Dancing Rish
Malay-Indo Cuisine

Dancing Fish is known as the treasure trove of Malay-Indo cuisine in Kuala Lumpur serving timeless, flavourful classic curated with the freshest and finest ingredients since 2010 in Bangsar.

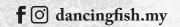
Celebrating our 14th anniversary, Dancing Fish is thrilled to announce the opening of its new outlet at The Campus Ampang this November.

Nestled in the heart of KL, Dancing Fish at The Campus features contemporary Bali-inspired motif, characterized by a harmonious blend of nature and modernity, luxurious finishes coupled with serene settings.

Our private dining spaces in both Dancing Fish outlets ensure that our customers enjoy quality space, impeccable service and heartwarming cuisine. Whether it's for business meetings, birthdays or special occasions, Dancing Fish provides the perfect setting to make your celebrations truly memorable.

Bangsar Shopping Centre, Kuala Lumpur.

The Campus, Ampang. [Coming Soon]











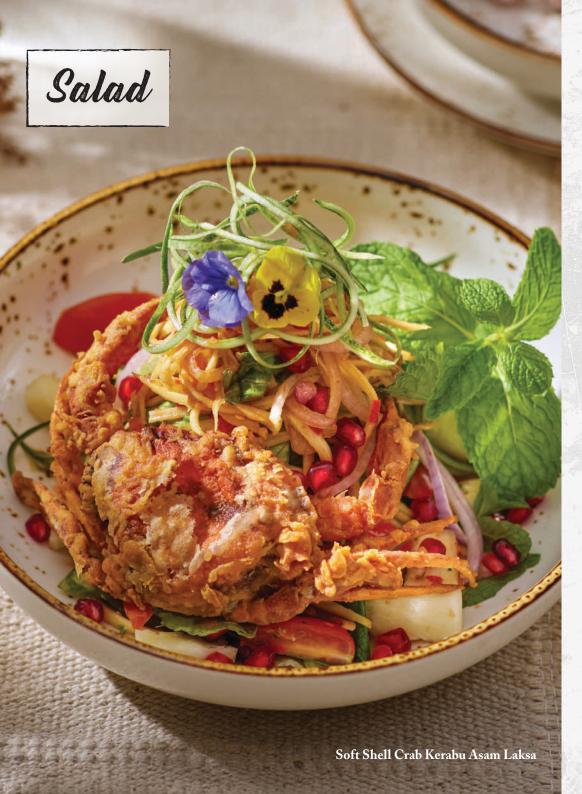


Dancing Fish with Curry Keluak & Baby Octopus



A1. Appetizer Platter	66.90
Showcasing our Signatures on a platter: The charcoal grilled Chi- Goreng Sambal Matah, the refreshing Salad Mangga Mangga &	
12. Chicken Satay	33.90
1/2 dozen chicken satay, marinated & charcoal-grilled to perfection lighly charred on the outside. Served with satay peanut sauce	on. Succulent on the inside,
A3. Pepes Goreng Sambal Matah	24.90
Signature mix of minced fish & chicken with herbs & spices, stea perfection. Served with sambal dabu-dabu	med then deep-fried to
14. Kembang Kol Bakar	19.90
Also known as whole roasted cauliflower, our version is marinate Served with sambal terasi kicap	d with turmeric bay leaves.
s. Gulai Nangka Nangka Goreng	19.90
Golden deep-fried ripe jackfruit stuffed with young jackfruit, pair curry infused with herbs & spices	red with aromatic Indonesian
A6. Tahu Telur	18.90
A tower of tofu & flossy egg mixture, served with our special tang kencur sauce	gy, spicy & refreshing
.7. Tahu Tempeh Goreng & Sambal Ikan Bilis _	16.90
A traditional Malay-Indo dish of fried tempeh & tofu served with vibilis, sambal terasi & kicap manis	wok-fried spicy sambal ikan
As. Emping with Sambal Terasi	9.90
Indonesian melinjo nut crackers with a slightly bitter nutty taste th	nat is perfectly dipped &





