

# Dancing fish

Malay-Indo Cuisine

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

Celebrating 15 years in 2025, we proudly opened our second outlet at The Campus Ampang - a milestone in our journey. 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.**



Dancing Fish with Curry Keluak & Baby Octopus



Sayap Ayam Goreng with Sambal Merah



Gulai Lemak Pedas  
BBQ Beef Ribs



Tahu Telur



Sup Petola Sumbat Pepes



### **Appetizer Platter**

Showcasing our Signatures on a platter:  
The charcoal grilled Chicken Satay, hearty  
Pepes Goreng Sambal Matah, the refreshing  
Salad Mangga-Mangga & irresistible  
Cumi-Cumi Goreng

Prices are subject to 10% service charge & 6% SST  
Pictures are for illustration purposes only.

- A1. Appetizer Platter** \_\_\_\_\_ **69.90**  
 Showcasing our Signatures on a platter: The charcoal grilled Chicken Satay, hearty Pepes Goreng Sambal Matah, the refreshing Salad Mangga Mangga & irresistible Cumi-Cumi Goreng
- A2. Chicken Satay** \_\_\_\_\_ **34.90**  
 1/2 dozen chicken satay, marinated & charcoal-grilled to perfection. Succulent on the inside, lightly charred on the outside. Served with satay peanut sauce
- A3. Pepes Goreng Sambal Matah** \_\_\_\_\_ **26.90**  
 Signature mix of minced fish & chicken with herbs & spices, steamed then deep-fried to perfection. Served with sambal dabu-dabu
- A4. Sayap Ayam Goreng with Sambal Merah** \_\_\_\_\_ **25.90**  
 Chicken wings slow-braised with aromatic herbs & spices, then marinated for 24 hours before deep-fried to crispy perfection. Served with sambal merah
- A5. Lumpia Bebek Bakar Kataifi** \_\_\_\_\_ **24.90**  
 Grilled marinated duck breast & signature vegetable filling, wrapped in crisp kataifi pastry & deep-fried to golden perfection
- A6. Tahu Telur** \_\_\_\_\_ **20.90**  
 A tower of tofu & flossy egg mixture, served with our special tangy, spicy & refreshing kencur sauce
- A7. Tahu Tempeh Goreng & Sambal Ikan Bilis** \_\_\_\_\_ **17.90**  
 A traditional Malay-Indo dish of fried tempeh & tofu served with wok-fried spicy sambal ikan bilis, sambal terasi & kicap manis
- A8. Tempeh Tumis Kicap** \_\_\_\_\_ **17.90**  
 Crispy deep-fried tempeh sautéed in our signature sweet soy sauce with garlic & ginger, topped with fried shallots, chilies & spring onions for a rich, savoury crunch
- A9. Acar Buah Goreng-Goreng** \_\_\_\_\_ **15.90**  
 Traditional kenduri-style sweet fruit pickle, spiced & sautéed with fragrant herbs, then wrapped in crispy wonton skin & deep-fried for a savoury-sweet bite
- A10. Emping with Sambal Terasi** \_\_\_\_\_ **9.90**  
 Indonesian melinjo nut crackers with a slightly bitter nutty taste that is perfectly dipped & paired with our sambal terasi



# Salad



Salad Terung Bakar Cencalok Nanas

- SA1. **Soft Shell Crab Kerabu Asam Laksa** \_\_\_\_\_ **36.90**  
Combining deep-fried soft shell crab with the vibrant crunch of pomegranate, fresh herbs & vegetables
- SA2. **Salad Terung Bakar Cencalok Nanas** \_\_\_\_\_ **21.90**  
Grilled eggplant tossed with spicy, sweet & tangy Malaccan cencalok & juicy diced pineapple. Perfect with any ikan bakar
- SA3. **Pucuk Paku Kerabu** \_\_\_\_\_ **20.90**  
Tender & young fiddlehead fern shoots tossed in Asian citrusy sauce made of fresh chili, lime juice, sliced onions & local herbs
- SA4. **Kerabu Daun Selom & Udang** \_\_\_\_\_ **19.90**  
Water celery tossed with prawns, vegetables & sweet-sour-spicy sambal, topped with Hawaiian coconut flakes
- SA5. **Keredok** \_\_\_\_\_ **19.90**  
Experience a burst of flavours from freshly cut cucumber, cabbage & long bean with our special tangy, spicy & refreshing kencur sauce. Definitely a refreshing treat!
- SA6. **Belimbing Salad** \_\_\_\_\_ **18.90**  
Features the unique tartness of starfruit, combined with fresh vegetables, herbs & a tangy burst of tropical flavours

