





Mains To Share

 Ayam Buah Keluak An aromatic chicken curry dish cooked with earthy buah keluak nuts and a unique mixture of local herbs and spices, this specialty dish is a nod to our shared multicultural roots.	RM 48
 Ayam Kampung Rendang Pulau Organic free-range chicken, cooked in spicy rendang paste and creamy coconut milk, flavoured with fresh turmeric and kerisik.	RM48
Ayam Masak Tomato and Prune Mildly spiced chicken pieces cooked in a rich chilli paste with fresh tomatoes and prunes. An all-time Malaysian favourite.	RM48
 Daging Besamah Juicy beef tenderloin slow cooked in curry paste and aromatic spices, this is a tender meat dish steeped in tradition from the North (Kedah).	RM98
 Daging Dendeng Lightly seasoned tender beef slices infused with aromatic and flavourful spices, fried to mouth-watering perfection.	RM98
 Short Ribs Asam Pedas Prime beef ribs braised in spicy tamarind sauce infused with ground local spices, and cooked with eggplant and okra, for a mouth-watering feast.	RM98
Kambing Kurma Tender Australian lamb simmered in creamy spicy sauce, steeped with rich aromas, and flavoured with coriander and cumin.	RM68
 Lamb Shank Opor Hijau Australian lamb shank braised in creamy coconut milk, green chillies, and aromatic spice paste, with pea eggplants and Thai basil leaves for added flavour.	RM88
Telur Itik Masak Lemak Cili Padi Duck eggs simmered in spice-infused coconut cream and cili padi for an excellent spicy dish.	RM32
 Gulai Itik Serati with Jackfruit Muscovy duck meat braised in an aromatic spice paste and served in a simmering claypot with young jackfruit pieces and kerisik, in Pantai Timur style.	RM98

Ayam Mutiara (Guinea Fowl)	
Each dish is prepared with half of a whole guinea fowl.	
 Ayam Mutiara Salai Lemak Cili Padi Juicy guinea fowl meat smoked and slow cooked in coconut milk and spice paste, flavoured with spicy cili padi and fresh turmeric leaves.	RM88
 Ayam Mutiara Percik Guinea fowl meat marinated and flavoured with Chef Wan's signature blend of spices, and charcoal-grilled to juicy perfection.	RM88









Udang Harimau	
Fresh tiger prawns cooked in your preferred style:	
 Gulai Lemak Kalio Slow cooked in creamy coconut milk, yellow turmeric, and galangal, for a thick golden gulai.	RM78
Goreng Masam Manis Deep-fried and served on a sizzling hotplate, doused with sweet-and-sour sauce and jackfruit.	RM78
Kari Hijau Telur Asin Sauteed in aromatic green curry sauce, enhanced further with salted egg.	RM78
 Udang Steamed Aneka Rasa Steamed for freshness, drizzled with special sauce and topped with amazing flavours: shredded ginger, cili padi, lemongrass, coriander root, and tomato cubes.	RM78
Sambal Petai Cooked with petai in special sambal chilli paste, this dish is perfectly spicy with a touch of sweetness.	RM82
Udang Kari De.Wan 1958 Cooked in a rich spice-infused paste, and paired with brinjal and okra, for a creamy curry dish.	RM78
 Sambal Berlado Buah Kedondong Lightly seasoned and fried to a crispy perfection, served with spicy and tangy sambal cili padi and ambarella.	RM78

Sabah Lobster	
Fresh Sabah lobster, cooked in your preferred style:	
 Gulai Lemak Kalio Slow cooked in creamy coconut milk, yellow turmeric, and galangal, for a thick golden gulai.	RM138
Rendang Pulau Braised in spicy rendang paste and creamy coconut milk, flavoured with aromatic fresh turmeric and kerisik.	RM138
Bakar Air Asam Madu Marinated in tamarind juice and aromatic spices, then grilled to juicy perfection.	RM138

Udang Kara Ketak (Slipper Lobster)	
Fresh slipper lobster, cooked in your preferred style:	
Goreng Cili Kering Sauteed in fragrant sambal paste, infused with dried chillies, ginger, onions, and garlic.	RM108
 Bakar Air Asam Madu Marinated in tamarind juice and aromatic spices, then grilled to juicy perfection.	RM108
Gulai Lemak Kalio Slow cooked in creamy coconut milk, yellow turmeric, and galangal, for a thick golden gulai.	RM108

