



*Malaysian & Thai
Cuisine*



Satays / Chicken, Beef, Pork or Lamb 沙爹 — 雞/牛/豬/羊



Roti Canai 印式即烘薄餅



Fried Prawn Cake 炸蝦餅



Tahu Goreng Nyonya 娘惹炸豆腐



Stir-Fried Radish Cake
炒蘿蔔糕


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appetizers 頭盤

Thai Style Fresh Mango Salad 泰式鮮芒果沙律	14.00
Green Papaya Salad with Shredded Dried Coconut 椰香青木瓜沙律	13.00
Satays (minimum of 6 sticks) <i>Choice of chicken, beef, pork or lamb, with peanut sauce</i> 沙爹雞，牛，豬，羊肉(六串起計)	each 每串 2.50
Deep Fried Chicken Wings with Red Bean Cheese Sauce 南乳炸雞翼	15.00
Deep Fried Calamari with Thai Sweet Sauce 酥炸魷魚	13.00
Deep Fried Soft Shell Crab with Dried Curry Sauce (2 pieces) 乾咖喱炸脆軟殼蟹(兩隻)	22.00
 Thai Style Yum Chicken Feet 泰式醃雞腳	20.00
Tahu Goreng (2 pieces) <i>Stuffed deep fried tofu, served with bean sprouts & peanut satay sauce.</i> 香煎豆腐(兩件)	9.00
Tahu Goreng Nyonya <i>Deep fried breaded bean curd served with special sweet soya sauce.</i> 娘惹炸豆腐	14.00
 Tahu Goreng Bali <i>Fried tofu, served with spicy sambal sauce.</i> 峇里辣椒豆腐	14.00
Vegetarian Spring Rolls (2 pieces) 素炸春卷(兩條)	6.50
 Stir-Fried Radish Cake <i>Stir-fried steamed radish cake with shrimps, egg & bean sprouts</i> 炒蘿蔔糕	14.00
 Chicken Curry Puff (2 pieces) 咖喱雞角(兩件)	8.00
Roti Canai (Malay Bread) (2 pieces) 印式即烘薄餅(兩件)	8.50
Fried Prawn Cake (3 pieces) 炸蝦餅(三件)	14.00
 Acar Awar <i>A tropical appetizer made from a variety of spicy home-made pickles.</i> 南洋腌菜	9.00
Thai BBQ Pork Toro 泰式燒豬頸脊	15.00
Gado Gado <i>Malay salad of deep fried tofu, potato, egg, lettuce & bean sprouts then topped with peanut sauce.</i> 加多加多	Medium 中 12.00 Large 大 15.00
 Sambal Ikan Bilis <i>The exotic home-made chilli oil made from sun-dried miniature fish.</i> 干魚仔三巴辣醬	5.50
Kachang Ikan Bilis <i>A pleasing starter of miniature sun-dried fish & peanuts.</i> 干魚仔花生	6.50
 Sambal Egg (2 pieces) <i>Deep fried gourmet egg, topped with Sambal sauce.</i> 三巴蛋(兩隻)	6.50

 tastefully hot

 choice of mild or not spicy

All Prices Subject to Applicable Taxes

8人以上聚餐，結賬時將會自動計入15%小費

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House Curry Clam Soup 咖喱蜆湯

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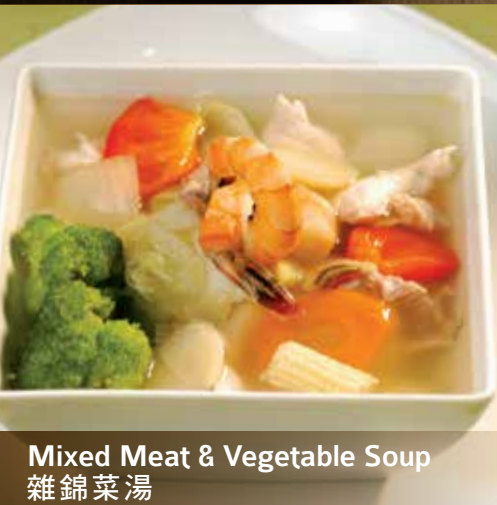
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Hot & Sour Soup with
Shredded Chicken 酸辣湯



