

## appetizers & salads

- roti canai - 2 piece** 8  
signature malaysian soft bread with pan fried golden crust, served with spicy curry dip
- satays ~ chicken | beef | lamb 4 skewers** 8  
bite size meat skewers marinated with lemongrass, turmeric, onions and coriander with delicious peanut sauce dip
- vegetarian curry samosas 4 pieces** 8  
samosas filled with mix vegetables in a mild creamy curry sauce, served with spicy house sauce
- vegetarian spring rolls 4 pieces** 8  
marinated vegetables deep fried to golden perfection, served with spicy house sauce
- malaysian calamari** 10.5  
crispy calamari served with spicy house dipping sauce
- soft shell crab** 12  
with indian black peppercorn garlic butter
- gado gado salad** 8  
bean sprout, tofu, green bean, potato and cucumber served with peanut sauce
- tofu goreng** 8.5  
crispy tofu stuffed with cucumber, bean sprouts and fresh lettuce finished with crushed peanuts and served with sweet chili sauce
- green papaya & mango salad** 11  
green papaya and fresh mango mixed with jicama root, carrots, red onions and fresh seasonal greens, served with a chili house dressing and crushed roasted peanuts
- murtabak with gado gado** 12  
**beef | lamb | chicken | vegetarian**  
malaysian roti wrap with a choice of curried beef, spiced lamb, turmeric chicken or vegetarian served with the popular malaysian salad of bean sprouts, tofu, green bean, potato and cucumber served with peanut sauce and curry sauce on the side

## vegetables

- mixed vegetables** 12.5  
with fresh ginger, garlic & brown shallots
- sayur lemak** 12.5  
a pure vegetarian delight! fresh mixed vegetables simmered in a malaysian curry
- sambal green beans** 14.25  
crispy green beans stir fried with our signature sambal chilli, shrimp, fresh onions, sun dried shrimp & fresh tomatoes
- okra, eggplant and green bean trio in sambal chilli** 14.5  
a great vegetable combo that would satisfy any green lovers, stir fried with shrimp, sweet onion & the famous malaysian balacan and chilli
- eggplant in spicy chilli garlic** 14.5  
fresh long eggplant stir fried with chilli, garlic, cilantro & dried shrimp

## meat

rice is not included

- malaysian chicken curry** 17.95  
tender chicken simmered in coconut curry with eggplant, green beans, bell peppers and potatoes
- boneless hainanese chicken** 18.5  
steamed to perfect tenderness, topped with light sweet soy, served with grated ginger green onion dip & sweet chili dip
- beef rendang** 19.5  
curried beef stew with galangal, ginger, turmeric, onions & lemon grass in a coconut gravy
- sambal beef with asparagus** 18.5  
stir fried beef with fresh asparagus, ginger & shallots highlighted with a touch of sambal

coconut or hainanese rice 2.5  
extra sauce .5 | steamed rice 1.75

**martinis 2 oz - 7****tamarind paradise** vodka, melon liqueur, pineapple, guava with a dash of cranberry**hang over** vodka, blue curacao & fresh lime juice**cosmopolitan** vodka with triple sec, cranberry & lime juice**komodo dragon** vodka, lychee liqueur & cranberry juice**lager • ale • highball****tiger gold lager** - singapore 7**stella artois** - belgium 7**corona** - mexico 7**singha gold** - thailand 7**tsing tao** - china 7**dead frog** / nut brown 6**sleeman honey brown** 6**highball** 7**white wine**

	6 oz	9 oz	1/2 lit	Btl
chardonnay	7	10	18	28
riesling	7	10	18	28
sauvignon blanc	7	10	18	28
Pinot Gris	7	10	18	28

**red wine**

shiraz	7	10	18	28
pinot noir	7	10	18	28
cab/merlot	7	10	18	28

We like to welcome all wine lovers if they wish to bring their own favorite to enjoy while dining with us, however, a small corkage fee of \$20 per bottle will apply.

