

# dapur

a taste of home

## AUTUMN/WINTER MENU

### STARTER

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**Roti Jala** £8.50  
Malaysia's version of the French crepe. The 'lace' liked crepes are soft and pillowy, perfect to be dunked in our warm chicken curry.

### MAINS

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**Seabass Kukus** £13.50  
Steamed sea bass with fragrant lemongrass, fiery chillies and tangy lime.

**Seabass Berlada** £13.50  
Deep fried sea bass in our homemade sambal sauce.

**Daging Dendeng** £11.50  
Tender beef slices fried in our fresh chilli sambal.

**Daging bakar with air asam Sarawak** £18.50  
Malay style grilled ribeye steak served with our tamarind sauce dip accompanied with crudite.

**Kari Ayam dapur** £9.50  
Our own take of Malaysia's perennial favourite, chicken curry.

**Rojak Udang Galah** £9.50  
Grilled tiger prawns, served with kangkung (morning glory), tofu, beansprout and cucumber in our homemade rojak sauce.

**Broccoli with Mussels** £7.50  
Broccoli stir fried with mussels in garlic sauce.

### COMFORT ON A PLATE

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**Mee kuah telur** £9.50  
Yellow egg noodles with tender chicken OR beef slices and choy sum in our signature egg sauce.

**Mee Hailam** £12.50  
Egg noodles in thick soya sauce gravy with prawns, beef slices, fish cakes and a medley of vegetables. Served with pickled chillies.

**Kari Laksa Udang Galah** £16.50  
A choice of mee (egg noodles) OR bihun (rice vermicelli) in our kari laksa broth served with tiger prawns, puffed tofu, fishballs, chicken, green beans, stuffed chilli and our homemade chilli sambal.

**Roti Telur Banjar** £8.00  
Roti canai doused in our vegetable dalca sauce topped with soft boiled egg.

Service charge of 13% is not included