

雷小炒 Jim's Malaysia



• OPENING HOURS •

MON-SUN 11.00AM - 09.30PM
TUE CLOSED

CONTACT 0431 518 208
ROSEBERY

E01
SATAY CHICKEN 4SKEWERS
沙爹鸡肉串

Chicken thigh marinated in turmeric, served with peanut sauce

\$16.80



E04
PORK DIM SIM DEEP FRIED
猪肉炸点心

A popular Chinese- style snack, consisting of a meat filling

\$15.80



ENTREEE

開胃前菜

E02
FRIED CHICKEN WINGS 4PCS
香茅鸡中翅

Marinade lemongrass chicken mid wings

\$11.80



E03
SALT PEPPER TOFU
椒盐豆腐

A classic Chinese-style dish, flavored primarily with salt and pepper

\$15.80



E05
VEGETABLE SPRING ROLL
炸春卷 (素)

Crispy rolls filled with fresh vegetables, lightly seasoned and serve with sweet chili sauce

\$11.80



E06
SEAFOOD ROLL
网纸海鲜卷

Delicate rolls stuffed with seafood, herbs wrapped in rice paper serve with tangy sauce

\$11.80



E07
**FIVE SPICE ROLL
WITH JELLY FISH**
五香肉卷拼海蜇

Golden-fried rolls filled with five-spice seasoned pork

\$16.80



E10
**SHRIMP PASTE
PORK BELLY**
虾酱五花肉

Tender pork belly pieces, deep-fried to a golden crisp with a savory shrimp flavor

\$16.80



E08
VEGETARIAN BEANCURD
古法斋鹅

A vegetarian dish made with bean sheets, offering a rich and savory flavor

\$12.80



E09
**GOLDEN CRISPY
DRAGONBEARD PRAWN**
金丝龙须虾

This dish features prawns wrapped in fine golden strands (often vermicelli), deep-fried until golden brown, with a crispy and crunchy texture

\$16.80

**MUST
TRY**
誠意推薦



E11
CHICKEN CURRY PUFF
鸡咖喱角

Flaky pastry filled with tender chicken and aromatic curry deep fried to golden perfection

\$11.80



E12
**SMOKE DUCK BREAST WITH
SPECIAL SAUCE**
烟熏鸭胸

Tender smoked duck breast served with fresh salad, often accompanied by a light dressing. A flavorful salad with a smoky and savory taste

\$15.80

SALADS

特色沙律

SA01 NYONYA STYLE GREEN APPLE SALAD 苹果沙律

Peranakan (Nyonya)-style salad featuring shredded crisp green apple tossed with fresh herbs, chili, and lime. Refreshing and slightly spicy, it reflects the unique flavors of Nyonya cuisine

\$20.80

SA02 SOFT SHELL CRAB APPLE SALAD 软壳蟹苹果沙律

\$26.80



ROTI

印度飞饼



ROTI01 PLAIN ROTI 印度飞饼

A flaky, crispy flatbread popular in Malaysia. Made from wheat flour, it is pan-fried until golden and often served with curry or dhal for dipping

\$13.80



ROTI02 ROTI WITH CURRY CHICKEN 咖喱鸡印度飞饼

Flaky bread with authentic Malaysia curry chicken

\$20.80



ROTI03 ROTI WITH CUURRY LAMB 咖喱羊印度飞饼

Flaky bread with Indian style curry lamb

\$23.80



ROTI04 ROTI WITH CURRY PORK RIBS 咖喱排骨印度飞饼

Flaky bread with Nyonya style curry pork ribs

\$23.80



COCONUT RICE

椰浆饭

N01 TRADITIONAL COCONUT RICE 传统椰浆饭

Fragrant coconut rice served with spicy sambal, peanuts, anchovies, cucumber slices, and hard-boiled egg, a signature Malaysian dish

\$16.80

N02 CURRY LAMB COCONUT RICE 羊肉椰浆饭

\$23.80

N03 CURRY CHICKEN COCONUT RICE 咖喱鸡椰浆饭

\$23.80

N04 PORK RIBS COCONUT RICE 咖喱排骨椰浆饭

Tender pork belly slow-cooked in a rich and aromatic curry sauce, infused with traditional spices for a flavorful experience