# Soup

S1b

S1a

**s1. Sup Buntut with** \_\_\_\_\_ **36.90**

- a. Buntut Goreng
- b. Buntut Bakar

A rich oxtail soup, slow-cooked with aromatic spices, vegetables & herbs, served with sambal terasi kicap

**s2. Javanese Home-style Soup** \_\_\_\_\_ **16.90**

Comforting slow-cooked chicken soup with traditional Javanese herbs, carrot, potato & crispy glass noodle

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**DF1. with Curry Keluak & Baby Octopus**

Served in a kepayang fruit infused curry, simmered with baby octopus & mushroom

**79.90**



**DF3. with Belimbing Salad**

Served with starfruit slices tossed in a mildly spicy, tangy sweet & sour sauce

**70.90**



# Dancing Fish

Fresh from the tank, Ikan Nila is deep-fried to golden crispy perfection & served in an elegant presentation that mimics its graceful movements. Savour every bit of the fish down to the crunchy bones!

**DF4. with Mango Kerabu**  
Served with homemade salsa sauce made of young mango & fresh herbs  
**70.90**

**DF5. with Sambal Dabu-Dabu**  
Served with traditional salsa sauce from Manado, Indonesia  
**69.90**

**DF2. with Sambal Kedondong**  
Javanese tangy chili paste with ambarella fruit  
**70.90**





**FB1. Gulai Nanas Cili Api Pedas**

A rich curry enhanced with pineapple, bird's eye chili, coconut milk along with herbs & spices

- a. Ikan Seabass \_\_\_\_\_ **80.90**
- b. Ikan Nila \_\_\_\_\_ **75.90**

**FB2. Tempoyak**

A heavenly match for grilled fish with added bold flavours from the steaming hot & creamy fermented durian paste

- a. Ikan Seabass \_\_\_\_\_ **80.90**
- b. Ikan Nila \_\_\_\_\_ **75.90**

**FB3. with Sambal Ijo & Merah**

The dynamic duo of Indonesian chili: one with vibrant green freshness cooked with our secret blend of ingredients & the other with a bold kick from red chili, garlic & spices

- a. Ikan Seabass \_\_\_\_\_ **79.90**
- b. Ikan Nila \_\_\_\_\_ **73.90**

**FB4. with Sambal Bawang Petai**

Kampung-style sambal made with chili, onion, garlic & stink bean for a bold, punchy flavour

- a. Ikan Seabass \_\_\_\_\_ **79.90**
- b. Ikan Nila \_\_\_\_\_ **72.90**

**FB5. with Cencalok Goreng**

Stir-fried Malaccan cencalok with chili, onion & garlic, delivering salty, sour, spicy & umami flavours

- a. Ikan Seabass \_\_\_\_\_ **79.90**
- b. Ikan Nila \_\_\_\_\_ **73.90**

**FB6. with Sambal Batokok**

Sumatran-style sambal made with freshly pounded chili, onion, garlic & kaffir lime for a bold, citrusy heat

- a. Ikan Seabass \_\_\_\_\_ **78.90**
- b. Ikan Nila \_\_\_\_\_ **75.90**

**FB7. with Air Asam Sauce**

A delectable sauce of tangy tamarind, lime, belacan & aromatic spices with a hint of sweetness

- a. Ikan Seabass \_\_\_\_\_ **78.90**
- b. Ikan Nila \_\_\_\_\_ **71.90**

**FB8. with Sambal Kicap Pedas**

Served with traditional Indonesian sweet sauce, chili & garlic

- a. Ikan Seabass \_\_\_\_\_ **78.90**
- b. Ikan Nila \_\_\_\_\_ **71.90**

**FB9. Ikan Nila Asem-Asem**

Whole Ikan Nila simmered in a bold Sumatran-style spicy tamarind sauce

\*Please allow 15 minutes for preparation

**69.90**

Whole fish basted with our special BBQ sauce & flame-grilled over glowing charcoal embers

# *Ikan Bakar*



FB3

FB6

FB7

FB3

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# Gulai Tempoyak

Temerloh-style gulai tempoyak, slowly cooked with two types of fermented durian. Made with fresh red chili, bird's eye chili, turmeric, torch ginger & kesum leaf for a rich, spicy-sour blend with a touch of sweetness.

