

Entrée

1. **Satay**   (Hot Option Available)
Half a dozen of traditionally marinated Satay Beef, Chicken or Mixed tender slices, served with peanut sauce and condiments \$18.90
2. **Rojak**   (also available in Malaysian Style)
Combination of fried tofu, potato, vegetable fritters, fish-balls, spring roll, boiled egg and cucumber, set with peanut and sweet chilli sauce \$18.90
3. **Masala Chicken Salad** 
Pan-fried Masala spiced chicken fillets served on a seasonal salad with pappadom and Istana Malaysia's own mango dressing \$18.90
4. **Mini cocktail Samosa & Spring Rolls** 
10 pieces of Vegetarian Samosa & Spring rolls, served with Istana Malaysia's own mint yogurt and chilli sauce \$17.90
5. **Vegetable Pakoras**  
Deep fried chickpea and masala coated seasonal vegetables accompanied with Istana Malaysia's own mint yogurt and chilli sauce \$17.90
6. **Curry Puff**  
5 Spiral curry puff shells, filled with potato and vegetable, served with dipping sauce \$17.90
7. **Soto Ayam Soup** 
Pieces of chicken and vegetable in a clear soup specially prepared with a touch of coriander and spices (Add rice noodles +\$3.00) \$17.90
8. **Mamak Lamb Soup** 
Pieces of lamb and potato cooked in a blend of spices in a coriander based soup \$17.90
9. **Pan-fried Garlic Prawns**
6 fresh prawns sautéed with garlic and oyster sauce, and served with salad \$25.90
10. **Prawn Twister**
5 pieces of peeled prawn with fresh herbs in a crispy pastry served with sweet chilli sauce \$18.90

Mains - Chicken Dishes

11. **Chicken Curry**  
Boneless tender pieces of chicken and potato cooked in a traditional Malaysian style curry \$25.90
12. **Chicken Sambal**  
Boneless chicken pieces cooked in a thick gravy with onion, chilli paste, ginger, garlic, lemon grass and fresh coriander \$25.90
13. **Chicken Korma**  
Boneless pieces of chicken cooked in an almond and cashew nut paste with coconut and curry sauce \$25.90
14. **Chicken Murtabak**
Expertly flicked and delicately made dough filled with chicken, potato and egg, served with curry and pickled onion (Add an extra egg +\$3.00) \$27.90
15. **Honey Butter Chicken**  
Tender pieces of chicken cooked in butter, honey, tomato and spices with an almond and cashew nut paste. \$25.90
16. **Chicken Varuval**  
Tender pieces of chicken, potato and capsicum, cooked with a touch of ginger, garlic and ground mix spices, with a splash of coconut cream and fresh coriander \$26.90

Mains - Beef Dishes

17. **Beef Rendang**  
A superlative recipe exclusively created for Istana Malaysia patrons of Malaysia's famous dish. Tender beef marinated in root herbs and spices with a coconut base \$27.90
18. **Stir-fried Beef and Mushroom (In Five Spice Sauce)**
Stir-fried lean beef with mushroom and a touch of ginger, garlic, oyster sauce and soy sauce \$25.90
19. **Chinese Black Pepper Steak**
Stir-fried slice beef steak in black pepper and oyster sauce with onion and capsicum \$25.90

Mains - Lamb Dishes

20. **Lamb Curry**  
Boneless pieces of lamb and potato cooked in a rich curry sauce \$27.90
21. **Lamb Korma**  
Boneless pieces of lamb cooked in an almond and cashew nut paste with coconut and curry sauce \$27.90
22. **Lamb Dhallcha** 
Boneless tender pieces of lamb, potato, carrots and peas, cooked in a thick dhall curry \$27.90
23. **Lamb Murtabak**
Expertly flicked and delicately made dough filled with lamb, potato and egg, served with curry and pickled onion (Add extra egg +\$3.00) \$27.90
24. **Lamb Varuval**  
Tender pieces of lamb, potato, onion and capsicum cooked with a touch of ginger, and ground mix spices with a splash of coconut cream and fresh coriander \$27.90

Mains - Vegetarian Dishes

25. **Dhall Curry**  
Seasonal vegetables cooked in a thick lentil curry \$24.90
26. **Navaratna Korma (Mixed Vegetables)**   
Seasonal vegetables cooked in an almond and cashew nut paste with coconut curry sauce \$24.90
27. **Potato and Green Peas Curry**  
Potato and peas cooked in a thick tomato based coconut curry \$24.90
28. **Stir-fried Seasonal Vegetables with Tofu** 
Stir-fried vegetables with bean curd in oyster sauce and soy sauce \$24.90
29. **Mixed Vegetable Curry**   
Vegetables cooked in a rich curry sauce \$24.90

Mains - Fish and Shellfish Dishes

(Add Extra Seafood +\$8.00)

