

# Appetizer

**Aneka Satay** **RM 38**  
 (Chicken)  
**RM 42**  
 (Beef)  
**RM 40**  
 (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 82**  
**(Chicken Satay, Cucur Udang, Pucuk Paku & Kerabu Mango)**

A generous sampling of juicy charcoal-grilled chicken skewers, tangy mango salad, sweet pucuk paku, and crispy prawn fritters.

**Cucur Udang** **RM 36**

Fresh tiger prawns, dried shrimps, bean sprouts, and chives, deep-fried to crispy perfection. Perfect when dipped into our special peanut sauce.

**Chef Wan's Spring Roll Wraps** **RM 38**

Crunchy glass noodles, chopped prawns, and mushrooms rolled into a crispy thin wrap with strips of sweet chestnut, carrot, and turnip, served with Chef Wan's special red chilli plum sauce.

# Salad

**Kerabu Pucuk Paku with Kerang** **RM 42**

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** **RM 38**

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

**Rojak Buah Istimewa** **RM 32**

Freshly cut fruits and succulent quail egg served with special home-made rojak sauce, topped with crispy keropok and ground peanuts.

**De.Wan Kerabu Latok with Oysters** **RM 38**

Pop-in-your-mouth grape seaweed, tossed with strips of young mango and fresh oyster meat, served with mouth-watering brown coconut paste sambal belacan.

# Live Fish

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

**Ikan Ketutu** (Soon Hock or Marble Goby) **RM 399** (1-1.2kg)  
**Kerapu Harimau Estuary** (Grouper) **RM 199** (1-1.2kg)  
**Lambang Patin** (Silver Catfish) **RM 188** (1-1.2kg)  
**Ikan Jenahak** (Silver Snapper) **RM 186** (1-1.2kg)  
**Ikan Siakap** (Sea Bass) **RM 168** (1-1.2kg)  
**Ikan Bawal Mas** (Golden Pomfret) **RM 98** (1-1.2kg)  
**Ikan Tilapia Merah** (Red Tilapia) **RM 82** (1-1.2kg)

**Cooking Styles**  
**Steamed with Superior Soy Sauce**  
 Steamed fresh fish, drizzled with delicious superior soy sauce, and topped with shredded ginger.

**Deep Fried Sambal Berlado Petai**  
 Lightly seasoned and deep-fried to a crispy perfection, served with spicy cili padi sauce and petai.

**Masak Lemak Cili Padi Kampung**  
 Simmered in a creamy coconut cream and an aromatic blend of spices and hot cili padi.

**Bakar with Three Choices of Sambal**  
 Barbecued over a charcoal grill and served with three choices of Chef Wan's signature dipping sauces.

**Asam Pedas**  
 Simmered with okra, coriander, fresh tomatoes, and Chef Wan's homemade spicy tamarind paste, this curry 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.

**Steamed Nyonya Style**  
 Perfectly steamed fish flavoured with fragrant ginger flower, pickled plum, and fresh turmeric for a tangy affair.

# Soup

**Sup Tulang Kambing Merah** (Single Serving) **RM 36**

Premium Australian lamb marrowbone (gearbox), slow cooked in aromatic broth flavoured with local spices, served with homemade roti on the side.

**Sup Ketam Singgang** (Single Serving) **RM 38**

A bowl of hot and sour crab meat soup, flavoured with lemongrass and galangal, served with homemade roti and crispy stuffed baby crab.

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

**Sambal Bambangan** (Traditional East Malaysian bambangan fruit sambal) / **Sos Tempoyak** (Fermented durian paste) / **Sambal Hijau Thai** (Homemade green chilli sambal) / **Sambal Belacan** (Traditional fermented prawn paste sambal) / **Air Asam Madu** (Honey and tamarind sauce) / **Sambal Colik** (Spicy and savoury sambal) / **Sambal Kicap** (Traditional sweet soy sauce sambal)

**Chef Wan's Spring Chicken Panggang** **RM 68**  
 (Whole)

Juicy chicken, charcoal-grilled with Chef Wan's signature blend of spices.

**Jumbo Sotong** **RM 78**  
 (per piece)

Fresh jumbo-sized squid grilled with perfect timing to achieve ideal tenderness.

**Ekor Bakar** **RM 72**

Lightly seasoned oxtail, marinated in tamarind and honey, seared over a charcoal grill until smoky and tender.

**Udang Galah Bakar** **RM 98**  
 (per piece)

Lightly seasoned river prawn, grilled just nice to keep its natural sweetness and flavour.

