

inner Menu

ENTRÉES

Handmade Vegan Spring Rolls (VG) - \$6.9

Delicious plant-based spring rolls

Handmade Curry Chicken Spring Rolls - \$6.9 (3pcs) / \$12.5 (6pcs)

Our delicious curry chicken and potatoes wrapped in a roll

Homemade Chicken Satay (GF) - \$6.9 (3pcs) / \$13 (6pcs)

Marinated with traditional herbs & spices, served with homemade peanut sauce

Buttercream Fry Chicken - \$12.5

Malaysian-style "buttermilk" chicken/prawn coated with a sweet, thick sauce with aromatic herbs and spices

Crispy Deep-Fried Squid (GF) - \$12.5

A Southeast Asian favorite, tender squid tossed with Asian-style lemon pepper seasoning

Deep-Fried Lotus Root Chips (GF, VG) - \$8.9

Thinly sliced lotus root, fried until golden brown and tossed with pink salt

Laksa Bomb - \$8.9

Prawn wonton in Laksa soup

Vegetarian Satay (VG) - \$7.5

Plant-based satay with homemade peanut sauce (contains soy)

Sweet & Spicy Chicken - \$8.9

Roti Canai - 1pcs \$3 / 2pcs \$5.5

LBCo Pork Belly Bao - 1pcs \$4.9 / 2pcs \$9.5

Lemon Chicken Bao - 1pcs \$4.5 / 2pcs \$8

Vegetable Dumpling (4pcs) - \$9.5

SHARE MAINS

Beef Rendang - \$16.5 (Small) / \$25 (Medium)

Slow-cooked beef infused with tropical aromatics of coconut, chilies, and spices

Stir-Fry Vegetables with Vegan Mushroom Oyster Sauce - \$13

A Malaysian-Chinese classic featuring Western and Chinese broccoli with crispy fried garlic

Guinness Short Rib - \$18.5

Slow-cooked pork ribs in Guinness sauce, keeping the ribs tender and moist

Curry Chicken - \$22

Malaysian-style curry chicken stewed in lemongrass, cinnamon, and spices

NOODLES & RICE**Traditional Laksa**

A rich and creamy coconut curry soup served with vermicelli and Hokkien noodles

Choices of:

- *Signature Seafood* (XL tiger prawn, local mussels, scallop) - \$27.50 (L)
- *Chicken* - \$17 (M) / \$18.50 (L)
- *Vegetable* - \$15 (M) / \$17 (L)
- *Tofu* - \$15 (M)
- *Char Siu Pork* - \$17 (M)
- *Fried Prawn Wonton* - \$17 (M)
- *Fried Fish Fillet Barramundi* - \$18 (M) / \$19.5 (L)
- *Beef* - \$18.5 (M) / \$20 (L)
- *Roasted Pork Belly* - \$17 (M)

Dry Laksa

Chef's unique craft with udon, keeping authenticity while providing a more intense aroma

Choices of:

- *Signature Seafood* - \$26.5
- *Chicken* - \$18.5
- *Vegetable* - \$16.5
- *Tofu* - \$15.5

House Special Fried Rice - \$20

Loaded with prawns, chicken satay skewer, chicken ribs, and pickled veggies
+ \$3 add a fried egg

Vegetarian Fried Rice (GFO, VGO) - \$14.5

A flavorful fried rice dish with seasonal vegetables, eggs, and spring onion

Dry Pan Mee - \$17

Malaysian flat noodles with deep-fried prawn wonton, char siu pork, spinach, and black fungus mushroom

Dry Vegetable Pan Mee - \$15.5

A vegetarian version of Dry Pan Mee with seasonal vegetables

Char Kway Teow (C.K.T) - \$18.9

A national dish of Malaysia & Singapore, stir-fried flat and Hokkien noodles with tiger prawn, Chinese preserved sausage, and fish cake

Fish Fillet Noodle Soup - \$18.5

A tomato-based broth with Chinese wine, ginger, preserved vegetables, fried fish fillets, tofu, and rice noodles

DESSERT

Ice Cream (*Coconut, Choc Fudge Brownie, Vanilla Bean, Mango Sorbet*)

- 1 scoop \$4
- 2 scoops \$5.9
- 3 scoops \$8.9
- 4 scoops \$11.9

Banana Fritter - \$6.5

Served with ice cream

EXTRAS

- Steamed Rice - \$3
 - Fresh Chilli - \$0.5
 - Sambal - \$1
 - Extra Noodles - \$3
 - Takeaway Box - \$0.5
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ALLERGY DISCLAIMER

Our food is prepared in an environment that handles eggs, milk, soy, wheat, nuts, and other allergens. We cannot guarantee cross-contact will not occur. Customers with allergies should speak to a staff member.