\$23.80

N05 CRISPY CHICKEN COCONUT RICE 脆皮炸鸡椰浆饭

\$25.80

N06 SAMBAL KING PRAWN COCONUT RICE 三峇虾球椰浆饭 **\$26.80**

Spicy sambal prawns served with fragrant coconut rice

N07 SAMBAL SQUID COCONUT RICE 三峇鲜鱿椰浆饭 **\$26.80**

Spicy sambal squid served with fragrant coconut rice

N08 SAMBAL FISH FILLET COCONUT RICE 三峇鱼片椰浆饭 **\$26.80**

Spicy sambal Ling fish fillet served with fragrant coconut rice

R01
**HAINANESE CHICKEN
WITH RICE**
海南鸡饭

Tender poached chicken served with fragrant jasmine rice cooked in chicken broth, accompanied by a flavorful chilli and ginger dipping sauce

\$19.80



R04
**BLACK PEPPER CHICKEN
RIBS WITH RICE**
黑椒鸡扒饭

\$22.80



**RICE
饭**



R02
**MIXED VEGETABLES
WITH RICE**
杂菜豆腐饭

\$20.80



R03
**SWEET & SOUR PORK
BELLY SLICE WITH RICE**
切片咕佬肉饭

Pork belly, sliced thinly, lightly battered, and fried until golden and crispy. It is then tossed in a flavorful sweet and sour sauce

\$22.80

R05
**MAPO TOFU
WITH RICE**
麻婆豆腐饭

\$18.80



R06
**BLACK BEAN BEEF
WITH RICE**
豉汁牛肉饭

\$20.80



R09
**CHILLI JAM FISH FILLET
WITH RICE**
辣炒鱼片饭

\$20.80



R07
**CHICKEN MIXED
VEGETABLE WITH RICE**
杂菜鸡片饭

\$20.80



R08
**SALT PEPPER FISH
WITH RICE**
椒盐鱼片饭

\$20.80



R10
**GONG POH CHICKEN
WITH RICE**
宫保鸡片饭

\$20.80



R11
SATAY SQUID WITH RICE
沙爹鲜鱿饭

\$20.80



S01
HEARTLY CHAR KOAY TEOW
用心炒贵刁

Famous Penang-style stir-fried flat rice noodle dish, cooked over high heat with prawns, Chinese sausage, bean sprouts, egg, and soy sauce — smoky, savory, and full of wok hei.

\$22.80



S02
PINEAPPLE FRIED RICE
菠萝炒饭

Fragrant Thai-style fried rice, stir-fried with pineapple, prawns, chicken, and green beans, seasoned with curry powder. Aromatic, with a hint of tropical flavor

\$22.80



S05
CRISPY NOODLE WAHTAN HOR
脆面滑蛋河

Crunchy noodles paired with flat noodles, served with soft silky egg and seafood, creating a perfect contrast of textures and rich flavors

\$24.80

STIR FRIED
炒饭炒面



S03
SINGAPORE NOODLE
星洲炒米粉

Stir-fried rice vermicelli with turmeric flavor, shrimp, chicken, egg, and bean sprouts. Despite its name, this dish is more popular overseas than in Singapore

\$20.80



S04
CRABMEAT FRIED RICE
蟹肉炒饭

Fragrant fried rice stir-fried with crab meat, egg, and vegetables — rich, savory, and full of natural crab flavor

\$22.80



S06
STIR FRIED FLAT NOODLE WITH BEEF 干炒牛河

A classic Cantonese dish made with flat rice noodles stir-fried with tender beef slices, bean sprouts, and a savory soy-based sauce. Known for its smoky “wok hei” flavor

\$22.80



S07
MAMAK MEE GORENG
嘛嘛炒面

A famous Malaysian Indian-Muslim street food dish: yellow noodles stir-fried with egg, tofu, bean sprouts, and potato in a sauce made with chilli, soy sauce, and tomato sauce. It's a flavorful, slightly spicy dish

\$20.80

S08
HOKKIEN NOODLE
福建炒面

Stir-fried yellow noodles with prawns, chicken, and vegetables in a rich soy sauce

