

Cafe Chef Wan

Chef Wan's Malaysia

Cafe Chef Wan

Since 2019.

culinary journey, comfort food & culture experience

cafechefwan.my

Wan to *Makan?*

Welcome to Café Chef Wan.

For me, Malaysian food has always been about more than just makan. It is about family, memories, culture and the joy of sharing a good meal together.

This menu brings together the familiar flavours we all know and love — from hearty rice dishes and comforting curries to fragrant noodles, lauk-pauk and everyday favourites, all prepared with my own Chef Wan touch.

Whether you are here for a quick bite, a family meal or simply craving a taste of home, I hope every dish brings you warmth, comfort and a little taste of Chef Wan's Malaysia.

So, Wan to makan ?

Chef Wan





Cucur Udang

The Eye-catching Fritter That Became a Legend

For Datuk Chef Wan, even the simplest Malaysian street food deserves a place in the spotlight.

Inspired by the nostalgic tradition of minum petang, he transformed the humble Cucur Udang into one of Café Chef Wan's most iconic signature dishes. Nearly the size of a dinner plate, it is generously topped with whole fresh prawns and crafted to satisfy every palate.

Chef Wan affectionately offers it in two styles. One is irresistibly crispy and golden, delivering the satisfying crunch loved at roadside stalls. The other, fondly known as the "Bantal Version," is soft, fluffy and pillow-like—a tribute to the comforting homemade fritters enjoyed by generations of Malaysians.

Served with Chef Wan's homemade sweet chilli dipping sauce, this giant fritter is more than an appetiser—it is a celebration of Malaysian comfort food, reimagined with the unmistakable Chef Wan touch.



Appetisers



Chef Wan's Cucur Udang

Chef Wan's Cucur Udang — 21
Golden prawn fritters, crispy on the outside and served with our house dipping sauces.

Cucur Sayur — 17

Aneka Satay
Traditional Malaysian skewers infused with aromatic spices and chargrilled to smoky perfection. Served with cucumber, onion, nasi impit and peanut sauce.

27 (Chicken)
29 (Beef)
31 (Mix)

Pasembur Chef Wan — 21
A mix of fresh vegetables, fried tofu and assorted fritters smothered in a rich, savoury and nutty sweet potato gravy.

add Sambal Sotong +6

Rojak Buah Kampung — 20
A refreshing mix of fruits and crunchy bites tossed in a bold sweet and spicy rojak sauce.

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

CW Chef Wan's recommendation V Vegetarian

Marmite Chicken Wings — 28
Tasty fried chicken wings coated in a flavorful Marmite glaze

Truffle Fries — 18
Crispy, golden fries drizzled with luxurious truffle oil.

Classic Fries — 11
Crisp golden brown potato fries, lightly salted and cooked to perfection.



Truffle Fries



Marmite Chicken Wings



Soups

Sup Kambing Berempah — 20
Slow cooked lamb in a rich spiced broth, full of warmth and flavour.

Truffle Mushroom Soup — 20
Creamy mushroom soup made with three types of mushrooms and finished with truffle aroma.

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

Chef Wan's recommendation Vegetarian



All Day *Heritage*

Butter Kaya Roti Bakar	*8* *(Single)*	*15* *(Double)*
Peanut Butter Roti Bakar	*9* *(Single)*	*17* *(Double)*
Curry Chicken with Roti Bakar	*16*	
Half-Boiled Organic Eggs	*7*	
Roti Jala with Chicken Curry	*16*	



Roti Jala with Chicken Curry

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

Chef Wan's recommendation Vegetarian

Nasi Ulam Ayam Percik

Malaysia's Heritage, One Herb at a Time

Datuk Chef Wan has always believed that some of Malaysia's greatest culinary treasures are found in its abundance of fresh herbs.

His Nasi Ulam Ayam Percik pays tribute to the rich traditions of Malaysia's East Coast, where preparing Nasi Ulam is both an art and a labour of love. An aromatic medley of finely sliced herbs is delicately tossed with toasted coconut (kerisik) and creates a harmony of flavours that reflects generations of culinary craftsmanship.