To ensure our customers have a great evening, we encourage if you drink, please don't drive. If you like us to assist you in contacting a taxi company, please feel free to let us know. We would be glad to arrange that for you.

**non alcoholic beverages 6**fresh young coconut / pellegrino  
pina colada / mango colada**exotic fruit juices 4.25**shirley temple / mango / guava /  
pineapple passion fruit / pomegranate**sodas 3.95**

cranberry / pineapple / passion fruit

**soft drinks 2.95**coke / diet coke / ginger ale /  
sprite / ice tea**mighty leaf artisan teas 2.50**green tea tropical / organic jasmine  
bombay chai / african nectar

Applicable taxes and gratuities are not included. For parties of 6 and more, a 15% service charge will be added.

**seafood**

rice is not included

- kim heong chilli prawns** 19.5  
fresh garlic & curry leaves, coriander, ground malaysian curry, highlighted with a touch of chilli.
- sambal black tiger prawns** 19.5  
stir fried with sun dried chilli, fresh garlic, lemongrass fine shrimp paste & dried shrimp
- singapore chilli prawns** 19.5  
signature sauce of singapore made of lemongrass, chilli, tomato & silky eggs
- grilled fresh snapper fillets wrapped in banana leaf** 20  
sambal balacan "malaysian shrimp paste" mixed with lemongrass, galanga, chilli & fresh lime
- mixed seafood in assam curry** 23  
this popular malaysian seafood mix in a spicy, tangy tamarind curry sauce is a signature dish in malaysian cuisine
- soft shell crab (house specialty)** 30  
delicious crispy soft shell crab sautéed with fresh onions, garlic & shallots with mild chilli & fresh indian black peppercorn
- bring your own lobster or dungeness crab** each 25  
and we can make it for you to impress your dinner guests freshly cooked in your choice of four delicious malaysian flavours (sambal, kim heong, singapore chilli, indian black peppercorn & garlic butter)

**laksa**

- signature street food of malaysia (one of the best laksa in Vancouver)
- malaysian curry laksa (spicy curry)** 11.5  
rice vermicelli with shrimp, shredded chicken, bean sprout, egg, tofu puff and fish cake in a spicy coconut curry brothy soup
- singapore laksa (spicy coconut)** 11.5  
rice vermicelli with shrimp, shredded chicken, bean sprout, boiled egg, tofu puff and fish cake in a spicy coconut brothy soup
- assam seafood laksa (spicy tamarind)** 13.5  
rice vermicelli with scallop, shrimp, mussels, cuttlefish, shredded chicken, bean sprout, boiled egg, tofu puff & fish cake in a spicy tamarind brothy soup

**rice & noodle**

- pineapple seafood fried rice** 14.5  
fresh rice mixed with scallop, shrimp, cuttlefish, malaysian fish cake, egg, raisins, fresh green beans, onions, corn and pineapple
- nasi goreng** 12.25  
popular malaysian style fried rice with beef, shrimp, egg, tomato, onion & green beans
- char kuey teow** 12.25  
stir fried flat rice noodle with spicy sweet soy, egg, bean sprout, shrimp, fish cake & cuttlefish
- indian mee goreng** 12.25  
fresh fried egg noodle with beef, shrimp, egg, tomato, bean sprout, tofu & vegetables
- hokkien mee** 12.25  
stir fried egg noodle and vermicelli with shrimp, egg, bean sprout, chicken & cuttlefish
- k. i. hokkien mee** 12.25  
stir fried thick egg noodles with spicy sweet soy, cabbage, shrimp & beef
- char bee hoon** 12.25  
stir fried rice vermicelli with shrimp, malaysian fish cakes, cuttlefish & bean sprouts garnished with crispy shallots
- ipoh char hor fun** 14.5  
malaysian style stir fried flat noodles with shrimp, scallop, malaysian fish cakes, cuttlefish & seasonal vegetable in a silky light egg soy sauce