\$22.80



S09
SPECIAL FRIED RICE
特别炒饭

A classic Chinese fried rice dish with prawns, Chinese sausage, egg, and green beans, famous for its colorful ingredients and well-balanced flavor

\$22.80



S10
EGG FRIED RICE
蛋炒饭

Fragrant fried rice with egg and light seasonings — simple, aromatic, and flavorful

\$16.80



S11
MAGGI GORENG
爆炒方便面

Malaysian-style stir-fried instant noodles with egg, vegetables, and curry powder

\$22.80



S12
PAD THAI
泰式炒粉

Thai-style stir-fried rice noodles with egg, tofu, bean sprouts, and chives in a sweet-savory tamarind sauce, garnished with crushed peanuts, lime, and chili flakes

\$22.80



干捞面
DRY NOODLES

- D01 **CRISPY CHICKEN DRY NOODLE** **\$26.80**
炸鸡干捞面 Golden-fried chicken served over tossed noodles in a savory soy sauce
- D02 **COMBINATION DRY NOODLE** **\$26.80**
杂烩干捞面 Combination served over tossed noodles in a savory soy sauce
- D03 **BEEF DRY NOODLE** **\$26.80**
牛肉干捞面 Sliced beef served over tossed noodles in a savory soy sauce
- D04 **CURRY CHICKEN DRY NOODLE** **\$26.80**
咖喱鸡干捞面 Curry chicken served over noodles tossed in a savory soy sauce
- D05 **CURRY PORK BELLY DRY NOODLE** **\$26.80**
咖喱排骨干捞面 Curry pork ribs served over noodles tossed in savory soy sauce
- D06 **CURRY LAMB DRY NOODLE** **\$26.80**
咖喱羊干捞面 Curry lamb served over egg noodles tossed in savory soy sauce
- D07 **WONTON DRY NOODLE** **\$26.80**
云吞干捞面 Wontons served over egg noodles tossed in savory soy sauce
- D08 **WONTON AND SHERRED CHICKEN DRY NOODLE** **\$26.80**
鸡丝云吞干捞面 Shredded chicken served over egg noodles tossed in savory soy sauce