**Lamb Rack** **RM 238**

Approximately 1kg of elegantly seasoned rack of lamb, flavourfully barbecued over a charcoal grill.

**Udang Harimau Bakar Asam Nyonya** **RM 78**

Fresh tiger prawns, marinated in tamarind juice and aromatic spices, grilled to juicy perfection.

# Mains To Share

**Ayam Kapitan** **RM 48**

An aromatic chicken curry dish, cooked with a unique mixture of local herbs and spices. The perfect amalgamation of our multicultural Malaysian roots.

**Ayam Kampung Goreng Lengkuas** **RM 78**  
 (Half)

Organic free-range chicken, carefully boiled and fried in spicy galangal paste, served with crunchy kruk kruk and flavourful belado sauce.

**Daging Salai Lemak Cili Padi** **RM 88**

Smoked beef tenderloin, slow-cooked in creamy coconut milk and aromatic spice paste, flavoured with hot cili padi and fresh turmeric leaves.

**Daging Rendang Tok Wan** **RM 88**

Premium beef tenderloin stewed in creamy coconut, and infused with the rich flavour of local spices, aromatic kerisik, and fresh grated coconut.

**Kambing Kurma** **RM 78**

Tender Australian lamb shank simmered in a creamy spicy sauce, steeped with rich aromas and flavoured with coriander and cumin.

**Kambing Kuzi** **RM 78**

Succulent New Zealand lamb braised until juicy and tender, made with Chef Wan's special kuzi (thick curry) spice powder and premium herbs for an aromatic touch.

**Telur Itik Dalcha** **RM 32**

Duck eggs poached to perfection and cooked in fragrant yellow lentil-based curry stew. The perfect companion to steaming hot rice.

**Udang Galah Rendang Pulau** **RM 98**

Fresh jumbo river prawn, braised perfectly in spicy rendang paste and creamy coconut milk, flavoured with aromatic fresh turmeric and kerisik.

**Udang Harimau**

Fresh tiger prawns perfectly cooked in your preferred style:

**Gulai Lemak Nenas Nyonya** **RM 78**

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

**Kari Hijau Telur Asin** **RM 78**

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

**Sambal Petai** **RM 78**

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

**Masala Berempah** **RM 78**

Cooked in aromatic curry paste spiced with coriander root, cumin, and fennel, with fresh tomatoes for a sweet touch.

**Soft-shell Crab**

Delicious soft-shell crab cooked in your preferred style:

**Kari Hijau Telur Asin** **RM 68**

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

**Crispy Goreng Sri Wangi** **RM 68**

Fragrantly stir-fried with garlic and butter, combined with fresh cili padi for a mouth-watering dish.

**Rice** Served to you at your table, we offer these three choices to go with the delicious dishes: **RM 8** per person  
**Nasi Pandan Delima / Nasi Telur Terengganu / Nasi Putih**

**Sotong**

Fresh, large squid cooked in your choice of style:

**Telur Asin** **RM 68**

Tossed and sauteed with fragrant spices and aromatic salted egg to crispy perfection.

**Kari Berempah** **RM 68**

Cooked in aromatic masala curry paste, with a taste of chilli, and sweet fresh tomatoes.

**Stir-fried in Kicap Pedas** **RM 68**

Lightly peppered and stir-fried with finely chopped garlic, soy sauce, and fragrant curry leaves.

**Sambal Petai** **RM 74**

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** **RM 78**

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

**Bakar Sambal Petai** **RM 86**

Slathered in special sambal chilli paste and baked with aromatic petai, this dish is spicy with just the right touch of sweetness.

**Vegetables**

**Stir-fried Broccoli with Soft Tauhu** **RM 32**

A humble yet satisfying dish of sweet broccoli stir-fried with soft Japanese bean curd, crispy garlic, and assorted mushrooms.

**Terung Sambal Udang** **RM 36**

Creamy eggplant lightly stir-fried in Chef Wan's special sambal paste, this is fragrant, flavourful, and an absolute delight for your tastebuds.

**Deep-fried Bendi and Tempe Berempah** **RM 30**

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** **RM 32**

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

**Peria Goreng Belacan with Scallop** **RM 48**

Bitter melon stir-fried with sambal belacan bursting with umami flavours, and paired generously with sweet scallop meat for a delicious affair.

**Steamed Tauhu with Assorted Mushrooms** **RM 30**

A simple dish of soft, delicate bean curd steamed with assorted mushrooms and drizzled with aromatic and tangy garlic calamansi sauce.



