



Small Plates

Satay with Peanut Sauce (GF)

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 mackerel 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 - Pork

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. No modifications. Limit 2 per party.

Manisan Sweets 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.

Chendol Ice (V/ GF)

Crushed ice, homemade pandan droplets, palm sugar syrup, salted coconut cream, sweet bean paste.

Kaya Jam & Fried Bread Snack

Four fried buns, homemade "kaya" or Malaysian coconut custard jam with pandan. Contains eggs, gluten.

Individual Bowls & Plates

15 Damansara Laksa Noodle Soup (GF)

A personal soup bowl w/ a complex broth of chicken bones, fish, shrimp, belachan fermented shrimp, 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

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

10 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

14 Beef Rendang Rice Plate

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.

14 Vegan Rendang Rice Plate (V)

A personal serving of jackfruit stew w/ 24 spices and aromatics including candlenut, roasted coconut meat. Served with blue coconut rice and mushroom sweet sambal tumis.

Specialty Malaysian Soft Drinks

12 Sirap bandung - Homemade natural rosewater & lactose free dairy milk.

Sirap Limau - natural rosewater & fresh lime juice.

Dungeness Crabs (limited seasonal)

25 Dungeness Crabs 3 Ways

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

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

25 Limited Special Items

Whole Cassava Butter Cake/ Bingka Ubi (GF)

Flourless, unleavened, gluten-free. Only pure grated cassava tuber (yuca root), dairy butter, coconut, cane sugar, eggs.

25 Asam Laksa (GF)

Not a beginner's laksa. Main notes: sour tamarind fish broth, piquent fermented shrimp paste, mackerel, pineapple, mint, good amount of heat. No modifications.

Babi Keluak - Pork

Slow cooked with rare fermented keluak tree nut. Native to Malaysia & Indonesia, this wild nut is dubbed "Asian black truffle" for its earthy musk and the fact that it is harvested from the wild and not cultivated.

26 Homemade Keropok (V)

Additive umami chips. Garlic, shiitake, rice, tapioca. Vegan, GF.

26 Sides and Condiments

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

A 20% service fee may be added to parties of 6 or more.
Consuming raw or undercooked meats, poultry, seafood or eggs may increase the risk of foodborne illness, especially for those with certain medical conditions.

✦ = 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.



Soft Drinks

San Pellegrino sparkling water	\$3
Martini's sparkling AppleJuice	\$4
Itoen Green Tea	\$4.5
100 PLUS	\$4
T.A.S. Coconut water	\$4.5
Coca Cola	\$3
7UP	\$3
Yeo's Chrysanthemum Tea drink	\$3.5
Rose Milk Sirup Bandung	\$5
Rose Water & Lime Sirup Limau	\$5

Bottles and Cans

BareBottle Wundergarten Pilsner	\$9
BareBottle Local Paradise Sour	\$9
BareBottle Strata Dust Hazy IPA	\$9
Blue Moon Belgian white beer	\$6
Guinness Draught	\$6
Heineken	\$6
Lagunitas IPA	\$6
Kaliber Non-Alcoholic beer	\$6
Guinness 0 Non-Alcoholic Draught Stout	\$6
Old Milwaukee Non-Alcoholic lager	\$6
Angry Orchard Hard Apple Cider	\$6

Cocktails

Jalan Alor	
-Soju,Chrysanthemum Tea and lime-Langkawi	\$12
-Soju, lemon, Aperol-Hartamas	\$12
-Soju, Coconut milk, Mango-Brickfields	\$15
-Soju, Pineapple, Blue Curacao-Taman Jaya	\$15
-Soju, Root Beer, Coffee, mint-Yuzu Umeshu	\$15
Green Tea Umeshu	\$10
Yuzu Umeshu	\$10

Sake

Lucky Cup	Futsushu	180ml cup	\$10
Kobe	Ginjo	200ml cup	\$10
Kurosawa	Nigori	300ml btl	\$14
Okunomatsu	Tokubetsu Junmai	300ml btl	\$18
Kokumi	Junmai Kimoto	300ml btl	\$21
Mana 1751 -Yamahai Junmai Muroka Genshu		720ml btl/gl	\$66/12
Seikyo	-Omachi Junmai Ginjo	720ml btl/gl	\$58/10
Tensei "Infinite Summer"	-Tokubetsu Honjozo	720ml btl/ gl	\$58/10
Yoshinogawa	-"Gokujo Ginjo"	720ml btl/ gl	\$48/8
Yuki Tora	-"Snow Tiger" Nigori	720ml btl/ gl	\$66/12
Joto Yuzu	Yuzu Sake	720ml btl/ gl	\$66/12

Wine

Falcone	-Chardonnay	btl/gl	\$40/15
Lula Cellars	-Gewurztraminer	btl/gl	\$40/16
Phelps Creek	-Riesling	btl/gl	\$35/14
Castoro Cellars	-Sauvignon Blanc	btl/gl	\$25/12
Carlson	-Albarino	btl//gl	\$32/12
Champagne Gosset	-Champagne	bt	\$92
Pierre Sparr	-Crémant d'Alsace	btl//gl	\$45/16
Domaine Laurier	-Brut Rosé	btl/gl	\$22/10
Zislie "Coonawarra"	-Cabernet Sauvignon	btl/gl	\$32/12
Oak Farm Tievoli	-Cabernet Sauvignon	btl/gl	\$28/12
Balletto	-Pinot Noir	btl/gl	\$38/15
Phelps Creek	-Pinot Noir	btl/gl	\$32/12
Finca El Origen	-Malbec	btl/gl	\$22/10
Pasqua "Desire Lush Zin"	-Zinfandel	btl/gl	\$35/14