

2 course deal – £14.95

This deal is available all evening, everyday, except after 7pm on Fridays and Saturdays (seasonal restrictions may apply).

Select one from each of the following sections (refer inside for full descriptions):

appetizers

Calamari
Spring Rolls – prawn or vegan
Gado Gado Salad
NEW! Masalodeh
Tom Yam Soup – chicken, seafood or vegetable



main courses

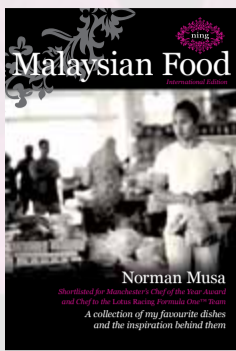
Masak Merah
Musamman Curry – chicken, vegetable or beef*
Thai Green Curry – chicken, seafood or vegetable
Thai Red Curry – chicken, seafood or vegetable
Spinach, Mushroom & Tofu – vegan
Gulai – chicken, beef* or prawn*
Rendang – chicken or beef*
Basil Padprik – chicken or beef*
Nyonya Lime Curry – chicken, seafood or vegan
Pad Thai – chicken, seafood or vegetarian
Kuey Teow Goreng – chicken, seafood or vegetarian

accompaniments

Prawn crackers Plain rice noodles
Jasmine rice Ning's egg fried rice

Note: 2 course deal not available with any other offer. When a mix of deals & full-priced dishes are ordered, the cheapest qualifying items will be charged to the deal.

Cook Malaysian food at home



available here for
£12.49

Learn more about Malaysian food

book a cookery class, join our gourmet holiday or scan this code:



desserts

We have selected some of the best Malaysian desserts for you including Yee Kwan's Asian-inspired ice creams and sorbets.

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|--|--------------|
| Exotic Eton's Mess V | £5.50 |
| Crushed meringue & thick cream with fresh mango & passion fruit, served in a large cocktail glass | |
| Chocolate & Cashew Nut Brownies V | £5.50 |
| Our handmade brownies served with a choice of fresh cream or ice cream | |
| Seri Kaya V | £5.50 |
| Traditional Malay layered sweet cake of sticky rice and pandan & coconut milk set 'custard', served with ice cream | |
| Ning's Banana Fritters V | £5.25 |
| Whole banana deep-fried in crispy thin pastry & drizzled with syrup served with a choice of fresh double cream or ice cream | |
| NEW! Sago Gula Melaka Ve | £4.95 |
| Sago pudding served with coconut milk and sweet palm sugar | |
| Handmade Artisan Ice Creams V & Sorbets Ve | £4.25 |
| Two scoops from a choice of: Ice creams: Black Sesame Seed, Toasted Coconut, Rose Sirap, Chocolate & Chilli and Vanilla Bourbon Sorbets: Lychee, Mango, Mojito and Lime & Lemongrass | |

beverages

Coffee

We serve single estate Indonesian beans freshly ground. These are triple certified – Fairtrade certified. Organic. Rainforest Alliance.

| | | |
|--------------------------|--------------------------------|-----------------------|
| <i>Cafetière for one</i> | <i>Decaffeinated cafetière</i> | <i>Liqueur coffee</i> |
| £2.50 | £2.50 | £4.75 |

Leaf teas

A selection of herbal, English & Malaysian leaf teas from a choice of:

Jasmine Tea – A subtly sweet green tea with jasmine flower.
Genmai-cha – roasted rice & green tea.
Green tea sencha – Fairtrade certified. Organic. Clean, green tea.
Belfast Brew – A bright malty tea with hints of tannin and spice.
Peppermint – A tingly, fresh, caffeine free, minty tea.
Red Berry – A tart, fruity, caffeine free tea bursting with fresh berry taste.
Lemongrass & Ginger Twist – A citrus, caffeine free tea with hints of ginger and liquorice & the freshness of lemongrass.

| | |
|--------------------------|----------------------------|
| <i>Cafetière for one</i> | <i>Pot for two or more</i> |
| £2.50 | £4.00 |



MENU

Selamat Menjamu Selera
(Enjoy Your Meal)

appetizers

Our appetizers are inspired by the exciting theatre of Malaysian street food, drawing on Chef Norman Musa's upbringing in Penang – the street food capital of Malaysia. Available 24/7, Malaysians love their food.

