

Welcome to Makan Kitchen

There are numerous renowned and distinguished Malaysian dishes; many of which are only served at home. In fact, the best way to experience typical Malaysian food has traditionally been to be invited to someone's home for "makan", meaning "to eat" in Malay...

In keeping with our heritage, Makan Kitchen features specialities from Chinese, Nyonya, Malay, Indian, Kristang as well as popular dishes from the indigenous people of Borneo — known as Ibanese food. Using fresh ingredients of the highest quality as a base, our chefs make all our sauces and preparations in house, following traditional recipes to ensure authenticity.

We welcome you as our guest and we hope you enjoy our home cooking.

Selamat Makan!

Malaysian cuisine is a reflection of our country's roots as a trading hub between east and west, north and south. Seafaring traders and immigrants from India, China and Europe brought their own traditional dishes to add to the indigenous cuisine, each lending its influences to shape rich, multi-cultural recipes. Given its diversity, it is always useful to have a short guide to Malaysian gastronomy.

Malay

Malay cuisine bears many similarities to Indonesian cuisine, in particular the traditions from Sumatra and Java. It has also been influenced by Chinese, Indian, Thai and many other cultures. One of the popular ingredients used is "sambal" - fresh and dried chillies grounded into a paste to add hotness to dishes. Another popular ingredient is "santan" (coconut milk) for the Malay lemak dishes. Lemak dishes are typically not spicy where the coconut milk is added for a creamy richness.

Chinese

Malaysian Chinese cuisine is derived from China, when the Chinese came in masses to the Malayan Peninsula in the 1800s. Chinese cuisine is generally milder compared to Malay or Indian fare but with the multi-ethnic influence, the local Chinese has taken on a spicier touch, often reinventing classic Chinese dishes. The best known Chinese cuisine is Cantonese food famous for its stir-fried dishes over very high heat to sear in the flavours.

Indian

Malaysian Indian food is a mix of Northern and Southern Indian cuisine. Spices are the heart and soul of Indian cooking, where freshly grounded spices are added in many different combinations, giving each dish a distinct taste. Spices commonly used are coriander, cumin, turmeric, fennel, mustard, cardamom, clove, cinnamon and star anise. Both fresh and dried chilli peppers are used in varying degrees for different curries - from mild sambars to fiery hot curries such as Vindaloo and Madras curries.

Nyonya

The cuisine originates from the first permanent Chinese settlers in Malacca at Bukit China, who wed local Malay brides and gave rise to the first generation of mixed Chinese-Malays. This unique marriage of cultures resulted in a novel marriage of cuisines, which is now known as Nyonya or Peranakan food. While Nyonya food contains many of the traditional ingredients of Chinese food and Malay spices and herbs, Nyonya cuisine is eclectically seasoned and distinct. It is fusion cuisine at its best!

Ibanese

The Iban tribe is from Sarawak, Borneo. One of their traditional dishes is called “pansuh”, which simply means the “cooking using bamboo stem”. It’s naturally a light and simple food. The ingredients including meat, chicken, fish, vegetables, rice and spices are all put together into a bamboo stem and placed directly over an open fire to cook. The bamboo stem imparts a unique aroma and texture to the food. Another signature ingredient — forest ferns, are widely used in the Ibanese diet. One of the most popular ferns are, “pucuk paku”, the fiddlehead fern.

Portuguese-Malaccan

The origin of Portuguese-Malaccan can be traced back to a century and a half ago from the intermarriages between Portugese settlers and local woman. This mixed race of European Asian identified themselves as Kristang meaning Christian. As Portugese settlers had sailed the world’s oceans in their quest for precious spices and goods, they had long took on a regionally spicier taste using local ingredients. One of the most famous Kristang dishes is Curry Debal or Devil Curry. Lots of chillies, especially dried chillies are used in the making of this fiery hot dish, hence its name!



