

Fine Malaysian Cuisine with the influence of Malay, Chinese and Indian Food.



50 Best Restaurants Northern Virginia Magazine

APPETIZERS



A1. Fried Golden Wonton (6 pcs) \$9 Fried fish puree wonton paired with homemade garlicky chili sauce

A3. Satay Chicken (4 skewers) \$9 GF KE Chicken skewers served with peanut satay sauce, onions & cucumber

A5. Mango and Tofu Salad (Kerabu) \$11 GF Mango, green apple, fried tofu, fresh shallot & mint leaves tossed in a nyonya vinaigrette under a bed of fresh lettuce topped with crispy shallot

A7. Rojak \$11 N

Malaysian fruit salad with 1-piece crispy shrimp cracker, mango, pineapple, jicama & cucumber tossed in special caramelized sweet thick soy sauce sprinkled with toasted crushed peanuts, sesame seeds & roasted belacan

A9. Roti Canai (2 pcs) \$8 Flat layered Indian bread served with a small bowl of Malaysian Chicken Curry (vegetarian option available)

A2. Fried Fish Puree Crispy Fupei (4 pcs) \$9 Fish puree wrapped in fried tofu sheet with our homemade garlicky chili sauce

A4. Crispy Calamari \$10

Crispy calamari in light batter with our signature chef sauce

A6. Baby Oyster Omelet \$11 ©F Pan fried baby oyster omelet with homemade garlicky chili sauce

A8. Popiah (2 rolls) \$10

Jicama, lettuce, eggs, dried shrimp & crispy shallots wrapped in homemade soft flour crepe with Hoisin sauce (vegetarian option available)

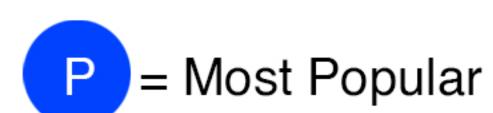
A10. Vegetarian Curry Puff (2 pcs) \$6
Homemade pastry stuffed with onions & potatoes











NOODLE SOUP

CHOOSE A NOODLE







Flat Rice Noodle GF (Hor Fun)

Yellow Egg Noodle (Mee)

Long Thin Rice Noodle GF (Mai Fun)

CHOOSE A SOUP



S1. Curry Laksa Chicken Noodle Soup \$15 (S)



Noodle Soup with chicken curry, okra, eggplant, tofu & bean sprout in curry broth topped with mint leaves & scallion S2. Curry Yong Tofu Noodle Soup (4 pcs) \$16 SP Noodle soup with tofu, crispy fupei, eggplant & jalapeno stuffed with fish puree & bean sprout in curry broth





S4. Vegetarian Curry Laksa Noodle Soup \$14 Noodle soup with tofu, vegetables & bean sprout in a curry broth topped with mint leaves & scallion

Noodle soup with tuna in sweet, spicy & sour broth topped with cucumber, fresh onions and mint leaves

S6. Fish Filet Mihoon \$16

Deep fried fish filet noodle soup with housemade pickle mustard & tomatoes in a milky broth topped with cilantro

S5. Prawn Noodle Soup \$15 S

Noodle soup with shrimp, U-choy, hard boiled egg & bean sprout in a mildly spicy broth

GF = Gluten Free







*If you have any allergies or food accommodations please let your server know! We are happy to accommodate!

STIR FRIED NOODLE



FN1. Char Keow Teow (CKT) \$14 P Stir-fried flat rice noodle with shrimp, egg chives, & bean sprout

FN3. Beef Chow Fun \$14
Stir-fried flat rice noodle with beef, bean sprout & U-Choy

FN5. Kopitiam Noodle \$15
Braised yi mein with shrimp, fish cake, U-choy & bean sprout in a brown gravy sauce

FN7. Dry Curry Wonton Mee \$14 Wonton noodle topped with chicken curry gravy, U-choy & bean sprout

FN2. Mamak Mee Goreng \$14 Stir-fried spicy egg noodle with shrimp, cumin fritters, tofu, bean sprout, U-choy, egg & tomatoes, topped with lettuce

