic)	25.00
Nangka Lemak (Young jackfruit in spicy coconut sauce)	25.00*
Qing Long Cai Belachan/Bawang Puteh (Royal Chives fried with spicy shrimp paste/garlic)	25.00
Sayor Bermis (Duckweed fried with spicy shrimp paste)	35.00*
Puchot Paku (Edible fern fried with spicy shrimp paste)	35.00*

Telor Goreng (Omelette)

Telor Goreng Daon Kadot (Wild pepper leaves)	30.00
Telor Goreng Udang (Prawn Omelette)	30.00
Or Luak (Oyster Omelette)	30.00
Telor Goreng Kepiting (Crab Omelette)	100.00

* Subject to availability



Sop (Soup)

Bakwan Kepiting (Crab and chicken meat balls in bamboo shoot broth)	12.00
Itek Tim (Duck with salted vegetable)	12.00*
Hee Pio (Fish maw with chicken meatballs)	12.00*

Laok Mangkok (Broth/Gravy dishes)

Kari Kepala Ikan (Whole fish head in vegetable curry)	100.00
Kari Telor Ikan (Fish roe in vegetable curry)	25.00
Telor Ikan Kuah Nanair (Fish roe in sweet and sour pineapple broth)	25.00*
Kari Perot Ikan (Fish stomach in vegetable curry)	25.00*
Perot Ikan Kuah Nanair (Fish stomach in sweet and sour pineapple broth)	25.00*
Kari Ikan (Fish fillet in vegetable curry)	30.00
Ikan Kuah Nanair (Fish fillet in sweet and sour pineapple broth)	30.00
Udang Kuah Nanair (Prawns in sweet and sour pineapple broth)	30.00
Ayam Pongteh (Chicken stewed in soya bean paste)	30.00
Ayam Buah Keluak (Chicken stewed tamarind sauce and seeds of panguim edule)	36.00

Laok Piring (Dishes on Plates)

Ikan Bawair Goreng Sambair (Pomfret fried in spicy paste)	50.00
Ikan Goreng Assam/Sambair (Fish fillet in tamarind sauce/spicy paste)	30.00
Sipot cha Sambair (Clams in spicy paste)	35.00
Udang Goreng Sambair Petay (Prawns in spicy paste with Parkia Speciosa)	30.00
Udang Goreng Assam/Sambair (Prawns fried in tamarind sauce/spicy paste)	30.00
Udang Chinchalok (Steamed prawns topped with fermented young shrimps)	35.00
Udang Besair Goreng Daon Kari/Assam/Sambair/Chilli Sos (Large prawns fried with curry leaves)	30.00-50.00 per piece
Sotong Assam/Sambair/Hitam/Tauyu Hitam (Squid in tamarind sauce/spicy paste/squid ink/black sauce)	30.00
Sotong Chinchalok (Steamed squid topped with fermented young shrimps)	35.00
Ayam Betawi (Indonesian-style fried chicken topped with spicy paste)	28.00
Ayam Goreng (Fried chicken)	28.00
Rendang Sapi (Beef fillet simmered in coconut sauce)	30.00
Itek Sio (Duck braised in sweet coriander sauce)	30.00
Itek Rendam Tauyu (Duck braised in soya sauce)	30.00

*Subject to availability



Minoman (Drinks)

Ayer Batu/Paip (Ice/Tap Water)	1.00
Ayer Panair/Panair Sejok (Hot/Warm Water)	1.00
Ayer Mata Kuching (Longan tea)-Free Flow	6.00
Ayer Lemo Nipis (Lime juice)	6.00
Ayer Lemo Nipis Selasih sama Seray/Daon Lemo Purot	6.00
(Lime juice with basil seeds and lemon grass/kaffir lime leaves)	6.00
Ayer Rose Selasih (Rose syrup with basil seeds)	6.00
Coca Cola – Classic/Light/Zero	6.00
Sprite	6.00
Teh Bungah (Floral tea – jasmine/rose/chrysanthemum)	6.00
Kopi (Local coffee)	6.00
Ayer Kelapa (Coconut Water)	8.00
Ayer Buah Pala (Nutmeg drink)	12.00
Ayer Mineral dalam botol (Aqua Panna/San Pelligrino)	14.00
Tiger Beer (Per mug)	14.00
True Blue Sling (Gin with lime juice, lemon grass and rose syrup)	25.00
Botol Arak (Corkage) –(per bottle of wine or hard-liquor/champagne)	40.00 – 50.00

Kueh Chuchi Mulot (Desserts)

Durian Pengat (Durian Mousse)	8.00
Kueh Kueh (Nyonya pastries)	8.00
Kueh Bengka (Baked tapioca cake)	8.00
Kueh Tair (Pineapple tart)	8.00
Pulot Hitam (Warm sweet black glutinous rice topped with coconut cream)	8.00
Sagu Sagu Gula Melaka (Sago pearls with palm sugar and coconut cream)	8.00
Onde Onde Ubi Kayu (Steamed tapioca balls)	8.00
Onde Onde Durian (Steamed tapioca balls topped with a dollop of fresh durian)	8.00
Buah Mangga sama Lemo Bali (Mango puree with pomelo)	10.00
Chendol (Green bean jelly with palm sugar and coconut cream on shaved ice)	10.00
Chendol Durian (Green bean jelly with palm sugar, coconut cream, dollop of fresh durian on shaved ice)	12.00

Savouries and tea are chargeable. Jasmine rice $3.50 per adult (per bowl or free flow), $1.50 per child below 8 years old (free flow).

Prices are subject to 10% service charge and GST. Our dishes do not contain pork or lard.

All meat and groceries are purchased from halal suppliers.

We cannot ensure that our menu items do not contain ingredients that may cause an allergic reaction to guests with sensitivities or allergies. Please consider this when ordering.