

Appetizer

Aneka Satay **RM 36** (Chicken)
RM 39 (Beef)
RM 37 (Mixed)

A prime selection of juicy charcoal-grilled chicken or beef skewers, marinated with local spices, served with a side of traditional steamed rice cakes, fresh cucumber slices, and red onions for a flavourful spread.

Chef Wan's Platter **RM 78**

A generous sampling of mouth-watering appetizers: juicy charcoal-grilled chicken skewers, tangy papaya salad, and succulent soft-shell crab in crispy tart shells.

Cucur Udang **RM 27**

Fresh tiger prawns, dried shrimps, bean sprouts, and chives, deep-fried to crispy perfection. Dip these golden fritters into our special peanut sauce for the perfect start to your meal.

De.Wan Pai-Tie Soft-Shell Crab (Do-It-Yourself) **RM 28**

Fill up the crispy pai-tie shell with juicy soft-shell crab, and complement it with some sweet turnip, crunchy ground nuts and a dash of sesame seeds for a brilliant bite bursting with fresh flavour.

Fresh Prawn Popiah Basah **RM 32**

Succulent fresh prawns paired with sweet turnips, shredded egg, green salads and fresh cucumber strips, rolled in soft thin rice paper, and served with appetite-whipping ginger soy sauce.

Salad

Kerabu Pucuk Paku with Kerang **RM 32**

Sweet pucuk paku, aromatic bunga kantan and fleshy cockles mixed in Chef Wan's special kerabu sauce, a touch of lime and fragrant kerisik, this is a great starter.

Kerabu Pomelo with Crispy Prawn Cheeks **RM36**

Juicy pomelo pieces, crunchy dried shrimps and crispy fried prawn cheeks tossed with special lime-zipped kerabu dressing that is mouth-watering and refreshing.

Pecal Ulik Mayang **RM24**

Take a trip down memory lane with this plate of blanched salads, including long beans, sweet turnip, carrots, water spinach, and bean sprouts, tossed in Chef Wan's special pecal sauce that is both spicy and sweet in equal measure.

Rojak Betik Terengganu **RM 26**

A mouth-watering serving of fresh young papaya, cucumber and pineapple strips, tossed in our special chilli fish paste, and served with crunchy fish crackers on the side; perfect to whip your appetite.

Live Fish

Pick from our selection of live fish, cooked in your preferred style:

Ikan Ketutu (Soon Hock or Marble Goby) **RM 389** (1-1.2kg)
Kerapu Harimau Estuary (Groupers) **RM 189** (1-1.2kg)
Lambang Patin (Silver Catfish) **RM 178** (1-1.2kg)
Ikan Jenahak (Silver Snapper) **RM 158** (1-1.2kg)
Ikan Siakap (Sea Bass) **RM 148** (1-1.2kg)
Ikan Tilapia Merah (Red Tilapia) **RM 62** (1-1.2kg)

Cooking Styles
Steamed with Superior Soy Sauce
 Steamed fresh fish, drizzled with delicious superior soy sauce and topped with shredded ginger; perfect with steaming white rice.

Deep Fried in Sambal Belacan Petai
 Lightly seasoned and perfectly deep-fried, then enveloped in aromatic sambal belacan petai, this dish is bound to satisfy your tastebuds.

Masak Lemak Cili Padi Kampung
 Simmered in a creamy coconut cream, an aromatic blend of spices and bird's eye chillies to create an amazing spicy dish.

Bakar with three choices of Sambal
 Barbecued over a charcoal grill and served with three choices of Chef Wan's signature dipping sauces, this dish will leave you hungry for more.

Asam Pedas
 Your choice of fresh fish simmered with okra, coriander, fresh tomatoes, and Chef Wan's homemade spicy tamarind paste, every mouthful is tangy, spicy, and sweet.

Steamed Garlic Lime
 Perfectly steamed fish served in a soup that is bursting with the rich flavours of fresh lime, garlic, and hot chilli.

Traditional Gulai Tempoyak
 Fresh fish slow cooked in creamy coconut milk and aromatic tempoyak, the smooth texture and sweetness of the fish is a perfect complement to your choice of rice.

Soup

Sup Kambing (Single Serving) **RM 26**

A serving of wholesome lamb broth simmered with coriander root for a touch of sweetness, this bowl of oodness will immediately warm you up.

Sup Labu (Single Serving) **RM 22**

A bowl of delightfully thick pumpkin soup flavoured with tangy kaffir lime and aromatic lemongrass; your tastebuds are in for a treat.

Bakar Bakar

Choose any three of Chef Wan's specially made dipping sauces to go with your choice of BBQ meat and seafood

Sambal Hijau (Chef Wan's homemade green chilli sambal) / **Sos Air Asam** (Tamarind sauce) / **Jeruk Tuhau Sabah** (Pickled wild ginger relish)
Sambal Belacan (Traditional fermented prawn paste sambal) / **Sambal Kicap** (Traditional sweet soy sauce with chillies and garlic)

Ayam Panggang Pencok (half) **RM 48** **Ketam Bunga** **RM 58**

Juicy chicken charcoal-grilled with Chef Wan's signature blend of spices. Fresh flower crabs charcoal-grilled with minimal seasoning to keep its natural flavours and sweetness.

Jumbo Sotong (per piece) **RM 68** **Lamb Rack** **RM 198**

Fresh jumbo-sized squid grilled with perfect timing to achieve ideal tenderness. Approximately 1kg of elegantly seasoned rack of lamb, flavourfully barbecued over a charcoal grill.

Daging Tulang Rusuk **RM 82** **Udang Galah U3 (per piece)** **RM 88**

Lightly seasoned prime rib steak seared over a charcoal grill until smoky and tender. Fresh jumbo-sized river prawn charcoal-grilled individually to preserve its original sweetness.