FN4. Watt Tatt Hor Fun \$15

Stir-fried flat rice noodle with shrimp, fish cake & U-Choy in a creamy egg sauce

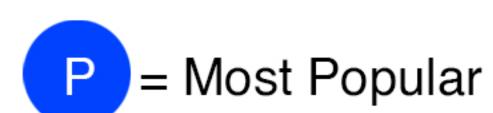
FN6. Singapore Noodle \$14 GF
Stir-fried long thin rice noodle with chicken,
egg, onion green & red bell pepper in curry flavor











SPECIALTY RICE



R1. Hainanese Chicken Rice \$14

Steamed chicken bone-in topped with sweet soy sauce, ginger scallion & special chili sauce served with chicken flavored rice & cucumber

R3. Salty Fish & Chicken Fried Rice \$15

Fried rice with salty fish, chicken & lettuce

R2. Nasi Lemak \$14 GF N S P Coconut flavored rice with a side of chicken curry, sambal ikan bilis, peanuts, boiled egg & cucumber

R4. Malaysian Style Fried Rice (Nasi Goreng)

Shrimp & chicken fried rice Malaysian style with onion, tofu, U-Choy, tomatoes, carrot, topped with a pan-fried egg & lettuce









NON-SPICY ENTREE

(Served with a bowl of steamed rice)



NE1. Kai Lan Beef \$17
Chinese broccoli stir-fried with beef in garlic & brown sauce

NE3. Smoked Oolong Chicken \$18
Chicken marinated with sea salt and smoked with oolong tea leaves

NE5. Black Pepper Beef \$17
Beef sauteed with onion, napa, bell pepper & scallion in black pepper sauce

NE7. Salted Egg Lai Yu Shrimp \$26 GF Lightly breaded shrimp with cornstarch stir fried in salted egg yolk with butter milk

NE2. Braised Triple Yong Tofu (8 pcs) \$23 P 2 braised stuffed tofu, 2 eggplant, 2 jalapeno & 2 fupei with fish puree in our oyster sauce

NE4. Black Pepper Chicken \$14
Chicken sauteed with onion, napa, bell pepper & scallion in a black pepper sauce

NE6. Salted Egg Lai Yu Chicken \$20 Lightly breaded chicken with flour stir fried in salted egg yolk with butter milk

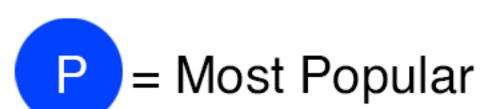
NE8. Smoked Sichuan Peppercorn Duck \$24 P Smoked duck marinated with sea salt and peppercorn accompanied with Hoisin Sauce (half duck)











SPICYENTREE

(Served with a bowl of steamed rice)



E1. Nyonya Curry Fish Head \$30 (GE) Fish head simmered with okra, eggplant, napa tomatoes & fried tofu in our chef Nyonya curry

E3. Nyonya Chicken \$14 (GE) Fried skinless chicken breast coated in rice flour with our special garlic sweet & spicy Nyonya sauce

E5. Belacan Kang Kong (seasonal) \$18 Kang Kong stir fried with our own dried shrimp belacan sauce

E7. Belacan Eggplant & Okra \$15 Eggplant & Okra stir-fried in our own dried shrimp belacan sauce

E9. Whole Red Snapper \$35/40/50 Fried whole red snapper coated in cornstarch with our signature sweet spicy chili sauce

E11. Beef Rendang Curry beef simmered in a thick curry gravy

napa, tomatoes & fried tofu in Nyonya curry

E13. Nyonya Curry Whole Red Snapper Fried whole red snapper with okra, eggplant,

\$38/40/50 GF

E2. Malaysian Curry Chicken \$15 GF Malaysian curry chicken in special chef curry sauce

E4. Flounder Fillet \$17 GE Spicy crispy flounder fillet coated in a light cornstarch batter with sweet Kashmiri chili & turmeric seasoning

E6. Malaysian Curry Lamb \$23 GF P Lamb chunks simmered in thick curry gravy with coconut milk and various spices

