

ENTREE

- SPRING ROLLS** 4
Vegetarian spring rolls, with shredded carrot, bean sprouts, and other seasonal vegetables, served with homemade chili dipping sauce
- CUCUR UDANG** 9
Tasty prawn and chive fritters, served with a spicy chili dip
- CALAMARI CHILI SALAD** 12
A tasty salad with fresh flavours that pairs well with its star seafood ingredient
- SATAY CHICKEN/BEEF** 10
Tender pieces of lean chicken/beef, marinated in a blend of herbs and spices and grilled, served with cucumber, cubed onions and homemade peanut sauce
- LEMON GRASS PRAWNS** 12
Skewered whole prawns marinated with turmeric and lemongrass, and grilled to perfection
- KERABU SALAD** 8
A colorful Malaysian salad consisting of shredded coconut, shrimps, chillies, bean sprouts and green apple, tossed into a fresh, zesty calamansi juice with herbs for a sweet, sour and spicy sensation
- TASTING PLATE** 28
A perfect entree to share, with sticks of chicken and beef satay, spring rolls, cucur udang, tuna cutlets and a kerabu salad garnish
- TUNA CUTLETS** 8
A Eurasian recipe made with potatoes, shallots, spring onions and chillies. Served with a spicy dipping sauce, that makes it a perfect starter to any meal
- PIPI CLAMS** 10
Pipi Clams stir fried with chillies, garlic and lemongrass for a burst of flavour. Served with crusty bread so you can enjoy soaking up the broth
- GLASS NOODLE SALAD** 12
A light, tasty, fresh salad made with glass noodles and topped with Asian style grilled chicken. Vegetarian option available
- SNACK PLATE** 28
Perfect for when you are feeling peckish, this plate comes with a serving of fried chicken, Ikan Bilis Kacang Goreng, Wan Tan Poppers, NLK Goreng Chili, Eurasian Cured Pineapple Salad, Prawn Noodle Salad, and Fried Crab Claw

STREET FAVOURITES

PERFECT FOR SHARING

- SAMBAL AYAM** 16
Chicken cooked in our house signature gravy
- BEEF RENDANG** 18
Tender pieces of choice beef, slow cooked and simmered in coconut milk and spices for a tasty concoction.
- CHICKEN NYONYA CURRY** 18
Chicken fillet and potatoes cooked using a traditional Malaysian recipe for a delicious classic that never goes out of style
- FISH ASSAM CURRY** 20
Tamarind fish curry cooked with eggplant and seasonal vegetables
- BIHUN GORENG** 14
Tasty stir fried rice noodles, have it with our complimentary sambal, in true Malaysian style.
*vegetarian or seafood or chicken options available
- MIXED VEGETABLE DHAL** 16
A mild and nutritious vegetarian curry made from lentils, tomatoes, and spices served with chickpeas and a medley of seasonal vegetables. A perfect meal to enjoy with rice and papadums
- MEE GORENG MAMAK** 14
Penang style fried noodles with prawns, dried squid strips, chive fritters, egg and potatoes
*vegetarian or seafood or chicken options available
- PASEMBUR** 28
Battered soft shell crabs, prawns, chive fritters, egg and tofu in a spicy homemade sauce, served with mixed salad
- LAKSA NYONYA** 17
Rich, creamy spicy soup stock flavoured with coconut milk, chillies, dried shrimp and topped off with a crowning glory of deep fried soft shell crab for an extra treat
- DAGING MASAK KICAP** 17
A popular Malay favourite of beef and potatoes cooked with pepper, shallots, garlic, chillies and dark soy sauce
- NASI GORENG** 14
An all time favorite of the Malaysian fried rice with
*vegetarian or seafood or chicken options available
- PINEAPPLE FISH SAMBAL** 18
Fish served with a spicy pineapple sambal with a side of pickled vegetables
- TOM YUM FRIED BIHUN** 14
A Tom Yum wok tossed delight that delivers rice vermicelli noodles packed with flavour.
Chicken or Seafood or Vegetarian options available.

