



### Small Plates

#### Satay with Peanut Sauce (V)

Chicken marinated w/ lemongrass, cumin, spices. Thick, crunchy house sauce made from whole peanuts. 3 skewers. Request for vegan wheat protein option.

◆ Extra peanut sauce \$ 2

#### Cereal Salted Egg Fried Chicken (V)

Boneless thighs in creamy salt-cured egg yolk sauce and Tracy's cereal crumbs. 4 pieces. Request for ovo-lacto vegetarian option.

#### Grilled Otak-Otak (GF)

Boneless fish meat with spices & coconut grilled in banana leaves.

#### The Best Greens (V)

Cold gailan broccoli w/ house onion oyster sauce, fried garlic. Request for vegan option.

#### Straits Meatballs

Original recipe pork meatballs w/ lemongrass, cilantro, spices, fish sauce & tamarind glaze.

#### Curry Puff Set

One large hand laminated spiral puff pastry filled with house special blend curry potato & egg. Sides of curry dip, turmeric pickle slaw. Mild.

#### Manisan Flight OTD

Chef's choice of a changing assortment of kuih or manisan (sweet treats) which can be enjoyed in between savory courses or at the end of a meal as desserts. 4 assorted morsels.

### Individual Bowls & Plates

#### 15 Damansara Laksa Noodle Soup (GF) 🌶️🌶️

A personal soup bowl w/ a complex broth of chicken bones, fish, shrimp, belachan, coconut, aromatics, spices. Rice noodles, chicken meat, prawns, puffed tofu, boiled egg, vegetables. Add-ons:

◆ Extra spicy \$0 ◆ Extra 2 oz coconut cream \$2  
◆ Extra noodles \$4 ◆ Extra laksa soup \$10

#### 19 Vegan Laksa Noodle Soup (GF) 🌶️🌶️

A personal soup bowl w/ a complex broth of mushroom, kelp, black beans, coconut, aromatics, spices. Rice noodles, shiitake, puffed tofu, snake beans, bean sprouts. Add-ons:

◆ Extra spicy \$0 ◆ Extra 2 oz coconut cream \$2  
◆ Extra noodles \$4 ◆ Extra laksa soup \$10

#### 12 Nasi Lemak w/ Ayam Goreng (V)

A personal plate meal of fried chicken leg w/ mild curry sauce, blue coconut rice, egg, pineapple achar pickles, peanuts & crispy anchovies, spicy-sweet sambal tumis w/ belachan. Add-ons:

◆ Extra side peanut & anchovy \$4 ◆ Extra cup curry sauce \$4 ◆ Extra sweet sambal \$2 ◆ Extra achar \$4  
◆ Add cucumber pickles \$3

#### Rendang Rice Plate 🌶️ (V)

A personal serving of 6-hour slow cooked beef rendang w/ 24 spices and aromatics including candlenut, roasted coconut meat. Served with blue coconut rice and sweet sambal tumis.

Add-ons:  
◆ Extra cup peanut & anchovy \$4 ◆ Extra cup of curry sauce \$4 ◆ Extra sweet sambal tumis \$2.  
◆ Extra achar \$4 ◆ Add cucumber pickles \$3

### Dungeness Crabs

#### 25 Dungeness Crabs 3 Ways MP

One-and-a-half crabs in the shells + 6 fried mantou buns. Each half crab can be made in up to three sauces:  
(a) chili crab sauce 🌶️  
(b) cereal salted egg sauce  
(c) black pepper sauce 🌶️

#### Whole Dungeness Crab MP

One crab made in up to two sauces. 4 fried buns.

### Condiments and Sides

Peanut sauce \$2  
Shrimp Sambal \$2  
Sweet sambal \$2  
Mushroom sambal (V) \$2  
Extra spicy chili paste \$2  
Cucumber Pickle \$3  
Achar Awak Pickles \$4  
Crispy Anchovies & Peanuts \$4  
Cup of curry sauce (V) \$4  
Coconut Jasmine Blue Rice \$5.5  
House chicken bone broth \$8  
House vegan broth \$8

◆ = optional add-ons for additional cost.

V = vegetarian or vegan options available by request.

GF = prepared without wheat products though may contain trace gluten from food processing facilities. Items marked GF may not be safe for severe celiac patients.

Consuming raw or undercooked meats, poultry, seafood or eggs may increase the risk of foodborne illness, especially for those with certain medical conditions.