Malay

Sup Pindang Daging

Traditionally prepared slow cooked beef broth infused with turmeric and aromatic Malay spices

RM24

Ikan Pari Bakar

Marinated sting ray with local spices, grilled on banana leaf and served with steamed rice and spicy tamarind dip

RM32

Satay Aneka

Grilled lemongrass and turmeric infused chicken and beef skewers over charcoal with traditional condiments, “ketupat” and peanut sauce

RM28

In the early 19th century, Javanese street vendors, inspired by the cuisine of Arab immigrants, started putting leftover chicken and beef on skewers made from the mid-rib of the coconut leaf and grilling them over coals. The word “satay” is derived from Minnan-Chinese “sa tae bak” meaning three pieces of meat.

Chinese

Freshly Roast Marinated Duck

House marinated duck with 5 spices and Chinese herbs, roasted slowly in wood oven and served with steamed rice, green vegetables and plum sauce

RM32

Duck has been hung to roast inside wood fired ovens in China for over a millennium. A variation of roast duck was prepared for the Emperor of China in the Yuan Dynasty. The dish, originally named “shaoyazi”, is mentioned in the “Complete Recipes for Dishes and Beverages” manual by Hu Sihui from 1330, an inspector of the imperial kitchen.

Penang Char Kway Teow

Quick wok-fried flat rice noodle with shrimps, cockles, beansprouts, chives and egg in dark soy sauce

RM28

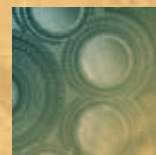
A favourite of hawker stalls, each cook typically creates his / her own interpretation using the same main ingredients of rice cake strips / flat rice noodles fried with anything from eggs, onions, garlic, prawns, cockles, Chinese sausage, etc. Of all the notable versions, the Penang style of “char kway teow” is the most popular. This has led many stall owners outside Penang to call their products “Penang char kway teow” to attract more customers.

Ais Kacang

Shaved ice topped with sweet corn, red beans and “cincau” (grass jelly), palm sugar syrup and evaporated milk

RM13

A favourite across Malaysia, particularly on hot days, Ais Kacang is derived from the English “ice” and “kacang”, a Malay word for bean. It started innocently enough in 1920’s as small balls of ice shaving loaded with syrup and has now evolved into a visual feast meant to provide new textures and tastes with every bite.



Indian

Tandoori Chicken

RM30

Marinated chicken in home-made yoghurt and Indian spices, cooked in tandoor oven and accompanied with naan bread and pickled onions

Legend has it that during the time of the Mughal Empire, in Peshwar, a restaurant owner by the name of Kundan Lal Gujral while seeking to keep his patrons happy, tried using a Tandoor, a bell shaped oven used for Naan bread, to grill chickens. The very hot ovens, fired at 480° Celsius, produce chicken that is both crispy outside and succulent inside.

Roti Canai

RM18

Traditional flipped pancake, cooked on a griddle till fluffy on the inside, crispy and flaky on the outside, served with dhal and fish curry

Roti canai is most probably derived from Urdu meaning "bread from Chennai". It was introduced to Malaysia by immigrant labourers from the Madras region where a similar combination of "parotta" and "dalcha" - the accompanying lentil curry - is served.

Fish Tikka

RM28

Chunks of fish marinated with Indian spices and yoghurt, cooked slowly in a tandoor oven and served with masala sauce and pulao rice

Nyonya

Otak Otak

RM30

Banana leaf wrapped spiced fish and prawn mousse infused with lemongrass and chilli slowly cooked on griddle, keeping it moist and juicy

Otak Otak is an ancient recipe from Sulawesi. It is traditionally made with fish, although modern versions include either crab or prawn. The basic cooking method uses banana leaves called 'pepes'. Otak Otak means brains in Indonesian and Malay, and the name is derived from the soft and moist consistency of the final dish. Folklore has it that the Prabhu Dewa, the King of Sulawesi ate a fish roe variant at the start of each midday meal.

Sago Gula Melaka

RM12

Cooked translucent sago pearls served chilled with coconut cream and palm sugar syrup.