Melon King Prawn Soup
水瓜煮蝦煲



Mixed Meat & Vegetable Soup
雜錦菜湯



Bak Kut Teh 冬菇肉骨茶



Lobster or King Prawn Tung Yam Kung 龍蝦或大蝦皇冬陰公

SOUPS 湯

 Lobster or King Prawn Tung Yam Kung Seasonal Price 時價
A delicious Hot & Spicy soup, simmered with fresh Lobster or King Prawn
龍蝦或大蝦皇冬陰公

Melon King Prawn Soup Seasonal Price 時價
Poached prawn & cucumber in soup.
水瓜煮蝦煲

 House Curry Clam Soup Seasonal Price 時價
咖喱蜆湯

Bak Kut Teh Medium 中 16.00 Large 大 21.00
A delicious Pork Rib soup with Chinese herbs, simmered for hours until tender.
冬菇肉骨茶

Shrimp Won Ton Soup Medium 中 13.00 Large 大 17.00
鮮蝦雲吞湯

 Hot & Sour Soup with Shredded Chicken Medium 中 13.00 Large 大 17.00
酸辣湯

Mixed Meat & Vegetable Soup Medium 中 13.00 Large 大 17.00
雜錦菜湯

Singapore Style Herbal Soup with Drunken Chicken 28.00
走地醉雞煲

Tom Ka Gai 24.00
Chicken soup with coconut cream, lemon grass, baby corn
泰式椰子香草雞湯

Fresh Coconut Chicken Pot 36.00
鮮椰子滑雞煲

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Sotong Belachan 蝦羔鮮魷



Sambal Prawns 三巴蝦



Spicy Jumbo Prawns with vermicelli 辣椒蝦皇 (加粉絲底)



K. L. Crab 甘香蟹



Sambal Lobster 三巴龍蝦



Assorted Assam Seafood Hot Pot 亞參海鮮煲

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seafood 海鮮

 K. L. Crab <i>Deep-fried crab smothered in flavourful crushed sun-dried shrimp. The crispiness of the crab will make your taste buds sing for joy.</i> 甘香蟹	Seasonal Price 時價
 Malaccan Curry Crab <i>With imported Malaccan curry, for a different kind of stir-fry crab.</i> 馬六甲咖喱蟹	Seasonal Price 時價
 Singapore Chilli Crab 星洲辣椒蟹	Seasonal Price 時價
Drunken Crab in Soup 醉蟹煲	Seasonal Price 時價
 Honey Pepper Crab 蜜糖辣椒蟹	Seasonal Price 時價
 Sambal Lobster 三巴龍蝦	Seasonal Price 時價
 Sambal Lobster with vermicelli 三巴龍蝦粉絲煲	Seasonal Price 時價
 Spicy Jumbo Prawns with vermicelli <i>Sautéed in imported chilli sauce, made exclusively for Tropika.</i> 辣椒蝦皇粉絲	Seasonal Price 時價
 Sambal Prawns 三巴蝦	25.00
 Chilli Prawns with Tomato Sauce 茄汁辣椒蝦	25.00
 Thai Style Salt & Pepper Prawns 泰式椒鹽蝦	25.00
 Assam Prawns Hot Pot <i>Marinated in the traditional Assam juice of lemon grass juice, star anise, tamarind, green beans, eggplant and chilli extract.</i> 亞參蝦煲	25.00
 Sotong Belachan <i>Pan-fried calamari with the full-bodied Malaysian shrimp paste and Belachan, made for a suprising taste.</i> 蝦羔鮮魷	22.00
 Red Curry Prawn 紅咖喱蝦球	25.00