GT2

\*Please allow 15 minutes for preparation

GT1. Ikan Seabass \_\_\_\_\_ 80.90

GT2. Ikan Patin Temerloh \_\_\_\_\_ 79.90

GT3. Ikan Nila \_\_\_\_\_ 75.90

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# Gerang Asam

A bold Malaccan dish made with dried chili, herbs & spices, simmered in a thick, fiery gravy

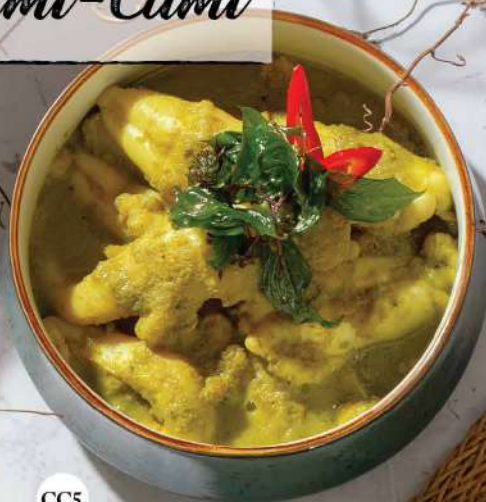


GA3

\*Please allow 15 minutes for preparation

GA1. Beef Ribs	89.90
GA2. Ikan Patin Temerloh	79.90
GA3. Ikan Seabass	77.90
GA4. Ikan Nila	75.90
GA5. Buntut	69.90

## Cumi-Cumi



CC5



CC3

- CC1. **Rujak Kangkung Cumi** \_\_\_\_\_ **43.90**  
Kangkung, golden deep-fried calamari, tofu & tempeh harmoniously balanced by aromatic crushed peanuts & our house rujak sauce
- CC2. **Cumi-Cumi Goreng** \_\_\_\_\_ **43.90**  
Coated in crispy batter, calamari rings are deep-fried with a crunch in every bite
- CC3. **Cumi-Cumi Bakar Sambal Bawang Petai** \_\_\_\_\_ **43.90**  
Calamari charcoal-grilled over embers and served with kampung-style sambal made with chili, onion, garlic & stink bean
- CC4. **Cumi-Cumi Bakar** \_\_\_\_\_ **39.90**  
Calamari charcoal-grilled over embers & basted with our Cumi Bakar sauce for a light smoky, caramelised flavour
- CC5. **Pindang Selasih Telur Cumi** \_\_\_\_\_ **29.90**  
Calamari eggs simmered in Javanese curry with coconut & basil. Best paired with Nila Bakar with Sambal Bawang Petai

## Tiger Prawn

- P1. **Udang Sambal Petai** \_\_\_\_\_ **109.90**  
Fresh tiger prawn, wok-fried with stink bean & our sambal goreng house sauce
- P2. **Udang Bakar Sambal Ijo & Merah** \_\_\_\_\_ **109.90**  
Smoky & charred flavours from charcoal-grilled tiger prawn coated with Indonesia's dynamic duo sambals
- P3. **Udang Sambal** \_\_\_\_\_ **109.90**  
Fresh tiger prawn, wok-fried with our sambal goreng house sauce
- P4. **Udang Gulai Nanas Cili Api Pedas** \_\_\_\_\_ **109.90**  
Our twist to the classic Malaccan Nyonya prawn curry, slow-cooked with turmeric, pineapple, herbs & spices
- P5. **Udang Asam Selasih** \_\_\_\_\_ **109.90**  
Fresh tiger prawn cooked in our chef's take on Nyonya-style tamarind gravy with basil, delivering a sour, spicy & sweet flavour in every bite
- P6. **Gulai Udang Tempoyak Petai** \_\_\_\_\_ **109.90**  
Fresh tiger prawn simmered in rich gulai tempoyak with stink bean & kesum leaf for a bold, creamy & aromatic Malay classic



Udang Asam Selasih

# Soft Shell Crab



SS1

SS3

SS2

**SS1. with Pucuk Paku Bersantan \_\_\_\_\_ 62.90**

Deep-fried soft shell crab served with tangy, spicy young fiddlehead fern shoots cooked in coconut milk & herbs

**SS2. with Chili Sambal & Rice Crackers \_\_\_\_\_ 61.90**

Deep-fried soft shell crab with a special blend of chili sambal, egg drop, herbs & spices. Served with crispy rice crackers

**SS3. with Sambal Batokok \_\_\_\_\_ 60.90**

Deep-fried soft shell crab served with Sumatran-style sambal made with freshly pounded chili, onion, garlic & kaffir lime for a bold, citrusy heat

**SS4. with Cencalok Goreng \_\_\_\_\_ 60.90**

Deep-fried soft shell crab served with stir-fried Malaccan cencalok with chili, onion & garlic, delivering salty, sour, spicy & umami flavours

