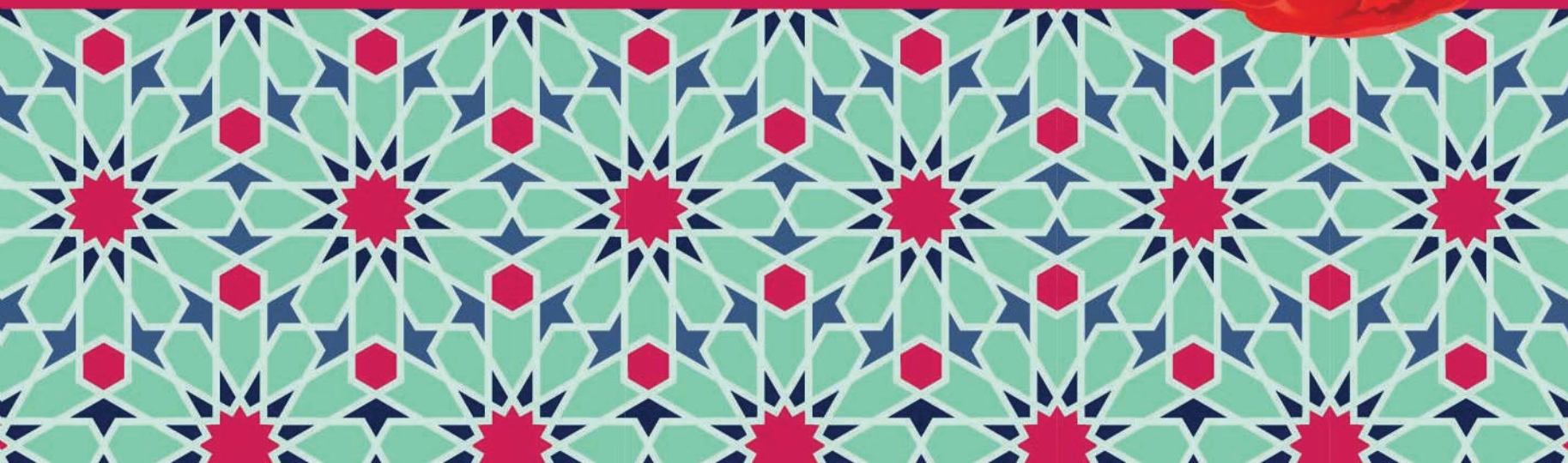


Chef Wan 1958
— Café • My Travelogue of the World —



My
Travelogue
of the
World





My Travelogue of the World

Driven by my immense passion and love for gastronomic adventures, I have travelled extensively over the years, tasting great food from different cultures and communities. My journey thus far has created a strong urge in me to share these experiences with everyone around me. Here you will find authentic international fair, inspired by my travels around the world. Be prepared to embark on a culinary journey of senses with me.

Chef Wan





Appetizers & Salads

Chef Wan's Cucur Udang

RM38

Crispy, golden-brown fritters made with succulent prawns and a blend of aromatic spices. Lightly battered and deep-fried to perfection, served with Chef Wan's house-made chilli dip and peanut sauce.

Kerabu Latok

RM21

A type of sea grape known for its crunchy and juicy texture. Tossed with shrimp, lime, chili, and onions, it's a refreshing combination of tangy, spicy, and salty flavours—a perfect taste of the sea.

Aneka Satay

RM27 (C)

RM29 (B)

RM28 (M)

A delightful assortment of traditional Malaysian skewers—a variety of tender, marinated chicken and/or beef—each infused with aromatic spices and chargrilled to smoky perfection. This sumptuous platter includes sliced cucumber, onion, and nasi impit (rice cubes), served with peanut sauce on the side.

Caesar Salad

RM30

Fresh, crisp romaine lettuce leaves and succulent grilled prawns drizzled with rich, creamy Caesar dressing, crowned with golden croutons, freshly shaved Parmesan, and a sprinkle of beef bites for a perfect balance of flavours and textures.