This dessert is among the most popular gastronomic delights of Nyonya (Chinese-Malay) cuisine. "Gula Melaka" is palm sugar from the historic town of Melaka. It is combined with sago pearls, filled in a bamboo stem and cooked over a slow fire for four hours. The pudding is enriched with coconut milk or "santan" to provide a pleasant contrast. This recipe can be traced back to Canton, China during the Tang Dynasty, when water buffalo milk was used as the compliment instead of santan.



Sarawakian

Pansoh Manuk

RM28

Iban's traditional lemongrass and coconut infused chicken filled in Sarawakian bamboo stem and cook slowly on a special grill, served with steamed rice

This is a dish from the Iban community in Sarawak. In the Iban language, "manuk" means "chicken" and "pansoh" means "cooked in bamboo". With limited resources, the Iban people used bamboo which grew abundantly in their environment as a cooking tool. The bamboo not only seals in the flavour, it also contributes a unique taste to the dish. It is traditionally served during Gawai festivals.

Sarawak Laksa

RM30

Rice vermicelli served in spicy coconut – prawn broth topped with prawns, shredded chicken, omelet strips and bean sprouts

Chinese immigrants, unable to find their original ingredients, turned to "belacan", a fermented, sun-dried shrimp paste cured with salt, as a base to their food. A typical example of this cuisine is Laksa, a belacan based broth often served for breakfast in Sarawak. Some believe the word "laksa" is derived from Cantonese "la sha" meaning "spicy sand" due to the ground-dried prawns which give a gritty texture to the sauce.

Portuguese-Malaccan

Devil Chicken Curry

RM30

Spicy chicken curry flavoured with candlenuts, galangal and vinegar served with steamed rice

Known as "curry debal" in Kristang, this dish is typical of the cuisine inherited from colonial rulers in Malacca. Its origins lie in the Portuguese term for leftovers as this dish was traditionally served on Boxing day, being made from the remains of Christmas dinner.

Portuguese Grilled Squids

RM32

Marinated fresh squid cooked with chef's "sambal" sauce on banana leaf wrapped in foil, accompanied with steamed rice



The Full Makan Experience

An excellent way to appreciate the full diversity of Malaysian cuisine is to explore our three interactive kitchens, a gastronomic experience that is sure to engage your senses.

Using fresh ingredients of the highest quality as a base, we make all our sauces and preparations in house, following traditional recipes to create authentic foods of Malay, Chinese, Indian, Kristang, Iban and Nyonya origins. Our extensive selection of over forty dishes offers perennial favourites as well as ever changing seasonal specialities. And, be sure to try our myriad of garnishes and accompaniments that set-off each dish with typical Malaysian flair.

The chefs at each kitchen stand ready to create their interpretation of famous Malaysian dishes cooked to your taste, right before your eyes. Be sure to take the time to tour around to experience the full sights, sounds and smells of genuine Malaysian cuisine. Stop by any of the stations and ask our chefs about your dish and they will gladly supply you with a story behind the dish.

So come explore our unique gastronomy, presented in the most memorable and enjoyable way.

More than a meal, it's an experience.

Lunch • Noon till 2.30pm

RM59 per person

RM29.50 per children below 12 years old

Dinner • 6.30pm till 10.30pm

RM79 per person

RM39.50 per children below 12 years old



Beverages

Soft Drinks

Coke, Sprite, Coke Light, Ginger Ale, Ginger Beer, Tonic Water, Soda Water, 100 Plus, Bitter Lemon **RM10**

Mineral Water

Tau (330ml) Sparkling **RM16**
Tau (330ml) Still **RM16**
San Pellegrino (500ml) Sparkling **RM18**
Aqua Panna (500ml) Still **RM18**

Freshly Squeezed Juice

Orange, Apple, Watermelon, Guava, Pineapple, Starfruit, Mango, Carrot, Juice Of The Day **RM18**

Ice Blended

Mocha, Caramel, Espresso, Dark mocha Java chip, Coffee **RM14**

Liquid Energy - Taste the Difference

Cute Kiwi **RM20**
No longer just a trendy garnish, kiwi is finally restored to its rightful place as the nutritious fruit it is. This kiwi and cucumber combo is an amazing boost of Vitamin C.