D09 **HAINANESE CHICKEN DRY NOODLE**
海南鸡干捞面

Poached chicken served over noodles tossed in savory soy sauce

\$23.80



LAKSA

喇沙

L01 SHEREDDED CHICKEN LAKSA 鸡丝喇沙

Spicy coconut-based noodle soup with shredded chicken and fresh herbs

\$20.80

L02 CURRY CHICKEN LAKSA 咖喱鸡喇沙

Curry chicken in a spicy coconut-based noodle soup with fresh herbs

\$23.80

L03 CURRY LAMB LAKSA 咖喱羊喇沙

Curry lamb in a spicy coconut-based noodle soup with fresh herb

\$25.80

L04 SOFT SHELL CRAB LAKSA 软壳蟹喇沙

Curry soft shell carb in a spicy coconut-based noodle soup with fresh herbs

\$24.80

L05 FISHERMAN DUMPLING LAKSA 鱼皮饺喇沙

\$22.80

L06 WONTON LAKSA 云吞喇沙

Wontons in a spicy coconut-based noodle soup with fresh herbs

\$20.80

L07 CRISPY CHICKEN LAKSA 炸鸡喇沙

Deep-fried chicken in a spicy coconut-based noodle soup with fresh herbs

\$25.80

L08 VEGETABLE LAKSA 杂菜喇沙

Mixed seasonal vegetables in a spicy coconut-based noodle soup with fresh herbs

\$20.80

L09 SEAFOOD LAKSA 海鲜喇沙

Mixed seafood in a spicy coconut-based noodle soup with fresh herbs

\$25.80

L10 KING PRWAN LAKSA 虾球喇沙

Spicy coconut-based noodle soup with king prawns and fresh herbs

\$22.80



NOODLE SOUP

汤面

N01
**CRISPY CHICKEN
NOODLE SOUP**
炸鸡汤面

Deep-fried chicken served in a clear, flavorful broth with flat noodles

\$25.80

N02
WONTON NOODLE SOUP
云吞汤面

Delicate wontons served in a clear, flavorful broth with egg noodles

\$20.80

N03
**HAINANESE CHICKEN
NOODLE SOUP**
海南鸡汤面

Poached chicken served in a clear, flavorful broth with egg noodles

\$23.80

N04
COMBINATION NOODLE SOUP
杂烩汤面

Combination served in a clear, flavorful broth with egg noodles

\$23.80

N05
**FISHERMAN DUMPLING
NOODLE SOUP**
鱼皮饺汤面

\$22.80

N06
BEEF SLICE NOODLES SOUP
牛肉汤面

Tender beef slices served in a savory broth with egg noodles

\$23.80

N07
SEAFOOD NOODLE SOUP
海鲜汤面

Seafood served in a clear broth with egg noodles

\$23.80

N08
VEGETABLE NOODLE SOUP
杂菜汤面

Mixed vegetables served in a clear broth with egg noodles

\$22.80

SOUPS

汤

S02
WONTON SOUP 5 PCS
云吞汤 5 粒

A light and savory Chinese soup featuring delicate wontons filled with minced pork, served in a clear, flavorful broth with scallions

\$12.80

S03
**CREAMY SWEET
CORN SOUP**
玉米羹

Delicate sweet corn blended into a creamy, flavorful soup, perfect as a starter

\$9.80

S05
**TOMYUM
PRAWN SOUP**
东炎虾汤

Spicy and tangy Thai soup with prawns and aromatic herbs

\$15.80

S01
FISH PASTE SOUP
原味鱼滑汤

Silky minced fish cooked in a delicate broth, highlighting its natural sweetness and smooth texture

\$12.80

S04
**CHICKEN
CORN SOUP**
鸡茸玉米羹

Creamy soup with chicken and creamed corn

\$10.80

S06
**FISHERMAN
DIMPLING SOUP** 5PCS
鱼皮饺汤 5 粒

\$12.80

MAIN COURSE

主
食



MC01 CURRY LAMB 咖喱羊肉

Tender lamb pieces, slow-cooked in a rich and aromatic curry sauce, infused with traditional spices for a flavorful and comforting dish

\$28.80



MC02 CURRY CHICKEN 家乡土豆咖喱鸡

Succulent chicken simmered in a fragrant curry sauce, perfectly balanced with spices and herbs

\$25.80



MC03 BLACK PEPPER CHICKEN RIBS 黑椒鸡扒

A savory dish made with tender chicken ribs seasoned with crushed black pepper, making it both aromatic and slightly fiery

\$26.80



MC04 HAINANESE CHICKEN HALF SIZE 半只海南鸡

Succulent poached chicken, naturally juicy, served with a flavorful soy dipping sauce

