

## *What's Under The Yum Yum Tree Breakfast Menu*

### Roti Chanai 印度煎餅 \$10.90

#### 2 Slices of Roti Chanai with Curry Sauce

Roti canai or roti prata is a flatbread with Indian origins and is extremely loved in countries like Malaysia and Singapore. Roti canai is like the Southeast Asian flat croissant. It is rather similar due to the flakiness of the layers of oiled dough.



### Chicken Porridge 雞肉粥

\$13.90 Additional Egg @\$2.00

Porridge (congee) is a comfort food in Chinese cuisine, the one mom made for you when you were a kid. It's silky, creamy, and best eaten with a spoon.



### Lo Mai Gai 糯米雞

Classic Dim Sum Dish Ipoh Style

\$12.90

The amazing flavor came through beautifully with the combination chicken, Chinese sausage, and dry shiitake mushrooms, a unique combination of our traditional Ipoh Dim Sum



#### **FOOD ALLERGY NOTICE**

PLEASE BE ADVISED THAT FOOD PREPARED HERE MAY CONTAIN THESE INGREDIENTS:  
MILK, EGGS, WHEAT, SOYBEAN, PEANUTS, TREE NUTS, FISH AND SHELLFISH



Roti Canai with Curry Sauce

## 🌶️ Roti Chanai 印度煎餅 \$10.90

Add Chicken \$3/pcs

2 Slices of Roti Chanai with Curry Sauce

Roti canai or roti prata is a flatbread with Indian origins and is extremely loved in countries like Malaysia and Singapore.

Roti canai is like the Southeast Asian flat croissant. It is rather similar due to the flakiness of the layers of oiled dough.

## 🐔🌶️ Curry Chicken Noodle (Dry) 咖哩雞面(干) \$ 15.90

## 🐷🐟 Penang Fried Kuay Teow 檳城炒粿條 \$ 15.90

flat rice noodles stir-frying over intense heat in a well-seasoned wok with prawn, Chinese sausage, bean sprouts, and fish cake.

## 🐮 Beef Fried Kuay Teow 牛肉炒粿條 \$ 16.90

flat rice noodles stir-frying over intense heat in a well-seasoned wok with beef slices.

## 🐷🐟 Wat Tan Hor (Flat Noodle with Egg Gravy) 滑蛋河 \$ 16.90

flat rice noodles fried to perfection in a delicious silky and rich egg gravy, this noodle dish is simply irresistible!

## 🐮 Beef Wat Tan Hor 牛肉滑蛋河 \$ 17.90

a popular noodle dish that everyone loves.

Flat rice noodles fried to perfection in delicious silky egg gravy, nother gets better than that.

## 🐷🐟🌶️ Sambal Fried Noodle 參巴醬炒麵 \$ 15.90

flavourful and spicy, this dish is made with yellow noodles fried in sambal, bean sprouts, vegetables, prawns and Chinese sausage

## 🥬 Vegetarian Fried Noodle 素炒麵 \$ 15.90

## 🐔🌶️ Maggie Mee Goreng Mamak Style 美奇快熟面印度炒 \$ 16.90

sour, spicy, sweet and tangy come through in this Indian mee goreng recipe, top with fried chicken



Penang Fried Kuay Teow



Wat Tan Hor (Flat Noodle w Egg Gravy)



Sambal Fried Noodle (Spicy)



Maggie Mee Goreng Mamak Style



🐔🌶️ **Maggie Bihun Goreng Mamak Style**

印度炒米粉 \$17.90

sour, spicy, sweet and tangy come through in this  
Indian bihun goreng  
recipe, top with fried chicken



Singapore Fried Bihun



**Singapore Fried Bihun**

(The real thing is that there isn't any curry powder)

星洲炒米粉 \$16.90



**Pork Fried Bihun**

豬肉炒米粉 \$16.90



Pork Fried Bihun



**Malaysian Fried Bihun with Ikan Bilis**

馬來西亞風格江魚仔炒米粉 \$16.90



**Claypot Braised Beef Brisket with  
Daikon+ Rice**

煲仔五香牛腩白蘿蔔 + 飯 \$20.90

slow braised beef brisket with combination of 5 spices  
gives this dish a very distinct character.  
The collagen rich beef tendon will make sauce  
extra thick and flavourful



Nasi Lemak Kampung  
Style



**Nasi Lemak Kampung Style  
(with Curry Chicken or Fried Chicken)**

椰漿飯甘榜風格 \$15.90

Malaysian coconut milk rice, served with  
chicken curry, sambal ikan bilis, fried  
crispy anchovies (ikan bilis), toasted peanuts and cucumber.

This is the best and most authentic nasi lemak recipe!



**Seafood Fried Rice**

海鮮炒飯 \$16.90

with prawns and fish cake



**Yeong Chow Fried Rice**

揚州炒飯 \$15.90



**Salty Fish Chicken Fried Rice**

咸魚雞粒炒飯 \$16.90



Beef Brisket with Daikon

🐔 **Hainanese Chicken Rice**

海南雞飯 \$ 15.90

well known in Malaysia and Singapore.

Tender chicken with soft golden coloured chicken skin.

