LUNCH

DAILY 11:30AM-3PM NOT ELIGIBLE FOR DISCOUNT

MEAT

Stewed lean beef, curry spices, herbs, coconut cream.

28

28

28 Beef sliced, onion, broccoli, carrots, capsicum, green onion, garlic, ginger, chili, sweet soy sauce, brown sugar, sesame

seeds.

MALAYSIAN LAMB STEW WITH CARROT

Boneless lamb shoulder, shallots, galangal, turmeric, carrot, coriander, cumin, fennel, cinnamon, star anise, celery, onion.

PERANAKAN PORK RIBS WITH SPINACH

Pork side ribs, sweet and sour plum sauce, black vinegar, dark soy sauce, star anise, cinnamon, garlic, palm sugar, spinach.

CURRY BONELESS CHICKEN & VEGETABLES GF 28 Chicken breast and mixed vegetables simmered in coconut

▶ KUNG PAO CHICKEN

milk and lemongrass curry.

Boneless chicken sautéed with dried chili, soy sauce, ginger, black rice vinegar, sesame oil, peanuts.

HAINANESE BONELESS CHICKEN (CHILLED) 28

Chilled boneless chicken, ginger, green onion, sesame oil, dark sweet soy sauce, cucumber, peanut, cilantro, chili, ginger, and condiments.

RECOMMENDED: Best paired with Hainan Ginger Garlic Rice.

Please inform your server if you have food allergies. All dishes may contain trace amount of nuts, dairy, or shellfish. Yellow egg and rice noodles, dried shrimp, chili, bean sprout, tofu, mint leaves, egg, chicken, fish cake, squid, shrimp, in rich seafood coconut soup.

▶ MEE GORENG

19

A malaysian classic. Fried egg noodles in chili garlic sauce with beef, shrimp, tomato, egg, bean sprout, green leaves veggie, tofu.

CHAR KUEY TEOW

19

Fried flat rice noodle in sweet chili garlic, white pepper, egg, dark sweet soy sauce, bean sprout, shrimp, fish cake, squid.

NASI GORENG

19

Fried rice, chili dry shrimp paste, tomato, soy sauce, beef, shrimp, onion, egg, green bean, pickled red cabbage.

19

Coconut rice served with dried anchovies, cucumber, hard boiled egg, fried chicken, fish fillet, sambal chili sauce, roasted peanut.

CURRY CHICKEN & VEGETABLES WITH RICE GF

Boneless chicken breast and mixed vegetables simmered in coconut milk and lemongrass curry. Served with rice.

HAINANESE BONELESS CHICKEN & RICE

19

19

19

Chilled boneless chicken with peanut, cucumber, sweet soy sauce. served with ginger sauce, chili garlic sauce, and ginger garlic rice.

MALAYSIAN LAMB STEW WITH CARROT & RICE

Boneless lamb shoulder, shallots, galangal, turmeric, carrot, coriander, cumin, fennel, cinnamon, star anise, celery, onion.

Slow-cooked lean beef in coconut milk with rich spices, served with mixed vegetable curry and rice.



SMALL BITES

SHREDDED MANGO PAPAYA KERABU SALAD

Green mango, papaya, cucumber, carrot, sweet & sour fish sauce, jicama, sesame seeds, shallot, herbs, crushed peanut.

PINEAPPLE PAPAYA ASIAN SALAD

Papaya, pineapple, green leaves, lemongrass vinaigrette, fish sauce, crushed peanuts, sesame seeds, brown shallot.

SATAY SKEWERS - CHICKEN/BEEF/LAMB GF 16 Marinated chicken, beef, or lamb, spicy peanut dip. (4 skewers per order.)

BABA'S CHICKEN WINGS 12 pcs.

Peranakan's marinated chicken wings breaded and deep fried in curry spices, served with coconut lime sauce.

▶ ROTI CANAI 2 pcs. 16 Handmade flaky flatbread with vegetarian coconut curry sauce.