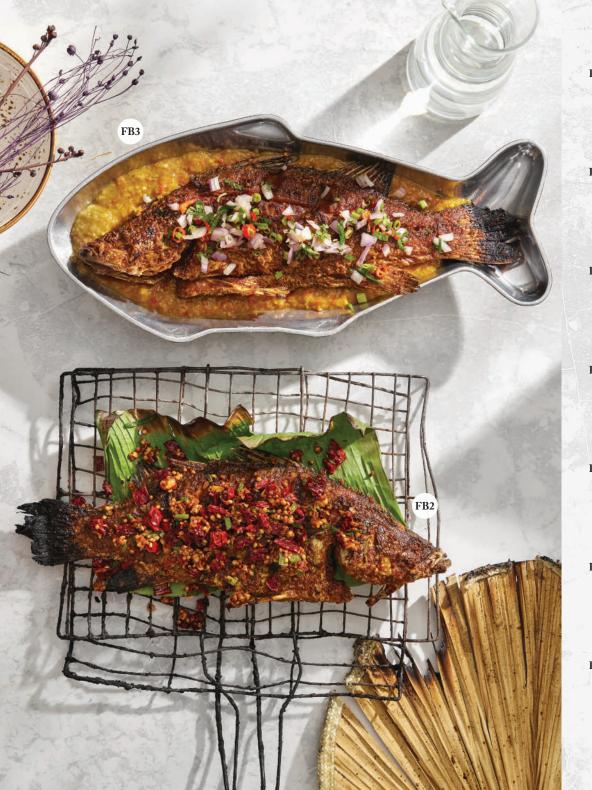
SA1.	Soft Shell Crab Kerabu Asam Laksa	33.90
	Combining deep-fried soft shell crab with the vibrant crunch of pomegranate, fresh he & vegetables	erbs
SA2.	Pucuk Paku Kerabu	19.90
	Tender & young fiddlehead fern shoots tossed in Asian citrusy sauce made of fresh ch lime juice, sliced onions & local herbs	nili,
SA3.	Salad Mangga-Mangga	19.90
	A vibrant salad bursting with sweet & tangy flavours of young & ripe mango, enhanced with the satisfying crunch of crispy mango tempura	d
SA4.	Belimbing Salad	19.90
	Features the unique tartness of starfruit, combined with fresh vegetables, herbs & a taburst of tropical flavours	angy
SA5.	Keredok	18.90
	Experience a burst of flavours from freshly cut cucumber, cabbage & long bean with c special tangy, spicy & refreshing kencur sauce. Definitely a refreshing treat!	our

S	a. Buntut Goreng	35.90
	 b. Buntut Bakar A rich oxtail soup, slow-cooked with aromatic spices, vegetables & herbs, served with sambal terasi kicap 	1
S	2. Sup Petola Sumbat Pepes	21.90
	A hearty, slow-cooked egg drop soup with with luffa stuffed with fish paste & tomato paired with crispy glass noodle	
S	3. Javanese Home Style Soup	15.90
	Comforting slow-cooked chicken soup with traditional Javanese herbs, carrots, potat & crispy glass noodle	toes









	Gulai Nanas Cili Api Pedas A rich curry enhanced with pineapple, bird's eye chili, coconut milk along with	
	herbs & spices	70.0
	a. Ikan Seabass	- 79.9
	b. Ikan Nila	_ 73.9
FB2.	Cabe Taucu Pedas	
	A fiery feature of deep-fried dried chili, bean paste, coriander seed, peanut, garlic & onion to enhance the grilled fish with a harmonious balance of spiciness & depth	
	a. Ikan Seabass	- 79.90 73.90
	b. Ikan Nila	_ /3.90
FB3.	Tempoyak	
	A heavenly match for grilled fish with added bold flavours from the steaming hot & creamy fermented durian paste	
	a. Ikan Seabass	_ 79.9
	b. Ikan Nila	_ 73.9
FB4.	with Sambal Hitam Keluak	
	An earthy & spicy sambal infused with unique flavours from the kepayang fruit. Served with a side of fresh ulam	
	a. Ikan Seabass	79.9
	b. Ikan Nila	_ 73.9
FB5.	with Air Asam Sauce	
	A delectable sauce of tangy tamarind, lime, belacan & aromatic spices with a hint of sweetness	
	a. Ikan Seabass	_ 77.9
	b. Ikan Nila	_ 69.9
FB6.	with Sambal Ijo & Merah	
	The dynamic duo of Indonesian chili: one with vibrant green freshness cooked with secret blend of ingredients & the other with a bold kick from red chili, garlic & spices	
	a. Ikan Seabass	_ 77.9
	b. Ikan Nila	_ 69.9
	with Sambal Kicap Pedas	
FB7.		
FB7.	Served with traditional Indonesian sweet sauce, chili & garlic	
FB7.		_ 77.9 _ 69.9