Detox-ification **RM20**
Detox and repack your body with nutrients at the same time with this ginger, carrot, apple and pear detoxifier. And very soon, you'll notice the benefits from clear complexion to glossy hair.



Liquid Energy - Taste the Difference

Honey Bee

RM20

This silky smooth combination of banana, milk, honey and vanilla ice cream is the perfect cure for mid-afternoon energy slumps. You'll be perked up in no time!

Fizzy OJ OK

RM20

No more complaints from the young ones who don't want drinks that aren't fizzy, the Vitamin C rich OJ is back with a twist of sparkling mineral water and a slight minty taste!

Green Clean

RM20

Digestive enzymes from mint, soluble fibre from apple and masses of Vitamin C and potassium from kiwi... What more can you ask for from a wonderful cleansing and digestive drink?

Mellow Yellow

RM20

Cleanse and release the toxins from your body with this wonderful mango, melon, turmeric and lemon mixture. And don't worry, it's all natural!

Wake Up Call

RM20

Wake up and get going with this fresh and zingy carrot, kiwi, yellow pepper, ginger and lemon concoction. Enjoy the instant energy and essential health-promoting nutrients it offers with its fabulous flavour.

Vege-Tastic

RM20

Should I get this as a breakfast juice to get me going first thing in the morning? Or should I have it as a pick-me-up when I'm flagging later in the day? Why not have this sweet and refreshing apple, celery, carrot and tomato juice for both and pack yourself with healthy vitamins.

Watermelon and Apple Refresher

RM20

This light and refreshing star anise, watermelon and apple juice is the perfect drink for keeping you hydrated.

Bananalicious

RM20

Try this delicious and fulfilling blend of banana, apple and vanilla ice cream and pack your body with Vitamin C, potassium and energy!



Mock Around the Clock

Shirley Temple

RM16

A drizzle of Grenadine on top of Sprite with Maraschino cherry, this mocktail fizzles just as popularly as the biggest child star in history.

Coco Colada

RM16

Want the refreshing Piña Colada on a hot summer's day but find it still too early for alcohol? Not to worry! Coco Colada to the rescue with the same rich blend of coconut cream and pineapple juice... minus the rum.

Cinderella

RM16

Its name, by analogy, come to mean who unexpectedly achieves recognition or success... Which is pretty much what happened to this zesty and refreshing mixture of citrus juice and soda, finished with a dash of Grenadine.

Tutti Fruity

RM16

Wake up three of your five days with this mixture of kiwi, orange and strawberry juices packed full of goodness and flavour.

Virgin Mary

RM16

Mild, Spicy or Extra Spicy? Spice up this "virgin" tomato juice version of the Bloody Mary as you would the original according to your taste buds with Tabasco and pepper.

Flamingo

RM16

Try this cranberry, pineapple and lemon juice thirst quencher topped up with soda and maybe, just maybe, you'll be blushing like the bird it was named after!

Virgin Margarita

RM16

Enjoy this "icily" refreshing drink and reconnect with your inner child - the one that runs around screaming noisily in an arm-flapping frenzy. Of course, there's no age limit so there's no need for the real children to watch in sorrow on one side.

Gunner

RM16

You don't have to be a British expat in Hong Kong or other parts of the Far East and India to enjoy this drink, because this simple and refreshing mixture of ginger ale and ginger beer is too good not to share with others!



Mock Around the Clock

Afterglow

For a healthy afterglow, try this glowing mixture of pineapple juice, orange juice, soda and Grenadine syrup, and make your friends green with envy at your glowing face.

