



Weekend Lunch Specials

SAT & SUN 11AM-2PM

<p>3+1 Malaysian Brunch Deal 28 Char Kway Teow; kaya toast; 2 poached eggs; 1 milk tea OR juice OR canned soft drink. No modifications.</p>	<p>Kaya & White Toast Sandwich 6 Kaya = pandan coconut custard jam with palm sugar. Homemade. Contains eggs & butter.</p>
<p>Char Kway Teow 18 Stir fried flat rice noodles w/ garlic, eggs, shrimp, chives, sprouts, soy sauce. Pescatarian only.</p>	<p>Two Very, Very Soft Sous Vide Eggs 6 Creamy yolks, barely set egg whites. Recommended seasonings: white pepper and soy sauce. 1 egg \$3.50; 2 eggs \$6.</p>
<p>Vegan Lunch Bowl 19 Jackfruit rendang with 24 spices and aromatics including candlenut, roasted coconut meat. Served on blue flower coconut rice w/ blanched greens, pickled onions. Contains tree nut. Medium. GF.</p>	<p>Milk Tea 5 Pre-sweetened with lactose-free creamer. Choose hot or iced.</p> <p>Rose Milk sirap bandung OR Rose Lime Drink sirap limau 5</p> <p>Mimosa 12</p> <p>Orange Juice 6 oz 3</p>

Popular Small Plates

<p>Satay with Peanut Sauce (GF) 15 Chicken marinated w/ lemongrass, cumin, spices. Thick, crunchy house sauce made from whole peanuts. 3 skewers.</p>	<p>Chendol Ice (V/ GF) 7 Crushed ice, homemade pandan droplets, palm sugar syrup, salted coconut cream, sweet bean paste.</p>
<p>Grilled Otak-Otak (GF) 12 Boneless mackerel fish meat with spices & coconut grilled in banana leaves.</p>	<p>Blue Flower Coconut Rice 5.5 A side of jasmine rice dyed with natural blue pea flowers and infused with coconut cream, pandan leaves, lemongrass, ginger.</p>
<p>The Best Greens (V) 10 Cold gailan broccoli w/ house onion oyster sauce, fried garlic. Request for vegan option.</p>	

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.