CC1.	Cumi Asam Kedondong Pedas	48.90
	Fresh calamari tenderly simmered with our zesty house assam & kedondong gravy	
CC2.	Cumi Goreng Sambal Telur Asin	39.90
	Golden & crispy fried calamari coated with irresistible salted egg sambal sauce	
CC3.	Rujak Kangkung Cumi	39.90
	Kangkung, golden deep-fried calamari, tofu & tempeh harmoniously balanced by aro crushed peanuts & our house rujak sauce	matic
CC4.	Cumi-cumi Goreng	37.90
	Coated in crispy batter, calamari rings are deep-fried with a crunch in every bite	
CC5.	Cumi-cumi Bakar	35.90
	$\label{lem:calamaricharcoal-grilled} Calamari \ charcoal-grilled \ over \ embers \ \& \ basted \ with \ our \ Cumi \ Bakar \ sauce \ for \ a \ light smokey, \ caramelised \ flavour$	

P1. Udang Sambal Petai	99.90
Fresh Tiger prawns, wok-fried with stink bean & our sambal goreng house sauce	
P2. Udang Bakar Sambal Ijo & Merah	99.90
Smokey & charred flavours from charcoal-grilled Tiger prawns coated with Indonesia's dynamic duo sambals	
P3. Udang Sambal Hitam Madura	99.90
Tiger prawns wok-fried with flavourful Madurese black spiced chili paste made with onions, garlic, chili, herbs & spices with a hint of sweetness	
P4. Udang Sambal	99.90
Fresh Tiger prawns, wok-fried with our sambal goreng house sauce	
P5. Udang Gulai Nanas Cili Api Pedas	99.90
Our twist to the classic Malacca Nyonya prawn curry slow-cooked with turmeric, pineapple, herbs & spices	
P6. Udang Asam Kedondong Pedas	99.90
Fresh Tiger prawns, tenderly cooked in our homemade tamarind & ambarella gra	ıvy





ss1. Soft Shell Crab with Chili Sambal and Rice Crackers	59.90
Deep-fried soft shell crab with a special blend of chili sambal, egg drop, herbs & spices. Served with crispy rice crackers	
ss2. Soft Shell Crab with Pucuk Paku Bersantan	59.90
Deep-fried soft shell crab served with tangy, spicy young fiddlehead fern shoots cooked in coconut milk & herbs	
sss. Soft Shell Crab Mango Kerabu	51.90
Delicious combination of deep fried soft shell crab with tangy mango salsa	



Bebek Goreng Bali (Crispy Duck)

Duck marinated in our signature mix of Balinese herbs & spices for 24 hours and is then fried to perfection with irresistible crispy skin

BB1. with Sambal Belado

68.90

A fulfilling combination of red chili, onion, curry leaf, sambal merah, garlic, herbs & spices. Served with Indonesian sweetened aromatic soy sauce & emping on the side

BB2. with Percik Mangga Pedas 68.90

A unique blend of spiciness and tropical sweetness by infusing house spiced gulai with ripe mango cubes, herbs & spices

BB3. with Sambal Hitam Madura

68.90

Madurese black spiced chili paste made with onions, garlic, chili, herbs & spices with a hint of sweetness



Bebek Panggang (BBQ Duck)

Duck marinated 24 hours with herbs & spices and glazed with our special BBQ sauce, then flame-grilled over glowing charcoal embers

BB4. Percik Merah with Rujak Sauce	68.90
Succulently marinated in a blend of our signature red percik sauce, arom Served with our house rujak sauce	natic herbs & spices.
BB5. with Sambal Matah Gherkin	68.90
A unique twist on the traditional zesty chili relish, with the addition of tandshallot, chili & fragrant herbs & spices	gy gherkins to fresh
BB6. with Sambal Belado	68.90
A fulfilling combination of red chill, onion, curry leaf, sambal merah, garlic Served with Indonesian sweetened aromatic soy sauce & emping on the	
ввт. with Sambal Ijo & Merah	68.90
The dynamic duo of Indonesian chili: one with vibrant green freshness consecret blend of ingredients & the other with a bold kick from red chili, gain	



Ayam Panggang (BBQ Chicken)

Fresh chicken marinated & basted with our special homemade BBQ sauce, charcoal grilled over glowing embers