E8. Kopitiam Shrimp Shrimp in light batter with cauliflower in our signature chef sauce

E10. Crispy Squid in Spicy Salt \$17 GF Golden fried squid tossed in a savory house blend of Chinese 5 spices

E12. Nyonya Curry Fish Fillet \$18 GE P Fish served with eggplant, belacan, garden onion & tofu in a spicy Nyonya curry

GF = Gluten Free



S = Spicy



= Most Popular

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VEGETARIAN

(Served with a bowl of steamed rice)



V1. Kai Lan \$12
Steamed Chinese broccoli served in garlic oyster sauce

V3. Veggie Mock Duck \$13

Mock duck stir-fried with napa, onion, scallion & green bell pepper in brown sauce

V5. Curry Mix Vegetables \$14 © P Napa, eggplant, okra, bell pepper, onion, tomatoes & tofu with our Malaysian curry broth

V2. Steamed U-Choy \$12
Steamed U-Choy served in garlic oyster sauce

V4. Eggplant & Tofu in Chef Sauce \$14 P
Eggplant & tofu stir-fried in our own chef sauce

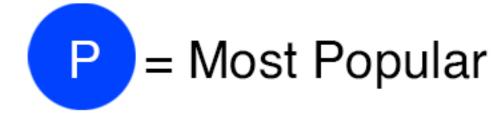
*For Vegan - choose fresh garlic sauce (GF)











LUNCH SPECIAL

(All served with 2 mini vegetarian rolls)
(ONLY weekdays from 11 AM to 2:30 PM)
(Excluding Holidays)



L1. Malaysian Chicken Curry \$10 Malaysian chicken curry in our special chef curry sauce

L3. Shrimp Omelet \$10 Shrimp omelet with tomatoes, bell pepper scallions, onions & chives

L5. Ginger Chicken \$10 Stir-fried chicken with carrot, onion, bell pepper in an aromatic brown ginger sauce

L7. Curry Mix Vegetables \$9 Napa, eggplant, okra, bell pepper, onion, tomatoes tofu with our Malaysian curry broth

L2. Nyonya Chicken \$10 Fried chicken breast coated in rice flour with our special sweet & spicy Nyonya sauce

L4. General Tso \$10 Crispy chicken in batter with our signature chef sauce

L6. Black Pepper Chicken \$10 Chicken sauteed with onion, bell pepper & scallion in black pepper sauce

L8. Basil Tofu \$10
Stir-fried tofu, onion, carrot, sweet pepper with our sweet basil sauce

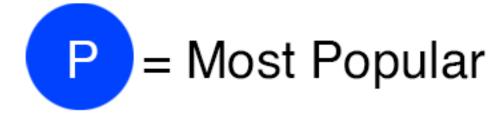
*can be served as entree size











BFR

Tiger Beer (Singapore) \$4.50 Sapporo (Japan) \$4.50 Heineken (Holland) \$4.50 Singha (Thailand) \$4.50 Tsingtao (China) \$4.50 Miller Lite \$3.50

Bottle \$28.00 Glass \$7.00

Red:

Oxford Landing Merlot Yalumba Shiraz Cousino Macul Cab. Sauvignon

White:
Clean Slate Riesling
Indaba Sauvignon Blanc
Tilia Chardonnay

DESSERTS

Mochi \$6 Mango Sticky Rice \$6 Pisang Goreng (Fried Plantain) \$7

ABC Ice Kacang \$8

BEVERAGES

Malaysian Hot Teh Tarik (Tea) \$3
Malaysian Hot Kopi Tarik (Coffee) \$3
Malaysian Iced Teh Tarik (Tea) \$4
Malaysian Iced Kopi Tarik (Coffee) \$4

Carrot Juice \$5

Apple Juice \$5

Milo Ice \$5

Lychee Ice \$4

Grass Jelly Ice (cincau) \$4

Roasted Burdock Tea \$4 Hot tea (Green tea, Jasmine,

Oolong) (per person) \$1

Perrier \$3

Soda (Coke, Diet Coke, Sprite) \$2



Mango Sticky Rice