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Acar Fish 阿嗲魚



Dry Curry Black Cod 乾咖喱銀雪魚扒



Sambal Clams 三巴辣椒炒蜆



Grilled Pomfret with sun-dried shrimp 蝦米酥倉魚













Mussels with Coconut Sauce 椰汁青口

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seafood海鮮

 Daun Pisang Ikan Pedas	24.00
<i>A whole imported Golden Pompano in Sambal sauce & coconut juice; flame broiled and served on banana leaves.</i>	
香蕉葉魚	
 Otak Fish	24.00
<i>Similar to Daun Pisang Ikan Pedas, but in our home-made sauce.</i>	
蠔峇魚	
Sweet & Sour Fish	24.00
<i>Pan-fried Pomfret fish, coated in our sweet & sour sauce.</i>	
甜酸魚	
 Grilled Pomfret with sun-dried shrimp	27.00
蝦米酥倉魚	
Braised Pomfret with Sweet Soy Sauce	24.00
<i>Producing a hint of sweetness in the fish.</i>	
油浸倉魚	
 Dry Curry Sea Bass	Seasonal Price 時價
乾咖喱鱸魚扒	
 Assorted Assam Seafood Hot Pot	27.00
亞參海鮮煲	
 Thai Style Green Curry Mixed Seafood	25.00
<i>Prawn, Mussel, Squid & Scallop</i>	
泰式綠咖喱海鮮	
 Acar Fish	Seasonal Price 時價
<i>Pan-fried tilapia with Acar Awar to let the flavour permeate through, giving the fish a unique taste.</i>	
阿渣魚	
 Steamed Fresh Tilapia	Seasonal Price 時價
<i>With Plum and Yellow Bean Sauce.</i>	
椒醬蒸鰱魚	
 Sambal Mussel	22.00
三巴辣椒青口	
Mussels with Coconut Sauce	22.00
椰汁青口	
 Sambal Clams	25.00
三巴辣椒炒蜆	

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Hainanese Chicken 海南雞



Thai Style Pineapple Chicken 泰式香草波羅雞



Hainanese Roast Chicken 海南燒雞



Kari Lembu 咖喱牛腩



Indonesian Style BBQ Pork Ribs 印尼燒香骨



K.L. Pork Chop 甘香豬扒



Kari Kambing 咖喱羊




Thai Style Green Curry Chicken 泰式綠咖喱雞

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meat肉類

Singapore Style Beef Brisket with Red Wine Sauce 星洲紅酒燴牛仔腩	22.00
Thai Style Ox-Tail 泰式香葉燴牛尾	26.00
 Indonesian Style BBQ Pork Ribs 印尼燒香骨	22.00
 K.L. Pork Chop 甘香豬扒	22.00
Sweet and Sour Pork 咕嚕肉	22.00
 Stewed Pork Ribs in Fish Sauce <i>Succulent pork ribs, simmered in fish sauce until lovingly tender.</i> 魚露排骨	22.00
 Assam Ayam <i>Chicken braised until tender after being marinated in Assam juice of lemon grass juice, Star Anise, Tamarind & chilli extract.</i> 亞參雞	22.00
 Kari Ayam <i>Chicken & potato simmered in our rich curry sauce for hours until all the ingredients are embodied together.</i> 咖喱雞	22.00
 Thai Style Green Curry Chicken 泰式綠咖喱雞	22.00
Hainanese Chicken <i>The pure flavour of the chicken is especially enhanced by the compliments of our chilli sauce and Hainanese chicken flavoured rice (which may be ordered separately) to create an exciting melange of flavour.</i> 海南雞	Quarter Chicken ¼隻 13.00 Half Chicken 半隻 22.00
Sliced Lemon Chicken 檸檬雞	22.00
 Thai Style Pineapple Chicken 泰式香草波羅雞	22.00
Hainanese Roast Chicken 海南燒雞	Half Chicken 半隻 22.00
Tropika Home Style Chicken <i>Our fried chicken, specially marinated in our home-style spices to add sweetness not found in ordinary fried chicken, is served with prawn crackers.</i> 炸香雞	22.00
 Kari Lembu <i>Our incredible curry with beef.</i> 咖喱牛腩	22.00
 Rendang Lembu <i>With a special blend of spices due to its origin, Rendang curry with beef makes a great alternative to our classic selection of curry. It's curry with a memorable twist.</i> 乾咖喱巴東牛腩	22.00
 Kari Kambing <i>Luscious lamb curry</i> 咖喱羊	25.00

 tastefully hot

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Sambal Bunchies 三巴青豆



Sambal Sotong Kang-Kong
馬拉盞鮮魷炒通菜



Garlic Choy Sum 蒜米油菜苳



Terung Udang Kering (Eggplant) 茄子蝦米



Sambal Kang-Kong 馬來風光 (馬拉盞炒通菜)




Sayur Kari 咖喱雜菜


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vegetable 蔬菜

Tropika Pan Fried Mixture 21.00
星馬印小炒皇


 Sambal Kang-Kong (Tung Choi) 23.00
Part of the Malay Chinese recipe, consisting of a delectable blend of water convolvulus and spicy Belachan sauce.
馬來風光 (馬拉盞炒通菜)