Option: Add smoked salmon +RM9



Watermelon Salad



Sri Lankan Fish Croquette 



Kerabu Latok 

Popiah Goreng

RM24

Thin, crispy spring roll skin stuffed with a savoury filling of seasoned vegetables and shrimp, deep-fried to golden perfection. Served with a tangy homemade dipping sauce.

Pecal Ayam

RM19

A hearty Indonesia-inspired salad of mixed boiled vegetables—tempeh, bean sprout, spinach, and tofu. Served with fried chicken and rich pecal peanut sauce.

Watermelon Salad

RM22

A refreshing starter that combines the sweet juiciness of watermelon with a burst of tropical flavours of mango pearls. Topped with feta cheese and tangy balsamic vinaigrette, this popular summer salad is perfect for warmer days.

Sri Lankan Fish Croquette

RM30

These crispy, flavourful bites (often called "cutlets" in Sri Lanka) are made with spiced fish, mashed potatoes, and aromatic herbs, coated in breadcrumbs and deep-fried until golden and crunchy. Served with a creamy dill mayo dip.



Calamari Fritti - Sriracha Mayonnaise 

Truffles Parmesan Fries

RM22

A comfort food anywhere in the world, these crispy, golden fries are drizzled with luxurious truffle oil and topped with freshly grated Parmesan and a sprinkle of parsley.

Calamari Fritti - Sriracha Mayonnaise

RM34

Juicy calamari deep-fried to a crispy perfection, these fritters make the perfect appetizer to any meal. Served with creamy, spicy Sriracha mayonnaise for that added layer of flavour.



Italian Cioppino

Soups

Oxtail Soup Berempah

RM27

Tender oxtail slow-cooked and simmered in a broth flavoured with traditional spices: star anise, cinnamon, cloves, and lemongrass. Served with fresh herbs, lime on the side and sourdough bread.

Italian Cioppino

RM23

A hearty seafood stew in a rich tomato broth. Infused with garlic, herbs, and a hint of spice, this rustic dish is served with toasted bread to soak up the savoury, ocean-fresh broth — a true taste of the Italian coast.



Pies & Such

Chicken Pie Au Jus

RM36

A flaky, golden pastry filled generously with rich and flavourful chicken and mushroom. This savoury and comforting dish is served alongside a light, aromatic jus and mashed potatoes for added depth and warmth.

Chef Wan's Lamb Kuzi Shepherd's Pie

RM38

This Shepherd's pie is cooked with aromatic, Middle Eastern-inspired lamb kuzi, topped with a generous helping of creamy gratinated potatoes, and finished with a golden-brown crust.



Chicken Pie Au Jus 

Chef Wan's Lamb Kuzi Shepherd's Pie 



Truly Asia

Chef Wan's Homemade Sweet and Sour Fish

RM32

Another one of Chef Wan's heart-warming favourites - flaky fish fillets deep-fried to perfection, and coated in a sweet and tangy sauce with bell peppers, onions, and pineapple for that added flavour. Served with steamed rice.

Vietnamese Pho

RM36

A popular Vietnamese rice noodle soup cooked in a flavourful broth infused with fresh herbs, bean sprouts, and tender beef slices. Served with chili kicap and chili oil for added depth and spice.

Chef Wan's Soto Ayam

RM26

A chicken-based soup simmered with lemongrass, and a medley of local spices, creating a warm and flavourful broth. Finished with shredded chicken, crispy potato begedil, golden shallots, fresh coriander, and spring onions. Served with nasi impit (rice cubes) and our signature spicy black sauce.

Nasi Goreng Petai & Prawns

RM32

An aromatic Thai-styled fried rice with petai, spicy sambal belacan, fish crackers, acar jelatah (Malaysia-style vegetable pickle), topped with fried egg. Served with mouth-watering, succulent grilled sambal tiger prawns.

