

## Starters & Soups



- 101. ITEK TIM SOUP \$18 (2-3 PAX) \$28 (4-6 PAX)  
SALTED VEGETABLES SIMMERED WITH DUCK, TOMATOES & SOUR PLUM
- 102. KEPITING SOUP \$18 (2-3 PAX) \$28 (4-6 PAX)  
CHICKEN & CRAB MEATBALLS COOKED IN A DOUBLE BOLLED CHICKEN & VEGETABLE BROTH
- 103. CRISPY CHINCHALOK OMELETTE (DEEP-FRIED) \$18  
CRISPY FRIED EGG OMELETTE WITH FERMENTED SHRIMP & VEGETABLES
- 104. CRISPY WINGS \$10 (6 pcs)
- 105. SEAFOOD ROLL \$12
- 106. BIBIK'S BASKET \$18  
PLATTER OF CRISPY WINGS, SEAFOOD ROLLS & TAUKEE ROLLS
- 107. TOFU BUAH KELUAK \$16  
FRIED TOFU SERVED WITH OUR SIGNATURE BUAH KELUAK SAUCE
- 108. NYONYA ACHAR \$8  
TRADITIONAL NYONYA PICKLED VEGETABLES WITH PEANUTS
- 109. HOMEMADE SAMBAL BELACAN (TAKEAWAY) \$6
- 110. STEAMED RICE \$1.2 (bowl)

## Meat & Poultry

- PORTIONS SERVES 2-4 PAX
- 201. CURRY CHICKEN \$16 (1-2 PAX) \$24 (3-4 PAX)
  - 202. SIGNATURE BEEF RENDANG \$18 (1-2 PAX) \$28 (3-4 PAX)
  - 203. SIGNATURE MUTTON RENDANG \$19 (1-2 PAX) \$29 (3-4 PAX)
  - 204. AYAM BUAH KELUAK \$17 (1-2 PAX) \$25 (3-4 PAX)  
CHICKEN BRAISED IN KEPYANG (BUAH KELUAK) WITH TAMARIND & KAFFIRLIME LEAVES  
NOT SERVED WITH NUTS. ADD NUTS \$2/NUT
  - 205. AYAM PONGTEH \$16 (1-2 PAX) \$24 (3-4 PAX)  
CHICKEN BRAISED IN SALTED SOY BEAN PASTE & GULA MELAKA WITH POTATOES & MUSHROOMS
  - 206. REMPAH AYAM GORENG \$16 (1-2 PAX) \$24 (3-4 PAX)  
DEEP-FRIED CHICKEN SEASONED WITH A MIXTURE OF SPICES
  - 207. ITEK SIO \$28 (3-4 PAX)  
DUCK BRAISED IN TAMARIND, CORIANDER, DARK SOY SAUCE FOR A RICH SAVOURY TANGY MIX.



## Seafood

- PORTIONS SERVES 2-4 PAX
- 301. DEEP SEA BARRAMUNDI (700-800 gm) \$33  
A. Soya Sauce \$39  
B. Nyonya Assam Pedas \$39  
C. Grilled with Homemade Sambal
  - 302. CRISPY SAMBAL POMFRET (400-500gms, 1-2 pax) \$24  
BLACK POMFRET DEEP FRIED & SERVED WITH A SAMBAL NICAAP SAUCE
  - 303. NYONYA IKAN ASSAM PEDAS \$30  
SWAMPY FISH STEAKS IN A SPICY TANGY BROTH BLENDED WITH PINEAPPLE
  - 304. ASSAM PRAWNS \$24  
PRAWNS FROK FRIED WITH TAMARIND & HONEY
  - 305. SAMBAL PETAI PRAWNS \$26  
PRAWNS FROK FRIED WITH PETAI & OUR HOMEMADE SAMBAL
  - 306. UDANG NENAS MASAK LEMAK \$26  
PRAWNS COOKED WITH PINEAPPLE IN A COCONUT CLARY BROTH
  - 307. GARLIC OR SAMBAL SOTONG \$24  
PRAWNS COOKED WITH GARLIC & CORIANDER OF OUR SAMBAL SAUCE
  - 308. SOTONG GORENG \$24  
DEEP FRIED SQUID IN A CRUNCHY BATTER

## Vegetables

- PORTIONS SERVES 2-4 PAX
- 401. JIUHCHAR \$16  
HAND CUT TURNIP STRIPS WITH DRIED CUTLEFISH SERVED WITH LETTUCE
  - 402. NYONYA CHAP CHYE \$12 (1-2 PAX) \$18 (3-4 PAX)  
MIXED VEGETABLES SLOW COOKED IN A PRAWN BROTH WITH SOY BEAN PASTE
  - 403. SAMBAL SWEET POTATO LEAVES \$16
  - 404. SAMBAL MIXED VEGETABLES \$18  
ASSORTMENT OF SEASONAL GREENS WITH OUR FAMOUS SAMBAL
  - 405. SAYUR LODEH \$18  
MIXTURE OF VEGETABLES SLOW COOKED WITH COCONUT CURRY
  - 406. STIR FRIED SALTED EGG SPINACH \$16



Prices are subjected to 10% Service Charge.  
CASH / NETS / GRABPAY / PayNow only.  
Please order & pay at counter.

202. Signature Beef Rendang