Paired with smoky, coconut-marinated Ayam Percik, the dish celebrates the freshness, fragrance, and complexity that have made Malaysian cuisine admired around the world.

For Chef Wan, Nasi Ulam is more than a meal—it is a celebration of Malaysia's rich heritage, where nature, family, and tradition come together on every plate.

Chef Wan's *Favourites*

Chef Wan's Nasi Ulam Ayam Percik 30
Our signature herb rice served with smoky, tender ayam percik and ulam campur.

Lamb Shank Kerutup 98
Fork-tender lamb shank, slow-simmered for over 3 hours in a thick velvety coconut gravy.

Chef Wan's Soto Ayam 26
Comforting spiced chicken broth served with nasi impit, begedil and fresh herbs.

Signature Nasi Lemak with Ayam Gepuk 30
Fragrant coconut rice served with crispy ayam gepuk, sambal and classic sides.







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

Chef Wan's recommendation Vegetarian



Che Ani's Mee Rebus

A Mother's Love, Served in Every Bowl

Some recipes are inherited. Others become family treasures.

For Datuk Chef Wan, this Mee Rebus is more than a beloved Malaysian classic—it is a heartfelt tribute to his late mother, Cik Ani (Noraini Abdullah), whose cooking first inspired his lifelong passion for food.

Growing up, he fondly remembers watching her patiently prepare a velvety gravy from sweet potatoes, aromatic spices and rich beef broth. The comforting aroma that filled the family kitchen remains one of his most treasured childhood memories.

Today, that cherished family recipe lives on at Café Chef Wan. Served with yellow noodles, beef, bean curd, bean sprouts and a perfectly cooked egg, every bowl is brought together by the same rich, velvety gravy that has comforted generations. It reflects the warmth of home, the richness of tradition and the enduring love shared through home-cooked meals.



Laksa Johor

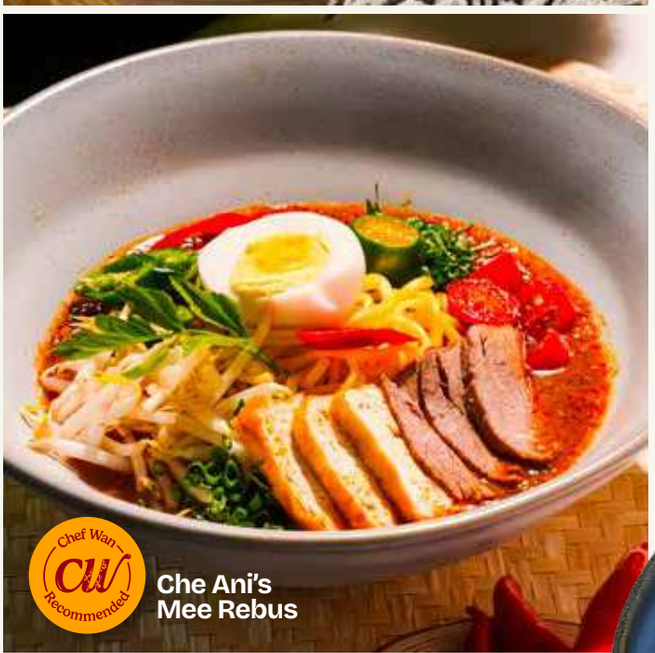
A Royal Heritage, Preserved with Pride

As Malaysia's Culinary Ambassador, Datuk Chef Wan has dedicated his career to celebrating the unique flavours that define every corner of the country. Among the dishes he proudly preserves is Laksa Johor—a treasured royal delicacy steeped in Johor's culinary heritage.

True to tradition, Chef Wan serves Laksa Johor with spaghetti, a distinctive hallmark believed to have been introduced during the reign of Sultan Abu Bakar of Johor following his travels to Europe. This remarkable fusion has become one of the dish's most iconic characteristics.

Prepared with fresh ikan parang (wolf herring), creamy coconut milk, and an aromatic blend of spices, every bowl honours the authentic flavours of Johor's royal kitchens while preserving a culinary legacy for generations to come.





