



# 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.

### #3 NEW! Roti Canai & Dalcha (Vegetarian) – €9.90

Two Malaysian flatbreads, grilled until they are really nice and crispy. In addition, there is our slowly cooked yellow lentil curry – packed with eggplant, carrots and tomatoes.

## MAIN COURSES

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

To choose from:

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

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

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

**#7 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).

### #8 Ayam Percik – €16.90

Marinated chicken breast with coconut milk and spices, sous-vide cooked and then grilled. In addition, "Ayam Percik" peanut sauce, cucumber pieces, and jasmine fragrant rice. Recommended with salad of the month.

## SPECIAL DISHES OF THE MONTH

### From the wok: #9 KL Hokkien Mee – 18,90€

Thick noodles fried in a wok with red prawns, chicken & fresh vegetables. Seasoned with dark caramel soy sauce.

### #10 Kari Kufta Ayam – €14.90 / #11 Kari Terung (Vegan) – €13.90

Hearty curry with chicken kufta balls (or vegan with eggplant) with potatoes and tomatoes, refined with coconut milk. With pickled red onions. Served with jasmine, fragrant rice or two pieces of roti canai.

### #12 Laksa Nyonya – €18.90

Malacca rice noodles in rich, slow-boiled coconut shrimp broth. Topped with prawns, fish balls, egg and fresh herb cucumber salad. In addition: homemade Sambal Belacan for an extra kick.

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**#13 Sayur Goreng – €5.90**

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

**#14 Rendang Daging** – Coconut paste braised beef ragout. – small 7,90€ / large 12,90€

**#15 Rendang Nangka (Vegan)** – Coconut paste braised organic jackfruit. – small 5,90€ / large 9,90€

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

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

**#18 Roti Canai** – Malaysian thin flatbread extra crispy. – 2,90€ / pcs.

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

Peanut sauce – 3.90€.

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DESSERTS

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

Steamed palm sugar coconut pudding. 2 pieces.

**Coconut Ice Cream (Vegan)** – A scoop of NoMoo vegan coconut ice cream. – 3,90€

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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€

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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.

**A&W Root Beer (Non-Alcoholic)** – €4.