

COOKED WITH LOVE | BAKED WITH PASSION | SERVED FROM HEART

Chef Wan 1958

Café • My Travelogue of the World



My travelogue

of the world



WESTERN | TRULY ASIA | PASTRY & BAKERY | HANDCRAFTED BEVERAGES



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.

Chywar





Appetizers & Salads

Chef Wan's Cucur Udang

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.

RM38

Caesar Salad

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

RM30

Aneka Satay

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.

RM27 (C)

RM29 (B)

RM28 (M)

Popiah Goreng

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.

RM24



Sri Lankan Fish Croquette 

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.



Truffles Parmesan Fries

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.



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.



Pie

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.



Gourmet Pizza

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

RM48

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

Ai Fruitti di Mare Pizza **RM69**

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**

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.



**Mushroom and Herb
Pizza - Pizza Fungo
e Erbe** 



Ai Fruitti di Mare Pizza



Flammkuchen Pizza

Truly Asia

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.



Chef Wan's Soto Ayam 

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 Goreng Petai & 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.



Nasi Bukhari Lamb Shank Kerutup 

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.

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.



Seafood "Pad Kra Paw"



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.

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.

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.

Smoked Duck Rigatoni RM34

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



London Fish & Chips



Chicken Chop & Mushroom Sauce

Classic Mains

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 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.



Rendang Daging Selangor 



Gulai Udang Lemak Nyonya



Sotong Sambal 



Terung Sambal 

Chef Wan's All-Time Favorite (Hidang Style)

Rendang Daging Selangor

RM32

A traditional Malay dish of beef stewed in coconut milk, lemongrass, turmeric, and a medley of spices until tender. Rich and flavourful, it is served in a large pot that's perfect for sharing.

Kambing Kuzi

RM38

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

Tenggiri Asam Pedas

RM58

Fresh tenggiri simmered with okra, coriander, and tomatoes in Chef Wan's signature spicy tamarind sauce. Every bite burst with tangy, aromatic flavours.

Gulai Udang Lemak Nyonya

RM48

Fresh and succulent tiger prawns slow-cooked in creamy coconut milk, yellow turmeric, and galangal. This thick, golden, spicy gulai is an all-time favourite Nyonya-style yellow curry prawn dish.

Sotong Sambal

RM36

A simple yet extremely appetizing serving of stir-fried fresh squid, cooked with Chef Wan's special sambal chilli paste, it is spicy yet balanced with a touch of sweetness.

Terung Sambal

RM24

Creamy eggplant and prawns lightly stir-fried in Chef Wan's special sambal paste, this is a delightfully fragrant and flavourful dish that will arouse your tastebuds.

Telur Dadar Cili Bawang

RM14

A local Malay-style omelette fried with cut onions and chillies, served with sambal belacan.

Rice

Nasi Ulam

RM6

Nasi Bukhari

RM8

Nasi Putih

RM4



Popcorn Chicken



Beef Bolognese



Egg Fried Rice

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.

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.

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.

*Images are for illustration purposes only.



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.

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.

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.

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 Ullaman Sorbet

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
Cappuccino	RM13	RM15
Mochacino	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



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



Frosted Mocha Dream

Chip & Sip Frappe *w*



Golden Pine Frappe



Strawberry Dream Frappe

Ice Blended (Frappe)

Chip & Sip Frappe *w*

RM20

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

Frosted Mocha Dream

RM20

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

Strawberry Dream Frappe

RM20

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

Golden Pine Frappe

RM20

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

*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.

w Chef Wan's recommendation



Our Outlets

KL East Mall

Unit 26 & 27, Level G2, KL East Mall, Jln Lingkaran 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.



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