## Desserts

**Cendol De.Wan** RM 22  
A traditional favourite, this shaved ice dessert is infused with rich pandan flavour and Melaka palm sugar syrup, topped with a dollop of rich cendol ice-cream.

**Ais Batu Campur (ABC)** RM24  
A local must-have, get a refreshing bowl of shaved ice generously drizzled with syrup and evaporated milk, mixed with beans and nuts, with a dallop of coconut ice-cream.

**Bubur Pulut Hitam** RM 20  
Black glutinous rice boiled with fresh coconut milk and served with kelapa gula Melaka ice cream, this bowl of sweetness will bring you on a trip down memory lane.

**Bubur Som Som** RM 19  
Soft rice flour pudding, topped with creamy coconut milk and cinnamon-infused palm sugar syrup, this classic Indonesian dessert is the perfect way to end your meal.

**Pisang Gamilan (2pcs)** RM 19  
Sweet pisang emas wrapped in kataifi (a thin vermicelli-like pasta) and deep-fried. Soft on the inside and crispy on the outside, with a side of creamy pandan kaya sauce.

**Nangka Madu Custard** RM 19  
An absolute house favourite, this sweet honey jackfruit pudding is made fresh every morning, topped with fresh jackfruit and caramelized sugar.

**Tapai Daun Getah** RM 20  
A well-loved traditional dessert of sweet preserved glutinous rice, served with a generous serving of kelapa gula Melaka ice cream.

**Buah Buahhan Tempatan** RM 22  
Carefully selected pick of fresh tropical fruits, including the Sarawak pineapple, papaya, watermelon, dragon fruit, and honeydew. Served with citrus yogurt.

**Gelato** RM 16  
A scoop of frozen dessert to finish your meal on the perfect note. Choose from:  
**Ulam Raja / Cendol / Kelapa Gula Melaka / Bunga Kantan / Durian Kerisik** (add RM 4)  
or talk to our friendly staff to find out what other extraordinary flavours are available.

## Something Bubbly

Sparkling concoctions specially created to quench your thirst on a hot day. Try them individually, or order to share.

|   | Glass | Jug   |
|---|-------|-------|
| <b>Mint Lychee Soda</b>                                 | RM 16 | RM 42 |
| Fresh lychee in soda water, with a touch of mint leaves |       |       |

|   |       |       |
|---|-------|-------|
| <b>Spiced Pineapple Tonic</b>                                 | RM 16 | RM 42 |
| Pineapple and hot ginger juice mixed in refreshing soda water |       |       |

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|--|-------|-------|
| <b>Fruity Sangria</b>  | RM 16 | RM 42 |
| A mix of pomegranate, mango, lime and orange juice, fused with non-alcoholic sangria |       |       |

|                      |       |       |
|----------------------|-------|-------|
| <b>Rosey Bandung</b> | RM 15 | RM 38 |
| Rose syrup in milk   |       |       |

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| <b>Rosey Pandan</b>                                      | RM 15 | RM 38 |
| Coconut water and pandan in milk, topped with sweet corn |       |       |

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| <b>Assam Boi Pineapple Mojito</b>                              | RM 16 | RM 42 |
| Pineapple, mint, and lemon assamboi mixed with sparkling water |       |       |

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| <b>HoneyB Berries Mint Fizz</b>                                    | RM 18 | RM 45 |
| A rich mixture of berries fruits with fizzy sparkling honeyB drink |       |       |

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| <b>HoneyB Eden</b>   | RM 18 | RM 45 |
| Lime, mint, a slightly spicy, herbaceous, refreshing bubbly honeyB drink |       |       |

## Something Honest

Real fruits, real juice

|                           |       |
|---------------------------|-------|
| <b>Fresh Fruit Juices</b> | RM 16 |
|---------------------------|-------|

|                       |   |
|-----------------------|---|
| <b>Sunday Morning</b> | Nevel Orange, Sweet Pineapple, Guava, Mint Leaf |
|-----------------------|---|

|                   |                            |
|-------------------|----------------------------|
| <b>Ever Green</b> | Celery, Guava, Green Apple |
|-------------------|----------------------------|

|                       |                                       |
|-----------------------|---------------------------------------|
| <b>Golden Passion</b> | Sweet Pineapple, Passion Fruit, Guava |
|-----------------------|---------------------------------------|