VEGETARIAN SPRING ROLLS 4 rolls

Deep-fried spring rolls filled with jicama roots, carrots, cabbage, celery, green beans. Sweet chili sauce on the side.

NYONYA CALAMARI 20

Crispy fried calamari, cilantro, green onion, coconut dill lime sauce.

TOM YUM GOONG SOUP 18

Tiger prawns, lime juice, thai chili, galangal, lime leaves, thai chili paste, fish sauce, lemongrass, green onion, cilantro, shiitake, bella mushroom.

recommended sides

iasmine rice 3.00 hainan ginger garlic rice 3.25 coconut rice in banana leaf 3.50





SEAFOOD

18

24

16

PRE-ORDER LIVE SEAFOOD, AVAILABLE UPON REQUEST (24 HRS IN ADVANCE)

30 Black tiger prawns, sweet and sour chili sauce, fresh mango,

tomato, bell pepper, garlic, thai basil leaves.

■ SAMBAL TIGER PRAWNS WITH VEGETABLES 30 Tiger prawns, okra, eggplant, green bean, tomatoes, bell

peppers, chili, garlic, dried shrimp paste.

35 Scallop, prawn, fish, mussel, clam, squid, turmeric, tamarind, galangal, coconut milk, ginger, lemongrass.

CARAMELIZED GINGER WILD SABLEFISH 37 Breaded and deep-fried sablefish, topped with malay black sweet sauce, caramelized ginger, garlic, shallot, chinese shaoxing wine.

VEGETABLES & PLANT-BASED

VEGAN & GLUTEN-FREE OPTIONS AVAILABLE UPON REQUEST

■ **SAMBAL GREEN BEANS WITH SHRIMP**

Wok-fried crunchy green beans, dried shrimp, tomato, and bell pepper. tossed in chili, garlic, dried shrimp paste.

WOK-FRIED EGGPLANT & BASIL 🕪



25

25

25

25

Wok-fried egaplant in mushroom sauce, garlic, and basil.

TURMERIC COCONUT SPINACH *GF



Spinach stewed in turmeric, cumin, coconut milk, garlic, and shallot.

Green beans, okra, eggplant, tomatoes, capsicum, chili, garlic, and dried shrimp paste, capsicum, chili, garlic, dried shrimp paste.

Add tiger prawns (5 pcs.) + 10

🜶 ASSAM CURRY TOFU & VEGETABLES 🚱 🕕



Tofu, mixed vegetables, tamarind juice, curry spices, coconut cream.

RICE & NOODLES

DISHES CAN BE MADE WITHOUT MEAT OR SEAFOOD.

PINEAPPLE SEAFOOD CHICKEN FRIED RICE GF



Fried rice sauteed with seafood, chicken, green beans, tomato, onion, egg, and corn.

▶ **NASI GORENG**

25

Malaysian style fried rice with chili, tomato, soy sauce, beef, shrimp, onion, egg, green bean.

28

Coconut rice served with dried anchovies, cucumber, hard boiled egg, fried chicken, fish fillet, sambal chili sauce, and roasted peanuts.

FRIED HOKKIEN MEE

25

Fried yellow egg and rice noodle in chicken stock, oyster sauce, sesame oil, egg, brown shallot, bean sprout, shrimp, pork, squid.

MEE GORENG

25

A Malaysian classic. Fried egg noodles with beef, shrimp, tomato, egg, bean sprouts, choy sum, and tofu.

▶ CHAR KUEY TEOW

25

Fried flat rice noodles in sweet chili, soy sauce, egg, bean sprouts, shrimp, fish cakes, squid.

■ **SINGAPORE LAKSA**

Yellow egg and rice noodles, dried shrimp, chili, bean sprout, tofu, cilantro, egg, chicken, fish cake, squid, shrimp, in rich seafood coconut soup.

DESSERT

PANDAN COCONUT PANNA COTTA

Freshly squeezed pandan juice, cooked coconut cream with mango puree, and gula melaka.