


Set Menu



All prices are subject to 10% service charge, 6% SST.
Not valid with any other on-going privileges, vouchers & discounts.
The management reserves the right to amend the terms and
conditions at its absolute discretion without prior notice.

(2A)

Set for 2 RM 138

Appetizers

Emping with Sambal Terasi

Made 100% from melinjo nuts, it has a slightly bitter nutty taste that is perfectly dipped & paired with our sambal terasi

Lumpia Bebek Bakar Kataifi

Grilled marinated duck breast & signature vegetable filling, wrapped in crisp kataifi pastry & deep-fried to golden perfection

Salad Terung Bakar Cencalok Nanas

Grilled eggplant tossed with spicy, sweet & tangy Malaccan cencalok & juicy diced pineapple

Main Courses

Dancing Fish with Dabu Dabu

Fresh from the tank, deep fried to a golden crispy perfection. Savour every bit of the fish down to the crunchy bones. Served with traditional salsa sauce from Manado, Indonesia

Ayam Panggang with Sambal Buah Matah Delima

Fresh chicken marinated & basted with our special homemade BBQ sauce, charcoal grilled over glowing embers. Served with zesty chili relish of fresh shallot, chili, herbs & spices paired with juicy bursts of pomegranate seeds

Gulai Pucuk Paku

Young fiddlehead fern shoots cooked with turmeric, coconut milk & spices. Best paired with steaming hot white rice

Nasi Putih Wangi | Nasi Kuning Berempah

(2B)

Set for 2 RM148

Appetizers

Emping with Sambal Terasi

Made 100% from melinjo nuts, it has a slightly bitter nutty taste that is perfectly dipped & paired with our sambal terasi

Lumpia Bebek Bakar Kataifi

Grilled marinated duck breast & signature vegetable filling, wrapped in crisp kataifi pastry & deep-fried to golden perfection

Salad Terung Bakar Cencalok Nanas

Grilled eggplant tossed with spicy, sweet & tangy Malaccan cencalok & juicy diced pineapple

Main Courses

Ikan Seabass Bakar with Sambal Ijo & Merah

Whole Seabass basted with our special BBQ sauce & flame-grilled over glowing charcoal embers, served with Indonesia's dynamic duo sambals

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

Kailan with Ikan Masin

Fresh young HK kailan wok-fried with salted fish

Nasi Putih Wangi | Nasi Kuning Berempah

(4A)

Set for 4 RM268

Appetizers

Emping with Sambal Terasi

Made 100% from melinjo nuts, it has a slightly bitter nutty taste that is perfectly dipped & paired with our sambal terasi

Chicken Satay

*Chicken satay, marinated & charcoal-grilled to perfection.
Succulent on the inside, lightly charred on the outside.
Served with satay peanut sauce*

Mango Salad with Fried Prawn

Young mango, shallots & torch ginger tossed with lime juice, chillies & roasted peanuts, topped with fried prawns

Main Courses

Dancing Fish with Sambal Kedondong

*Fresh from the tank, deep fried to a golden crispy perfection.
Savour every bit of the fish down to the crunchy bones.
Served with Javanese tangy chili paste with ambarella fruit*

Bebek Gulai Serati

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

Tahu Telur

A tower of tofu & flossy egg mixture, served with our special tangy, spicy & refreshing kencur sauce

Wok-fried Petola with Black Fungus

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

Nasi Putih Wangi | Nasi Kuning Berempah

(4B)

Set for 4 **RM289**

Appetizers

Emping with Sambal Terasi

Made 100% from melinjo nuts, it has a slightly bitter nutty taste that is perfectly dipped & paired with our sambal terasi

Chicken Satay

*Chicken satay, marinated & charcoal-grilled to perfection.
Succulent on the inside, lightly charred on the outside.
Served with satay peanut sauce*

Salad Terung Bakar Cencalok Nanas

*Grilled eggplant tossed with spicy, sweet & tangy
Malaccan cencalok & juicy diced pineapple*

Main Courses

Ikan Seabass Bakar Tempoyak

Whole seabass basted with our special BBQ sauce over glowing charcoal embers. Served with Temerloh-style gulai tempoyak, slowly cooked with two types of fermented durian

Udang Sambal Petai

*Fresh tiger prawn, wok-fried with stink bean
& our sambal goreng house sauce*

Tahu Telur

A tower of tofu & flossy egg mixture, served with our special tangy, spicy & refreshing kencur sauce

Kailan with Garlic, Mushroom & Lily Bulb

*Fresh young HK kailan wok-fried aromatically
with garlic, mushroom & crunchy lily bulb*

Nasi Putih Wangi | Nasi Kuning Berempah

(6A)

Set for 6 RM438

Appetizers

Emping with Sambal Terasi

Made 100% from melinjo nuts, it has a slightly bitter nutty taste that is perfectly dipped & paired with our sambal terasi

Chicken Satay

Chicken satay, marinated & charcoal-grilled to perfection. Succulent on the inside, lightly charred on the outside. Served with satay peanut sauce

