MEAT MAIN COURSES

24. Rendang Daging Perak £12.25
Medallions of beef flavoured with aromatic lemon grass, mild chilli and coconut milk

25. Traditional Fennel Lamb GF £9.75
 Succulent lamb marinated with spices, slow baked with a generous amount of crushed fennel seeds and finished with coconut cream

26. Kuruma Kambing GF £9.50
Tender lamb delicately flavoured with cumin and coconut milk in coriander sauce with potatoes and carrots, fresh mint and hint of cardamom

27. Pandi Peranakkulai GF £8.75
Pan fried spicy pork in a uniquely blended rich sauce in southern Indian style

28. Traditional Claypot £8.50
Chicken, leaf spinach, prawns, tomato, and mushrooms topped with bean sprouts, all simmered in a claypot, flavoured with stock and soy sauce

29. Kari Babi Daging GF £9.75
Malaysian Portuguese Devil’s pork vindaloo, tender pieces of pork slow cooked with red wine, fenugreek, crushed red chillies and mustard

30. Captain’s Curry GF £8.75
The notorious ‘Captain’s Curry’ originates from Penang in the colonial days – this dish of spicy flavoured coconut with cumin

31. Haainanese Ayam £9.25
Succulent roast chicken supreme fillet marinated with blended chillies, soya and ginger.
It is a sweet and a sour taste with Malaysian Chinese influence

32. Pepper Chicken Curry £8.75 – £9.50
Pan cooked in freshly ground black peppers, paprika, cloves with tangy tomato

SEAFOOD MAIN COURSES

33. Sambal Ikan Kangkung £10.20
Succulent cod fillets in a medium spiced pigpint sambal sauce rolled with water spinach

34. Udang Tempura £9.75
Tiger prawns crisply fried in light batter with takl and Lingham chilli sauce, lemon wedge

35. Nasi Goreng £11.25
Fragnant Malay stir fried rice with prawns, chicken and seasonal vegetables in a light soy sauce garnished with omelette strips

36. Udang Bakar Kering £9.75
Pan sautéed jumbo prawns in their shells – deliciously succulent in a uniquely blended red onion sauce with carmelised palm sugar

37. Sambal Udang Mak £9.25
Malaysian petal bean and tiger king prawns cooked in mum’s method hot and spicy sambal sauce

38. Nasi Goreng Sayur VE £10.25
Vegetable fried rice with mixed capsicum, julienne of carrots, white cabbage and beansprouts

39. Traditional Vegetable Claypot VE £8.50
Malaysian Chinese broth cooked in a claypot to order with tofu, bamboo shoots, water chestnuts, carrots, tomato and mushroom, flavoured with stock, soya and mushroom oyster sauce

40. Gulai Daica VE £8.50
Malay vegetable chilli with carrot, beans, okra and tomatoes, infused with Malaysian Indian spices

VARITY RICE

41. Nasi Pandan Putih £7.50
Perfect white steamed basmati rice flavoured scrawffline leaves known as pandan

42. Nasi Limau Kunyit £3.25
Steamed rice infused with lemon and turmeric

43. Nasi Asam Jawa £3.25
Malaysian Indian Lempar flavoured rice known as Puli Saadham

44. Nasi Yoghurt £3.25
Chilled creamy yoghurt rice with curry leaves and mustard seeds known as Curd Rice