Soft Shell Crabs £9.95
Scrumptious soft-shelled crabs, deep-fried until lightly crunchy, and served with our sweet and spicy, handmade chilli 'sambal' dipping sauce

Satay *Chicken or Tiger Prawn* £7.50
Chargrilled lemongrass-marinated chicken or tiger prawn skewers with handmade spicy peanut sauce, rice 'cakes' & garnish

Cucur Udang *Prawn* £7.50 | *Vegan* £6.50
Generous street-style fritters with beansprouts, chives & prawn, served with handmade spicy peanut sauce, tofu & cucumber on the side

Chicken Murtabak £6.95
'Mamak'-style crispy pancake filled with chicken, onion, potato, egg, herbs & spices, served with sweet chilli dip

Thai Fish Cakes £6.95
Handmade with blended cod fillet, prawns, spices & coriander, served with sweet chilli dip

Roti Canai V £6.50
A delightful buttery & flaky traditional flatbread, served with Malay curry sauce to tear & dip in

Tom Yam Soup *Chicken or Seafood* £6.50 | *Vegetable†* £5.50
Fragrant, hot & spicy broth with herbs, vegetables & choice of chicken, seafood or tofu

Calamari £5.95
Deep-fried tender squid, delicately battered, served with sweet chilli sauce

Spring Rolls *Prawn* £5.95 | *Vegan* £5.50
Freshly made with beansprouts, shredded carrot, shitake mushrooms, coriander and with or without prawn

Gado Gado Salad Ve £5.50
Indonesian-style warm vegetable & tofu salad, topped with handmade spicy peanut sauce

NEW! Masalodeh Ve £5.50
Delightful Indian-inspired lentil fritters made with onions, chillies, cumin & fresh curry leaves, served with a yogurt & mint dip

main courses: malaysian specialities

Our specialities have been selected by our Chef Norman Musa based on Malaysians' favourite dishes and also the recipes he inherited from his beloved mother, many of which are in his book.

Steamed Fillets of Sea Bass £15.95
Served on a bed of spinach with our Chef's soy, ginger & spring onion light sauce

Ikan Goreng Masam Manis £15.95
Pan-fried Seabass fillets topped with mild sweet and sour chilli gravy, cooked with fresh tomato, spring onions and coriander

Nasi Lemak £14.95
Lightly-fried marinated chicken breast with coconut rice, crispy dried anchovies, fried egg, cucumber & chilli 'sambal' paste

Nasi Ayam £14.95
Chicken breast, lightly grilled & marinated in soy sauce with a hint of ginger and garlic served with chicken flavour rice, clear soup & chilli, garlic, lime & ginger paste

Ayam Percik £10.75
Chargrilled marinated chicken breast on a bed of spinach & served with our Chef's special curry sauce

main courses: wok-fried

Our selection of wok-fried dishes are chosen specially for the admirers of stir fries and lighter options.

Ginger Prawns £12.95
Large juicy prawns (with tails on) wok-fried with green beans, spring onions and fresh ginger

Sambal Udang £12.95
Traditional fiery sweet & spicy chilli gravy served with large juicy prawns (with tails on), onions and vegetables

Basil Padprik *Beef* £11.95 | *Chicken* £10.95
Deliciously sweet and spicy, rich wok-fried meat with peppers & hints of Thai sweet basil

Spinach, Mushroom & Tofu Ve £8.75
Delicately wok-fried with sesame oil, Asian herbs & spices

main courses: curries

Our curries showcase the diversity of Malaysian cuisine and are chosen from the nation's favourites, rich in flavour & infused with aromatic spices.