Belimbing Salad Ikan Masin

Features the unique tartness of starfruit, combined with homemade sambals & tangy burst of tropical flavours

Main Courses

Dancing Fish with Curry Keluak

Fresh from the tank, deep fried to a golden crispy perfection. Savour every bit of the fish down to the crunchy bones. Served with curry infused with kepayang fruit, cooked with baby octopus

Udang Bakar Sambal Batokok

Smoky & charred flavours from charcoal-grilled tiger prawn coated with Sumatran-style sambal made with freshly pounded chili, onion, garlic & kaffir lime

Bebek Goreng with Sambal Petai

Duck marinated with complex herbs and spices, then fried to perfection with irresistible crispy skin. Served with kampung-style sambal made with chili, onion, garlic & stink bean for a bold, punchy flavour

Tahu Telur

A tower of tofu & flossy egg mixture, served with our special tangy, spicy & refreshing kencur sauce

Wok-fried Petola with Black Fungus

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

Nasi Putih Wangi | Nasi Kuning Berempah

(6B)

Set for 6

RM438

Appetizers

Emping with Sambal Terasi

Made 100% from melinjo nuts, it has a slightly bitter nutty taste that is perfectly dipped & paired with our sambal terasi

Chicken Satay

Chicken satay, marinated & charcoal-grilled to perfection.

Succulent on the inside, lightly charred on the outside.

Served with satay peanut sauce

Salad Terung Bakar Cencalok Nanas

Grilled eggplant tossed with spicy, sweet & tangy

Malaccan cencalok & juicy diced pineapple

Main Courses

Ikan Seabass Bakar Tempoyak

Whole seabass basted with our special BBQ sauce over glowing charcoal embers. Served with Temerloh-style gulai tempoyak, slowly cooked with two types of fermented durian

Udang Asam Selasih

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

Bebek Goreng with Sambal Petai

Duck marinated with complex herbs and spices, then fried to perfection with irresistible crispy skin. Served with kampung-style sambal made with chili, onion, garlic & stink bean for a bold, punchy flavour

Tahu Telur

A tower of tofu & flossy egg mixture, served with our special tangy, spicy & refreshing kencur sauce

Kai Lan with Garlic Mushroom and Lily Bulb

Fresh, young HK kailan wok-fried aromatically with garlic, mushrooms & crunchy lily bulb

Nasi Putih Wangi | Nasi Kuning Berempah

(10A)
Set for 8 - 10
RM719

Appetizers

Emping with Sambal Terasi

Made 100% from melinjo nuts, it has a slightly bitter nutty taste that is perfectly dipped & paired with our sambal terasi

Chicken Satay

*Chicken satay, marinated & charcoal-grilled to perfection.
Succulent on the inside, lightly charred on the outside.
Served with satay peanut sauce*

Salad Terung Bakar Cencalok Nanas

*Grilled eggplant tossed with spicy, sweet & tangy
Malaccan cencalok & juicy diced pineapple*

Main Courses

Ikan Seabass Bakar Sambal Bawang Petai

Whole seabass basted with our special BBQ sauce over glowing charcoal embers. Served with kampung-style sambal made with chili, onion, garlic & stink bean for a bold, punchy flavour

Lamb Shank Gulai Merah

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

Buntut Goreng Sambal Batokok

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

Tahu Telur

A tower of tofu & flossy egg mixture, served with our special tangy, spicy & refreshing kencur sauce

Gulai Pucuk Paku

Young fiddlehead fern shoots cooked with turmeric, coconut milk & spices

Nasi Putih Wangi | Nasi Kuning Berempah

(10B)
Set for 8 - 10
RM739

Appetizers

Emping with Sambal Terasi

Made 100% from melinjo nuts, it has a slightly bitter nutty taste that is perfectly dipped & paired with our sambal terasi

Chicken Satay

Chicken satay, marinated & charcoal-grilled to perfection.

Succulent on the inside, lightly charred on the outside.

Served with satay peanut sauce

Mango Salad with Fried Prawn

Young mango, shallots & torch ginger tossed with lime juice, chillies & roasted peanuts, topped with fried prawns

Main Courses

Dancing Fish with Dabu Dabu

Fresh from the tank, deep fried to a golden crispy perfection.

Savour every bit of the fish down to the crunchy bones.

Served with traditional salsa sauce from Manado, Indonesia

Udang Bakar Sambal Batokok

Smoky & charred flavours from charcoal-grilled tiger prawn

coated with Sumatran-style sambal made with freshly

pounded chili, onion, garlic & kaffir lime

Lamb Shank Bakar Rendang

Tender & succulent lamb shank, expertly grilled to perfection

then topped with aromatic & rich coconut gravy

Tahu Telur

A tower of tofu & flossy egg mixture, served with our special tangy, spicy & refreshing kencur sauce

Gulai Pucuk Paku

Young fiddlehead fern shoots cooked

with turmeric, coconut milk & spices

Nasi Putih Wangi | Nasi Kuning Berempah