Succulently marinated in a blend of our signature red percik sauce, aromatic her Served with our house rujak sauce	us a spices.
a. 1/4 chicken	29.90
b. 1/2 chicken	54.9
AP2. with Sambal Hitam Keluak	
An earthy sambal packed with unique flavours from the kepayang fruit	20.0
a. 1/4 chicken b. 1/2 chicken	29.90 54.90
b. I/2 chicken	37.70
AP3. with Sambal Matah Buah Delima	
Juicy bursts of pomegranate seeds enhance the traditional zesty chili relish of from the chili & fragrant herbs & spices with delightful sweet, tangy & spicy flavours	esh shallot,
a. 1/4 chicken	29.9
b. 1/2 chicken	54.9
AP4. with Air Asam Sauce	
A delectable sauce of tangy tamarind, lime, belacan & aromatic spices with a hint of sweetness	26.00
a. 1/4 chicken b. 1/2 chicken	26.9 50.9



AC1. Ayam Goreng Gulai Lemak Pedas	29.90
Deep-fried marinated chicken paired with aromatic Indonesian curry, cherry tomatherbs & spices	atoes,
AC2. Ayam Goreng Berempah	
An aromatic & juicy dish of chicken marinated in a fragrant blend of herbs & spice before deep frying	S
a. 1/4 chicken	23.90
b. 1/2 chicken	43.90
AC3. Opor Ayam	23.90
Chicken braised in Javanese coconut gravy with aromatic herbs & spices	
AC4. Ayam Goreng Cili Belado	23.90
Deep-fried chicken wok-tossed with homemade sambal belado paste made of reonion, curry leaf, sambal merah, garlic, herbs & spices	ed chili,

BBQ Beef Ribs

Australian short ribs marinated 24 hours with herbs & spices, then flame-grilled over glowing charcoal embers

R1. Gulai Lemak Pedas	89.90
Ribs paired with bubbling hot & aromatic Indonesian curry infused with rich herbs	& spices
R2. with Sambal Ijo & Merah	89.90
The dynamic duo of Indonesian chili: one with vibrant green freshness cooked wit blend of ingredients & the other with a bold kick from red chili, garlic & spices	th our secret
R3. with Spicy Peanut Sauce	89.90
A delectable fiery sauce with a sweet note, combining crushed peanuts infused w garlic & spices	vith chili,
R4. with Sambal Belado	89.90
A fulfilling combination of red chili, onion, curry leaf, sambal merah, garlic, herbs &	spices
rs. with Chili Jeruk Belado	89.90
Tangy & crunchy pickled red & green chili to add a zing of flavour to your ribs	





Daging

D1. Dendeng Belado

Known as Indonesian spicy beef jerky, marinated strips of Australian beef tenderloin is fried till dry then wok-tossed with our house sambal belado that packs a spicy punch

D2. Daging Rendang

Australian beef tenderloin aromatically flavoured with herbs, spices & coconut milk, braised over low heat till tender