|                    |                                  |
|--------------------|----------------------------------|
| <b>Mango Tango</b> | Mango, Passion Fruit, Fuji Apple |
|--------------------|----------------------------------|

|                  |                                     |
|------------------|-------------------------------------|
| <b>Pink Lady</b> | Pitaya (Dragon Fruit), Pear, Grapes |
|------------------|-------------------------------------|

|                     |                    |
|---------------------|--------------------|
| <b>Double Green</b> | Guava, Green Apple |
|---------------------|--------------------|

|                      |                          |
|----------------------|--------------------------|
| <b>Dancing Mango</b> | Mango, Fuji Apple, Guava |
|----------------------|--------------------------|

|                     |   |
|---------------------|---|
| <b>Happy Dragon</b> | Pitaya (Dragon Fruit), Strawberry, Fuji Apple |
|---------------------|---|

|                      |       |
|----------------------|-------|
| <b>Fresh Coconut</b> | RM 14 |
|----------------------|-------|

## Something Fizzy

Flavoured and classic carbonated drinks

|                    |  |       |
|--------------------|--|-------|
| <b>Soft Drinks</b> |  |       |
| Coca-Cola          |  | RM 8  |
| Coca-Cola Light    |  | RM 8  |
| Sprite             |  | RM 8  |
| Soda Water         |  | RM 8  |
| HoneyB             |  | RM 10 |

|                            |       |       |
|----------------------------|-------|-------|
| <b>Bottled Water</b>       |       |       |
| Mineral Water- Spritzer    |       | RM 6  |
| Acqua Panna                | 750ml | RM 18 |
| San Pellegrino (sparkling) | 750ml | RM 18 |

## Something Brewed

Fresh from our café

|                 | Hot  | Cold |
|-----------------|------|------|
| <b>Espresso</b> | RM 8 | -    |

|                   |       |       |
|-------------------|-------|-------|
| <b>Long Black</b> | RM 10 | RM 12 |
|-------------------|-------|-------|

|              |       |       |
|--------------|-------|-------|
| <b>Latte</b> | RM 13 | RM 15 |
|--------------|-------|-------|

|                  |       |       |
|------------------|-------|-------|
| <b>Cappucino</b> | RM 13 | RM 15 |
|------------------|-------|-------|

|                   |       |       |
|-------------------|-------|-------|
| <b>Mochachino</b> | RM 13 | RM 15 |
|-------------------|-------|-------|

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|--|-------|-------|
| <b>De.Wan Coffee</b>   | RM 13 | RM 15 |
| An exclusive De.Wan coffee with a generous dash of creamy milk |       |       |

|   |       |       |
|---|-------|-------|
| <b>Melaka Latte</b>                                   | RM 13 | RM 15 |
| Your favourite latte with a touch of rich gula Melaka |       |       |

|   |       |       |
|---|-------|-------|
| <b>Honey Latte</b>                            | RM 13 | RM 15 |
| A smooth latte naturally sweetened with honey |       |       |

## Something Floral

Select premium dehydrated flower teas

|                            | Pot   |
|----------------------------|-------|
| <b>Blooming Flower Tea</b> | RM 28 |

Beauty in a cup, take in a deep breath to experience the heavenly scents of fresh flowers

|   |       |
|---|-------|
| <b>Butterfly Pea Tea</b>  | RM 25 |
| An earthy, woody tea with an exquisite blue tinge and distinct floral aroma |       |

|  |       |
|--|-------|
| <b>Lemongrass Ginger Tea</b>   | RM 25 |
| Fragrant and aromatic, this is a refreshing citrus-flavoured tea with a slight trace of ginger |       |

|  |       |
|--|-------|
| <b>Harney &amp; Sons (Exclusive Teas)</b>  | RM 12 |
| Chamomile / Dragon Pearl Jasmine / Green Tea Mint / Pomegranate Oolong / Earl Grey Supreme / English Breakfast |       |

## Something For Everyone All-Time Favourites

|                         | Hot   | Cold  | Hot | Cold |
|-------------------------|-------|-------|-----|------|
| <b>Chocolate</b>        | RM 13 | RM 15 |     |      |
| <b>Teh Tarik</b>        | RM 8  | RM 10 |     |      |
| <b>Lemon Tea</b>        | RM 8  | RM 10 |     |      |
| <b>Peach Tea</b>        | RM 8  | RM 10 |     |      |
| <b>Honey Lemon</b>      | RM 8  | RM 10 |     |      |
| <b>Honey Lemongrass</b> | -     | RM 13 |     |      |