Mains To Share





Sotong	
Fresh, large squid cooked in your choice of style:	
Kari Hijau Telur Asin Sauteed in aromatic green curry sauce, enhanced further with salted egg.	RM78
 Kari De.Wan 1958 Cooked in a rich spice-infused paste, and paired with brinjal and okra, for a creamy curry dish.	RM78
Goreng Masam Manis Deep-fried and served on a sizzling hotplate, doused with sweet-and-sour sauce and jackfruit.	RM78
Goreng Kunyit Sauteed with fresh turmeric root, lemongrass, and cili padi, and flavoured with Thai basil.	RM78
 Sambal Petai Cooked with petai in special sambal chilli paste, this dish is perfectly spicy with a touch of sweetness.	RM82
Sotong Lemak Cili Padi Simmered in spice-infused coconut cream and spicy cili padi for an excellent spicy dish.	RM78
Ketam Lembut	
Soft-shell crab cooked in your choice of style:	
Kari Hijau Telur Asin Sauteed in aromatic green curry sauce, enhanced further with salted egg.	RM68
 Goreng Masam Manis Deep-fried and served on a sizzling hotplate, doused with sweet-and-sour sauce and jackfruit.	RM68
Sambal Petai Cooked with petai in special sambal chilli paste, this dish is perfectly spicy with a touch of sweetness.	RM68

Fish Fillet (Seabass)	
Succulent fish fillet prepared in your choice of style:	
 Fillet Asam Pedas Simmered with okra, coriander, and fresh tomatoes in Chef Wan's homemade spicy tamarind paste.	RM78
Goreng Masam Manis Deep-fried and served on a sizzling hotplate, doused with sweet-and-sour sauce and jackfruit.	RM78
 Steamed Aneka Rasa Steamed fish fillet, drizzled with special sauce, and topped with amazing flavours: shredded ginger, cili padi, lemongrass, coriander root, and tomato cubes.	RM78
Vegetables	
 Nyonya Chap-Chai A satisfying plateful of dried lily buds, cauliflower, and crunchy carrots, stir-fried with dried shrimp and black fungus mushrooms.	RM32
Terung Sambal Udang Creamy eggplant lightly stir-fried in Chef Wan's special sambal paste, for a delightfully fragrant and flavourful dish.	RM38
 Cendawan Kukur Lemak Cili Padi  Meaty cendawan kukur (split gill mushrooms) simmered in spice-infused coconut cream and cili padi, creating a spicy dish with a dash of umami.	RM38
Bendi Goreng Jintan Halus  A simple yet satisfying dish of fresh okra full of flavourful spices, sauteed with cumin, fennel, coriander root, onions, and tomatoes.	RM32
 Tempe Goreng Petai Ikan Bilis Fermented soybeans stir-fried generously with petai and spicy sambal with anchovies, this is a dish that's both tasty and healthy.	RM38
 Pajeri Nanas Terung Muda A Northern Malaysian sweet curry dish of sweet pineapple slices cooked with brinjal in creamy coconut milk and thick curry paste.	RM32
 Asparagus Rendang Serunding Ayam Fresh asparagus sauteed with richly spiced rendang sauce until crisp-tender, topped with a generous amount of chicken floss.	RM48

Bakar Bakar

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

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 Kicap** (Traditional sweet soy sauce sambal)

Jumbo Sotong Fresh jumbo-sized squid grilled with perfect timing to achieve ideal tenderness.	RM 88 (per piece)	 Short Ribs Bakar Madu Lightly seasoned short ribs, marinated in tamarind and honey, and seared over a charcoal grill .	RM 108
 Ekor Bakar Lightly seasoned oxtail, marinated in tamarind and honey, seared over a charcoal grill until smoky and tender.	RM 78	Slipper Lobster Fresh slipper lobster, marinated in tamarind juice and aromatic spices, grilled to juicy perfection	RM 108
Udang Bakar Sambal Petai Fresh and sweet prawns baked with petai in special sambal chilli paste.	RM 88	 Campur-Campur Tasting Platter Grilled short ribs, slipper lobster, lamb rack, chicken drumstick, and jumbo squid, served with ulam, pineapple chutney, and 3 types of dipping sauces.	RM 298
 Lamb Rack Approximately 1kg of elegantly seasoned rack of lamb, flavourfully barbecued over a charcoal grill.	RM 298		