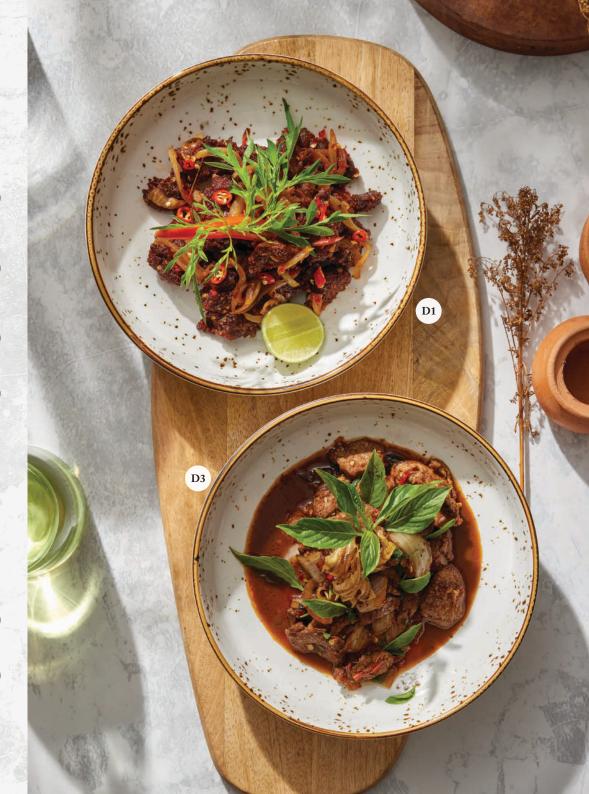
D3. Daging Goreng Sambal Selasih

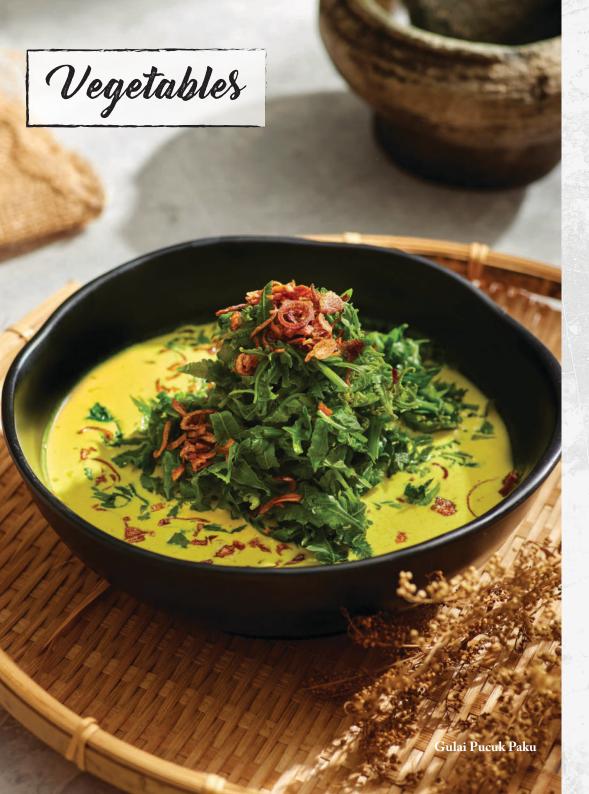
Wok-fried Australian beef tenderloin with sambal belado, kicap manis & basil leaves.

D4. Daging Goreng Empuk

Marinated Australian beef tenderloin strips, slowly wok-fried till crispy. Served with chili jeruk belado

Lamb Shank





vı. Sambal Ijo Petai & Ikan Bilis	27.90
Stink beans stir-fried with signature sambal hijau & anchovies	
v2. Wok-fried Pucuk Paku with Sambal Belacan	25.90
Young fiddlehead fern shoots wok-fried with our signature sambal belace	an & dried shrimp
v3. Gulai Pucuk Paku	24.90
Young fiddlehead fern shoots cooked with turmeric, coconut milk & spice with steaming hot white rice	es. Best paired
v4. Kailan with Prawn Sambal & Lily Bulb	29.90
Fresh young HK kailan wok-fried with spicy prawn paste, prawns & toppe lily bulb	d with crunchy
vs. Kailan with Garlic, Mushroom & Lily Bulb	25.90
Fresh, young HK kailan wok-fried aromatically with garlic, mushrooms & c	crunchy lily bulb
v6. Kailan with Ikan Masin	22.90
Fresh, young HK kailan wok-fried with salted fish	
v7. Kailan with Oyster Sauce	19.90
Fresh young HK kailan wok-fried with garlic & oyster sauce	17.70
vs. Wok-fried Petola with Black Fungus	20.90
Fresh luffa wok-fried with glass noodle, black fungus, dried shrimp, shime	eji & prawns

V9.	Wok Fried Mixed Vegetable with Sambal	24.90
	Wok-tossed mixed vegetable of-the-day with homemade chili prawn paste & anchov	ies
V10.	Cha Kangkung (Bandung Style)	18.90
	Young kangkung fried with taucu, onions & chili. Best paired with Seabass Bakar	
V11.	Cha Kangkung with Sambal Belacan	18.90
	Young kangkung fried with our house sambal & dried shrimp	
V12.	Terong Belado	19.90
	Eggplant wok-fried with chili belado sauce, crispy fried anchovies & egg. A signature Indonesian kampung homecooked dish.	
V13.	Terong Sambal	19.90
	Eggplant stir-fried with our special blend of sambal, with a hint of sweetness & a tinge of assam	
V14.	Terong Sambal Ijo & Merah	19.90
	Grilled eggplant topped with vibrant green & red chili sambal	
/15.	Wok-fried Terong with Basil Sauce	19.90
	Eggplant wok-fried with homemade chili belado, Indonesian sweet sauce & basil leav	es
V16.	Okra Sambal	18.90
	Blanched lady's fingers topped with our special blend of sambal, with a hint of sweetr & a tinge of assam	ness
V17.	Okra Belado	18.90
	Fresh lady's fingers wok-tossed with homemade chili belado sauce, egg & crispy fried anchovies	