De. Wan 1958

by Chef Wan

An exquisite  
**BUKA PUASA BUFFET**  
BY CHEF WAN

26<sup>TH</sup> MARCH – 20<sup>TH</sup> APRIL 2023

6.30pm – 9.30pm daily | The LINC KL, Bangi Resort Hotel & BSC Bangsar

## BUFFET MENU

### APPETIZERS

#### KERABU ULAMAN KAMPUNG (Rotation)

Ulam-ulaman, Aneka Kerabu Dewan, Kerabu Laktok, Kerabu Kacang Botol Kerang, Kerabu Daging, Kerabu Ayam Nyonya, Gado-gado, Pasembur, Pecal, Pamelos Salad, Mango Salad, Papaya Salad, Urup Nangka, Kerabu Jantung Pisang

#### WARUNG KERABU KAMPUNG (Rotation)

Kerabu Pucuk Paku Kerang, Rojak Buah-buahan, Rojak Betik Trengganu

#### WARUNG ENAM KAKI

**Pani Puri:** Potato Aloo Masala, Raita, Tabouleh Salad, Onion, Lemon, Boondi  
**Sauce:** Meetha Pani (air asam) dan Theeka Pani (mint sauce)

#### WARUNG PASAR BESAR

**Kerang Rebus:** Limau Nipis, Air Asam, Bawang Putih Jeruk, Sauce Chili Bawang, Goreng Pisang Muda Rebus, Ulaman, Local Lettuce, Cucumber

#### WARUNG MUAR

**Kacang Pool Istimewa & Roti Mariam Goreng:** Roti Benggali Bakar & Butter Telur Mata, Lamb Curry Masala Cincang, Cili Hijau, Bawang Goreng, Bawang Besar, Daun Sup & Kacang Kuda Humus

#### SAMBAL COLIK (Condiments & Local Dipping)

Sambal Belacan, Tempoyak, Sambal Pudina, Sambal Manga, Cincaluk, Budu Acar Buah, Jelatah, Acar Rampai, Acar Mempelam, Acar Bawang Putih, Sambal Cili Hijau, Sambal Cili Merah, Sambal Hitam

#### SAMPINGAN (Side dishes)

**Jeruk Buah:** Cermai, Kedondong, Betik, Jambu, Manga, Angur, Bacang, Ikan Masin Tanjung Dawai, Ikan Bilis Kacang Tanah Sambal, Keropok Malinjo, Empeyek

#### WARUNG TOK' WAN

Aneka Bubur Lambuk, Bubur Manado, Bubur Lambuk Pahang, Bubur Aneka

#### WARUNG TRADISI

Lemang Buluh Pak Ujang, Ketupat Daun Palas, Serunding Ayam & Serunding Daging

#### WARUNG SUP (Rotation)

Soto Ayam & Condiments, Sup Ekor, Tomyam Sup, Sup Kambing, Sup Ikan Halia Muda, Sup Ketam Singgang

#### WARUNG SATAY

Satay Campur: Chicken & Beef with Condiment & Peanut Sauce

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**BUFFET MENU**

**MAIN COURSE**

**WARUNG BAKAR-BAKAR** (Rotation)

Peha Kambing Bakar, Portuguese Baked Fish, Pari Bakar, Tilapia Bakar, Sotong Putih & Kerang Bakar, Ayam Dara Gesek (Fried Chicken Javarian, Tauhu, Tempe, Cabbages, Long Beans, Sambal Gesek)

**WARUNG MEE** (Rotation)

Kari Laksa Nyonya Bibik Neo with Condiments, Mee Rebus Che'Ani Daging / Udang, Laksa Siam with Condiments, Laksa Johor, Penang Hokkien Mee, Bihun Sup, Laksa Penang

**WARUNG BAZAR**

Whole Peha Lembu Panggang Bakar Air Asam Kerisik Madu Tualang  
(Air Asam, Sambal Hijau, Sambal Tempoyak, Sambal Kicap)

**WARUNG AYAM DARA ASAM GARAM COLIK**

Fried Chicken Javarian, Tauhu, Tempe, Cabbages, Long Beans, Sambal Gesek

**ANEKA NASI** (Rotation)

Nasi Pandan Delima, Nasi Lamuni, Nasi Kerabu, Nasi Ulam Diraja, Nasi Tomato, Nasi Bokhori, Nasi Ambang, Nasi Ayam Percik, Nasi Pulao Kabuli, Nasi Lemuni, Nasi Bunga Talang, Nasi Ayam, Kuzi Merah, Prawn Beriani, Nasi Putih, Nasi Kerabu, Nasi Telur, Mee Mamak, Bihun Tonggek