RM16

Exotic

A refreshing combination of orange, cranberry, lime and soda - everything about this drink is exotic!

RM16

Tea

English Breakfast

RM14

Earl Grey

RM14

Earl Grey

RM14

Jasmine

RM14

Green Tea

RM14

Peppermint

RM14

Camomile

RM14

Iced Tea

RM14

Iced Lemon Tea

RM14

Teh Tarik

RM10

Coffee

Espresso

RM8

Brewed Coffee

RM12

Double Espresso

RM13

Cappuccino

RM13

Café Latte

RM13

Macchiato

RM13

Speciality Coffee

Cookie Latteccino

RM16

Cocoa Cookie Martini

RM30



The Cocktail Chronicles

Going Against the Grain

Manhattan

Bulliet Bourbon, Sweet Vermouth and Angostura Bitters

RM24

Whisky Sour

Bulliet Bourbon, freshly squeezed lemon juice and sugar syrup

RM24

Tequila Made Me Do It...

Tequila Sunrise

Don Julio Reposado Tequila, freshly squeezed orange juice and Grenadine

RM30

Margarita

Don Julio Reposado Tequila, Triple Sec and lime juice

RM32

Rum Like You Stole Something!!!

Piña Colada

White Rum, coconut cream and fresh pineapple juice

RM24

Mai Tai

Captain Morgan, Orange Curaçao and freshly squeezed lime juice

RM30

Mojito

White Rum, fresh lime, mint and sugar

RM30

Daiquiri

White Rum and fresh lime

RM30

Caipirinha

Cachaça and limes

RM32

Vodka Vixens

Vodkatini

Ketel One Vodka and Dry Vermouth

RM26

Screwdriver

Ketel One Vodka and freshly squeezed orange juice

RM26



The Cocktail Chronicles

Vodka Vixens

Black Russian RM30
Ketel One Vodka and coffee liqueur

Bloody Mary RM32
Ketel One Vodka, tomato juice, lemon juice, Tabasco and Worcestershire sauce

Caipiroska RM32
Ketel One Vodka and fresh lime juice

Cosmopolitan RM32
Ketel One Vodka, cranberry juice and orange liqueur

Blue Lagoon RM32
Ketel One Vodka, Blue Curaçao and lemonade

Sipping at the Gin Palace

Singapore Sling RM26
Tanqueray Gin, Cherry Brandy, Benedictine and pineapple juice

Classic Martini RM30
Tanqueray Gin and Dry Vermouth

Negroni RM32
Tanqueray Gin, Campari and Sweet Vermouth

Local Beer (Bottle)

Tiger RM24

Heineken RM24

Anchor RM24

Carlsberg RM26

Guinness Stout RM26

Imported Beer (Bottle)

Corona, Budweiser, Asahi Super Dry, Stella Artois, Foster, Kingfisher, Tsingtao RM28



Scotch Whisky

J&B Rare Whisky	RM22
Johnnie Walker Black Label	RM25
Chivas Regal 12 Years	RM25
Famous Grouse	RM25

Premium Scotch Whisky

Dewar's 12 Years	RM25
Famous Grouse 12 Years	RM25
Johnnie Walker Blue Label	RM55
Chivas Royal Salute	RM55

Canadian and Irish Whisky

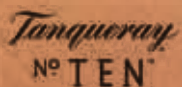
Canadian Club, John Jameson	RM25
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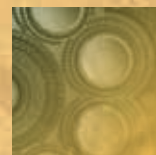
Single Malt

Singleton 12 Years	RM30
Glenmorangie The Original	RM35
Glenfiddich 12 Years	RM35
Talisker 10 Years	RM35