Kid's Menu

кі. Grilled Chicken Chop	29.90
Served with salad & choice of french fries or rice	
к2. Fried Chicken Chop	29.90
Served with french fries, salad & sauce	
кз. Fish n Chips	29.90
Served with salad & sauce	

Rice

R1. Nasi Berempah Kuning per bowl	5.50
R2. Nasi Wangi Putih per pax, unlimited refills	4.50



39.90







Western Beverages	нот	COLD
W1. Espresso	9.95	
w1. Espressow2. Double Espresso	12.95	
ws. Long Black		11.95
		15.95
w4. Cappuccinows. Latte	15.95	16.95
w6. Café Caramel	19.95	20.95
w7. Café Mocha	19.95	20.95
ws. Cucumber Latte		20.95
wa. Affogato	17.95	
w9. Affogato	14.95	15.95
Tce Blended		
IB1. Ice Blended Café Mocha		_ 21.95
1B2. Ice Blended Café Caramel		_ 21.95
T1. Earl Grey T2. British Breakfast T3. Chamomile Dream T4. Lemon Ginger Mint		
Local Coffee & Tea		
LC1. Nescafe Tarik	9.95	10.95
LC2. Spice Aromatic Coffee	12.45	13.45
LC3. Teh Tarik	9.95	10.35
LC4. 3 Layer Kopi Kau		_ 11.95
LCS. 3 Layer Tea Kau		_ 11.95
LC6. Milo	13.95	14.95
Lc7. Teh Koci in a Pot	9.95	
Jasmine Tea served with rock sugar		_ 9.95
LC9. Green Tea	9.95	10.35
C10. Oolong Tea	9.95	10.35
.c.11. Teh Botol	7.73	_ 9.95



Local Specialties	НОТ	C
LS1. Homemade Barley (Free F)	ow)	_ 9.
LS2. Homemade Barley Lime (F		
LS3. Lime Mint with Asam Boi	Soda	_ 1
LS4. Basil Mint Asam Boi Soda		_ 1
LS5. Star Fruit with Asam Boi _		
LS6. Ribena Sprite Longan		_ 1
LS7. Green Tea Honey Lemon _		_ 1
LS8. Honey Lemon		
LS9. Jasmine Mint with Passion		
LS10. Jasmine Mint with Mango		
LS11. Black Jelly Longan		
LS12. Black Jelly		_ 9
LS13. Iced Bandung Longan/Cin		_ 1
LS14. Iced Bandung LS15. Longan Lemon		_ 9
		_ 1
LS16. Blended Asam Tamarind _		
LS17. Iced Sirap LS18. Mineral Water		_ 7
LS18. IVIIneral VVater		_ 4
LS19. S.Pellegrino Sparkling Wat	ter	_ 2
0.1+00:		
Soft Drinks		
SD1-4. Coke Coke Zero Sprite	Ginger Beer	_ 8

Presh Juices	
J1. 100% Fresh Fruit Juices without Ice	15.95
J2. 100% Fresh Fruit Juices with Ice (Watermelon Orange Apple Pineapple Carrot)	13.95
J3. Pandan Coconut with Lime	20.95
J4. Pandan Coconut	19.95
Js. Kedondong with Preserved Plum	13.95
J6. Fresh Lime Soda	10.95
J7. Fresh Lime Juice with Preserved Plum	10.45
J8. Fresh Lime Juice with Cincau	10.45
J9. Fresh Lime Juice	9.95
Monin Mocktail	
имі. Sangria Passion	16.95
1M2. Spicy Mango Lime	16.95
имз. Wild Minty Cucumber Soda	16.95
1M4. Pomegranate Pink Fizz	16.95





Your dream venue for unforgettable moments & culinary delights!

Capacity:

Overall: 160 pax

Main Dining Hall: 100 pax

Main Island: 30 pax

Dining Pods: 5 pax

-Private Rooms:

Overall: 44 pax

VIP 1: 10 pax

VIP 2: 22 pax

VIP 3: 12 pax

Facilities:

Wifi

LED Smart TV

Microphones

Speakers

Talk to our staff or email events@rhombuscx.com