Nasi Bukhari

RM89

Lamb Shank Kerutup

Fragrant Middle Eastern nasi Bukhari, paired with succulent Australian lamb shank braised to perfection in our special kerutup sauce. Served with house-made dal, raita, and crispy papadam.

Nasi Ulam with Ayam Berempah

RM30

Fragrant Nusantara rice paired with a fresh herb salad of torch ginger, lemongrass, and local greens. Served with juicy, spiced fried chicken (ayam berempah), marinated to perfection.

Cik Ani's Mee Rebus

RM28

Chef Wan's favourite dish—a luxuriously comforting bowl of yellow noodles bathed in a rich, velvety sweet potato and beef broth gravy, crowned with a hard-boiled egg, crisp bean sprouts, and silky bean curd.

Laksa Johor

RM29

This Southern Malaysian classic features spaghetti noodles in thick, spiced gravy that is slow-cooked with ikan parang (wolf herring) and aromatic herbs for a deep, savoury flavour. Served with long beans, bean sprouts, fresh herbs, and a side of sambal belacan for an authentic Johorean kick.



Chef Wan's Soto Ayam 



Nasi Goreng Petai & Prawns 



Nasi Bukhari Lamb Shank Kerutup 



Laksa Johor 

Lontong Chef Wan 



Seafood "Pad Kra Paw"



Sang Har Mee



Lamb Stew "Kacang Pool" 



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

 Chef Wan's recommendation

 Vegetarian



Mee Goreng Tok Wan 



Sang Har Mee

Truly Asia

Mee Goreng Tok Wan

RM24

A deceptively simple yet truly delicious dish of stir-fried noodles, with tender squid cooked in a spicy, tangy sauce. Made even more sumptuous with sweet vegetables, fried shallots, egg, and fresh coriander.

Sang Har Mee

RM58

Sang Har Mee, also known as Freshwater Prawn Noodles, is a luxurious Malaysian-Chinese dish featuring succulent freshwater prawns served over crispy deep-fried mee sanggul noodles, drenched in a rich, flavourful gravy.

Seafood “Pad Kra Paw”

RM32

A fresh seafood mix sautéed with fragrant Thai basil, a blend of spices, and a hint of lime, infusing each bite with aromatic, herbal notes. Served with a side of sautéed vegetables and steamed white rice.

Lamb stew “Kacang Pool”

RM39

A hearty and flavourful Middle Eastern-inspired dish featuring tender lamb in a rich, spiced fava bean stew. This dish combines the deep flavours of cumin, garlic, and olive oil, with the earthiness of fava beans. Topped with fresh herbs, eggs and spring onion.

Lontong Chef Wan

RM25

Soft nasi impit (rice cubes) served with kuah lodeh, a fragrant coconut-based vegetable curry. Cooked with carrots, cabbage, long beans, tofu, and tempeh, infused with aromatic herbs and spices, this richly comforting dish is served with sambal, boiled egg, spiced grated coconut, and fried tempeh.



Classic Cheese Beef Burger 

Chicken Parmigiana Sandwich 

Grilled Cheese Sandwich

Sandwiches & Burger

Classic Cheese Beef Burger RM39

A timeless favourite, featuring a juicy, well-seasoned beef patty topped with melted cheese, all nestled in a soft, toasted bun. Served with golden rustic fries.

Chicken Parmigiana Sandwich RM29

A delicious twist on the classic Italian-American dish, featuring crispy breaded chicken, rich marinara sauce, and melted cheese, all served on a toasted sourdough bun.

Grilled Cheese Sandwich RM25

The classic traditional grilled cheese, elevated when served on tangy, chewy sourdough bread. The combination of crispy, golden-brown crust and gooey, melted cheese makes this sandwich utterly irresistible.

Gourmet Pizza



Mushroom and Herb Pizza - **RM48** **Pizza ai Funghi e Erbe**

A classic favourite, topped with sautéed mushrooms and fresh aromatic herbs, loaded with creamy Mozzarella and a drizzle of olive oil.



