



udang gulung tempoe docloe - 69.000
Fried oriental style prawn cake served with chef's special mayonnaise dressing



Hokkien spring roll - 62.000
Deep fried crispy roll made of rice flour wrapper filled with sauteed vegetables and diced chicken



oriental seafood cakwee - 67.000
Fried traditional Chinese dough filled with ground squid and prawn, glazed with sweet and sour sauce

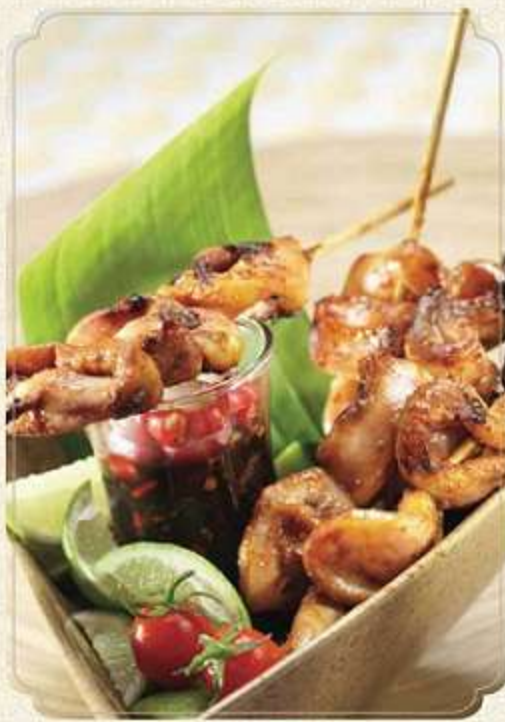
Deep fried tofu kinabalu - 63.000
Deep fried blend of homemade tofu, vegetables and salted fish served with chili dipping sauce



chicken satay nusantara - 72.000
BBQ skewered marinated chicken served with homemade peanut sauce and traditional chili soy sauce



selat popia (kuch pie tee) - 62.000
Traditional crispy flour cup filled with mix of sauteed vegetables, seafood, chicken and mushroom



squid satay labuan - 93.000
BBQ skewered marinated squid served with traditional chili soy sauce



beef satay kotagede - 85.000
BBQ skewered marinated beef served with homemade peanut sauce and traditional chili soy sauce



Lumpia crab mabuhay - 60.000
Deep fried crispy roll with vegetables, shredded crab meat and seafood fillings served with special dipping sauce

malay kesabi mangga - 59.000
Young mango salad dressed with traditional plum dressing, topped with crispy ebi

