

Entree

- 1. Beef Begedel (2 pieces)**
Malaysian style beef rissole with potato, shallots & onion, seasoned with a special mix of Malaysian spices and pan-fried golden – very tasty!
\$7.50
- 2. Tandoori Chicken Tikka (4 pieces)**
Succulent spicy chicken marinated with yoghurt and cooked in the Tandoor.
\$12.90
- 3. Tahu Sumbat (3 pieces)**
Village style Crispy tofu filled with shredded carrot & cucumber topped with sweet chilli sauce & crispy onion.
\$9.90
- 4. Vegetable Samosa (2 pieces)**
Traditional Indian pastry filled with potatoes, green peas, and nuts with subtle spices and deep fried.
\$6.50
- 5. Putri Prawns (2 skewers)**
Grilled marinated tiger prawns served with an aromatic Malaysian style cream sauce
\$10.90
- 6. Onion Bhajia (2 pieces)**
Spicy onion fritters with chick pea flour, deep-fried, served with mint & yoghurt sauce.
\$6.50
- 7. Vegetable Spring Roll (6 pieces)**
Asian style mini spring rolls filled with seasonal vegetables and deep fried served with sweet chilli sauce.
\$6.90
- 8. Beef Curry Puff (2 pieces)**
Beef, potato, onion, seasoned with curry powder, folded in pastry, deep-fried.
\$7.50
- 9. Chicken Satay (6 pieces)**
Grilled skewers of marinated chicken served with a tasty home made satay sauce. A Malaysian favourite!
\$10.90
- 10. Tandoori Lamb Cutlets (4 pieces)**
Tasty lamb cutlets marinated with tandoori paste and cooked in the Tandoor.
\$17.90
- 11. Mixed Entree (for two or more)**
Tandoori chicken tikka, vegetable samosa & onion bhajia.
For two \$17.90

Main Course – Chicken

- 12. Chicken Langkawi**
Chicken sautéed with onion, garlic, seasonal vegetables, oyster sauce, soy sauce and cashews.
\$16.50
- 13. Butter Chicken (a favourite !)**
Chicken marinated with traditional spices, cooked in the Tandoor, served with a tomato & cashew sauce.
\$16.50
- 14. Kelantanese Chicken**
Chicken pieces, marinated in yoghurt with a special percik sauce of oriental spices, lemon grass and coconut cream.
\$16.50

- 15. Mango Chicken**
Chicken pieces cooked in a tasty mango sauce, garnished with flaked almonds.
\$16.50
- 16. Malay Chicken Curry**
Succulent chicken pieces, simmered in onion, garlic, ginger, fresh tomato, potato, seasoned with a Malaysian style masala, finished with a touch of coconut cream.
\$16.50
- 17. Chicken Tikka Masala**
Chicken fillet marinated and cooked in the tandoor, served in a tasty masala sauce.
\$16.50
- 18. Kadai Chicken - Recommended !**
Succulent chicken cooked in a sauce of onion, fresh ginger, sliced green chilli, roasted coriander, caron seeds and cumin.
\$16.50
- 19. Chicken Perdana**
Chicken pieces seasoned with a blend of Malay spices, panfried & served with a rich mushroom cream sauce.
\$16.50
- 20. Chicken Rendang**
A Traditional Malaysian dish of succulent chicken pieces, cooked with roasted shredded coconut, lemon grass, onion, ginger, garlic and galangal.
\$16.50

Main Course - Lamb

- 21. Rogan Josh**
Succulent lamb pieces cooked with special spices and served with a julienne of tomato, ginger and chopped coriander.
\$16.90
- 22. Lamb Korma**
Tender diced lamb cooked in a mildly spiced cashew nut cream sauce.
\$16.90
- 23. Lamb Madu**
Lamb stir fry with seasonable vegetables, onion, oyster sauce, soy sauce, and finished with a touch of honey & topped with sesame seeds.
\$16.90
- 24. Bhuna Lamb**
A delicious specialty lamb dish cooked with fresh capsicum, tomato, onion, ginger, and garlic and garam masala.
\$16.90
- 25. Malay Lamb Curry – Chef’s Favourite !**
Diced lamb, simmered with onion, garlic, ginger, fresh tomato, potato, seasoned with a Malaysian masala mix, finished with a touch of coconut cream.
\$16.90
- 26. Lamb Saagwala**
A tasty lamb dish cooked in a thick spinach sauce of selected herbs and spices – an Indian favourite !
\$16.90
- 27. Kadai Lamb**
Tender lamb pieces cooked in a sauce of onion, fresh ginger, sliced green chilli, roasted coriander, caron seeds and cumin.
\$16.90

Main Course - Beef

- 28. Beef Rendang**
A traditional Malaysian dish of succulent beef pieces cooked with roasted shredded coconut, lemon grass, onion, ginger, garlic and galangal – recommended !
\$16.90
- 29. Beef Vindaloo**
A very hot & sour curry from Goa, of beef with hot chillies & vinegar. A tasty favourite for those who like it hot!
\$16.90
- 30. Beef Cendawan**
Tender beef pieces cooked in a rich & tasty mushroom sauce, served with seasonal greens.
\$16.90
- 31. Beef Soto**
Succulent diced beef with seasonal vegetables cooked in a Malay style soto sauce with a touch of palm sugar & topped with crispy brown onions.
\$16.90
- 32. Beef Saffron Curry**
Beef & potato pieces slowly simmered in a mild saffron curry sauce.
\$16.90
- 33. Beef Jal Faragi**
Succulent beef pieces cooked with tomato, capsicum and onion in a hot and spicy sauce.
\$16.90
- 34. Bombay Beef**
Beef pieces cooked with potatoes green chillies, fresh tomato and onion, simmered in a cumin, coriander & yoghurt sauce.
\$16.90

Main Course – Seafood

- 35. Kelantanese Prawn**
Tiger prawns, marinated in yoghurt with seasonal vegetables in a special percik sauce of oriental spices, lemon grass and coconut cream.
\$17.50
- 36. Masala Tiger Prawn**
Ocean fresh tiger prawns sautéed with a chilli, garlic, coriander, and ginger masala with a tomato and onion sauce.
\$17.50
- 37. Malai Prawn- Recommended**
Pan-fried tiger prawns cooked in a cashew nut, mildly spiced creamy sauce- very tasty & delicious.
\$17.50
- 38. Prawn Sambal**
Tiger prawns cooked in a sauce of ground red chillies, onion, garlic, tamarind paste and palm sugar – sweet, but spicy !
\$17.50
- 39. Padang King Prawn**
Stir fried king prawns with seasonal vegetables with onion, ginger, garlic, tomato, in an oriental style sauce.
\$17.50