 Sambal Sotong Kang-Kong (Tung Choi) 25.00
Part of the Malay Chinese recipe, consisting of a delectable blend of water convolvulus and spicy Belachan sauce with squid.
馬拉盞鮮魷炒通菜

 Thai Kang-Kong (Tung Choi) 23.00
Part of the Thai recipe, consisting of a delectable blend of water convolvulus, shrimp paste & fresh chili.
泰式炒通菜

 Sayur Kari 20.00
A farmer's harvest garden dish simmered in a mild curry. A vegetarian's delight.
咖喱雜菜


Broccoli with Sliced Beef 21.00
百加利牛肉

 Terung Udang Kering (Eggplant) 21.00
A Tropika speciality. Rated as one of the best eggplant in the city by some local food critics, our eggplant dish is stir-fried in Sambal sauce and sun-dried shrimps with a touch of sesame oil to make a refreshingly extraordinary experience.
茄子蝦米

Stir-fly Assorted Vegetable (Vegetarian Dish) 20.00
素炒時菜

 Sambal Bunchies 21.00
Green beans with spicy prawns and coconut milk, with a dash of Sambal sauce for that extra tropical flavour.
三巴青豆

Stir-fried Spinach 20.00
清炒菠菜

 Spicy Spinach 21.00
Fresh spinach with sun-dried shrimp stir-fried in Tropika's home-style sauce.
蝦米炒菠菜

Garlic Choy Sum 20.00
蒜米油菜芯

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Coconut Seafood Fried Rice
椰子海鮮炒飯



Thai Style BBQ Chicken Fried Rice 泰式燒雞炒飯



Char Hor Fun 滑蛋河粉



Pad Thai 泰式炒粿條



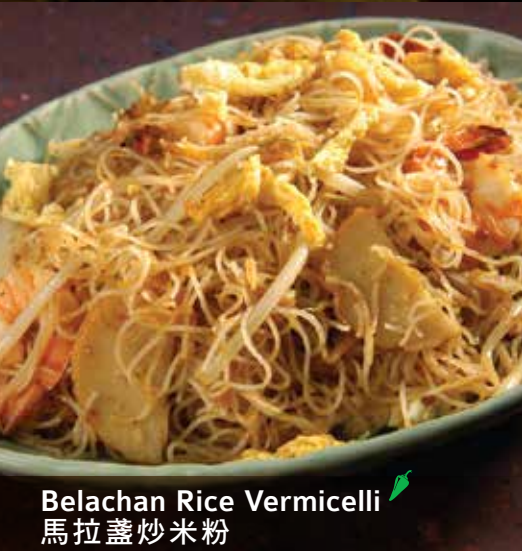
Pineapple Fried Rice 原個菠蘿炒飯



Fried Hokkien Mee
福建炒蝦麵



Singapore Style Seafood Fried
Rice Vermicelli 星洲海鮮炒米粉



Belachan Rice Vermicelli
馬拉盞炒米粉



Nasi Goreng 馬拉炒飯

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noodle&rice 麵飯類

 Singapore Style Seafood Fried Rice Vermicelli 星洲海鮮炒米粉	19.50
 Pad Thai <i>Stir fried rice noodle with chicken, shrimp and tofu in Thai style, bean sprouts, crushed peanuts and fresh lime on the side</i> 泰式炒粿條	19.50
 Mee Goreng <i>A popular egg noodle with beef, shrimp, tofu, cucumber & tomato.</i> 馬拉炒麵	19.50
Fried Hokkien Mee <i>A marriage of Chinese noodle and rice vermicelli stir-fried to perfection with egg, shrimp, pork & calamari.</i> 福建炒蝦麵	19.50
 Belachan Rice Vermicelli <i>Pan fried rice vermicelli with fish cake and shrimp.</i> 馬拉盞炒米粉	19.50
Malay Char Bee Hoon <i>Rice vermicelli with shrimp, fish cake, Chinese sausages & egg.</i> 星馬印炒米粉	19.50
 Singapore Noodle <i>Stir-fried rice vermicelli, BBQ pork, shrimp with a hint of curry.</i> 港式星洲炒米粉	19.50
Char Hor Fun <i>Chinese style flat rice noodle stir-fried with assorted meat, shrimp, egg & oyster sauce; all coated with a glazed egg sauce.</i> 滑蛋河粉	19.50
 Char Kuey Teow <i>Chinese style stir-fried flat rice noodle with sweet soy sauce, chilli sauce, shrimp, fish cake, Chinese sausage & egg.</i> 炒貴刁	19.50
 Thai Style BBQ Chicken Fried Rice 泰式燒雞炒飯	20.50
 Nasi Goreng <i>A wondrous local recipe of Malay fried rice with shrimp, minced pork & chicken.</i> 馬拉炒飯	19.50
Tropika Special Fried Rice <i>Pineapple, BBQ pork & shrimp fried rice.</i> 南洋炒飯	19.50
Teochew Fried Rice <i>A simple yet favorable dish prepared with crisp diced Kai Lan, preserved vegetable & egg.</i> 蘭度菜脯蛋炒飯	19.50
Pineapple Fried Rice with Ham and Chicken 原個菠蘿炒飯	19.50
Coconut Seafood Fried Rice 椰子海鮮炒飯	20.00
Steamed Rice 白飯	2.25
Hainanese Style Rice, Yellow Ginger Rice, Coconut Rice <ul style="list-style-type: none">• Cooked in chicken broth & pandan leaves, allowing the richness of the ingredients to flavour the rice.• A festively yellow coloured rice, prepared with Tumeric, coconut milk and pandan leaves.• A earthy, rich flavoured steamed rice made with coconut milk. 雞飯 / 黃薑飯 / 椰汁飯	each 每碗 2.75