Ai Frutti di Mare Pizza **RM69**

A classic Italian seafood pizza which highlights the fresh flavours of the Mediterranean, topped with a variety of seafoods creating a rich and savoury experience.



Flammkuchen Pizza **RM46**

A well-known German pizza! First, an even spread of sour cream and chives, then topped generously with beef strips, sweet Holland onion slices. Finally, a rich mixture of Mozzarella and Parmesan cheese to hold it all together.

The Other Duck Pizza **RM49**

Thin crust pizza topped with tomatoes, tender smoked duck, and crunchy slice apples, all enhanced with a drizzle of rich balsamic reduction.



Linguine ai Frutti di Mare



Squid Ink Prawn Aglio Olio



Smoked Duck Rigatoni



Pasta

Mushroom Fettuccine Alfredo RM39

Silky fettuccine tossed in a rich and velvety Alfredo sauce made with butter, cream, and Parmesan cheese, paired with sautéed mushrooms for an earthy, savoury touch. Topped with grated Parmesan, and garnished with a sprinkle of fresh parsley. Simple, comforting, and indulgent — a classic pasta done right.

Linguine ai Frutti di Mare RM46

Perfectly cooked linguine combined with the delightful flavours of fresh seafood—shrimp, mussels, and calamari—and tossed in a light garlic and tomato basil sauce for the perfect balance.

Lasagna al Forno RM29

A perfect blend of delicate pasta layers with slow-simmered, seasoned ground beef. All of it smothered in a rich marinara sauce, generous helpings of melted Mozzarella and Parmesan cheese, with a tinge of fresh herbs and a hint of garlic.

Squid Ink Prawn Aglio Olio RM34

Al dente spaghetti coated in a silky, savoury squid ink sauce, and served with gently sautéed succulent prawns as a perfect complement to an umami-packed flavour. Sprinkled with red pepper flakes for a hint of heat.

Smoked Duck Rigatoni RM34

Delightful rigatoni pasta served with tender smoked duck and fragrantly wilted spinach, topped generously with grated Grana Padano cheese.



Slow-Braised Beef Short Ribs Au Jus 



Chicken & Mushroom Stew (Coq Au Vin) 

Classic Mains

Chicken Chop & Mushroom Sauce ^{RM29}

Crispy, breaded chicken topped with a rich, creamy mushroom sauce. Served with your choice of fries or mashed potatoes, and buttered vegetables. A must-order for those craving familiarity and comfort.

Slow-Braised Beef Short Ribs Au Jus

^{RM89}

Melt-in-your-mouth beef short ribs, slow-braised to perfection for deep, rich flavour and tenderness. Served with a savoury jus reduction, accompanied by roasted root vegetables and mashed potatoes.

London Fish & Chips ^{RM39}

A flaky fish fillet, breaded and lightly fried to golden, crunchy perfection. Served with crispy golden fries, a wedge of lemon, minty mushy peas, and tartar sauce.

Chicken & Mushroom Stew (Coq Au Vin)

^{RM37}

A twist to the classic French stew, featuring juicy chicken in a rich sauce infused with aromatic herbs, earthy mushrooms, caramelized onions, and crispy beef bits. Perfectly complemented with a side of crusty bread.

Mushroom Fettuccine Alfredo 

Squid Ink Prawn Aglio Olio 

Italian Cioppino

Chicken Chop & Mushroom Sauce 

Smoked Duck Rigatoni 

Linguine ai Frutti di Mare

Chicken & Mushroom Stew
(Coq Au Vin) 

Kids Corner

(All kids' meals are served with a box juice. Juice flavour is subject to availability and may change without prior notice.)

Popcorn Chicken

RM19

A favourite with the little ones, these bite-sized popcorn chicken nuggets are lightly seasoned and fried to perfection. Served with crispy golden fries on the side.



Popcorn Chicken

Beef Bolognese

RM19

Al dente spaghetti pasta tossed in rich Bolognese sauce made with ground beef, tomatoes, garlic, onions, and aromatic herbs, then topped with Parmesan cheese and fresh basil.