**SS5. with Mango Kerabu \_\_\_\_\_ 59.90**

Delicious combination of deep-fried soft shell crab with tanga mango salsa



## Bebek Goreng Bali (Crispy Duck)

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

BB2

BB1

BB3

BB1. **Gulai Serati** \_\_\_\_\_ 69.90

Tender duck slow-cooked with herbs & spices in a rich, creamy coconut gravy, perfectly paired with sambal kedondong

BB2. **with Sambal Belado** \_\_\_\_\_ 69.90

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

BB3. **with Sambal Petai** \_\_\_\_\_ 69.90

Kampung-style sambal made with chili, onion, garlic & stink bean for a bold, punchy flavour

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## Bebek Panggang (BBQ Duck)

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

- BB4. Percik Merah with Rujak Sauce** \_\_\_\_\_ **70.90**  
Succulently marinated in a blend of our signature red percik sauce, aromatic herbs & spices.  
Served with our house rujak sauce
- BB5. with Sambal Belado** \_\_\_\_\_ **70.90**  
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
- BB6. with Sambal Ijo & Merah** \_\_\_\_\_ **70.90**  
The dynamic duo of Indonesian chili: one with vibrant green freshness cooked with our secret blend of ingredients & the other with a bold kick from red chili, garlic & spices

## Ayam Panggang (BBQ Chicken)

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

### AP1. Percik Merah with Rujak Sauce

Succulently marinated in a blend of our signature red percik sauce, aromatic herbs & spices. Served with our house rujak sauce

a. 1/4 chicken	32.90
b. 1/2 chicken	59.90

### AP2. with Sambal Matah Buah Delima

Juicy bursts of pomegranate seeds enhance the traditional zesty chili relish of fresh shallot, chili & fragrant herbs & spices with delightful sweet, tangy & spicy flavours

a. 1/4 chicken	29.90
b. 1/2 chicken	59.90

### AP3. with Air Asam Sauce

A delectable sauce of tangy tamarind, lime, belacan & aromatic spices with a hint of sweetness

a. 1/4 chicken	28.90
b. 1/2 chicken	52.90



AP2

AP1

AP3



AC2

AC1

## Ayam

### AC1. Ayam Goreng Gulai Lemak Cili Api

Deep-fried marinated chicken served in a rich curry, enhanced with bird's eye chili, coconut milk along with herbs & spices

a. 1/4 chicken	29.90
b. 1/2 chicken	49.90

### AC2. Ayam Goreng Berempah

Aromatic & tender chicken marinated in a fragrant blend of herbs & spices before deep frying

a. 1/4 chicken	25.90
b. 1/2 chicken	47.90

### AC3. Ayam Goreng Cili Belado

Deep-fried chicken wok-tossed with homemade sambal belado paste made of red chili, onion, curry leaf, sambal merah, garlic, herbs & spices

### AC4. Opor Ayam

Chicken braised in Javanese coconut gravy with aromatic herbs & spices

### AC5. Sayap Pop Sambal Batokok (2 Pairs)

Tender chicken wings, marinated for 24 hours, then deep-fried to perfection. Served with sambal batokok

