

myRASA - Entrée

- 1. KARIPAP VE ♥** 7.45
3 pcs 'curry puff' fried pastry with aromatic spices potatoes filling
- 2. KEROPOK LEKOR** 8.95
Traditional thick savoury fish snacks originated from the coastal villages of Malaysia served with a special sweet & tangy chilli dipping sauce
- 3. SATAY ♥** 8.95
Local favourites 3 pcs skewered grilled Chicken, Beef OR Plant protein **VE** marinated in lemongrass, coconut molasses and spices served with cucumber, onions & peanut sauce
- 4. ROTI CANAI** 7.95
2 pcs crispy pan-fried flatbread, served with Chicken curry or Dhal curry **VE**
- 5. SUP EKOR** 9.95
Oxtail soup, tender and rich in flavour
- 6. CUCUR UDANG** 8.95
3 pcs prawn fritters serve with sweet chili dipping sauce
- 7. ROTI JALA** 7.25
Net style savoury crepes served with Chicken curry OR Potato curry **VE**
- 8. PASEMBUR** 8.50
Salad dish that packs a flavourful punch with shredded vegetables, eggs, tofu and fritters drenched in a sweet potato gravy dressing. *Vegan - no egg added***VE**
- 9. SPRING ROLLS VE** 7.95
5 pcs vegetable spring rolls with sweet chilli dipping sauce
- 10. SALT AND PEPPER TOFU** 7.45
Crispy fried salt and pepper tofu tossed in chili, garlic, spring onions **VE**

SIDES

myLAUK pairings or just that little extra on the side

- 11. TELUR DADAR** 4.50
Fried egg/ omelette OR Vegan omelette **VE** with onions garnished with chilli and spring onions
- 12. NASI PUTIH** 4.90
Steamed white rice **VE**
- 13. LEMANG** 5.50
Glutinous rice steamed in coconut milk infused with pandan and banana leaves **VE**
- 14. NASI GORENG TELUR** 6.50
Egg fried rice OR Vegan egg fried rice **VE**
- 15. SAMBAL BELACAN** 4.50
A condiment made with ground chillies, toasted shrimp paste, squeeze of lime and salt

LUNCH AND DINNER

- 16. NASI KERABU** 18.95
Rice dish served with a melange of aromatic herbs, fried chicken, variety of side dishes; a popular from the east coast states in Malaysia
- 17. NASI AYAM** 13.95
Our Chicken OR Vegan Chicken **VE** rice marinated in sweet & dark soy glazed; served with vegetable soup, chili and soy sauce garnish with cucumber and tomato slices

- 21. RENDANG ♥** 14.95
can be eaten with steamed white rice or Lemang
Slow cooked dish in thick coconut sauce, lemongrass, toasted coconut, aromatic spices and herbs
Chicken 14.95
Beef 15.25
Plant based meat **VE** 14.95

- 22. BUTTER PRAWNS** 16.55
Layers of creamy, buttery, salty, sweet

- 29. KAI - LAN WITH OYSTER/MUSHROOM SAUCE** 9.95
Kai - Lan cooked with oyster OR mushroom sauce **VE** packed full of aromatic umami flavours both salty and sweet

- 32. MEE SIZZLING ♥** 14.25
Sizzling noodles with mushrooms and bokchoy
Chicken with poached egg OR Eggless noodles and Vegan meat **VE**

- 33. MEE KARI ♥** 15.95
Noodles in curried broth topped with tofu, bean sprouts and fried bean curd puff
Chicken, Prawns and boiled egg OR Eggless noodles with Plant based meat **VE** and vegan fish balls

- 18. NASI LEMAK** 13.95
Aromatic coconut and pandan rice served with sambal and traditional accompaniments
Ayam rempah (spiced fried chicken) ... 13.95
Chicken rendang 13.95
Beef rendang 14.25
Vegan meat rendang with sambaltempoh **VE** 13.95

myLAUK - MAINS

Choose your *SIDES* to pair with myLAUK

- 23. KARI AYAM** 13.95
Chicken curry in a blend of onion, ginger & spices in creamy coconut milk OR Plant based meat curry **VE**

- 24. TOMYAM** 12.95
Bold flavour, citrusy, hot sour hearty soup with vegetables & a harmony of fragrant spices & herbs
Chicken 12.95
Mixed seafood 13.95
Vegan meat **VE** 12.95

- 25. DAGING SALAI MASAK LEMAK ♥** 14.25
Smoked Beef stewed in tumeric infused thick coconut cream and lemongrass with variety of herbs

mySayur - VEGETABLES

- 30. KOBIS GORENG VE** 8.25
Stir fried white cabbage with curry leaves, mustard seeds and garlic

- 34. CHAR KWAY TEOW** 14.45
Flat rice noodles stir fried with egg, beansprouts & greens in dark soy sauce
Prawns and Cockles OR Vegan egg and Plant based meat **VE**

- 35. MEE GORENG MAMAK ♥** 14.95
A savoury and sweet noodle dish stir fried under high heat with greens, tofu and beansprouts.
Chicken and Prawns OR Plant based meat **VE**

- 19. SATAY** 17.95
7pcs Skewered char-grilled Chicken /Beef OR plant-based meat **VE** marinated in spices and herbs, served with peanut sauce, cucumber, rice cubes and onion.