Beef Bolognese

Little Fisherman's Bites

RM24

A flaky fish fillet, breaded and lightly fried to golden, crunchy perfection. Served with crispy golden fries, a wedge of lemon, and tartar sauce.



Little Fisherman's Bites

Egg Fried Rice

RM19

A simple egg rice fried with fried chicken drumettes. Lightly flavoured with soy sauce, it's an all-time favourite with the kids.



Egg Fried Rice



Cendol CCW 



Golden Caramel Bread Custard Pudding 

Sweet Endings

Cendol CCW

RM13

A traditional favourite, this shaved ice dessert is infused with rich pandan flavour and Melaka palm sugar syrup.

Option: Add coconut ice cream +RM3

Crème Brûlée

RM16

Luxuriously smooth vanilla custard crowned with a perfectly caramelised sugar crust. Crack into the crisp, golden top to reveal the rich, velvety cream beneath — every bite a heavenly contrast of silky and crunchy, sweet and satisfying.

Pisang Goreng

RM18

Banana fritters are coated in a light, airy batter and deep-fried to golden perfection. Served with a scoop of creamy coconut ice cream, this dessert offers the delightful contrasts of hot and cold, crispy and velvety textures.

Sorbet

RM14

A scoop of frozen dessert to finish your meal on the perfect note.

Options: Bunga Kantan Sorbet or Ulaman Sorbet

Golden Caramel Bread Custard Pudding

RM19

Soft bread cubes soaked in creamy, velvety custard of eggs, milk, and vanilla, steamed to create a delightfully indulgent pudding. Drizzled with caramel sauce on top.

Panna Cotta

RM16

A traditional Italian custard made with sweetened cream infused in vanilla, topped with pomegranate. Served chilled, this dessert is given a local twist with toasted coconut flakes and gula Melaka sauce, adding a delicate flavour to every rich spoonful.

Sago Gula Melaka

RM9

A popular local dessert, Chef Wan's version of the creamy sago pudding is drenched in rich coconut Milk and drizzled generously with gula Melaka syrup that's just the right amount of sweet.

Something Fizzy & Bottled Water

Coke	RM8
Coke Zero	RM8
Sprite	RM8
Chef Wan Mineral Water (500ml)	RM5
Acqua Panna (750ml)	RM19
San Pellegrino (750ml)	RM19



Something Honest

Orange Chill Juice	RM12
Lime Chill Juice	RM12
Mango Chill Juice	RM12
Fresh Coconut	RM15



Something Brewed

	Hot	Cold
Espresso	RM8	RM_
Long Black	RM10	RM12
Latte	RM13	RM15
Cappuccinno	RM13	RM15
Mochacinno	RM13	RM15
CCW Coffee	RM13	RM15
Melaka Latte 	RM13	RM15

Something For Everyone

	Hot	Cold
Homemade Pandan Drink (Free Flow)	RM9	RM9
Chocolate	RM13	RM15
Teh Tarik 	RM8	RM10
Lemon Tea	RM8	RM10
Peach Tea	RM8	RM10
Honey Lemon	RM8	RM10



Something Bubbly

Crystal Lychee Mist

Lychee fruit mixed with wild mint, lime, and watermelon syrup, lychee jelly, and mint leaves. Served with soda over ice, garnished with fresh lychee, popping boba, mint, and lime.

Fruity Fusion Fizz

A lively mix of pomegranate, lime, and orange, finished with sparkling soda for a crisp, refreshing kick.

Passion Mint Fizz

Passion fruit mix with lime syrup, wild mint syrup, fresh passionfruit, calamansi, and soda over ice. Garnished with chia seeds, mint, and lime.

Minty Mango Spark

Mango fruit mix with wild mint and lime syrup, calamansi, and soda water. Garnished with butterfly pea tea, mango popping boba, mint, and lime.