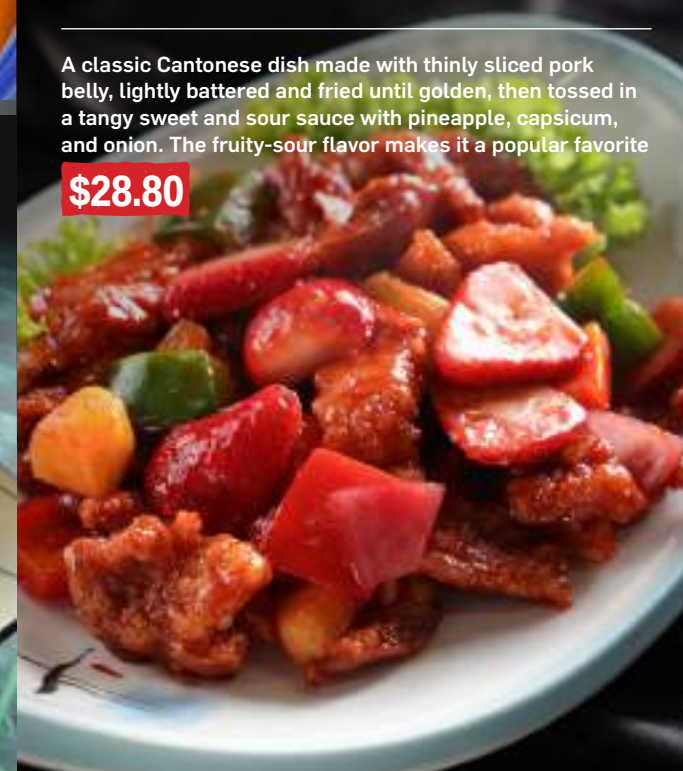
\$25.80



MC05 SWEET & SOUR PORK BELLY SLICE 切片咕佬肉

A classic Cantonese dish made with thinly sliced pork belly, lightly battered and fried until golden, then tossed in a tangy sweet and sour sauce with pineapple, capsicum, and onion. The fruity-sour flavor makes it a popular favorite

\$28.80



MC06
BLACK BEAN BEEF
豉汁牛肉

A Cantonese stir-fry dish featuring tender slices of beef cooked with fermented black bean, garlic, onion, and capsicum, making it a classic in Chinese cuisine

\$25.80



MC07
**CHICKEN MIXED
VEGETABLE**
杂菜鸡片

A light and healthy stir-fry dish made with tender pieces of chicken cooked together with a variety of seasonal vegetables. The dish is balanced in flavor, colorful in presentation, and offers both protein and nutrition in one plate

\$26.80



MC10
LEMON GRASS PIGEON
香茅乳鸽

Succulent young pigeon infused with aromatic lemongrass, lightly roasted for a fragrant, savory flavor

\$35.80



MC08
**TOFU WITH MINCED PORK
AND PRESERVED RADISH**
菜蒲肉碎原只豆腐

A homestyle Chinese dish made with tofu, topped with minced pork and preserved Chinese mustard greens, then seasoned with light soy sauce

\$22.80



MC09
GONG POH CHICKEN
宫保鸡片

A classic Sichuan dish made with tender chicken stir-fried with dried chili peppers and peanuts, in a savory sauce that is slightly sweet and mildly spicy

\$26.80



MC11
SALT PEPPER FISH FILLET
LING FISH
椒盐鱼片

A popular Chinese-style dish made with bite-sized pieces of ling fish, lightly battered and fried until crispy. It's aromatic and slightly spicy, making it a favorite dish

\$26.80



MC12
CHILLI JAM FISH FILLET
辣炒鱼片

A flavorful fish dish, coated in a spicy and tangy chili jam sauce. The sauce is made from red chillies and garlic, giving the dish a balanced heat

\$26.80



MC13
MIXED VEGETABLES TOFU
杂菜豆腐

Fresh seasonal vegetables and tender tofu stir-fried in a light savory sauce, creating a healthy and flavorful dish

\$23.80



MC14
VEGETERIAN MAPO TOFU
素麻婆豆腐

A famous Sichuan dish made with soft tofu simmered in a spicy, savory sauce of fermented broad bean paste, chilli, and peppercorn. Spicy, aromatic, and slightly numbing — a true signature of Sichuan cuisine

\$20.80



MC17
SAMBAL KING PRAWN
三峇虾球

A traditional Southeast Asian chilli, garlic, shallot, spice, and shrimp paste sauce, perfectly complementing the sweetness of the prawns

\$28.80



MC18
**LEMON GRASS
SHELLED PRAWN OR
KING PRAWN**
香茅虾碌

Fresh king prawns with shell, stir-fried with fragrant lemongrass, garlic, chili, and onion — a classic combination typical of Nyonya cuisine

\$33.80



MC19
**SALTED EGG YOLK
SHELLED PRAWN
OR KING PRAWN**
咸蛋黄虾碌

Crispy prawns coated in a rich, savory, and slightly sweet salted egg yolk sauce. A popular dish in Chinese cuisine, known for its creamy texture and bold umami flavor

\$33.80



MC15
MAPO TOFU
KING PRAWN OR CRABMEAT
虾球麻婆豆腐 / 蟹肉麻婆豆腐

King prawns served over egg noodles tossed in savory soy sauce

\$24.80



MC16
OMELLETTE
KING PRAWN OR CRABMEAT
虾球芙蓉 / 蟹肉芙蓉

Fluffy omelette cooked with fresh king prawns — a simple yet flavorful dish

\$24.80



MC20
**BUTTER CREAMY SALTED
EGG YOLK SHELLED PRAWN
OR KING PRAWN**
奶油咸蛋黄虾碌

Crispy prawns tossed in a rich and creamy sauce made from salted egg yolks and butter, offering a savory, slightly sweet, and indulgent flavor