Rice

Served to you at your table, we offer these three choices to go with the delicious dishes:
Nasi Pandan Delima / Nasi Bunga Telang / Nasi Putih

RM 8 per person

Side Dishes

<p>Ayam Goreng Kid Style RM 38</p> <p>The original fried chicken, crunchy and juicy, just the way the kids (and adults!) like it.</p>	<p>Ulaman Desa Sambal Tempoyak RM28</p> <p>A variety of ulaman kampung such as banana blossoms, ulam raja, and selom leaves, served with sambal tempoyak.</p>
<p>Nasi Goreng Malinja Kid Style RM36</p> <p>Simple yet tasty Chinese-style fried rice, served with chicken satay, fried egg, and keropok losong Terengganu.</p>	<p>Ikan Pekasam and Jeruk Maman RM32</p> <p>Traditional dish of freshwater fish fermented with brown rice, paired with salted pickled maman</p>
<p>Telur Dadar Cili Bawang RM18</p> <p>A local Malay-style omelette fried with cut onions and chillies, served with sambal belacan dipping sauce.</p>	<p>Mantou (V) RM12</p> <p>Plain mantou fried to a golden brown, this is perfect to go with any dish, especially savoury sauces.</p>
<p>Sambal Petai Bawang RM28</p> <p>Onions and petai cooked in special sambal chilli paste, this is a must-have addition to your meal.</p>	<p>Chakoi (V) RM16</p> <p>Also known as Youtiao, or Yu Char Kway, these long golden-brown fried breadsticks are simply too good to miss.</p>

Desserts

<p>Cendol De.Wan (V) RM16</p> <p>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.</p>	<p>Wajik Ais Kerim Kelapa (V) RM18</p> <p>Also known as pulut manis, this sweet glutinous rice dessert is rich in durian flavour, and served with coconut ice-cream on the side.</p>
<p>Ais Batu Campur (ABC) (V) RM18</p> <p>A refreshing bowl of shaved ice generously drizzled with syrup and evaporated milk, mixed with beans and nuts, and topped with coconut ice-cream.</p>	<p>Pulut Hitam (V) RM18</p> <p>Thick black glutinous rice boiled with fresh coconut milk, served with kelapa gula Melaka ice-cream, this bowl of sweetness will bring you on a trip down memory lane.</p>
<p>Som-Som (V) RM18</p> <p>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.</p>	<p>Local Fruits (V) RM26</p> <p>Carefully selected pick of fresh tropical fruits, including the Sarawak pineapple, papaya, watermelon, dragon fruit, and honeydew. Served with citrus yogurt.</p>
<p>Chilled Coconut Kastad (V) RM26</p> <p>This house favourite is a simple yet refreshing coconut custard dessert, made fresh every morning and served chilled .</p>	<p>Gelato (V) RM16</p> <p>A scoop of frozen dessert to finish your meal on the perfect note. Choose from:</p> <ul style="list-style-type: none"> • Ulaman • Cendol • Durian Kerisik (add RM4) • Kelapa Gula Melaka • Bunga Kantan <p>or talk to our friendly staff to find out what other extraordinary flavours are available.</p>
<p>Bubur Cha-Cha (V) RM16</p> <p>A colourful ensemble of tapioca noodles, steamed yam and sweet potato cubes, cooked in sweet coconut milk with sago and brown cane sugar .</p>	
<p>Nangka Madu Ais Kepal (V) RM16</p> <p>A sweet shaved ice ball dessert in honey jackfruit compote, with chia seeds, attap seeds, and a dash of cardamom seed powder and lemon.</p>	
<p>Puding DiRaja (V) RM18</p> <p>Popular in Pahang, this is a rich dessert made with egg yolks cooked in sugar syrup, and served with sweet vanilla custard sauce.</p>	