Tok Wan's Mee Goreng — 31
Wok-fried noodles with prawns, tofu and vegetables in a rich savoury sauce.

CW Che Ani's Mee Rebus — 29
Yellow noodles in a thick flavourful beef gravy topped with egg, tofu and garnishes.

CW Laksa Johor — 32
A Johor classic with spaghetti in rich fish gravy, finished with fresh herbs and sambal.

CW Lontong Chef Wan — 30
Nasi impit (rice cubes) served in creamy vegetable coconut gravy with tofu, tempeh and egg.

Nasi Lemak Klasik — 16
Fragrant coconut rice served with sambal, egg, peanuts and crispy anchovies.

with Curry Chicken — 28
with Beef Rendang — 31
with Sambal Sotong — 28



Chef Wan Recommended **Lontong Chef Wan**

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

CW Chef Wan's recommendation V Vegetarian

Chef Wan's *Malaysia*

Nasi Goreng Petai & Prawns — 32
Wok-fried rice with juicy prawns, petai and bold local flavours.

Chef Wan's Mee Udang — 29
A beloved Penang classic, featuring noodles in a rich, aromatic prawn broth bursting with flavours.

Nyonya Curry Laksa — 29
Rice noodles in a creamy spicy coconut curry broth with classic toppings.

Wok-Fried Seafood Hokkien Mee — 38
Thick noodles wok-fried with prawns, mussels and chicken in a rich savoury sauce.





Nasi Goreng
Petai & Prawns

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

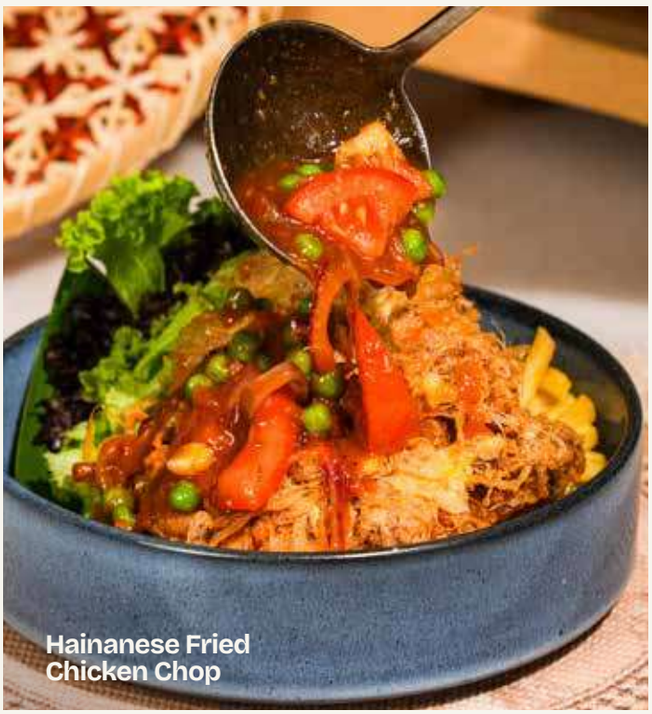
Chef Wan's recommendation Vegetarian

Hainanese Chicken Rice — 31
Tender chicken served with fragrant rice, soup and signature sauces.

Hainanese Fried Chicken Chop — 31
Crispy chicken chop topped with savoury Hainanese-style sauce and served with fries.

Chef Wan's Special Fried Rice — 30
Wok-fried rice packed with flavour and finished with Chef Wan's special touch.

CCW Fish & Chips — 36
Golden crispy fish fillet served with fries and tartar sauce.


Hainanese Fried Chicken Chop


CCW Fish & Chips


Hainanese Chicken Rice

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

Chef Wan's recommendation Vegetarian

Chef Wan's *International*

Salmon Salad & Pea Hummus — 42
Succulent salmon glazed in savoury Marmite, paired with crisp garden greens, marinated cucumber, refreshing minted pea hummus, boiled egg, fresh orange and crispy rice crackers.

Mussel Skillet — 36
Chilean mussels steamed in a creamy herb and coconut broth, served with toasted bread.