\$35.80



MC21
SALT PEPPER KING PRAWN
椒盐虾球

\$28.80



MC22

ASSAM SQUID

TAMARIND SAUCE

阿叁鲜鱿

A dish featuring fish fillets cooked in a slightly spicy tamarind-based sauce, typical of Nyonya cuisine. Assam refers to the sour tamarind flavor that gives the dish its signature tanginess, often balanced with aromatic herbs and spices

\$25.80



MC23

SALT PEPPER SQUID

椒盐鲜鱿

\$25.80



MC24

SATAY SQUID

沙爹鲜鱿

Tender squid pieces quickly stir-fried with a flavorful satay sauce made from peanuts, spices, and aromatic seasonings. The dish is savory, slightly sweet, and mildly spicy, inspired by the classic Southeast Asian satay flavor

\$26.80



MC25

BEEF

BLACK BEAN . SATAY . CHILLI JAM . GARLIC .
SAMBAL . KONG POH . OYSTER SAUCE

牛肉

豉汁 / 沙爹 / 辣炒 / 蒜汁 / 三峇 / 宫保 / 蚝油

\$25.80



MC28

KING PRAWN

BLACK BEAN . SATAY . CHILLI JAM . GARLIC .
SAMBAL . KONG POH . OYSTER SAUCE

虾球

豉汁 / 沙爹 / 辣炒 / 蒜汁 / 三峇 / 宫保 / 蚝油

\$28.80



MC26

CHICKEN

BLACK BEAN . SATAY . CHILLI JAM . GARLIC .
SAMBAL . KONG POH . OYSTER SAUCE

鸡片

豉汁 / 沙爹 / 辣炒 / 蒜汁 / 三峇 / 宫保 / 蚝油

\$25.80



MC29

SQUID

BLACK BEAN . SATAY . CHILLI JAM . GARLIC .
SAMBAL . KONG POH . OYSTER SAUCE

鲜鱿

豉汁 / 沙爹 / 辣炒 / 蒜汁 / 三峇 / 宫保 / 蚝油

\$25.80



MC27

PORK BELLY

BLACK BEAN . SATAY . CHILLI JAM . GARLIC .
SAMBAL . KONG POH . OYSTER SAUCE

五花肉

豉汁 / 沙爹 / 辣炒 / 蒜汁 / 三峇 / 宫保 / 蚝油

\$25.80



MC30

FISH FILLET

BLACK BEAN . SATAY . CHILLI JAM . GARLIC .
SAMBAL . KONG POH . OYSTER SAUCE

鱼片

豉汁 / 沙爹 / 辣炒 / 蒜汁 / 三峇 / 宫保 / 蚝油

\$26.80



MC31
KANKONG SAMBAL . GARLIC . FU YEE
通心菜 三峇/蒜子/腐乳

\$25.80



MC33
STIR FRIED CHINESE BROCCOLI
OYSTER SAUCE . CHINESE SAUSAGE .
SALTED FISH . GARLIC
芥兰 蚝油 / 腊肠 / 梅香咸鱼 / 金蒜

\$25.80



MC32
STIR FRIED EGG PLANT
SAMBAL . OYSTER SAUCE . CHILLI JAM
茄子 三峇 / 蚝油 / 辣炒

\$25.80



MC34
**CLAYPOT SALTED FISH
PORK BELLY**
咸鱼花腩煲

Chunk of succulent pork belly braised with salted fish in a
flavorful served with hot claypot

\$32.80



EX01
EXTRA ROTI
印度煎饼

A flaky, crispy flatbread popular in
Malaysia, made from wheat flour and
pan-fried until golden. Often served
with curry or dhal for dipping

\$6.00



EX02
CRISPY CHICKEN
脆皮炸鸡

Juicy chicken Maryland marinated
with traditional Malaysian spices,
deep-fried to crispy perfection