Appetizer

<p>Aneka Satay</p> <p>RM 42 (Chicken) RM 46 (Beef) RM 50 (Lamb) RM 48 (Mixed)</p> <p>A selection of juicy charcoal-grilled chicken, beef, or lamb skewers, served with a spread of traditional steamed rice cakes, fresh cucumber slices, and red onions.</p>	<p>Chef Wan's Platter (Chicken Satay, Pomelo Salad, Pucuk Paku & Keropok Losong) RM 98</p> <p>A generous sampling to start your meal: juicy charcoal-grilled chicken skewers, refreshing pomelo salad, sweet kerabu pucuk paku and crispy keropok losong Terengganu.</p>
<p>Cucur Udang RM 38</p> <p>Fresh tiger prawns, dried shrimps, beansprouts, and chives, deep-fried to crispy delight and paired perfectly with our special peanut sauce.</p>	<p>Satar Ikan and Pepes Ayam RM 38</p> <p>Grilled fish cakes and aromatic chicken pepes (otak-otak), served with a side of fresh kerabu banana blossom and beansprouts.</p>
<p>Colek-Colek with Ulaman Desa RM 98</p> <p>Mouth-watering deep-fried fritters of ikan kembung, squid, prawn, soft-shell crab, and keropok losong, combined with ulaman kampung, served with sambal manis Gula Melaka and tempoyak.</p>	

Salad

<p>Kerabu Pucuk Paku with Kerang RM 42</p> <p>Sweet pucuk paku, aromatic bunga kantan and fleshy cockles mixed in Chef Wan's special kerabu sauce, a touch of lime and fragrant kerisik.</p>	<p>Kerabu Pomelo with Soft-Shell Crab RM48</p> <p>Juicy pomelo pieces, crunchy dried shrimps, and juicy soft-shell crab tossed with special tangy and refreshing lime-zipped kerabu dressing.</p>
<p>Cik Ani's Tauhu Istimewa (V) RM32</p> <p>Deep-fried bean curd cubes, topped with beansprouts, refreshing cucumber strips, quail eggs and crispy crackers, served with our traditional creamy peanut sauce.</p>	<p>Kerabu Mango with Crispy Salmon Skin RM 32</p> <p>Sweet and tangy young apple mango slices, paired with deep-fried crispy salmon skin, tossed in spicy cili padi asam boi dressing.</p>

Soup

<p>Sup Kambing Merah (Single Serving) RM 38</p> <p>Premium Australian lamb (gearbox) slow cooked in aromatic broth bursting with local spices and flavour.</p>	
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Live Fish

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

Ikan Ketutu (Soon Hock or Marble Goby)	RM 488 (1-1.2kg)
Kerapu Harimau Estuary (Grouper)	RM 258 (1-1.2kg)
Lambang Patin (Silver Catfish)	RM 198 (1-1.2kg)
Ikan Jenahak (Silver Snapper)	RM 198 (1-1.2kg)
Ikan Siakap (Sea Bass)	RM 178 (1-1.2kg)
Ikan Tilapia Merah (Red Tilapia)	RM 98 (1-1.2kg)
Ikan Nyok-nyok (Bigeye Trevally)	RM 158 (1-1.2kg)
Ikan Jelawat/ Ikan Sultan (Hoven's Carp)	RM 108 (1-1.2kg)
Ikan Senangin (Threadfin)	RM 168 (1-1.2kg)
Ikan Tenggiri (Mackerel)	RM 168 (1-1.2kg)
Tong Seng (Australian Red Garoupa)	RM 328 (1-1.2kg)

Cooking Styles

<p>Steamed Aneka Rasa</p> <p>Steamed for freshness, drizzled with special sauce, and topped with amazing flavours: shredded ginger, cili padi, lemongrass, coriander root, and tomato cubes.</p>

Deep-fried Sambal Berlado

Lightly seasoned then deep-fried to a crispy perfection, and served with spicy cili padi sauce.

Masak Lemak Cili Padi Kampung

Simmered in a rich coconut cream, an aromatic blend of spices and hot cili padi.

Bakar served with Three Choices of Sambals

Barbecued over a charcoal grill and served with three choices of Chef Wan's signature dipping sauces.

Goreng Masam Manis

Deep-fried and served on a sizzling hotplate, generously doused with sweet-and-sour sauce and jackfruit.

Asam Pedas

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

Gulai Tempoyak

Slow cooked in creamy coconut milk and aromatic tempoyak, a perfect complement to your choice of rice.

Steamed Nyonya Style

Steamed to perfection, flavoured with ginger flower, pickle plum, and fresh turmeric for an aromatic dish.

Kari De.Wan 1958




Cooked in a rich spice-infused paste, and paired with brinjal and okra, for a creamy curry dish.