**WARUNG ANEKA GULAI PERIUK TANAH** (Rotation)

Asam Pedas Pari, Patin Tempoyak, Gulai Lemak Itik Salai Kayu Rambutan, Kari Ikan Bendi, Daging Salai Lemak Cili Padi, Pajeri Nenas, Gulai Pisang Muda, Dalca

**SANTAPAN PANAS** (Rotation)

Ayam Kalio Nanas, Ayam Kuah Kacang, Ayam Badam Pudina, Ayam Kicap Manis Berempah, Ayam Rendang, Ayam Kapitan, Ayam Lemak Cili Padi, Kambing Kuzi, Kambing Gulai Kawah, Opor Kambing, Kambing Kicap Pedas, Sotong Sambal Belacan Kering Petai, Sotong Hitam Chedah, Udang Harimau Lemak Nyonya/ Gulai Udang Harimau Tempoyak/ Udang Kari Pisang Muda, Ketam Masala, Siput Sedut Daun Kari / Lala Daun Kari, Daging Rendang/ Daging Opor Hijau/ Daging Hitam Manis/ Daging Tetel Asam Pedas / Kefta Bebola Daging / Opor Telur/ Ikan Semilang Goreng Berlada, Otak-otak Kukus, Telur Bungkus Betawi

**SAYURAN HARIAN SEGAR** (Rotation)

Sayur Labu Lemak Putih/ Pucuk Ubi Tempoyak, Nyonya Terung Sambal, Sayur Campur, Sambal Goreng Kacang Botol, Sambal Goreng Pengantin, Sayur Lodeh, Sayur Dalca, Sayur Goreng Daun Murungai, Sayur Keladi Asam, Broccoli Tauhu Lembut, Peria Goreng Ikan Masin

**WARUNG NELAYAN** (Rotation)

Udang Galah Sg Perak: Rendang Minangkabau, Kalio, Lemak Nenas Nyonya, Masak Lemak Cili Padi

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**BUFFET MENU**

**DESSERTS & DRINKS**

**DESSERTS**

Pengat Nangka, Bubur Cha-cha, Pulut Hitam, Bubur Kacang Durian,  
Pengat Pisang, Bubur Jagung

**WARUNG GORENGAN** (Rotation)

Aneka Cucur: Jemput jemput Pisang, Cucur Udang, Cucur Jagung, Cucur Bilis  
Jemput jemput Labu, Otak-otak Serai, Ayam Daun Kucai, Yam Pear, Golden Shrimp Roll,  
Fried Wantan, Tauhu Ayam Gulung Telur Asin

**KUIH-MUIH TRADITIONAL** (Rotation)

Sri Kaya Nangka, Sri Kaya Labu, Nagasari, Agar-agar Pandan, Som-som,  
Onde-onde, Lompat Tikam, Sira Palembang, Nekbat, Tahi Itik, Pudding Di Raja,  
General Mabuk, Putri Mandi, Badak Berendam, Kueh Jongkong

**MALAY COOKIES**

Kuih Loyang, Kuih Bahulu, Kuih Peneram, Kuih Makmur,  
Kuih Siput, Kuih Tiram, Kuih Tart Nenas, Kuih Batang Buruk,  
Kuih Suji, Kuih Putu Beras

**ICE CREAM**

Vanilla, Chocolate, Ais Potong, Ais Kerim Malaysia

**WARUNG BUAH KAYU** (Freshly cut tropical fruits)

Watermelon, Honeydew, Guava, Water Guava, Starfruits, Pineapple, Papaya, Mango,  
Strawberry, Rock Melon, Green & Red Grape

**DRINKS** (Rotation)

Air Tebu, Air Longan, Air Sirap Selasih, Air Bandung, Air Jagung, Roselle, Mata Kucing,  
Kopi Kampung dan Teh Tarik

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# Vegetarian Set Menu

**RM88<sup>++</sup>** per pax

## Starter

**Popia Goreng Sayuran**

## Main

**Terung Air Asam**

**Dalcha Sayuran**

**Raita and Pineapple Chutney**

## Rice

**Nasi Pandan Delima**


## Dessert

**Fresh Tropical Fruits**

**Bubur Som Som**

Curated by Datuk Dr. Chef Wan

*Chef Wan*



*De. Wan* 1958  
by Chef Wan

# High Tea

Set Menu

**RM188<sup>\*\*</sup>** 2 pax

**RM288<sup>\*\*</sup>** 4 pax

### 3 TIER LOVE

(Tastings)