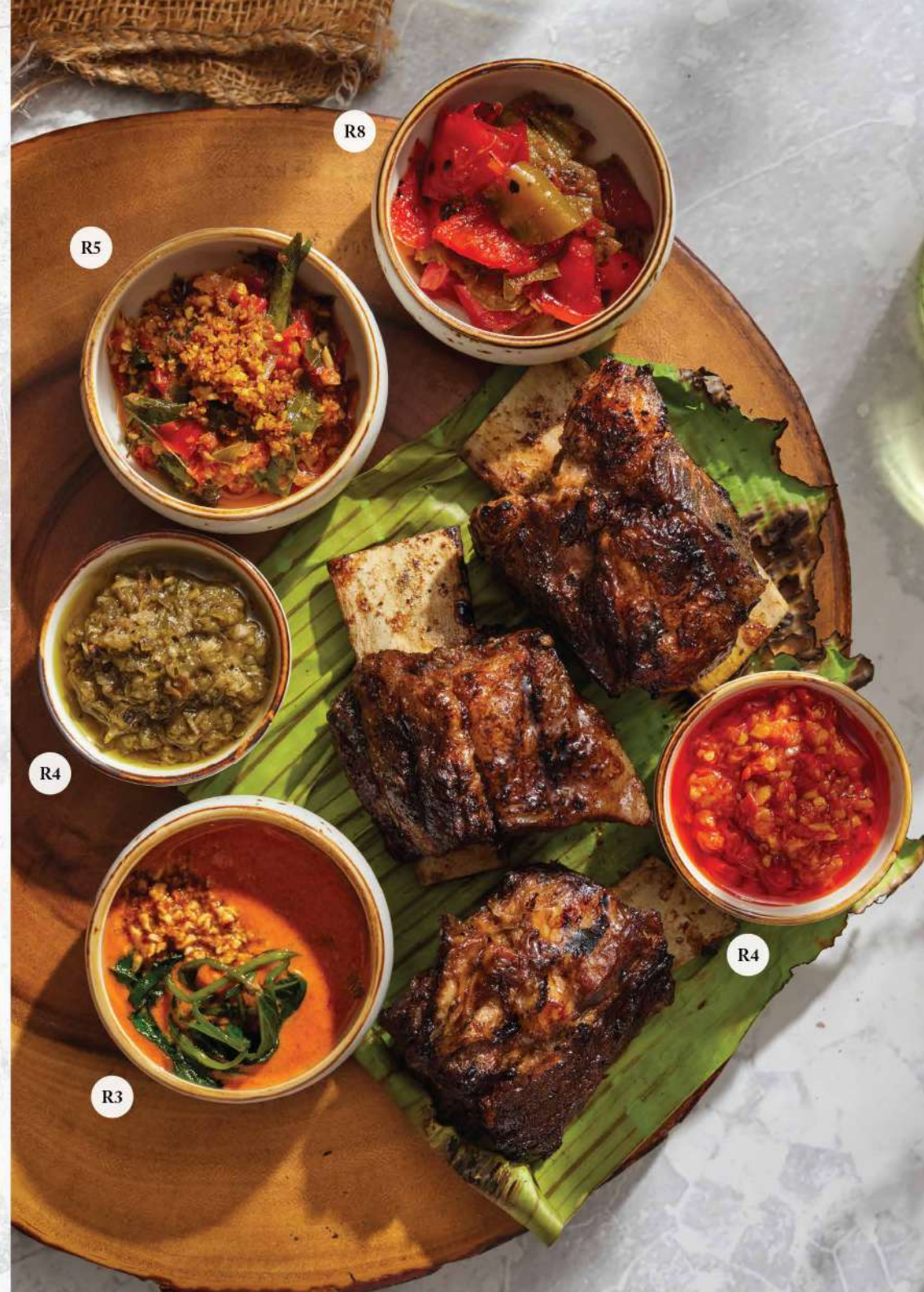
### AC6. Sayap Pop Sambal Bawang Petai (2 Pairs)

Tender chicken wings, marinated for 24 hours, then deep-fried to perfection. Served with kampung-style sambal made with chili, onion, garlic & stink bean

## 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 curry infused with rich herbs & spices
- R2. **Gulai Merah** \_\_\_\_\_ **89.90**  
Slow-cooked Australian beef ribs in rich gulai merah with chili, tomato & herbs
- R3. **with Sambal Kacang Celup** \_\_\_\_\_ **89.90**  
Ribs paired with rich & nutty peanut sauce, blended with chili, garlic & spices for a sweet, spicy & creamy dip
- R4. **with Sambal Ijo & Merah** \_\_\_\_\_ **86.90**  
The dynamic duo of Indonesian chili: one with vibrant green freshness cooked with our secret blend of ingredients & the other with a bold kick from red chili, garlic & spices
- R5. **with Sambal Batokok** \_\_\_\_\_ **86.90**  
Ribs paired with Sumatran-style sambal made with freshly pounded chili, onion, garlic & kaffir lime for a bold, citrusy heat
- R6. **with Sambal Cencalok Goreng** \_\_\_\_\_ **86.90**  
Ribs paired with stir-fried Malaccan cencalok with chili, onion & garlic, delivering salty, sour, spicy & umami flavours
- R7. **with Sambal Belado** \_\_\_\_\_ **86.90**  
A fulfilling combination of red chili, onion, curry leaf, sambal merah, garlic, herbs & spices
- R8. **with Cili Jeruk Belado** \_\_\_\_\_ **86.90**  
Tangy & crunchy pickled red & green chili to add a zing of flavour to your ribs