<p>Sup Perut Ikan (Single Serving) RM 38</p> <p>A simmering bowl of clear fish maw soup, flavoured with aromatic lemongrass and peppery galangal, for tummy-warming goodness.</p>
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<p>Sup Ayam Kampung (Single Serving) RM 28</p> <p>A comforting soup with double-boiled free-range chicken infused with the traditional rempah empat beradik (cinnamon, star anise, cardamom, and cloves), perfect for any occasion.</p>
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Something Bubbly

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

	Glass	Jug
 Mint Lychee Soda Fresh lychee in soda water, with a touch of mint leaves	RM 18	RM 45
Assam Boi Pineapple Mojito Pineapple, mint, and lemon assamboi mixed with sparkling water	RM 18	RM 45
 Fruity Sangria A mix of pomegranate, lime and orange, fused with non-alcoholic sangria	RM 18	RM 45
Coco Pine A refreshing blend of fresh pineapple and coconut, with a splash of fresh lime juice and garnished with mint leaves	RM 18	RM 45
Paradise Punch A fizzy mix of mango and kiwi fruit mix, infused with lime and garnished with fresh mint leaves and calamansi	RM 18	RM 45
 Minty Bliss Bomb Crafted with lychee, watermelon, lime and mint, it's a bubbly delight adorned with fresh lychee and mint	RM 18	RM 45
Rosey Bandung Rose syrup in fresh milk	RM 16	RM 42

Something Brewed

Fresh from our café

Add on RM3 for Almond Milk / Soy Milk / Oat Milk

	Hot	Cold
Espresso	RM 8	-
Long Black	RM 10	RM 12
Latte	RM 13	RM 15
Cappucino	RM 13	RM 15
Mochachino	RM 13	RM 15
De.Wan Coffee An exclusive De.Wan coffee with a generous dash of creamy milk	RM 13	RM 15
Melaka Latte Your favourite latte with a touch of rich gula Melaka	RM 13	RM 15




Something Floral

Select premium dehydrated flower teas

Blooming Flower Tea Beauty in a cup, take in a deep breath to experience the heavenly scents of fresh flowers	RM 28
Butterfly Pea Tea An earthy, woody tea with an exquisite blue tinge and distinct floral aroma	RM 25
Lemongrass Ginger Tea Fragrant and aromatic, this is a refreshing citrus-flavoured tea with a slight trace of ginger	RM 25
Harney & Sons (Exclusive Teas) Chamomile Dragon Pearl Jasmine Green Tea Mint Pomegranate Oolong Earl Grey Supreme English Breakfast	RM 13

Something Honest




Real fruits, real juice

Fresh Fruit Juices	RM 19
 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	
Fresh Coconut	RM 15

Bottled Water

Mineral Water- Spritzer	RM 6
Acqua Panna	750ml RM 20
San Pellegrino (sparkling)	750ml RM 20

Smoothies


 Lychee Rose Bandung A splash of delicate rose and lychee syrup and evaporated milk, blended to velvety smoothness with ice, topped with a garnish of fresh lychee	RM 19
Tropical Tango Banana, Strawberry, Mango, Lemon	RM 19
Mango Temptation Mango, Passion Fruit, Orange, Red Apple	RM 19
 Asamboi Bliss Green Apple, Guava, Pineapple, Lime, Asam Boi	RM 19
Lychee Explosion Lychee, Mango, Passion Fruit	RM 19
 Avo Apple Berries Avacado, Apple, Strawberry, Blueberry	RM 19

Something Fizzy

Flavoured and classic carbonated drinks

Soft Drinks	
Coca-Cola Light	RM 8
Sprite	RM 8
Gingle Ale	RM 8

Something For Everyone All-Time Favourites

	Hot	Cold	Hot	Cold
Chocolate	RM 13	RM 15	Lemon Tea	RM 8 RM 10
Green Tea Latte	RM 13	RM 15	Peach Tea	RM 8 RM 10
 Teh Tarik	RM 8	RM 10	Honey Lemon	RM 8 RM 10

De. Wan ¹⁹⁵⁸
by Chef Wan
Family Sets

RM498^{}**

4 pax - 5 pax

Starter

**Cik Ani's Tauhu Istimewa
Satay Ayam with Condiments**

Main

**Live Sea Bass Asam Pedas (600gm)
Kambing Kurma
Ayam Masak Tomato and Prune
Sotong Kari Hijau Telur Asin
Bendi Goreng Jintan Halus**