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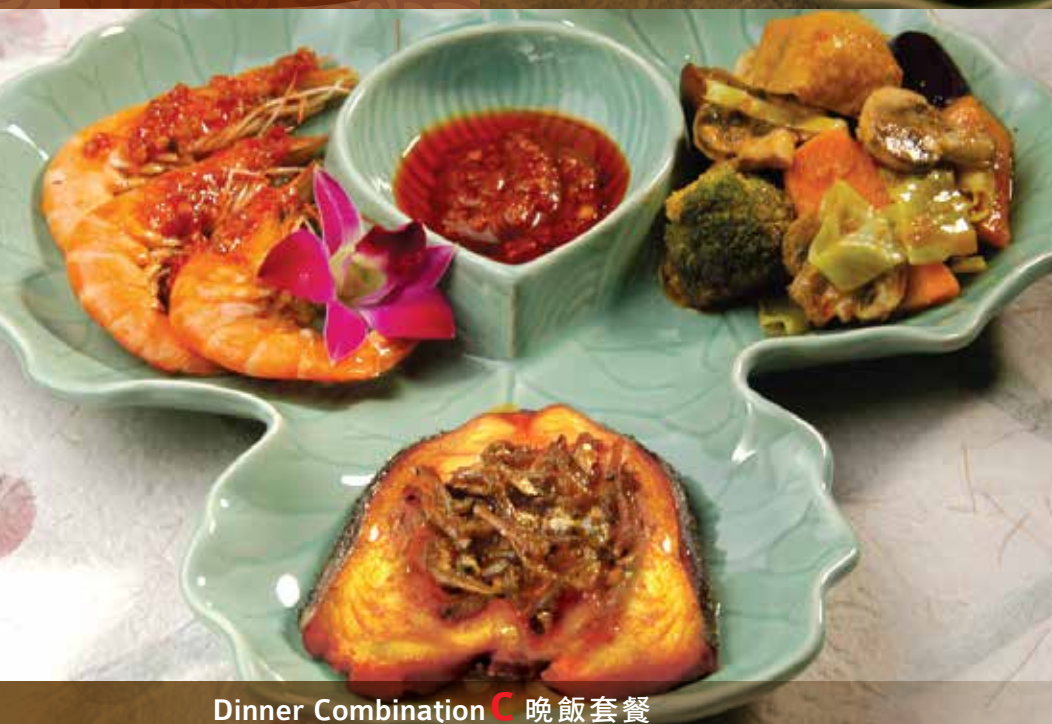
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Dinner Combination **A** 晚飯套餐



Dinner Combination **B** 晚飯套餐



Dinner Combination **C** 晚飯套餐



Dinner Combination **D** 晚飯套餐

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combinations 套餐類

For those who are indecisive on the wide variety of our selections, may we suggest to try one of our chefs' recommended combinations to take the first glimpse of Malaysian cuisine.....

A. Bungaraya Vegetarian Delight *

20.00

A tantalizing assortment of Malaysian Vegetarian cuisine.

Start with Acar Awar, a spicy pickled vegetable.