Double Smashed Beef Burger — 50
Double smashed beef patties with sweet-smoky streaky beef, cheddar, crispy onion tanglers and chilli mayo.

Crispy Chicken Slider — 36
Crispy fried chicken cutlet with our house-special creamy "*Permaisuri*" sauce and chicken floss.



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

Chef Wan's recommendation Vegetarian

Steak & Fries 84

Tagliata-style beef steak served with fries and black pepper gravy.





Grilled Prawn Aglio E Oglio 40

Spaghetti tossed in a warm garlic sauce with grilled prawns and chilli flakes.

Spaghetti Bolognese 40

Spaghetti with our house-special beef Bolognese, finished with Parmesan and baked to perfection.

Smoked Duck Rigatoni 38

Rigatoni (Tube Pasta) with Provençal-style aromatic vegetables and smoked duck breast.

Rigatoni Caponata 31

Truffle Mushroom Fettucine Alfredo 36

Fettuccine with mixed mushrooms, umami truffle cream, poached egg and shaved Parmesan.

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

Chef Wan's recommendation Vegetarian

Hidang *Menu*

Chicken

Ayam Kari Kapitan — 31
Chicken and potatoes cooked in a rich Peranakan-style curry.

Ayam Masak Merah — 31
Chicken and potatoes in a sweet and mildly spicy tomato-based sauce.

Beef

Daging Asam Pedas — 47
Beef cooked in a spicy and tangy tamarind gravy with vegetables.

Daging Salai Masak Lemak Cili Api — 50
Smoked beef simmered in a creamy coconut and turmeric gravy.



Chef Wan Recommended
Ayam Masak Merah



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

Chef Wan's recommendation Vegetarian



Kambing Opor Hijau

A Celebration of Nusantara Heritage

Throughout his culinary journey, Datuk Chef Wan has celebrated the shared flavours that unite the Nusantara—where Malaysia, Indonesia and neighbouring cultures are connected through centuries of culinary tradition.

Inspired by the traditional Green Opor of Java, Chef Wan presents his own interpretation with slow-braised tender lamb, gently simmered in a fragrant green spice paste of fresh green chillies, lemongrass and creamy coconut milk. Rich yet delicately balanced, every bite reflects the warmth and generosity that define Nusantara home cooking.

For Chef Wan, Kambing Opor Hijau is more than a recipe—it is a tribute to the shared heritage of the Malay Archipelago, where timeless flavours continue to bring people together around the table.

Claypot Asam Pedas Kepala Ikan

The Soul of Southern Malaysian Cuisine

Few dishes capture the bold spirit of Malaysia's southern coast quite like Asam Pedas.

For decades, Datuk Chef Wan has proudly introduced this beloved classic to audiences worldwide, championing it as one of Malaysia's most distinctive heritage dishes. Inspired by the time-honoured recipes of Melaka and Johor, his interpretation balances the vibrant flavours of tamarind, fragrant daun kesum, bunga kantan, fresh chillies and aromatic spices.

Served bubbling in a traditional claypot, the rich broth continues to deepen in flavour at the table, allowing the fish head to absorb every fragrant note. It is a dish that embodies Chef Wan's passion for sharing the authentic taste of Malaysian coastal cuisine.



Lamb

Kambing Kuzi Chef Wan — 47
Tender lamb cooked in a rich spiced gravy with cashews and raisins.

Kambing Opor Hijau — 44
Lamb cooked in a fragrant green coconut gravy with vegetables.





Seafood

Sambal Sotong — 39
Squid cooked in a spicy and flavourful sambal sauce.

Gulai Lemak Udang Nanas — 42
Prawns and pineapple cooked in a creamy coconut and turmeric gravy.

Claypot Asam Pedas Kepala Ikan — 75
Fish head cooked in a spicy and tangy gravy, served in a claypot.



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

Chef Wan's recommendation Vegetarian

Vegetables & Eggs

Telur Dadar — 14
Traditional Malaysian omelette with onions, chives and chilli.