Rice

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

**Nasi Bunga Telang
Nasi Pandan Delima
Nasi Putih**

Dessert

**Buah-Buahan Tempatan
Bubur Pulut Hitam**

RM698^{}**

4 pax - 5 pax

Starter

**Kerabu Mango Crispy Salmon Skin
Ayam/ Daging/ Mix Satay with Condiments**

Soup

Sup Perut Ikan & Homemade Roti

Main

**Live Jenahak Bakar
Cooked in Your Choice of Style - 600gm
(Baked/ Deep Fried Masam Manis)**

**Ayam Buah Keluak
Daging Dendeng
Udang Harimau Gulai Lemak Kalio
Nyonya Chap-Chai**

Rice

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

**Nasi Bunga Telang
Nasi Pandan Delima
Nasi Putih**

Dessert

**Buah-Buahan Tempatan
Bubur Som-Som**

Curated by Datuk Dr. Chef Wan *Chef Wan*

De. Wan ¹⁹⁵⁸ Set Menu
by Chef Wan

SET A | RM1128⁺⁺

8 pax – 10 pax

Starter

Kerabu Pucuk Paku Kerang
Satay Ayam with Condiments
Cik Ani's Tauhu Istimewa

Main

Live Seabass Masam Manis
Kambing Kurma
Jumbo Sotong
Bakar Air Asam
Ayam Masak Tomato
and Prune
Ulaman Desa
Sambal Tempoyak

Rice

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

Nasi Bunga Telang
Nasi Pandan Delima
Nasi Putih

Dessert

Buah-Buahan Tempatan
Nangka Madu Ais Kepal

SET B | RM1628⁺⁺

8 pax – 10 pax

Starter

Kerabu Mango Crispy Salmon Skin
Ayam/ Daging/ Mix Satay
with Condiments
Kerabu Pomelo with
Soft Shell Crab

Soup

Sup Kambing Merah &
Homemade Roti

Main

Live Seabass
Cooked in Your Choice of Style - 1.2kg
(Baked/ Asam Pedas)
Spare Ribs Bakar Madu
Udang Harimau Gulai Lemak Kalio
Ayam Kampung Rendang Pulau
Tempe Goreng Petai Ikan Bilis

Rice

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

Nasi Bunga Telang
Nasi Pandan Delima
Nasi Putih

Dessert

Buah-Buahan Tempatan
Chilled Coconut Kastad

SET C | RM1888⁺⁺

8 pax – 10 pax

Starter

Ayam/ Daging/ Mix Satay
with Condiments
Kerabu Pomelo with Soft Shell Crab
Cik Ani's Tauhu Istimewa

Soup

Sup Perut Ikan Berserai &
Homemade Roti

Main

Live Jenahak
Cooked in Your Choice of Style - 1.2kg
(Aneka Rasa/ Lemak Cili Padi/
Stim Nyonya)
Daging Dendeng
Sotong Berlado Buah Kedondong
Udang Harimau Kukus Aneka Rasa
Ayam Mutiara Percik
Tempe Goreng Petai Ikan Bilis

Rice

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

Nasi Bunga Telang
Nasi Pandan Delima
Nasi Putih

Dessert

Buah-Buahan Tempatan
Puding DiRaja

SET D | RM2108⁺⁺

8 pax – 10 pax

Starter

Ayam/ Daging/ Mix Satay
with Condiments
Cucur Udang
Kerabu Pomelo with Soft Shell Crab

Soup

Sup Ayam Kampung &
Homemade Roti

Main

Live Tong Seng
Cooked in Your Choice of Style - 1.2kg
(Asam Pedas/ Kari Istimewa/
Deep Fried Sambal Petai Berlado)
Udang Ketak Bakar Air Asam Madu
Sotong Sambal Petai
Gulai Itik Serati Nangka Muda
Lamb Rack Bakar Air Asam Madu
Asparagus Rendang, Serunding Ayam
Ulaman Desa Sambal Tempoyak

Rice

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

Nasi Bunga Telang
Nasi Pandan Delima
Nasi Putih

Dessert

Buah-Buahan Tempatan
Wajik Durian & Ais Kerim Kelapa

De. Wan 1958
by Chef Wan

Vegetarian Set Menu

RM88⁺⁺ per pax

Starter

Popia Goreng Sayuran

Tauhu Goreng

Main

Bendi Jintan Jeera

Pajeri Terung Nanas

Raita and Pineapple Chutney

Tempe Goreng Karipoley

Rice

Nasi Bunga Telang

Dessert

Buah-Buahan Tempatan

Curated by Datuk Dr. Chef Wan *ClgWan*