Add a pair of light, refreshing vegetarian spring rolls and

finish it with Sayur Kari, the exquisite vegetarian dish

with coconut sauce. An exotic vegetarian adventure.

素菜晚飯套餐 *

南洋腌菜，咖喱雜菜，素炸春卷

B. Putera-Puteri Favorite *

21.00

A satay lover's dream. Begin with three sticks of satays,

served with satay sauce, juicy pineapples, crispy cucumbers

and ripe tomatoes. Then enjoy the warmth and richness of

sweet and sour chicken. Add a helping of Sayur Kari and

the combination is complete. The ensemble creates a texture

and taste harmony that must not be missed.

沙爹晚飯套餐 *

沙爹，咖喱雜菜，咕嚕雞球

C. Rasa Sayang Seafood Bonaza *

22.00

An exciting medley of Malaysian Seafood. Spicy Malay

Deep fried sole fillet topped with Sambal Ikan Bilis, accompanied

with Sambal Prawns and served with a generous helping of Sayur Kari.

A seafood dish of contrasts, Rasa Sayang will delight and surprise you.

海鮮晚飯套餐 *

三巴蝦，咖喱雜菜，酥炸馬拉魚柳配三巴魚仔醬

D. Daulat Tuanku Special *

22.00

For meat aficionados, our Home style fried chicken is teamed with

Kari Lembu and topped with Sambal Prawns. The variety of meats and

cooking styles entices your palate with a variety of different flavours

and textures. Enjoying beef, chicken & seafood in one meal is special.

Enjoying it Tropika style is unforgettable.

海陸空晚飯套餐 *

三巴蝦，炸香雞，咖喱牛腩

* Your choice of coconut rice, yellow ginger rice, hainanese chicken rice or steamed rice