BT6

BT5

BT1

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## Buntut

- BT1. Buntut Goreng Sambal Matah Dabu-Dabu** \_\_\_\_\_ **69.90**  
Australian oxtail marinated with complex herbs & spices, then deep-fried till perfection. Served with Balinese lemongrass shallot relish, lime & spices
- BT2. Buntut Gulai Merah** \_\_\_\_\_ **69.90**  
Slow-cooked Australian oxtail in rich gulai merah with chili, tomato & herbs
- BT3. Buntut Goreng Sambal Batokok** \_\_\_\_\_ **69.90**  
Australian oxtail marinated with complex herbs & spices, then deep-fried till perfection. Served with Sumatran-style sambal made with freshly pounded chili, onion, garlic & kaffir lime for a bold, citrusy heat
- BT4. Buntut Goreng Sambal Bawang Petai** \_\_\_\_\_ **69.90**  
Australian oxtail marinated with complex herbs & spices, then deep-fried till perfection. Served with kampung-style sambal made with chili, onion, garlic & stink bean for a bold, punchy flavour
- BT5. Buntut Bakar Lemak Cili Api Daun Roselle** \_\_\_\_\_ **69.90**  
Australian oxtail marinated, braised & flame-grilled for rich charred flavour. Served with lemak cili api, roselle leaves & potato
- BT6. Buntut Belado Enak** \_\_\_\_\_ **69.90**  
Australian oxtail marinated & braised with aromatic herbs & spices, then flame-grilled over charcoal embers to intensify the charred flavours. Served with chili jeruk belado

## Daging

- D1. Dendeng Belado** \_\_\_\_\_ **29.90**  
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** \_\_\_\_\_ **29.90**  
Australian beef tenderloin aromatically flavoured with herbs, spices & coconut milk, braised over low heat till tender
- D3. Daging Masak Lemak Cili Api Kentang** \_\_\_\_\_ **29.90**  
Australian beef marinated, braised & slowly cooked for a rich charred flavour. Served with lemak cili api, potato & roselle leaves
- D4. Daging Goreng Sambal Selasih** \_\_\_\_\_ **27.90**  
Wok-fried Australian beef tenderloin with sambal belado, kicap manis & basil leaves
- D5. Daging Goreng Empuk** \_\_\_\_\_ **27.90**  
Marinated Australian beef tenderloin strips, slowly wok-fried till crispy. Served with cili jeruk belado



# Lamb Shank



L1



L2



## L1. Lamb Shank Bakar Rendang

Tender & succulent lamb shank, expertly grilled to perfection then topped with aromatic & rich coconut gravy

a. M size \_\_\_\_\_ 78.90

b. L size \_\_\_\_\_ 85.90

## L2. Lamb Shank Gulai Merah

Tender & succulent lamb shank in rich gulai merah made with chili, tomato & herbs

a. M size \_\_\_\_\_ 78.90

b. L size \_\_\_\_\_ 85.90

# Urat (Beef Tendon)



U1



U3

- U1. Urat Keting Opor Telur Masin \_\_\_\_\_ 43.90**  
Tender beef tendon slow-cooked with herbs & spices, then simmered in creamy coconut milk with salted egg for a rich, savoury twist on traditional opor
- U2. Urat Keting Sambal Kampung \_\_\_\_\_ 39.90**  
Tender beef tendon sautéed with sambal kampung made from fresh green chili, onion & anchovies for a rustic flavour with a savoury kick
- U3. Urat Keting Bakar-Bakar with Sambal Matah \_\_\_\_\_ 35.90**  
Grilled marinated beef tendon glazed with our signature BBQ sauce, served with fragrant, spicy sambal matah for a bold and fiery finish

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# Vegetables



Gulai Pucuk Paku

- v1. **Gulai Pucuk Paku** \_\_\_\_\_ **29.90**  
Young fiddlehead fern shoots cooked with turmeric, coconut milk & spices. Best paired with steaming hot white rice
- v2. **Wok-fried Pucuk Paku with Sambal Belacan** \_\_\_\_\_ **26.90**  
Young fiddlehead fern shoots wok-fried with our signature sambal belacan & dried shrimp
- v3. **Sambal Ijo Petai & Ikan Bilis** \_\_\_\_\_ **28.90**  
Stink bean stir-fried with signature green chili sambal & anchovies
- v4. **Kailan with Prawn Sambal & Lily Bulb** \_\_\_\_\_ **29.90**  
Fresh young HK kailan wok-fried with spicy prawn paste, prawn & topped with crunchy lily bulb
- v5. **Kailan with Garlic, Mushroom & Lily Bulb** \_\_\_\_\_ **26.90**  
Fresh young HK kailan wok-fried aromatically with garlic, mushroom & crunchy lily bulb
- v6. **Kailan with Ikan Masin** \_\_\_\_\_ **23.90**  
Fresh young HK kailan wok-fried with salted fish
- v7. **Kailan with Oyster Sauce** \_\_\_\_\_ **20.90**  
Fresh young HK kailan wok-fried with garlic & oyster sauce
- v8. **Wok-fried Mixed Vegetable with Sambal** \_\_\_\_\_ **25.90**  
Wok-tossed mixed vegetable of-the-day with homemade chili prawn paste & anchovies