Satay Ayam, Lontong Kering Parit Jawa,  
Tauhu Betawi Ayam, Popiah Basah, Mantau Sambal,  
Udang Kataifi, Karipap Keledek & Jemput Pisang,  
Som Som & Dadih, Assorted Malay Kuih, Fruits

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### AFTERNOON CANOODLING

(Choose 2 or 4)

Nyonya Curry Laksa  
Wantan Mee Sup Tulang

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### SWEET TOOTH

Kelapa Selasih Longan

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### BY THE POT (Choose any 1 or 2)

Blooming Flower Tea / Butterfly Pea /  
Lemon Grass Ginger Tea /  
Dragon Pearl Jasmine / Chamomile /  
Green Tea Mint / Pomegranate Tea /  
Earl Grey Supreme / English Breakfast

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### FRESH FRUIT JUICES

(Choose any 2 [add RM29<sup>\*\*</sup>] or 4 [add RM58<sup>\*\*</sup>])

#### Sunday Morning

(Nevel Orange, Sweet Pineapple, Guava, Mint Leaf)

**Ever Green** (Celery, Guava, Green Apple)

**Golden Passion** (Sweet Pineapple, Passion Fruit, Guava)

**Mango Tango** (Mango, Passion Fruit, Fuji Apple)

**Pink Lady** (Pitaya (Dragon Fruit), Pear, Grapes)

**Double Green** (Guava, Green Apple)

**Dancing Mango** (Mango, Fuji Apple, Guava)

**Happy Dragon** (Pitaya (Dragon Fruit), Strawberry, Fuji Apple)

Prices are subject to 10% service charge & 6% SST.



## Malaysia Tea Delight Menu

2.30 pm - 4.00 pm (Monday to Friday)

3.00 pm – 5.00 pm (Public Holiday, Sat & Sun)

 **Cucur Udang** RM 36

Fresh tiger prawns, dried shrimps, bean sprouts, and chives, deep-fried to crispy perfection. Dip these traditional golden fritters into Chef Wan's signature sauce and our special peanut sauce for the perfect afternoon snack.

**Tauhu Betawi Ayam De.Wan** RM 28

Tofu dish which is stuffed with fillings and fried until crisp, making it different from a generic bland and plain tofu.

**Aneka Satay** RM 38 (Chicken) / RM 42 (Beef) / RM 40 (Mixed)

A prime selection of juicy charcoal-grilled chicken and/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.

**Popiah Goreng** RM 38

Crunchy glass noodles, chopped prawns, and mushrooms rolled into a crispy thin wrap with strips of sweet chestnut, carrot, and turnip, served with Chef Wan's special red chilli plum sauce.

**Nasi Delima Pandan with Ayam Percik** RM 42

Cooked with juicy pomegranate and beetroot juice reduction, then tossed with crispy lemongrass, this aromatic rice is served with savoury ayam percik for a mouth-watering meal.

 **Nyonya Curry Laksa** RM 36

Nyonya Curry Laksa is a dish that's full of flavours—slightly creamy soup infused with coconut milk, the spiciness of the chilli and fragrance of spices; a dish which is never fails to satisfy.

**Wantan Mee Sup Tulang** RM 38

Wanton noodle serve with beef bone soup which is cooked with herbs and spices, fusing into one with the beef flavour that exerts itself from the bones.

 **Daging Rendang Tok Wan** RM 46

Premium beef tenderloin stewed in creamy coconut, and infused with the rich flavour of local spices, aromatic kerisik, and fresh grated coconut. Served with pulut kuning (glutinous yellow rice).

 **Sup Tulang Kambing Merah** (Single Serving) RM 36

Premium Australian lamb marrowbone (gearbox), slow cooked in aromatic broth flavoured with local spices, served with homemade roti on the side.