Telur Rebus Goreng Daun Selasih — 18
Fried boiled eggs tossed in spicy sambal with eggplant and basil.

Sayur Lodeh — 25
Mixed vegetables, tofu and tempeh in a Chef Wan's spiced coconut gravy.

(v) Kacang Panjang Masak Kicap — 20
Long beans stir-fried with sweet soy sauce and garlic.

Terung Goreng Cili Udang Kering — 18
Fried eggplant with dried shrimp tossed in spicy chilli sambal.

(v) Taugeh Soy Garlic — 16
Bean sprouts stir-fried with garlic, soy sauce and chives.



Rice

Nasi Putih — 5
Steamed white rice.

Nasi Nusantara — 7
Fragrant herb-infused rice.

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

(cw) Chef Wan's recommendation (v) Vegetarian



Kids *Corner*

Fried Rice	*14*
Little Fisherman's Bites	*25*
Mac & Cheese	*20*
Chicken Popcorn	*18*

Desserts

Cendol CCW *11*
A refreshing local favourite with shaved ice, gula Melaka, coconut milk and cendol.

Sago Gula Melaka *9*
Chilled sago pearls served with rich coconut milk and palm sugar.

CCW Caramel Pudding *13*
Smooth caramel pudding with a rich, silky finish.



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

Chef Wan's recommendation Vegetarian

Something Fizzy
& Bottled Water

Coke	9
Coke Zero	9
Sprite	9
Chef Wan's Mineral Water (500ml)	6



Chilled Lime Juice

Chilled Orange Juice



Chilled Mango Juice

Fresh Coconut

Something
Honest

Chilled Orange Juice	14
Chilled Lime Juice	14
Chilled Mango Juice	14
Fresh Coconut	17

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

Chef Wan's recommendation Vegetarian



Long Black

Something *Brewed*

	(Hot)	(Cold)
Long Black	11	14
Latte	15	17
Cappuccino	15	17

Something *Classic*

	(Hot)	(Cold)
CW Teh Tarik	9	11
Chef Wan's Kopi Kampung	9	11
Kopi Kampung C	9	11
Kopi O Kosong	9	11
Kopi Cham	9	11
Teh Cincau		11
Kopi Kampung Gula Melaka	10	14
Kopi Kampung Coconut	10	14



Chef Wan's Recommended

Teh Tarik

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

CW Chef Wan's recommendation V Vegetarian

	(Hot)	(Cold)
Chef Wan's Milo Dinosaur	11	14
Chef Wan's Signature Milo	11	14
Chocolate	15	17
Lemon Tea	9	11
Honey Lemon	9	11
Honey Lemongrass	9	11
Pandan Lemongrass	9	11



Something *Bubbly*





Chef Wan's Milo Dinosaur

Asam Boi Pineapple

	(Glass)	(Jug)
Rosey Bandung Rose syrup with fresh milk.	16	29
Lychee Glow Fizz Lychee, mint, lime & watermelon with soda water.	16	29
Asam Boi Pineapple Pineapple, mint & lemon with asam boi and soda water.	16	29
Blue Lychee Dream Blue lagoon, lychee, lime & mint with coconut water.	16	29

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

Chef Wan's recommendation Vegetarian

Smoothies

Lychee Rose Bandung *21*
Fresh lychee with rose syrup.

Mango Passion Splash *21*
Mango, passionfruit & orange.

Asam Boi Bliss *21*
Green apple, guava, pineapple, lime & asam boi.

Blush Dragon Delight *21*
Dragonfruit, red apple & mango.





Something *Floral*

Blooming Flower Tea *14*
A beautiful tea that blooms right in your cup with light floral flavours and a soothing aroma.

Butterfly Pea Tea *14*
A smooth earthy tea with a natural blue colour and gentle floral taste.

Lemongrass Ginger Tea *14*
A refreshing lemongrass tea with citrus taste and a hint of ginger warmth.

Harney & Sons Artisan Tea *18*
Chamomile / Dragon Pearl Jasmine / Green Tea Mint / Earl Grey Supreme / English Breakfast

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

Chef Wan's recommendation Vegetarian