30. **Fish Curry**  
Masala marinated fish with fresh herbs and set in a rich curry gravy with okra \$27.90
31. **Fish Sambal**  
Masala grilled fish in thick onion, chilli and tomato sambal sauce with fresh coriander \$27.90
32. **Squid Sambal**  
Stir-fried squid pieces with tomato, onion and chilli in a thick sambal sauce with fresh coriander \$27.90

*All meals can be made Vegetarian, Vegan,
or to Special Dietary Needs. Ask our staff for details*

33. Stir-fried Calamari (Squid)

Calamari cooked in a rich garlic oyster sauce with beans and carrots

\$27.90
34. Udang Sambal  

Fresh prawns cooked in a thick sambal sauce consisting of garlic, ginger, onion, chilli, tomato and fresh coriander

\$29.90
35. Stir-fried Garlic Prawns

Fresh prawns cooked with spring onion in a rich garlic oyster sauce

\$29.90
36. Seafood Murtabak

Fish, squid, shrimps and mussels mixed with onion and egg, stuffed in thinly flicked roti dough, served with fish curry sauce (Add an extra egg +\$3.00)

\$29.90
37. Mixed Seafood Masak Lemak  

Mussels, tiger prawns, fish and calamari, cooked in a creamy coconut sauce with a touch of ginger, garlic, chilli, lemon grass and fresh coriander

\$33.90

Mains - Rice and Noodle Dishes (For Seafood Dishes Add \$1.00)

38. Nasi lemak  

Coconut rice served with prawn sambal, beef rendang, boiled egg, peanuts and condiments. A classic favourite in Malaysia

\$28.90
39. Nasi-goreng  

A staple rice dish, wok fried with chicken or seafood topped with egg and accompanied with satay sticks (Add Tom Yum +\$1.00)

\$26.90
40. Curry Laksa  

Hawkers noodle soup prepared in rich coconut curry gravy, garnished with fish balls, tofu, chicken pieces and boiled egg

\$27.90
41. Mee-goreng 

Mamak style wok fried egg noodles in two types of soya sauce with chicken or seafood, bean sprouts and egg.

\$26.90
42. Char Kwaytieaw  

Thick rice noodles cooked with seafood or chicken and egg with oyster and soya sauce

\$26.90
43. Fried Beehoon  

Rice noodle (Vermicelli) cooked with vegetables, seafood or chicken in two types of soya sauce

\$26.90

Set Menu

- Groups sharing dishes - must have a minimum of four diners.

(Price per Person)

\$42.00

Entrée: Rojak

Mains : Choice of two meat and one vegetarian dish (excluding Prawn and Mixed Seafood Masak Lemak)

Served with: Mee Goreng, Roti Chanai & Steamed Rice

(Price per Person)

\$46.00

Entrée: Rojak, Mixed Satay

Mains: Choice of three main dishes (excluding Prawn and Mixed Seafood Masak Lemak)

Served with: Mee Goreng, Roti Chanai & Basmati Rice

(Price per Person)

\$50.00

Entrée: Mixed Satay, Mini Murtabak, Rojak & Mee Goreng

Mains: Choice of your own main dishes (excluding Mixed Seafood Masak Lemak)

Served with: Roti Chanai & Basmati Rice

Side Dishes

- Istana's own Roti Chanai

\$5.00
- Istana's own Garlic Roti Chanai

\$5.50
- Steamed rice

\$3.50
- Coconut rice

\$3.50
- Peanut Sauce 

\$4.50
- Yoghurt Salad (cucumber, carrot, onion, tomato)

\$5.50
- Raita (cucumber)

\$3.90
- Mixed Salad Bowl 

\$5.90
- Malaysian Acar (mixed pickled vegetables)

\$5.90
- Mango Chutney

\$3.90
- Mango or Lime Pickle

\$4.20
- Pappadom (3 pieces)

\$3.20

Dessert

1. Sago Pudding Gula Malaca

Sago topped with palm sugar and coconut cream

\$15.90
2. Banana Roti

Roti bread stuffed with banana, topped with chocolate sauce and served with vanilla ice cream

\$16.90
3. Trio Tropical Ice Cream

Home made mango, pineapple and lime ice cream, served with Kit Kat chocolate

\$16.90
4. Banana Split

Split banana with vanilla ice cream, wafer and topped with raspberry and chocolate sauce

\$16.90
5. Hot Fudge Cake

Served with French Vanilla Ice-cream

\$16.90
6. Apple Pie

Served with French Vanilla Ice-cream

\$16.90

Add Extra

- Chicken / Beef / Lamb portions

\$6.00
- Eggs

\$3.00
- Vegetables

\$4.00

More options available. Ask our staff for details

Spice Level

-  Kiwi Medium

 Kiwi Hot

 Extra Hot

Meal Information

-  Gluten Free Option

 Vegan Option

 Contains nuts

All meals can be made Vegetarian, Vegan, or to Special Dietary Needs. Ask our staff for details

Fully licensed premises (BYO - wine only)

Takeaway Containers (each tray) \$1.20