V9. **Wok-fried Petola with Black Fungus** \_\_\_\_\_ **21.90**

Fresh luffa wok-fried with glass noodle, black fungus, dried shrimp, shimeji & prawns

V10. **Wok-fried Terong with Basil Sauce** \_\_\_\_\_ **21.90**

Eggplant wok-fried with homemade cili belado, Indonesian sweet sauce & basil leaves

V11. **Terong Sambal Ijo & Merah** \_\_\_\_\_ **21.90**

Grilled eggplant topped with vibrant green & red chili sambal

V12. **Terong Belado** \_\_\_\_\_ **20.90**

Eggplant wok-fried with cili belado sauce, crispy fried anchovies & egg. A signature Indonesian kampung homecooked dish

V13. **Terong Sambal** \_\_\_\_\_ **20.90**

Eggplant stir-fried with our special blend of sambal, with a hint of sweetness & a tinge of assam

V14. **Okra Belado** \_\_\_\_\_ **19.90**

Fresh lady's fingers wok-tossed with homemade cili belado sauce, egg & crispy fried anchovies

V15. **Okra Sambal** \_\_\_\_\_ **19.90**

Blanched lady's fingers topped with our special blend of sambal, with a hint of sweetness & a tinge of assam

V16. **Cha Kangkung (Bandung Style)** \_\_\_\_\_ **18.90**

Young kangkung fried with taucu, chili & onion. Best paired with Seabass Bakar

V17. **Cha Kangkung with Sambal Belacan** \_\_\_\_\_ **18.90**

Young kangkung fried with our house sambal & dried shrimp

V9



V3



# Egg

E4



E1



- E1. **Scrambled Egg with Crab Meat** \_\_\_\_\_ 33.90  
Soft scrambled eggs with fresh crab meat & chili, topped with ebiko
- E2. **Scrambled Egg with Prawn Sambal** \_\_\_\_\_ 26.90  
Soft scrambled eggs with prawn & sambal kampung, topped with onion & spring onion
- E3. **Flossy Prawn Omelette** \_\_\_\_\_ 26.90  
Delicious Asian-style omelette with prawn
- E4. **Omelette Petai Sambal Matah** \_\_\_\_\_ 23.90  
Delicious omelette with fragrant stink bean & topped with tangy lemongrass shallot relish
- E5. **Omelette Kerabu** \_\_\_\_\_ 16.90  
Delicious omelette stuffed with fresh local herbs & vegetables

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## Kid's Menu

- K1. **Grilled Chicken Chop** \_\_\_\_\_ 29.90  
Served with salad & choice of french fries or rice
- K2. **Fried Chicken Chop** \_\_\_\_\_ 28.90  
Served with french fries, salad & sauce
- K3. **Fish n Chips** \_\_\_\_\_ 27.90  
Served with salad & sauce

## Rice

- R1. **Nasi Berempah Kuning** \_\_\_\_\_ 4.90  
per bowl
- R2. **Nasi Wangi Putih** \_\_\_\_\_ 3.90  
per pax, unlimited refills

## Individual Sets



Comes with Emping & Sambal Terasi, a side of Tahu Tempeh Goreng, Belimbing Salad, Javanese Soup, Gulai Pucuk Paku & Rice

- IS1. **Daging Rendang Set** \_\_\_\_\_ 42.90
- IS2. **Goreng-Goreng Ayam Berempah Set** \_\_\_\_\_ 40.90
- IS3. **Panggang-Panggang Ayam Set** \_\_\_\_\_ 40.90

# Desserts

- DS1. **Banana Split** \_\_\_\_\_ 29.90  
featuring three scoops of artisanal ice cream atop a whole banana, creating the perfect blend of fruity sweetness & creamy indulgence
  
- DS2. **Coconut Panna Cotta with Golden Nangka Goreng** \_\_\_\_\_ 21.90
  
- DS3. **Tropical Fruits Bowl with Sago & Coconut Ice Cream**
  - a. Single scoop \_\_\_\_\_ 21.90
  - b. Double scoop \_\_\_\_\_ 26.90
  - c. Triple scoop \_\_\_\_\_ 31.90
  
- DS4. **Ice Kacang with Vanilla Ice Cream** \_\_\_\_\_ 17.90
  
- DS5. **Sweet Potato with Coconut Scrapings, Palm Sugar & Vanilla Ice Cream** \_\_\_\_\_ 17.90