Daging Masak Kicap £12.95
Slowly-simmered topside beef cooked with curry leaves, cinnamon, star anise, Malaysian curry flavour, potato and dark soy sauce – Chef Norman's favourite

Kari Ikan £12.95
Delicious chunks of salmon in a traditional coconut milk Malay curry, infused with lots of spices, okra & tomatoes

Rendang *Beef* £11.95 | *Chicken* £10.95
Slowly-simmered dry curry with roasted creamed coconut, galangal, lemongrass and chilli (traditional, drier curry)

Gulai *Beef* £11.95 | *Chicken* £10.95 | *Prawn* £11.95
Classic Malay thick and spicy coconut milk-laced curry infused with cinnamon, star anise and pandan leaf – a favourite of Ning's guests

Masak Merah £10.75
Tenderly cooked chicken in aromatic cinnamon, star anise, pandan leaf, chilli and tomato – a favourite for Malaysian weddings

Nyonya Lime Curry *Chicken or Seafood* £10.25 | *Vegan* £9.25
Spicy, delicately sweet and sour, turmeric curry with chicken, seafood or tofu, lemongrass and vegetables

main courses: wok-fried noodles

We have selected the best wok-fried noodles from the buzzing streets of Georgetown, Penang – Malaysians' favourite street food heaven.

Bihun Goreng Satay *Chicken or Seafood* £10.75 | *Prawn* £11.75
Wok-fried vermicelli rice noodles cooked with Malay satay paste, egg & crisp vegetables (contains peanuts)

Bihun Goreng Singapura *Chicken or Seafood* £10.75 | *Prawn* £11.75
Wok-fried vermicelli rice noodles with a hint of curry flavour and cooked with egg and crisp vegetables

Kuey Teow Goreng *Chicken or Seafood* £10.75 | *Prawn* £11.75 | *Vegetarian* £9.75
Thick rice noodles wok-fried with soy sauce, chilli sauce, beansprouts and choice of chicken, seafood, prawn or tofu

main courses: some thai favourites

There are many influences that have shaped the diversity of Malaysian food today and one of them is Thai cuisine.

Musamman Curry *Beef* £11.25 | *Chicken* £10.25 | *Vegetable†* £8.75
Traditional Muslim coconut milk curry with beef, chicken or tofu, potato & cashew nuts

Pad Thai *Chicken or Seafood* £10.75 | *Prawn* £11.75 | *Vegetarian* £9.75
Classic wok-fried flat noodles with egg, vegetables & topped with ground peanuts

Thai Red Curry *Chicken or Seafood* £9.95 | *Vegetable†* £8.75
Made with coconut milk, red chilli, lemongrass, vegetables & chicken, seafood or tofu

Thai Green Curry *Chicken or Seafood* £9.95 | *Vegetable†* £8.75
Made with coconut milk, fiery green chilli, ginger, vegetables & chicken, seafood or tofu

accompaniments

Choose your rice or noodle to have with your main course.

Malay-style **coconut rice V** £3.25
Ning's **egg fried rice V** £2.75
Plain rice noodles Ve £2.20
Thai fragrant **jasmine rice Ve** £2.20
Our famous handmade **peanut sauce Ve** £1.25
Our handmade Malay **chilli sambal** £1.25
Prawn crackers £1.00
Sweet chilli sauce or soy sauce FREE

Important Information

- All our food is freshly and authentically prepared to order, so please bear with us during busy times or if in a large group
- Note that our dishes may contain traces of nuts, sesame, bones, and whole or parts of spices
- Our dishes, including Vegetable options marked †, may also contain traces of shrimp paste unless stated as Vegetarian (V) or Vegan (Ve)
- We do not add MSG to any dish, although we cannot guarantee there to be no traces of this from the ingredients used
- Please ask about gluten free and other dietary options
- We only use Halal accredited meat
- A 10% discretionary service charge will be added to all bills of 6 persons or more