\$15.80



EX03
**MAMAK STYLE
FRIED CHICKEN**
传统马来炸鸡

Aromatic Malaysian-spiced chicken
fried to a golden crisp, delivering
bold, savory flavor in every bite

\$15.80



EXTRA
加點

EX04
FRIED EGG
太阳蛋

\$5.00

EX05
NOODLE
加面

\$5.00

EX06
COCONUT RICE
加椰浆饭

\$6.00

EX07
CHICKEN RICE
油鸡饭

\$6.00

EX08
PLAIN RICE
白饭

\$5.00

VEGETERIAN
素食

V02
**NYONYA
STYLE
MIXED
VEGE**
娘惹炒杂菜

\$23.80



V01
**VEGE
SINGAPORE
NOODLE**
素炒星洲米粉

\$20.80



V03
**VEGE
NASI
GORENG**
素炒马来炒饭

\$20.80



V04
**VEGE
MAMAK MEE
GORENG**
素炒印度炒面

\$20.80



V05
**VEGE
CHAR KOAY
TEOW**
素炒贵刁

\$20.80



DESSERT

甜品

DE01
GUI LING GAO
WITH RED BEAN

红豆龟苓膏

\$9.50

DE02
AI YU JELLY WITH
SEA COCONUT

海底椰爱玉冰

\$9.50

DE03
AI YU JELLY
WITH RED BEAN

红豆爱玉冰

\$9.50

DE07
SAGO GULA
MELAKA

椰糖西米露

\$9.50

DE08
OSMANTHUS GUI
LING GAO

桂花龟苓膏

\$9.50

DE09
PEARL PORTOGUSE
EGG TART

ORDER FOR BAKE

黑珍珠葡挞 (3只)

\$15.80

DE10
ICE CENDOL

煎蕊冰

A chilled dessert with green rice flour jelly, coconut milk, red beans, and palm sugar syrup

