



ALL DAY WEDNESDAY-SUNDAY

<p>Satay with Peanut Sauce (GF) 15 Chicken marinated w/ lemongrass, cumin, spices. Thick, crunchy house sauce made from whole peanuts. 3 skewers. Request for vegan wheat protein option.</p>	<p>Beef Rendang Rice Plate 🌶️ 26 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.</p>
<p>Grilled Otak-Otak (GF) 12 Boneless mackerel fish meat with spices & coconut grilled in banana leaves.</p>	<p>Vegan Rendang Rice Plate (V) 🌶️ 26 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.</p>
<p>The Best Greens (V) 10 Cold gailan broccoli w/ house onion oyster sauce, fried garlic. Request for vegan option.</p>	<p>Damansara Laksa Noodle Soup (GF) 🌶️🌶️ 25 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.</p>
<p>Manisan Sweets Flight OTD 14 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.</p>	<p>Vegan Laksa Noodle Soup (GF) 🌶️🌶️ 25 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.</p>
<p>Homemade Keropok (V) 8 Addictive umami chips. Garlic, shiitake, rice, tapioca. Vegan, GF.</p>	<hr/> <p>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 Coconut Jasmine Blue Rice \$5.5</p>
<p>Whole Cassava Butter Cake/ Bingka Ubi (GF) 50 Flourless, unleavened, gluten-free. Only pure grated cassava tuber (yuca root), dairy butter, coconut, cane sugar, eggs.</p>	

DINNER ONLY 5pm-9pm

<p>Nasi Lemak w/ Ayam Goreng (V) 25 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.</p>	<p>Babi Keluak - Pork 17 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.</p>
<p>Cereal Salted Egg Fried Chicken (V) 19 Boneless thighs in creamy salt-cured egg yolk sauce and Tracy's cereal crumbs. 4 pieces. Request for ovo-lacto vegetarian option.</p>	<p>Straits Meatballs - Pork 14 Original recipe pork meatballs w/ lemongrass, cilantro, spices, fish sauce & tamarind glaze.</p>
<p>Curry Puff Set 14 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.</p>	<p>Dungeness Crabs 3 Ways (Subject to availability) 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 🌶️</p>
	<p>Whole Dungeness Crab (Subject to availability) MP One crab made in up to two sauces. 4 fried buns.</p>