Mains To Share

Chef Wan's Ayam Kampung Goreng Lengkuas **RM 78** (Half)

Organic free-range chicken, cut into perfect pieces, carefully boiled and fried in spicy and fragrant galangal paste, served with crunchy kruk kruk and generously topped with flavourful belado sauce.

Ayam Badam Pudina De.Wan **RM38**

Flavourfully marinated chicken, spiced with cardamom seeds, fragrant coriander and bay leaves, fried to a golden brown and served with a dash of condensed milk, almonds and a touch of mint.

Sizzling Itik Salai Masak Lemak Cili Padi **RM82** (Half)

Fragrant grilled smoked (salai) duck drenched in thick coconut cream and spiced with lemongrass, and bird's eye chillies, this dish is served on a sizzling hotplate, and a feast for both your eyes and your tummy.

Daging Puteri Manis **RM68**

Premium beef tenderloin, cubed and simmered in thick curry paste, infused with fragrant spices and sweetened with juicy tomatoes, it is the ideal dish to go with any choice of rice.

Daging Rendang Selangor **RM68**

Premium beef tenderloin cooked in creamy coconut milk to create a tender stew, infused with the rich flavours of local spices and mouth-watering kerisik. The perfect dish to go with steaming white rice.

Kari Kambing Gulai Kawah with Young Papaya **RM58**

An old favourite across the nation, this curry dish is chockful of tender lamb shank pieces cooked in a rich spice-infused paste and paired with young papaya slices. It is spicy, creamy, and absolutely satisfying.

Udang Galah Rendang Riau (per piece) **RM88**

Fresh jumbo-sized river prawn braised in spicy rendang paste, turmeric and kerisik (grated coconut), this down-to-earth dish is often served during gatherings and perfect for sharing.

Steamed Ikan Botok-botok **RM78**

With roots in Jawa, this dish combines fleshy Barramundi fish fillet and local ulam-ulaman such as ulam raja, selom leaves, and tapioca leaves, which is then wrapped and steamed in fragrant banana leaf.

Udang Harimau

Fresh tiger prawns perfectly cooked in your preferred style:

Gulai Lemak Nenas Nyonya **RM68**

Slow cooked in creamy coconut milk, yellow turmeric and juicy pineapple cubes for a thick, golden gulai.

Kari Hijau Telur Asin **RM68**

Sauteed in aromatic green curry sauce, the fragrant spices perfectly balanced with delicious salted egg.

Sambal Petai **RM78**

Cooked with petai in special sambal chilli paste, this dish is perfectly spicy with a touch of sweetness.

Stir-fried Sambal Belacan **RM68**

Lightly seasoned and stir-fried with aromatic shrimp paste belacan for a flavourful experience.

Rice

Served to you at your table, we offer these three choices to go with the delicious dishes: **RM 7** per person
 Nasi Telur Terengganu / Nasi Tomato / Nasi Putih

Sotong

Fresh, large squid cooked in your choice of style:

Gulai Lemak Nenas Nyonya **RM58**

Slow cooked in creamy coconut milk, yellow turmeric and juicy pineapple cubes for a thick, golden gulai.

Masak Hitam Che Dah **RM58**

Cooked with lemongrass, turmeric, tamarind slices, and steeped in lush sweet sugary soy sauce until dry.

Stir-fried Sambal Belacan **RM58**

Lightly seasoned and stir-fried with aromatic shrimp paste belacan for a flavourful experience.

Sambal Petai **RM68**

Cooked with petai in special sambal chilli paste, this dish is perfectly spicy with a touch of sweetness.

Fish Fillet (Seabass)

Succulent fish fillet prepared in your choice of style:

Fillet Asam Pedas **RM78**

Simmered with okra, coriander, fresh tomatoes, and Chef Wan's homemade spicy tamarind paste, every mouthful is tangy, spicy, and sweet.

Deep Fried Fillet in Aneka Rasa **RM78**

Deep fried and served with a side of pickled 'tuhau' (wild ginger relish), making it the perfect sweet, sour and spicy dish to share.

Ketam Bunga

Fresh flower crabs cooked in your favoured style:

Kari Hijau Telur Asin **RM58**

Sauteed in aromatic green curry sauce, the fragrant spices perfectly balanced with delicious salted egg.

Masak Lemak Cili Padi **RM58**

Simmered in a creamy coconut cream, an aromatic blend of spices and bird's eye chillies to create an amazing spicy dish.

Goreng Berempah Ayahanda **RM58**

Spiced with ginger and dried chillies and dried with tamarind sauce until dry and fragrant.

Vegetables

Stir-Fry Broccoli with Assorted Mushrooms **RM26**

A simple yet satisfying and refreshing plateful of broccoli, cauliflower and crunchy carrots, stir-fried with crispy garlic and assorted mushrooms.

Sambal Terung and Kacang Botol **RM22**

Crunchy winged beans and creamy eggplant stir-fried in Chef Wan's special sambal paste, this is fragrant, flavourful, and a delight for your tastebuds.

Deep-fried Bendi and Tempe Goreng **RM22**

Crunchy deep-fried okra paired with aromatic tempe makes for a deceptively plain fare that is appetizing and tasty without being overpowering.

Mak Lodeh's Mixed Vegetables **RM28**

Fresh eggplants, cabbage, tempe, young jackfruit, and baby shrimps, cooked with turmeric and creamy coconut milk, this is a classic Malaya favourite.

Pucuk Ubi Tempoyak **RM36**

Finely sliced sweet tapioca shoots cooked with petai and aromatic local herbs and a generous helping of flavourful tempoyak, this is a classic dish not to be missed.