\$9.50

DE04
TARO SAGO

香芋西米露

\$10.80

DE05
MANGO SAGO

芒果西米露

\$10.80

DE06
DURIAN SAGO

猫山王榴梿西米露

\$12.80

DRINKS

饮料

DR01 ICED LEMON TEA

冻柠檬茶 ❄️

\$8.00

DR02 COLD TEH TARIK

冻奶茶 ❄️

\$8.00

DR03 LONGAN GRASS JELLY

仙草龙眼冰 ❄️

\$7.50

DR04 GRASS JELLY

仙草冰 ❄️

\$7.00

DR05 LONGAN ICE

龙眼冰 ❄️

\$7.00

DR06 HOT HONEY PANDAN LEMON GRASS

香茅蜜糖斑兰热饮 (杯) 🔥

\$7.50

DR07 HONEY LIME OR LEMON CHILLI PLUM

三柠梅子红椒冷饮 (jug) ❄️

\$15.80

DR08 HOT HONEY RED DATES LEMONGRASS

润喉红枣香茅热饮 (杯) 🔥

\$7.50

DR09 KUMQUAT TEA

热金桔茶 (杯) 🔥

\$7.50

DR10 SOYA MILK WITH GRASS JELLY

豆奶仙草冰 ❄️

\$8.00

DR11 MILO ICE OR HOT

冻美露 ❄️ / 热美露 🔥

\$8.50

DR12 HOT TEH TARIK

热奶茶 🔥

\$7.50

DR13 HOT LEMON TEA

热柠檬茶 🔥

\$7.50

DR14 JUICE

果汁 ❄️

\$5.50

DR15 SOFT DRINKS

汽水 ❄️

\$5.00

DR16 SPARKLING WATER

汽泡水 ❄️

\$5.00

DR17 BOTTLE WATER

矿泉水 ❄️

\$4.50

DR18 WONG LO KAT

王老吉 ❄️

\$4.00





雷記

Jim's
Malaysia

小炒

家乡很远，
一口下去，一秒到东南亚
海鲜香很近

MILES AWAY FROM HOME, SECONDS AWAY FROM FLAVOR.
TASTE IT, AND YOU'RE IN SOUTHEAST ASIA

Jim Malaysia 專注於最道地的東南亞海鮮料理，以濃郁的香料、鮮甜的海味，帶你走進馬來西亞的街頭味道。

我們嚴選新鮮海產 — 嫩彈的大蝦、飽滿的螃蟹、鮮甜的龍蝦、珍貴的鮑魚
搭配馬來、西馬、娘惹等多種風味做法，從辣到濃、從香到鮮，每一道都充滿層次。

不管你想念家鄉風味，或想體驗東南亞的熱情香氣，
Jim Malaysia 都希望用最純粹的海鮮味，讓你一口就愛上。

Jim Malaysia specializes in authentic Southeast Asian seafood cuisine, bringing the rich spices and bold flavors of Malaysia straight to your table.

We carefully select the freshest seafood—juicy prawns, meaty crabs, sweet lobsters, and premium abalone, prepared with classic Southeast Asian cooking methods and signature sauces. From spicy to aromatic, from creamy to fresh, every dish is layered with depth and character.

Whether you're craving the taste of home or exploring the vibrant flavors of Southeast Asia, Jim Malaysia hopes to share the pure essence of seafood—one bite, and you'll fall in love.

雷小記
Jim's
Malaysia

CB01
**BLACK PEPPER
VERMICELLI CRAB**
黑椒粉丝蟹

MARKET PRICE



CB04
SALT PEPPER CRAB 椒盐蟹

MARKET PRICE



CB02
SINGAPORE CHILLI CRAB
新加坡辣酱蟹

MARKET PRICE



CB03
SALTED EGG CRAB
咸蛋黄蟹

MARKET PRICE



CB05
BLACK PEPPER CRAB 黑白胡椒蟹

MARKET PRICE

LOB01
**GINGER SHALLOT
LOBSTER**
姜葱龙虾

MARKET PRICE

CHOICE OF SAUCE 酱汁选择

GINGER SHALLOT
姜葱

BLACK PEPPER
黑椒

BLACK TRUFFLE SAUCE
黑松露酱

SALTED EGG
咸蛋黄

SINGAPORE CHILLI SAUCE
新加坡辣酱

BLACK PEPPER PATE SAUCE
鹅肝酱黑椒

SALT AND PEPPER
椒盐



AB01
PAN SEARED BABY ABALONE
香煎鲍鱼仔

\$12.80 each
min 2pcs%



AB02
STEAM BABY ABALONE
清蒸鲍鱼仔

\$12.80 each
min 2pcs%



AB03
SALTED EGG ABALONE
金沙鲍鱼仔

\$12.80 each
min 2pcs%



PW01

**EGG FLOSS PRAWN
WITH SHELL**

西式奶油虾

\$38.80



PW02

**SINGAPORE CHILLI PRAWN WITH
NOODLE BALLS - 4 NOODLE BALLS**

新加坡辣酱虾配面球 (面球四个)

\$42.80



FH01

**DEEP FRIED BLUE COD FISH WITH
GINGER SHALLOT SOY SAUCE**

酥脆炸鱼 - 姜葱酱油 (顺壳鱼)

\$58.00



FH02

**NYONYA STYLE SAMBAL
DEEP FRIED FISH**

- BLUE COD

娘惹三芭炸鱼 (顺壳鱼)

\$58.00



NB01

NOODLE BALL
面球

\$2.00 each 3pcs%



FH03

THAI STYLE STEAM BLUE COD
FISH WITH PRAWN AND CLAM
泰式明炉鱼虾蜆（酸辣味）

\$58.00



FH04

TWO STYLE GROUPERS%STEAM AND
DEEP FRIED - TWO DAYS PRE ORDER
石斑鱼俩吃（需俩天预定）

MARKET PRICE





PI01
RICE VERMICELLI WITH PIPI IN FUYEE SAUCE
双粉腐乳焖蜆 (米粉/粉丝)

MARKET PRICE



OM01
OYSTER OMELETTE 蚝煎

\$26.80



FT01
**HOMEMADE FISH
PASTE PUFF**
手工鱼腐
\$11.80

FT02
**STIR FRIED ROAST PORK
WITH FISH PASTE PUFF**
烧肉鱼腐炒时菜
\$32.80



雷記
Jim's
Malaysia
小炒