Rosey Bandung

Classic rose syrup blended with fresh milk.

Asam Boi Pineapple

A refreshing blend of pineapple, mint, and lemon asam boi with sparkling water.

Blue Lychee Dream

Blue lagoon syrup with lychee fruit mix, lime, lychee jelly, and mint leaves in coconut water over ice. Garnished with lychee jelly, mint, and lime.

Butterfly Kiwi Twist

Kiwi fruit mix with wild mint and lime syrup, fresh kiwi, calamansi, and soda over ice. Finished with butterfly pea tea syrup, popping boba, mint, and lime.

Pandan Bloom

Pandan syrup with sugar syrup and fresh milk over ice, layered with Earl Grey tea. Garnished with pandan leaf and edible flowers.

Glass Jug
RM14 RM26

RM14 RM26

RM14 RM26

RM14 RM26

RM14 RM26

RM14 RM26

RM14 RM26

RM14 RM26

RM14 RM26



Passion Mint Fizz

Butterfly Kiwi Twist



Fruity Fusion Fizz 

Asam Boi Pineapple 

Crystal Lychee Mist

Blue Lychee Dream





Harney & Sons

Something Floral

Blooming Flower Tea RM12

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

Butterfly Pea Tea RM12

An earthy, woody tea with an exquisite blue tinge and distinct floral aroma.

Lemongrass Ginger Tea RM12

Fragrant and aromatic, this is a refreshing citrus-flavoured tea with a slight trace of ginger.

Harney & Sons RM16

Chamomile / Dragon Pearl Jasmine / Green Tea
Mint / Pomegranate Oolong / Earl Grey Supreme /
English Breakfast.

Smoothies

Lychee Rose Bandung RM19

A splash of delicate rose and lychee syrup and evaporated milk, blended to velvety smoothness with ice, topped with a garnish of fresh lychee.

Sunshine Bliss RM19

Orange, banana and strawberry.

Mango Passion Splash RM19

Mango, passion fruit, orange and apple.

Asam Boi Bliss RM19

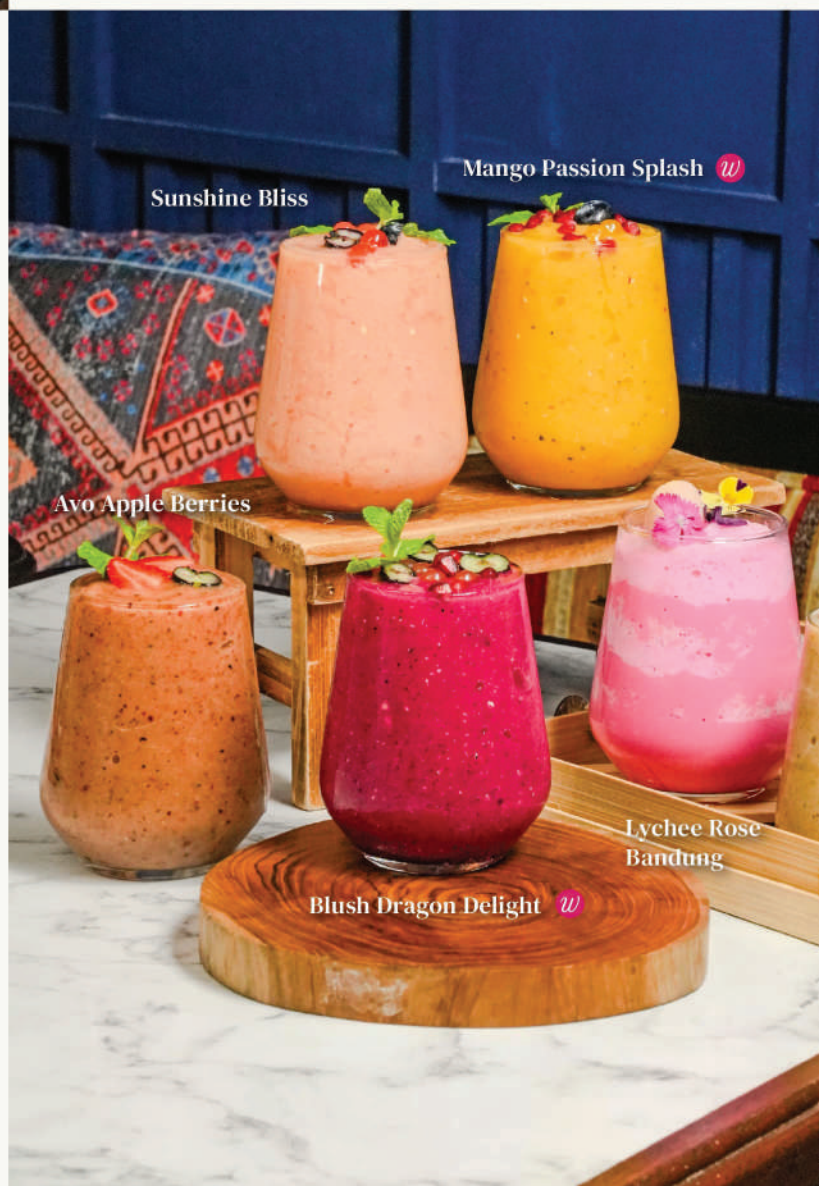
Green apple, guava, pineapple, lime, asam boi.

