



Deli Menu

opening hours: Wed & Thu, 6-10 pm. Fri & Sat, 5-10 pm. Sun, 5-9:30 pm.

SIDE DISHES

#1 Salad of the Month: Kerabu Nenas (Vegan) – small 3,90€ / large 5,90€

Pineapple salad sweet and sour and spicy. With cucumber, tomato, chili and garlic. Seasoned with fresh herbs.

#2 Ayam Goreng Berempah (Malaysian Fried Chicken) – small 6,90€ / large 12,90€

original Malaysian "Fried Chicken". Marinated for 24 hours & fried with curry leaves. In addition, in-house sambal aioli.

MAIN COURSES

Nasi Lemak – Malaysia's national dish. Fragrant rice cooked with coconut milk.

To choose from:

#3 Rendang Daging – €24.90; Coconut paste braised beef ragout.

#4 Ayam Goreng Berempah – €18.90; Crispy fried spiced chicken.

#5 Rendang Nangka (Vegan) – €17.90; Coconut paste braised organic jackfruit.

#6 Telur Goreng (vegetarian) – €13.90; Fried free-range wok egg.

Served with roasted peanuts, cucumber pieces, homemade sambal, boiled egg (only with meat),
fried anchovies / Tempe (Vegan/Veg option).

#7 Ayam Percik – €16.90

Marinated chicken breast with coconut milk and spices, sous-vide cooked and then grilled.

Plus, "Ayam Percik" peanut sauce, cucumber pieces, and jasmine fragrant rice. Recommended with salad of the month.

SPECIAL DISHES OF THE MONTH

From the wok: Mee Goreng Mamak

With #8 Chicken / #9 Wild Red Prawns (3-4 pcs) / #10 Tofu (Vegan) / #11 All-In

– 14,90€ / – 19,90€ / – 13,90€ / – 21,90€

Fried mee noodles, with egg, fresh vegetables & bean sprouts. Season with chili paste and soy sauce.

Kids option – without chili.

Masak Lemak Kunig

With #12 Chicken Ragout / #13 Wild Red Prawns (3-4 Easy Peel) / #14 Tempe (Vegan)

– 16,90€ / – 21,90€ / – 15,90€

Spicy Yellow Turmeric Curry with Fresh Turmeric Root-from Biohof-Stövesandt with potatoes, Chinese cabbage and tomatoes.

Served with jasmine fragrant rice.

TO SHARE / EXTRAS

#15 Sayur Goreng - €5.90

Vegetables fried in a wok with garlic & chili paste. Finished off with Malaysian soy sauce.

#16 Rendang Daging - Coconut paste braised beef ragout. — small 7,90€ / large 12,90€

#17 Rendang Nangka (Vegan) - coconut paste braised organic jackfruit. — small 5,90€ / large 9,90€

#18 Jasmine Fragrant Rice - small 1,90€ (for 1 person) / large 3,50€ (for 2 plus persons).

#19 Nasi Lemak Rice - small 3,90€ (for 1 person) / large 6,90€ (for 2 plus persons).

Sauces: Sambal (Vegan) - 1€; Sambal Aioli (Vegan) - 1€

Peanut sauce - 3.90€.

DESSERTS

Kuih of the Month: Kuih Talam (Vegan) - 3,90€

Steamed palm sugar coconut pudding. 2 pieces.

(coconut) Ice (ream) (Vegan) - A scoop of NoMoo vegan coconut ice cream. - 3,90€

DRINKS — Traditional and homemade

Teh Tarik - Malaysia's national drink. Drawn BOH black tea with sweetened condensed milk. - 4,50€.

Teh O - BOH black tea. - €3.50. **Jasmine Tea -** BOH green tea. - 3€.

Kopi Tarik - Pulled Meramanis coffee with sweetened condensed milk. - 4,50€.

Kopi O - strong Meramanis black filter coffee. - €3.50.

Teh Tarik Ais (cold) / Kopi Tarik Ais (cold) - 4,90€.

Special! (cold): Teh O Ais Limau - Malaysian black tea with lime refined on ice. - 4€

BEVERAGES — In bottles / cans

ROY Ginger Kombucha - 4€. Apple spritzer, Fritz-Kola - 3€. Water - €3 / €4.90.

FREEDL Classic - Non-alcoholic craft beer from the Italian Alps - €4.50.

Zappes Sport - Non-alcoholic Pils - 3,50€. **Bundaberg Ginger Brew (Non-Alcoholic) - 4€.**

Tem's Root Beer (non-alcoholic) - 3,50€.