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Free Delivery from 7pm till 11pm (3km Radius)

15% off Takeaway

Lunch Special

1 Entree and 1 Main from \$13.50

Specials

Please refer to Special's Board

Entrees

Po Piah (Penang Roll) 4.90

Thin pastry filled with a mixture of cucumber, bean shoots, pork, chilli and a sweet sauce. Served steamed.

Lobak 5.90

Spicy meat roll, wrapped in beancurd skin, deep fried and served with a special plum sauce.

Sang Choy Bau 5.00

Stir-fried minced chicken and vegetables wrapped in a lettuce leaf cup.

Satay (4 Sticks) 7.90

Marinated chicken and beef, skewered on bamboo sticks and served with spicy peanut sauce.

Vegetarian Entrees

Spring Rolls (2 pieces) 4.90

Deep-fried thin pastry filled with assorted vegetables.

Curry Puffs (2 pieces) 4.90

Puff pastry filled with spiced potato and peas.

Gado Gado 10.90

Mixed vegetable salad (bean shoots, cucumber, cabbage, bean curd pieces and egg) served with spicy peanut sauce.

Tofu Goreng 5.90

Pieces of deep-fried fresh beancurd, topped with slices of cucumber and bean shoots, served with spicy peanut sauce.

Soups

Tofu Soup Beancurd soup. 4.90

Jagong Soup Sweet corn soup 4.90

Wonton Soup Short soup 4.90

Tom Yam Soup (Vegetarian) 5.90

Spicy hot and sour soup with fresh beancurd pieces, mushrooms, baby corn and bamboo shoots.

Tom Yam Soup (Thai favourite) 6.90

Spicy hot and sour soup with prawns or chicken.

Side Dishes

Ikan Bilis Hot and tasty anchovies in sambal. 5.90

Acar Awak 5.90

Spicy pickled vegetables.

Penang Affair Specials

Roti Channai 3.90

Pan-fried envelopes of specially prepared dough.

Enche Kebin 17.90

Pieces of boneless chicken Maryland marinated in spices and deep-fried until golden brown.

Penang Pepper Chicken 17.90

Chicken fillet pieces, seasoned with black pepper and stir-fried in a sweet oyster sauce.

Lemon Grass Chicken 17.90

Chicken fillet pieces stir-fried with shredded lemon grass, chilli and onions.

Rendang Daging (Beef) 17.90

Tender pieces of steak cooked in a special coconut based curry sauce.

Chilli Beef 17.90

Slices of beef topside, stir-fried in plum sauce and chilli.

BBQ King Pork Ribs 18.90

Specially marinated pork ribs pan-fried in a spicy BBQ sauce.

Penang Sotong (Calamari) 20.90

Marinated, lightly battered, fried, tossed lightly in a wok with garlic, fresh chilli and spicy salt.

Assam Fish 20.90

Fresh fish fillet in a spicy, sourish, tamarind-based curry.

Assam Prawns 22.90

King prawns in a spicy, sourish, tamarind based curry.

Penang Prawns 22.90

King prawns stir-fried with chilli and a tasty, tangy sauce.

BBQ Sauce Prawns 22.90

King prawns, stir-fried in a BBQ sauce.

Sambal

This is a typical Malaysian delicacy. It is prepared by blending various spices, belechan (prawn paste) and limau kasturi (small lime) producing a flavour that is tasty, fragrant and spicy hot.

Sambal Spinach 13.90

Spinach stir-fried in sambal.

Sambal Eggplant 13.90

Fresh eggplant stir-fried in sambal.

Sambal Sotong 20.90

Fresh calamari pieces cooked in sambal.

Sambal Ikan 20.90

Fresh fish fillet cooked in sambal.

Sambal Udang 22.90

King prawns cooked in sambal.