De. Wan <sup>1958</sup>  
by Chef Wan  
Family Sets

**RM458<sup>++</sup>**

4 pax - 5 pax

*Starter*

**Kerabu Pomelo with Crispy Prawn Cheeks  
Satay Ayam With Condiments**

*Main*

**Live Sea Bass Asam Pedas (Whole)  
Kambing Kuzi  
Chef Wan's Spring Chicken Panggang  
Sotong Kari Hijau Telur Asin  
Peria Goreng Ikan Masin**

*Rice*

(Your choice/ all of 3 types of rice – free flow)

**Nasi Pandan Delima  
Nasi Telur Terengganu  
Nasi Putih**

*Dessert*

**Fresh Tropical Fruits**

**RM688<sup>++</sup>**

4 pax - 5 pax

*Starter*

**Kerabu Pucuk Paku with Kerang  
Ayam/ Daging/ Mix Satay With Condiments**

*Soup*

**Sup Ketam Singgang & Homemade Roti**

*Main*

**Live Jenahak Bakar (Whole)  
Ayam Kapitan  
Daging Rendang Tok Wan  
Udang Sambal Petai  
Stir-fried Broccoli with Soft Beancurd**

*Rice*

(Your choice/ all of 3 types of rice – free flow)

**Nasi Pandan Delima  
Nasi Telur Terengganu  
Nasi Putih**

*Dessert*

**Fresh Tropical Fruits  
Nangka Madu Custard**

Curated by Datuk Dr. Chef Wan *Chef Wan*

De.Wan 1958  
by Chef Wan Set Menu

**SET A | RM1088<sup>++</sup>**

8 pax – 10 pax

*Starter*

Satay Ayam  
Rojak Buah Istimewa  
Crispy Kuih

*Main*

Live Sea Bass Bakar  
Air Asam Madu  
Kambing Kurma Berkentang  
Stir-fried Sotong  
with Curry Leaves  
Chef Wan's  
Spring Chicken Panggang  
Deep Fried Bendi &  
Tempe Berempah

*Rice*

(Your choice/ all of 3 types of rice – free flow)

Nasi Pandan Delima  
Nasi Telur Terengganu  
Nasi Putih

*Dessert*

Fresh Tropical Fruits  
Pulut Hitam De.Wan

**SET B | RM1588<sup>++</sup>**

8 pax – 10 pax

*Starter*

Ayam/ Daging/ Mix Satay  
Kerabu Latok Tiram Dewan

*Soup*

Sup Tulang Kambing Merah &  
Homemade Roti

*Main*

Live Sea Bass Asam Pedas  
Daging Salai Lemak Cili Padi  
Jumbo Sotong Bakar with  
Sambal Colik  
Udang Masala Berempah  
Ayam Kapitan  
Terung Sambal Udang

*Rice*

(Your choice/ all of 3 types of rice – free flow)

Nasi Pandan Delima  
Nasi Telur Terengganu  
Nasi Putih

*Dessert*

Fresh Tropical Fruits  
Bubur Som Som

**SET C | RM1788<sup>++</sup>**

8 pax – 10 pax

*Starter*

Ayam/ Daging/ Mix Satay  
Cucur Udang  
Kerabu Pomelo with  
Crispy Prawn Cheeks

*Soup*

Sup Ketam Singgang &  
Homemade Roti

*Main*

Live Ikan Jenahak Steamed  
in Nyonya Style  
Daging Rendang Tok Wan  
Telur Itik Dhalca  
Sotong Sambal Petai  
Udang Kari Hijau Telur Asin  
Ayam Kampung Goreng Lengkuas  
Peria Goreng Ikan Masin

*Rice*

(Your choice/ all of 3 types of rice – free flow)

Nasi Pandan Delima  
Nasi Telur Terengganu  
Nasi Putih

*Dessert*

Fresh Tropical Fruits  
Pisang Gamilan

**SET D | RM2088<sup>++</sup>**

8 pax – 10 pax

*Starter*

Ayam/ Daging/ Mix Satay  
Special Fried Popiah &  
Rojak Buah Istimewa

*Soup*

Sup Tulang Kambing Merah &  
Homemade Roti

*Main*

Live Grouper Estuary  
Cooked in Your Choice of Style - 1.2kg  
(Steamed with Superior Soya Sauce/  
Steamed Garlic Lime/  
Deep Fried Sambal Petai Berlado)  
Udang Harimau Lemak Nyonya  
Ketam Lembut Goreng Seri Wangi  
Chef Wan's Spring Chicken Panggang  
Daging Salai Lemak Cili Padi  
Lamb Rack Bakar Air Asam Madu  
Stir-fried Broccoli with Soft Beancurd

*Rice*

(Your choice/ all of 3 types of rice – free flow)

Nasi Pandan Delima  
Nasi Telur Terengganu  
Nasi Putih

*Dessert*

Fresh Tropical Fruits  
Nangka Madu Custard