DS3

DS2

Prices are subject to 10% service charge & 6% SST.  
Pictures are for illustration purposes only

DS6. Caramelised Bananas with Palm Sugar & Ice Cream	17.90
DS7. Cendol	14.90
DS8. Ice Cream Trio	15.90
DS9. Ice Kacang	13.90
DS10. Lemongrass Jelly with Pop Pop & Trio Ice-Cream	13.90
DS11. Lemongrass Jelly with Pop Pop	8.90
DS12. Mango Lolo	12.90
DS13. Ice Cream (single scoop)	8.90



DS9

DS12

DS7

Prices are subject to 10% service charge & 6% SST  
 Pictures are for illustration purposes only

## *Four Seasons Mocktails (By Carafe)*

**FS1. Autumn Pomegranate**  
pomegranate · lemon · mint · earl grey · lychee · soda

**Small - 20.95**

**Large - 38.95**

**FS2. Summer Cucumber**  
cucumber · lime · lemongrass · mojito · green apple · soda

**Small - 18.95**

**Large - 32.95**

**FS3. Winter Asam Boi**  
asam boi · blue curaçao · pop pops · basil · coconut · soda

**Small - 18.95**

**Large - 32.95**

**FS4. Spring Passion**  
passion fruit · longan · mint · soda

**Small - 18.95**

**Large - 32.95**

FS2



FS3



FS4



FS1



Prices are subject to 10% service charge & 6% service tax  
Pictures are for illustration purposes only

<i>Western Beverages</i>	HOT	COLD
W1. Espresso	9.95	
W2. Double Espresso	12.95	
W3. Long Black	10.95	11.95
W4. Cappuccino	14.95	15.95
W5. Latte	15.95	16.95
W6. Café Caramel	19.95	20.95
W7. Café Mocha	19.95	20.95
W8. Cucumber Latte	19.95	20.95
W9. Affogato	17.95	
W10. Chocolate	14.95	15.95

<i>Ice Blended</i>		
IB1. Ice Blended Café Mocha		21.95
IB2. Ice Blended Café Caramel		21.95

<i>Tea-in-a-pot By Gryphon</i>		
T1. Earl Grey	12.95	
T2. British Breakfast	12.95	
T3. Chamomile Dream	12.95	
T4. Lemon Ginger Mint	12.95	

<i>Local Coffee &amp; Tea</i>		
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
LC5. 3 Layer Tea Kau		11.95
LC6. Milo	13.95	14.95
LC7. Teh Koci in a Pot	9.95	
<small>Jasmine Tea served with rock sugar</small>		
LC8. Iced Lemon Tea		9.95
LC9. Green Tea	9.95	10.35
LC10. Oolong Tea	9.95	10.35
LC11. Teh Botol		9.95

# Beverage



### Local Specialties

	HOT	COLD
LS1. Homemade Barley (Free Flow)		9.95
LS2. Homemade Barley Lime (Free Flow)		10.95
LS3. Lime Mint with Asam Boi Soda		12.95
LS4. Basil Mint Asam Boi Soda		12.95
LS5. Star Fruit with Asam Boi		11.95
LS6. Ribena Sprite Longan		11.95
LS7. Green Tea Honey Lemon		10.95
LS8. Honey Lemon	10.95	11.95
LS9. Jasmine Mint with Passionfruit		11.95
LS10. Jasmine Mint with Mango		11.95
LS11. Black Jelly Longan		10.95
LS12. Black Jelly		9.95
LS13. Iced Bandung Longan/Cincau		10.95
LS14. Iced Bandung		9.95
LS15. Longan Lemon		10.95
LS16. Blended Asam Tamarind		10.95
LS17. Iced Sirap		7.95
LS18. Mineral Water		4.95
LS19. S.Pellegrino Sparkling Water		21.95

### Soft Drinks

SD1-4. Coke | Coke Zero | Sprite | Ginger Beer \_\_\_\_\_ 8.95

### Fresh 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
J5. 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

MM1. Sangria Passion	16.95
MM2. Spicy Mango Lime	16.95
MM3. Wild Minty Cucumber Soda	16.95
MM4. Pomegranate Pink Fizz	16.95



*Your dream venue for  
unforgettable moments  
& culinary delights!*

**Dancing Fish Bangsar Shopping Centre**

Capacity : 202 pax

Main Dining Hall: 160 pax    Private rooms: 10 - 42 pax

Dining Pods: 5 pax per pod

**Dancing Fish The Campus Ampang**

Capacity : 200 pax

Section A +VIP Room: 70 pax    Section B + VIP Room: 70 pax

Section C: 60 pax



**Facilities**

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