* 以上飯類可選擇椰子飯、黃薑飯、雞飯或白飯

 tastefully hot

 choice of mild or not spicy

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Goreng Pisang 炸香蕉

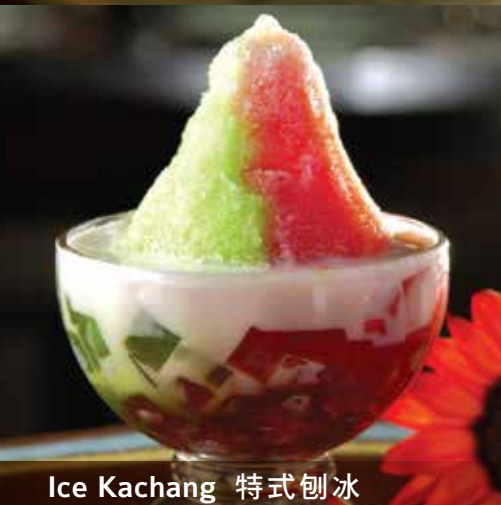


Special Drinks

Please refer to Drinks Menu

各式特飲

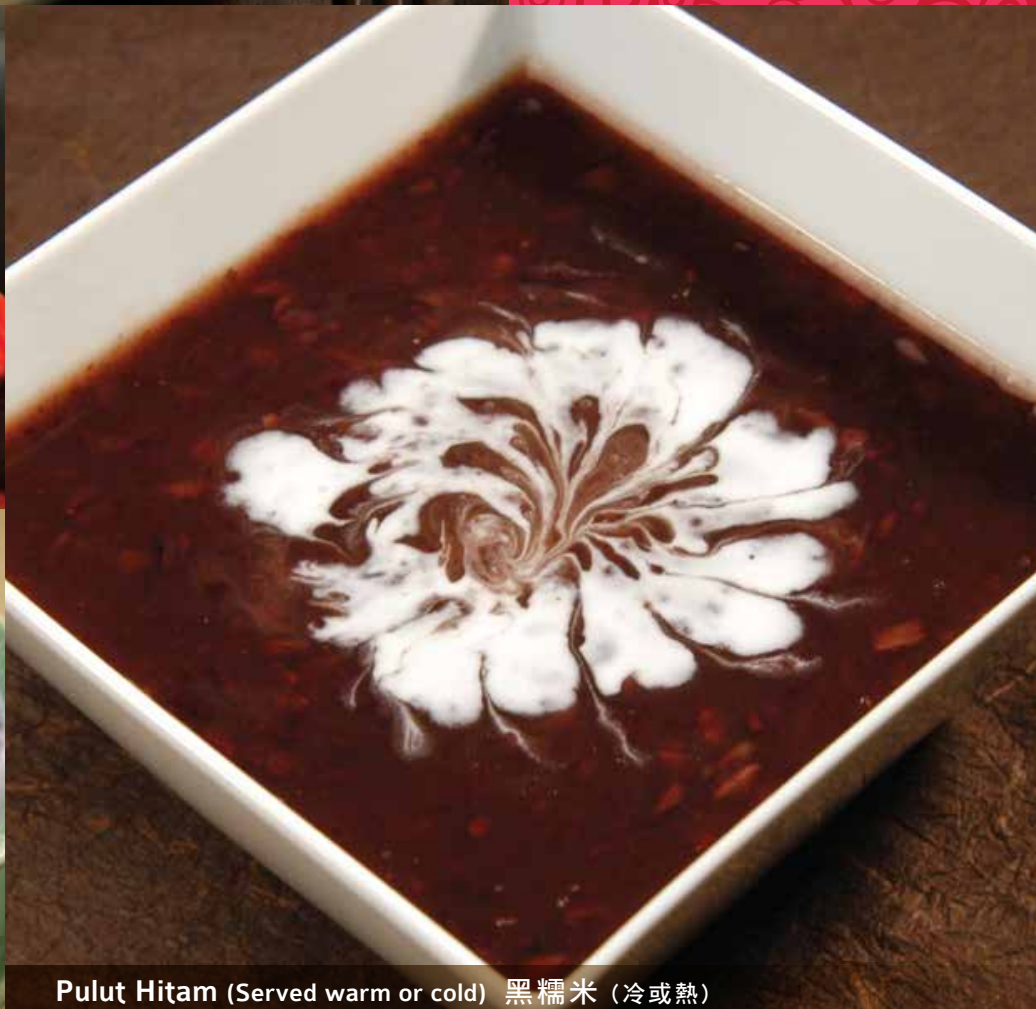
請參閱飲品餐牌



Ice Kachang 特式刨冰



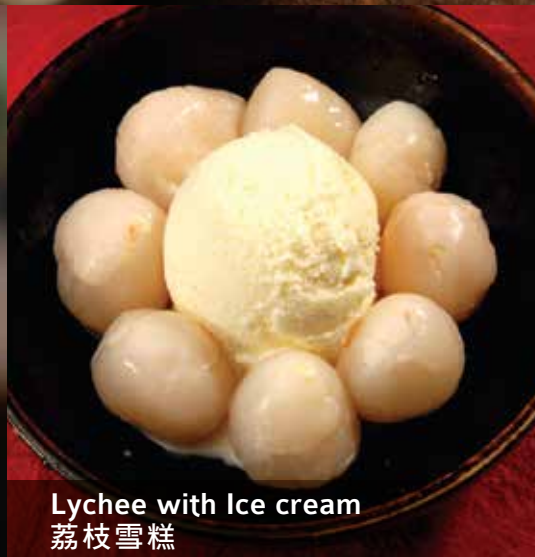
Bubur Cha Cha (Served warm or cold)
嘔嘔啫啫 (冷或熱)



Pulut Hitam (Served warm or cold) 黑糯米 (冷或熱)



Cendol 珍多冰



Lychee with Ice cream
荔枝雪糕

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dessert 甜品

Ice Kachang

8.50

A refreshing bowl of sweetness. Shaved ice with red beans, jelly & sweet corn topped with imported syrup & Carnation pasteurized milk.

特式刨冰

Cendol

6.50

Also served as a drink, this dessert of shaved ice, red beans, green bean jelly, palm sugar & coconut milk, makes for a substantial & hearty summer beverage.

珍多冰

Bubur Cha Cha (Served warm or cold)

6.25

Sweet potato, yam, sago seeds & pandan leaves are stewed in coconut milk until all the ingredients are tender & practically melt in your mouth.

啲啲喳喳 (冷或熱)

Pulut Hitam

6.25

Black sticky rice cooked with sugar & coconut milk poured on top.

黑糯米 (冷或熱)

Goreng Pisang

8.50

Original recipe of fried banana served with ice cream.

炸香蕉

Lychee with Ice Cream

6.25

荔枝雪糕

All Prices Subject to Applicable Taxes

8人以上聚餐，結賬時將會自動計入15%小費

15% tips will be added onto the bill for the table for 8 and over automatically.



Tropika on Cambie

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