NASI LEMAK

- TRADITIONAL NASI LEMAK** 12
Coconut flavored rice served with egg, fried peanuts and anchovies with the house specialty sambal
- + *Sambal Ayam* 6
Chicken cooked in a tasty spicy gravy made primarily from locally grown WA chillies
- + *Ayam Goreng* 6
Chicken marinated in a mix of fragrant spices and deep fried
- + *Beef Rendang* 6
Tender pieces of choice beef, slow cooked and simmered in coconut milk and spices for a tasty concoction
- + *Sambal Satong* 6
Squid cooked in our signature sambal gravy
- + *Sambal Udang* 6
Fresh WA prawns cooked in our signature sambal sauce
- + *Sambal Ikan Bilis* 5
Dried anchovies and onions are cooked in a chilli paste to make this delicious traditional accompaniment to Nasi Lemak in Malaysia

ROTI

WEEKENDS ONLY

- ~ **CANAI (2 PIECES)** 9
The classic roti that is a staple, this bread is served with an accompaniment of dhal and sambal
- ~ **TELUR/TELUR BAWANG** 10
Egg is added to the original roti canai and served hot with an accompaniment of dhal and sambal with an option of adding sweet onions
- ~ **TISU** 10
This variety of roti is paper thin and made to be "tissue" like, crispy and light, topped with condensed milk and crunchy peanuts
- ~ **MURTABAK** 12
Malaysian Roti stuffed with a filling of your choice. Chicken, or Beef or Vegetarian options available
- ~ **ROTI COIN** 12
Small traditional Rotis, made in the perfect size for dipping, served with dhal and sambal
- ~ **ROTI COIN MANIS** 12
A sweet variation of our 'coin' sized Rotis, served with condensed milk or sugar
- ~ **ROTI RENDANG** 12
Two of our best sellers combined into one spectacular dish

*RECOMMENDED WITH CHICKEN CURRY OR BEEF RENDANG 6

SIDES

- NASI KUNYIT** 6
Basmati turmeric flavored rice cooked with light butter
- NASI SANTAN** 6
Jasmine rice cooked in coconut milk
- NASI JASMINE** 6
Fragrant white jasmine rice
- NASI PANDAN** 6
Jasmine rice cooked with Screwpine leaves and coconut milk
- TRADITIONAL DHAL** 6
A mild curry made from dried lentils simmered with herbs and spices
- PAPADUM** 3
A thin, light, and crisp disc-shaped seasoned dough
- AYAM GORENG** 6
Fried chicken (breast or drumstick options available)

DESSERT

- SAGO GULA MELAKA** 8
Sago pudding drizzled with palm sugar served with chocolate brownie crumbs and vanilla ice cream
- DURIAN STRUDEL** 10
Served with ice cream
- BLACK GLUTINOUS RICE CAKE** 9
Served with lemon lime lychee icing and garnished with cheese and toasted coconut and fruit
- CUCUR PISANG** 9
A traditional malay sweet made from bananas, served with ice cream, chocolate ganache and salted caramel sauce

OUR SAMBAL POLICY

IF YOU WOULD LIKE MORE SAMBAL TO ACCOMPANY YOUR DISH, DO LET US KNOW. THE SAMBAL AT OUR KORNER IS COMPLIMENTARY AND OUR FRIENDLY STAFF WILL BE MORE THAN HAPPY TO GET YOU MORE TO ENJOY!

#nasilemakkorner

* Kindly note a 15% surcharge applies on Public Holidays
* if you are allergic to any particular food, please advise our staff, they may be able to assist with alternative choices
* Please note that our products either contain or/are produced in kitchens which contain/use the allergens of peanuts, tree nuts, seafood, soy, milk, (and other dairy), egg, sesame, wheat (gluten), and sulphite preservatives. we cannot guarantee that any of our products are 100% allergen free.