Goes well with homemade chilli sauce, soy sauce and a bowl of chicken-based soup



Hainanese Chicken Rice

🐷 **Peking Pork Chop + Rice**

京都猪排 + 飯 \$ 17.90

Tender and juicy pork coupled with the sweet, tart and smoky taste of the sauce makes this a perfect dish for you.



Peking Pork Chop with Rice

🐷🌶️ **Sambal Fried Rice**

參巴醬炒飯 \$ 15.90

flavourful and spicy, this dish is made with fried rice in sambal, bean sprouts, vegetables, prawns and Chinese sausage



**Vegetarian Fried Rice**

素炒飯 \$ 15.90



Nasi Goreng with Fried Chicken

🐔🌶️ **Nasi Goreng with Fried Chicken**

馬來風格炒飯 + 炸雞 \$ 15.90

Traditional Fried Rice served with Fried Chicken



**Curry Chicken + Rice**

咖哩雞 + 飯 \$ 15.90

🐔🌶️ **Malay Style Fried Chicken + Rice**

馬來風格辣椒炸雞+飯 \$ 15.90



🌶️ **Assam Fish Cutlet Malaysia Style + Rice**

馬來亞參魚 + 飯 \$ 21.90

A classic Malay and Minangkabau dish, Asam Pedas is a popular dish in Malaysia such as the state of Malacca.

Literally translated to 'sour spicy', Asam Pedas fish curry is tangy, spicy and appetizing.



Assam Fish Malaysia Style with Rice



**Bak Kut Teh + Rice**

肉骨茶 + 飯 \$ 20.90

Served with rice. Bak Kut Teh (Pork Ribs Tea)

is a Chinese herbal soup with dong gui known for its warming properties.

This comforting dish is perfect for the colder months.



Bak Kut Teh with Rice





## Beef Rendang Rice

牛肉仁當飯 \$ 19.90

Authentic rich spicy paste stew beef. Served with coconut rice



## Mayo Fried Chicken + Rice

香美奶滋炸雞 + 飯 \$ 15.90

Fried Chicken serve with tangy mayo sauce and rice



## Hainanese Chicken Chop + Fried Rice

海南雞扒炒飯 \$ 17.90

fried chicken served with generous amount of sweet & savoury brown sauce created by Hainan people that migrated to Malaysia



## Pork Trotter with Ginger and

Sweet Vinegar + Rice

豬腳醋 + 飯 \$ 20.90

The main ingredients for a nice pot of this dish are just the pork trotters/pork knuckles, ginger and the sweet sour vinegar.

It's full of ginger aroma and the pig's trotters are so moist, tender and succulent after the slow simmering in the aromatic yet pungent sweet and sour black vinegar.



## Special Crispy Prawn Noodle

生蝦麵 \$ 22.90

Featuring large, beautiful prawns in the shell atop a bed of crispy-fried noodles drenched with an eggy sauce,.



## Ayam Masak Merah with Rice



香辣紅番茄雞 \$19.90

A Malaysian Traditional dish.

This literally means chicken "cooked-red" in English.

It is a casserole of chicken pieces in tomato.

Pieces of chicken are first fried to a golden brown then slowly braised in a spicy tomato sauce.



Beef Rendang



Spicy Mayo Fried Chicken



Hainanese Chicken Chop



Pork Trotter w ginger & sweet vinegar



Ayam Masak Merah



Special Crispy Prawn Noodle



## Pork Belly with Salted Fish + 2 Rice

鹹魚花腩+ 2飯 \$ 22.90

If you love to having your meals with rice,  
this Claypot Salted Fish with Pork Belly  
is an awesome dish to go with your favourite carbo.

## Salted Egg Yolk Chicken/ Pork Chop/

Prawn (no shell)+ Rice

黃金雞/豬扒/蝦(无壳)+飯

\$18.90/ \$ 19.90/\$ 20.90

If you're a fan of the salted duck eggs,  
this dish is an absolute must-try!



## Soup of the Day

今日例湯 \$ 16.90

Please ask our wating staff what's our soup fo the day



## Kam Heong Chicken with Rice

甘香明雞 \$19.90

Kam Heong chicken is a Chinese Malaysian cuisine  
showcase of the unique amalgamation of Chinese stir-fry and  
Malay cooking ingredients.

Dry shrimp is a traditional ingredient†for  
the Chinese, whilst curry leaves and bird's eye chili  
are primarily used by the Malays.



## Braised Yee Mee

燜伊面 \$ 16.90

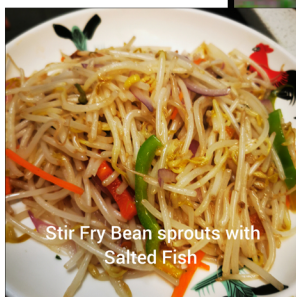
yee mee is braised with prawn, pork & fishcake in sauce until it is soft  
and the noodles absorbed all the wonderful flavour of the sauce.

## Stir Fry Mixed Vegetables/Pok Choy

炒什菜 /白菜 \$ 16.90

## Bean Sprout with Salted Fish

咸魚炒豆芽 \$18.90



Stir Fry Bean sprouts with  
Salted Fish



Pork Belly with Salted Fish



Salted Egg Yolk Chicken



Soup of the Day



Kam Heong Chicken



Braised Yee Mee