Bourbon

Bulliet	RM22
Jack Daniel	RM25





Rum

Captain Morgan

RM22

Havana Club Anejo Blanco

RM25

Tequila

Don Julio Reposado

RM22

Gin

Tanqueray

RM22

Bombay Sapphire

RM25

Vodka

Ketel One

RM22

Absolut Blue

RM25

Liqueurs

Bailey's Irish Cream, Crème de Menthe Green

RM22

Malibu, Southern Comfort

Aperitif

Campari, Pimms No 1

RM22

Cognac

Hennessy VSOP

RM28

Remy Martin VSOP

RM30

Hennessy XORM55

Tanqueray
N° TEN

Ketel One
VODKA

TEQUILA
Don Julio
100% DE AGUAVE AZUL

J&B


Captain Morgan



Wines

Champagne & Sparkling

Grant Burge Pinot Noir Chardonnay

Champagne... or Sparkling?... Don't get cheated by its clever impersonations.

Glass	Bottle
RM60	RM285

Gosset Brut Excellence

Dominated by the Pinots, it gives the core red fruits character with the freshness and the lifts of Chardonnay as the backbone. This is the Champagne that still carries the traditional method during the making until today.

RM70	RM350
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White Wine

Vina Maipo Moscatel Semillon

A rare blend but the maker made it absolutely approachable and "down to earth". Excellent match with our appetizers or Satay Aneka.

Glass	Bottle
RM30	RM145

River Gum Chardonnay

Fruity, fresh and a medium style wine. Enjoy this wine with Sarawak Laksa or Penang Char Kway Teow.

RM34	RM145
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Tahuna Sauvignon Blanc

The best thing about Sauvignon Blanc is it is satisfaction guaranteed! Enjoy this wine with seafood dishes or with the Hawker Noodles.

RM36	RM160
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Red Wine

Grant Burge Benchmark Cabernet Sauvignon

Pleasant on the palate with mellow tannins and medium finish with berries and cherry flavour.

Glass	Bottle
RM36	RM160

Albert Bichot Côtes du Rhône Rouge

Elegant bouquet with appearance of cherry, berries and plum. A little touch of oak and spices with medium length finish. Enjoy this wine with our Freshly Roast Marinated Duck or Tandoori Chicken.

RM36	RM160
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Vina Errazuriz Merlot

Interesting notes of berries, pepper and spices. Light touch of oak with firm tannins and medium length.

RM38	RM180
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Free Flow Beverage Promotion

per person

House Wine

Trivento Mixtus Carbinet Merlot RM68
Trivento Mixtus Chardonnay Chenin

Tiger Draft (glass) RM68

Soft Drinks



Ginger Ale, Ginger Beer, Soda, Tonic RM25

Champagne & Sparkling



Glass



Bottle

Grant Burge Pinot Noir Chardonnay	RM60	RM285
Gosset Brut Excellence	RM70	RM350
White Wine		
Vina Maipo Moscatel Semillon	RM30	RM145
River Gum Chardonnay	RM34	RM145
Tahuna Sauvignon Blanc	RM36	RM160

Red Wine

Grant Burge Benchmark Cabernet Sauvignon	RM36	RM160
Albert Bichot Cotes Du Rhone Rouge	RM36	RM160
Vina Errazuriz Merlot	RM38	RM180

Chinese Tea Special

per person

Four Seasons Tea	RM14
Jin Xuan Tea	RM14
Shang Hong Hua Handcraft Blooming Tea	RM15
Yi Xian Tian Flower Handcraft Blooming Tea	RM15
Tuo Cha Chrysanthemum Tea	RM8
Pearl Jasmine Tea	RM8
Lung Ching Tea	RM8
Old Pu Erh Tea	RM8

Chinese Rice Wine

per bottle

Shaoxing Hua Tiao 5 Years	RM128
Shaoxing Hua Tiao 8 Years	RM158
Shaoxing Hua Tiao 10 Years Porcelain	RM168
Shaoxing Hua Tiao 10 Years Vase	RM178
Shaoxing Hua Tiao 15 Years	RM258
Shaoxing Mah Toi Hua 8 Years	RM158
Wu Liang Ye	RM899
Healthy Korean Bokbunja Black Raspberry Wine	RM202 (RM9 per shot)