Blush Dragon Delight RM19

Dragonfruit, red apple and mango.

Avo Apple Berries RM19

Avocado, apple, strawberry and blueberry



Sunshine Bliss

Mango Passion Splash W

Avo Apple Berries

Lychee Rose
Bandung

Blush Dragon Delight W

Frosted Mocha Dream

Chip & Sip Frappe 



Golden Pine Frappe



Strawberry Dream Frappe

Ice Blended (Frappe)

Chip & Sip Frappe

Creamy chocolate with crunchy chocolate chips, topped with whipped cream and extra chips for an indulgent treat.

RM20

Frosted Mocha Dream

Bold espresso-rich chocolate and milk, finished with whipped cream and a drizzle of chocolate sauce.

RM20

Strawberry Dream Frappe

Sweet and refreshing strawberries, garnished with desiccated coconut and a fresh strawberry slice.

RM20

Golden Pine Frappe

Tropical pineapple delight, served with a pineapple slice and desiccated coconut for a refreshing finish.

RM20

*All images featured in this menu are for illustration purposes only and may not reflect the actual presentation of the dishes.

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

 Chef Wan's recommendation



Our Outlets

KL East Mall

Unit 26 & 27, Level G2, KL East Mall, Jln Ling-karan Tengah 2, KL East, 53100 Kuala Lumpur.

Setia City Mall

Lot LG-029, Lower Ground Floor Setia City Mall 7, Persiaran Setia Dagang Bandar Setia Alam, Seksyen, U13 Shah Alam, 40170 Shah Alam, Selangor.

Petit Cafe Chef Wan @ KLIA

Level 5, Jalan Cta 4b, Kuala Lumpur International Airport, 64000 Sepang, Selangor.

Bertam Resort, Penang

PMT 2200, Bertam Resort, Persiaran Bertam 8, 13200 Kepala Batas, Pulau Pinang, Malaysia.

IOI Putrajaya Mall

Lot GE-203, Ground Floor, City, IOI City Mall, Lbh IRC, IOI Resort, 62502 Putrajaya.

Taman Tun Dr. Ismail

Level 2, TT Garden, Bangunan Ahp, Jalan Tun Mohd Fuad, Taman Tun Dr Ismail, 60000 Kuala Lumpur, Wilayah Persekutuan Kuala Lumpur.

The Shore Melaka

GF-19, Pinggiran @ Sungai Melaka, The Shore Shopping Gallery, 193, Jalan Persisiran Bunga Raya, Kampung Bunga Paya Pantai, 75100 Melaka.