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<h3>Malasian Hawker Dishes (Noodles)</h3>		<h3>Rice Dishes</h3>	
<p>Won Ton Noodle (Nice and Not Hot) 10.90 Fresh egg noodle cooked in chicken stock soup with won ton, roast pork and vegetables.</p>		<p>Nasi Goreng 10.90 Special Malaysian fried rice with pork, bean shoots, shrimp and a touch of spice.</p>	
<p>Curry Laksa (Nice and Hot) 10.90 Fresh egg noodle and rice vermicelli in a coconut-based curry soup with a garnishing of chicken pieces, fish cake, fried bean curd, roast pork and bean shoots.</p>		<p>Nasi Goreng Sayor 10.90 Special Malaysian vegetarian fried rice.</p>	
<p>Curry Laksa Vegetarian (Nice and Hot) 10.90 Fresh egg noodle and rice vermicelli in a coconut-based curry soup served with fried beancurd and seasonal vegetables.</p>		<p>Nasi Puteh per person 1.50 Plain steamed rice.</p>	
<p>Curry Laksa Seafood 15.90 Fresh egg noodle, rice vermicelli and bean shoots in a coconut-based curry soup served with prawns, calamari, fish cakes, beancurd and mussels with a garnishing of vegetables.</p>		<p>Nasi Lemak per person 1.80 Coconut flavoured rice.</p>	
<p>Mee Goreng 10.90 Stir-fried fresh egg noodles with a garnishing of shrimps, egg, beancurd, bean shoots, potatoes, tomatoes and curry spices topped with shredded lettuce.</p>		<h3>Vegetarian Dishes</h3>	
<p>Chau Kuey Teow (Malaysians Do It Best) 10.90 Stir-fried flat rice noodles with a garnishing of shrimp, egg, Chinese sausage, bean shoots and spices.</p>		<p>Penang Spinach 13.90 Spinach stir-fried in a garlic and chilli sauce.</p>	
<p>Singapore Noodles (Singapore Beauty) 10.90 Stir-fried rice vermicelli with a garnishing of roast pork, prawns, egg and spices topped with shredded lettuce.</p>		<p>Penang Eggplant 13.90 Fresh eggplant stir-fried with garlic and chilli.</p>	
<p>K.L. Hokkien Mee (Dark and Beautiful) 12.90 Stir-fried fresh egg noodles with a garnish of seafood, pork and vegetables in a tasty, dark soy-based sauce.</p>		<p>Taugeh Goreng 13.90 Bean shoots, capsicum and spring onions tossed lightly in a wok.</p>	
<p>Cantonese Cha Hor Fun (A touch of Chinese) 12.90 Fried flat rice noodles with a garnishing of meat, seafood and vegetables, topped with creamy egg sauce. All hawker dishes can be prepared as vegetarian meals</p>		<p>Sayor Champor 14.90 Seasonal vegetables tossed lightly in a wok.</p>	
<h3>Gulai</h3>		<p>Gulai Sayor 15.90 Seasonal vegetables cooked in a spicy curry sauce.</p>	
<p>This is the Malaysian term for curry. Gulai is prepared by blending various spices, such as coriander, cumin, chilli, lemongrass and turmeric and slow-cooking this mixture with coconut milk and coconut, producing a rich, aromatic and spicy hot flavour.</p>		<p>Tofu Sayor 15.90 Pieces of fried bean-curd stir-fried with seasonal vegetables.</p>	
<p>Gulai Ayam 17.90 Curry chicken (boneless)</p>		<p>Penang Chap Chai 15.90 Seasonal vegetables, dried bean-curd strips, mushrooms and a garnishing of bean vermicelli stir-fried in a wok.</p>	
<p>Gulai Kambing 17.90 Curry lamb</p>		<p>Spicy Tempura Eggplant 15.90 Lightly battered eggplant tossed in chilli, capsicum, onion, garlic and 5 spice powder.</p>	
<p>Gulai Ikan 20.90 Curry fish fillet</p>		<p>Spicy Tempura Okra 15.90 Lightly battered okra tossed in chilli, capsicum, onion, garlic and 5 spice powder. All hawker dishes can be prepared as vegetarian meals</p>	
<p>Gulai Udang 22.90 Curry king prawns</p>		<h3>Desserts</h3>	
		<p>Plain Ice-Cream 3.50</p>	
		<p>Mango Ice-Cream 4.50</p>	
		<p>Lychees OR Rambutans and Ice-Cream 6.50</p>	
		<p>Pisang Goreng 6.50 Banana fritters with ice-cream and syrup.</p>	
		<p>Nanas Goreng 6.50 Pineapple fritters with ice-cream and syrup.</p>	
		<p>Gula Melaka Pudding 6.50 Sago pearl pudding topped with coconut milk and Malaysian palm sugar. Served hot or cold.</p>	
		<p>Black Rice Pudding 6.50 Glutinous black rice cooked in coconut milk and served with ice-cream.</p>	
		<p>Deep Fried Ice-Cream 6.50</p>	
		<p>Deep Fried Mango Ice-Cream 7.00</p>	
		<p>Coconut Crepe 7.00 Thin pieces of pastry filled with desiccated coconut cooked in Malaysian palm sugar syrup, served with ice-cream.</p>	