

COOKED WITH LOVE | BAKED WITH PASSION | SERVED FROM HEART

Chef Wan¹⁹⁵⁸

— 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.

Clayton



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.

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.

Kerabu Pomelo

RM22

A refreshing salad of juicy pomelo pieces and crunchy dried shrimps, tossed with a special tangy lime-zipped kerabu dressing that is mouth-watering and appetizing.

Kerabu Pucuk Paku

RM18

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



Cik Ani's Tauhu Istimewa  



Popiah Goreng



Pecal Ayam

Cik Ani's Tauhu Istimewa RM24

Deep-fried bean curd cubes, topped with beansprouts, refreshing cucumber strips, and crispy crackers, served with our traditional creamy peanut sauce.

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 drizzled with rich peanut sauce.



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.

Singgang Samudara RM23

A bold, sour broth cooked with fresh seafood—prawns, squid, and fish meat—and infused with the strong flavours of tamarind skin, lime, lemongrass, galangal, and chilli. Aromatic and tangy, perfect to whip up your appetite and warm your soul.



Laksa Johor 

Lontong Chef Wan 

Chef Wan's Soto Ayam 

Nasi Sambal Tumis 
Sotong Istimewa

Nasi Goreng Petai & Prawns 

Cik Ani's Mee Rebus 

Nasi Ulam with Ayam Berempah

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 

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 yee mee, drenched in a rich, flavourful gravy.



Mee Goreng Tok Wan

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.

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.

Bihun Goreng Kerabu

RM22

Lightly stir-fried vermicelli noodles (bihun) tossed with crunchy vegetables and a refreshing mix of Thai and Malay herbs. Drizzled generously with a tangy and slightly spicy sauce, this dish is light, zesty, and full of flavour.



Lamb Stew "Kacang Pool" 

Lamb Stew "Kacang Pool"

RM39

A hearty and flavourful Middle Eastern-inspired dish featuring tender lamb in a rich, spiced mixed 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.

Vietnamese Pho

RM36

A popular Vietnamese rice noodle 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.



Laksa Johor 

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.



Nasi Ulam with Ayam Percik



Nasi Ikan Bakar



Nasi Sambal Tumis Sotong Istimewa

Truly Asia

Lontong Chef Wan

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

RM25

Nasi Goreng Petai & Prawns

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.

RM32

Nasi Bukhari

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.

RM89

Chef Wan's Sweet & Sour Fish with Rice

Another one of Chef Wan's heart-warming favourite - flaky fish fillets pan-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.

RM32

Nasi Ulam with Ayam Percik

Fragrant Nusantara rice infused with aromatic spices, served with a medley of fresh ulam-ulaman. Accompanied by succulent Ayam Percik in rich, aromatic coconut sauce - a truly irresistible pairing.

RM30

Nasi Ikan Bakar

Fresh Siakap (Barramundi) fillet marinated in an aromatic paste of turmeric, garlic, and chilli, then fragrantly grilled. Comes with a side of sambal and lime, this is a great choice for seafood lovers. Served with steamed jasmine rice.

RM29

Nasi Sambal Tumis Sotong Istimewa

Fresh squid cooked in a fiery sambal sauce made from chillies, garlic, and shrimp paste, creating an aromatic dish that is just the right amount of spice. Served with steamed jasmine rice.

RM34



Kari Ikan Jenahak 

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

Ayam Goreng Berempah

RM28

A popular Malaysian dish—chicken marinated and infused with local spices, then deep-fried to golden brown. Fragrant and flavourful, this is perfect for sharing.

Siakap Asam Pedas

Market Price
(500g - 600g)

Fresh siakap (barramundi) simmered with okra, coriander, and tomatoes, in Chef Wan's special spicy tamarind paste. Taste the tangy freshness in every mouthful.

Ekor Bakar

RM32

Lightly seasoned beef oxtail, first marinated in tamarind and honey, then seared over a charcoal grill until smoky and tender. So good, you can have it on its own.

Kari Ikan Jenahak

Market Price
(500g - 600g)

Snapper cooked in rich and spicy coconut-based curry with okra, tomatoes and eggplant. This mouth-watering dish is served in a large pot, perfect for sharing.

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.

Gulai Udang Lemak Nyonya

Market Price
(5 pieces)

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.



Kambing Kuzi



Sotong Sambal 



Terung Sambal 



Ulaman Desa Sambal Tempoyak

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

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.

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.

Nyonya Chap Chai

RM18

A satisfying plateful of dried lily buds, cauliflower, and crunchy carrots, stir-fried with dried shrimp and black fungus mushrooms.

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.

Bendi Goreng Jintan Halus

RM18

A simple yet satisfying dish of fresh okra full of flavourful spices, sauteed with cumin, fennel, coriander root, onions, and tomatoes.

Telur Dadar Cili Bawang

RM14

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

Ulaman Desa

RM18

Sambal Tempoyak

A variety of ulaman kampung such as banana blossoms, ulam raja, and selom leaves, served with sambal tempoyak.

Rice

Nasi Ulam

RM6

Nasi Bukhari

RM8

Nasi Putih

RM4

Mantou (5pcs)

RM9



Egg Fried Rice



Ayam Goreng

Kids Corner

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.

Ayam Goreng

RM19

The original fried chicken, crunchy and juicy, just the way the kids (and adults!) like it.

Sweet Endings

Cendol CCW

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

Option: Add coconut ice cream +RM3

RM13

Ais Batu Campur(ABC)

RM13

A refreshing bowl of shaved ice generously drizzled with syrup and evaporated milk, mixed with beans and nuts, and topped with coconut ice-cream.

Som-Som

RM13

Soft pandanus rice flour pudding, topped with creamy coconut milk and cinnamon-infused palm sugar syrup, this classic Kelantanese dessert is the perfect way to end your meal.

Steamed Serawa Durian Pulut

RM18

For durian lovers, this creamy traditional dessert is made by simmering sweet, ripe durian in creamy coconut milk, and served with soft steamed glutinous rice.

Pulut Hitam

RM13

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.

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.

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.

Local Mix Fruits

RM19

Carefully selected pick of fresh tropical fruits, including the Sarawak pineapple, papaya, watermelon, dragon fruit, and honeydew.

Gelato & Sorbet

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

Durian Kerisik

RM19

Cendol

RM14

Coconut Gula Melaka

RM14

Bunga Kantan Sorbet

RM14

Ulamam Sorbet

RM14



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





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

RM20

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

Strawberry Dream Frappe

RM20

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

Frosted Mocha Dream

RM20

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

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.

 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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