- 20. NASI KANDAR** 15.95
Fish curry OR Vegan Fish curry **VE** serve with rice, egg, vegetables, sambal, poppadom and spiced fried chicken / spiced vegan protein

- 26. AYAM KICAP BEREMPAH** 11.25
This sweet and peppery Chicken OR Vegan meat **VE** dish uses a blend of spices along with a combination of dark soy sauces for the dark distinct appearance

- 27. STEAM FISH** 18.25
Sea Bass OR Vegan Fish **VE** steamed with lemongrass, ginger, garlic, tomatoes, chillies & sliced onions

- 28. AYAM GORENG KUNYIT** 13.25
Chicken OR Vegan meat **VE** marinated in tumeric fried and tossed in spice paste of garlic, tumeric, salt & chili

- 31. SAYUR CAMPUR VE** 9.25
Stir fried mix seasonal vegetables with mushroom sauce

- 36. BIHUN GORENG** 14.45
Stir fried rice vermicilli noodles with Prawns, chicken and vegetables OR Vegan fish balls, meat and vegetables **VE**

- 37. ASAM LAKSA** 17.45
Rice noodles in thick flavourful tangy and spicy fish broth with tropical herbs topped with cucumber, mint, onions and boiled egg.

myKIDS MENU

2 to 6 years old – for the little tummies

- 38. CHICKEN STRIPS OR VEGAN NUGGETS AND CHIPS VE** 5.45

- 39. CRISPY FISH BITES AND CHIPS** 6.25

- 40. NASI CAMPUR** 6.25

Mixed rice with Chicken and seasonal vegetables garnish with crispy onions and cucumber slices

myDESSERTS

- 41. ABC VE ♥** 8.25
This thirst-quenching dessert made with shaved ice paired with syrup varieties and cream, medley of fruits, creamed corn and topped with ice cream

- 42. BANANA FRITTERS VE** 6.95
Golden crispy round banana fritters served with ice cream

- 43. BUBUR PULUT HITAM VE** 7.20
Black glutinous rice pudding serve with thick coconut milk and vanilla ice cream

- 44. SAGU GULA MELAKA VE** 6.25
Sago pearls cake with coconut cream and coconut treacle

- 45. KETAYAP VE** 5.90
3 pcs of rolled up pancakes with desiccated coconut coated with caramelised sugar filling

myMINUM - DRINKS

HOT

- TEH TARIK** (Pulled tea) sweet milky tea ♥ 4.50
- TEA** (Earl Grey, English Breakfast) 3.50
- HERBAL TEA** (Chamomile, Mint, Berries, Lemongrass, Rose flower, Lemon Ginger) 3.50
- NESCAFE TARIK** (pulled coffee blended with milk) 3.50
- COFFEE** 3.50
- MILO** (local hot chocolate drink) 3.75
- HORLICKS** (creamy malted milk drink) 4.25

COLD

- BANDUNG** (pink milky drink with rose flavoured syrup) 3.45
 - BLUE BUTTERFLY PEA FLOWER** drink with lime 3.50
 - SIRAP ROS** (red rose syrup infused drink) 3.00
 - LYCHEE** with lychee fruits 4.50
 - WATERMELON JUICE** 4.50
 - PINEAPPLE JUICE** 4.50
 - COCONUT WATER** 3.50
 - CINCAU** (grass jelly drink) 3.25
 - ORANGE JUICE** 3.30
 - APPLE JUICE** 3.30
 - SOYA MILK** 3.50
 - ICE MILO** 4.25
 - ICE LEMON TEA** 3.50
 - MINERAL WATER** (Still or Sparkling) - 750ml 4.25
 - CAN DRINKS **** 1.80
 - 0% alcohol BEERS** - 330ml ** 2.50
 - 0% alcohol WINES** - 175ml glass ** 4.15
- **Please ask server for selection

VE - VEGAN ♥ - FAVOURITES



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MAKAN PLACE



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YOUR LOCAL I

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