

Appetizer

Aneka Satay **RM 38**
(Chicken)
RM 42
(Beef)
RM 40
(Mixed)

A prime selection of juicy charcoal-grilled chicken or beef skewers, marinated with local spices, served with a side of traditional steamed rice cakes, fresh cucumber slices, and red onions for a flavourful spread.

Chef Wan's Platter **RM 82**
(**Chicken Satay, Cucur Udang, Pucuk Paku & Kerabu Mango**)

A generous sampling of juicy charcoal-grilled chicken skewers, tangy mango salad, sweet pucuk paku, and crispy prawn fritters.

Cucur Udang **RM 36**

Fresh tiger prawns, dried shrimps, bean sprouts, and chives, deep-fried to crispy perfection. Perfect when dipped into our special peanut sauce.

Chef Wan's Spring Roll Wraps **RM 38**

Crunchy glass noodles, chopped prawns, and mushrooms rolled into a crispy thin wrap with strips of sweet chestnut, carrot, and turnip, served with Chef Wan's special red chilli plum sauce.

Salad

Kerabu Pucuk Paku with Kerang **RM 42**

Sweet pucuk paku, aromatic bunga kantan and fleshy cockles mixed in Chef Wan's special kerabu sauce, a touch of lime and fragrant kerisik, this is a great starter.

Kerabu Pomelo with Crispy Prawn Cheeks **RM 38**

Juicy pomelo pieces, crunchy dried shrimps and crispy fried prawn cheeks tossed with special lime-zipped kerabu dressing that is mouth-watering and refreshing.

Rojak Buah Istimewa **RM 32**

Freshly cut fruits and succulent quail egg served with special home-made rojak sauce, topped with crispy keropok and ground peanuts.

De.Wan Kerabu Latok with Oysters **RM 38**

Pop-in-your-mouth grape seaweed, tossed with strips of young mango and fresh oyster meat, served with mouth-watering brown coconut paste sambal belacan.

Live Fish

Pick from our selection of live fish, cooked in your preferred style:

Ikan Ketutu (Soon Hock or Marble Goby) **RM 399** (1-1.2kg)
Kerapu Harimau Estuary (Grouper) **RM 199** (1-1.2kg)
Lambang Patin (Silver Catfish) **RM 188** (1-1.2kg)
Ikan Jenahak (Silver Snapper) **RM 186** (1-1.2kg)
Ikan Siakap (Sea Bass) **RM 168** (1-1.2kg)
Ikan Bawal Mas (Golden Pomfret) **RM 98** (1-1.2kg)
Ikan Tilapia Merah (Red Tilapia) **RM 82** (1-1.2kg)

Cooking Styles
Steamed with Superior Soy Sauce

Steamed fresh fish, drizzled with delicious superior soy sauce, and topped with shredded ginger.

Deep Fried Sambal Berlado Petai

Lightly seasoned and deep-fried to a crispy perfection, served with spicy cili padi sauce and petai.

Masak Lemak Cili Padi Kampung

Simmered in a creamy coconut cream and an aromatic blend of spices and hot cili padi.

Bakar with Three Choices of Sambal

Barbecued over a charcoal grill and served with three choices of Chef Wan's signature dipping sauces.

Asam Pedas

Simmered with okra, coriander, fresh tomatoes, and Chef Wan's homemade spicy tamarind paste, this curry is tangy, spicy, and sweet.

Steamed Garlic Lime

Perfectly steamed fish served in a soup that is bursting with the rich flavours of fresh lime, garlic, and hot chilli.

Steamed Nyonya Style

Perfectly steamed fish flavoured with fragrant ginger flower, pickled plum, and fresh turmeric for a tangy affair.

Soup

Sup Tulang Kambing Merah (Single Serving) **RM 36**

Premium Australian lamb marrowbone (gearbox), slow cooked in aromatic broth flavoured with local spices, served with homemade roti on the side.

Sup Ketam Singgang (Single Serving) **RM 38**

A bowl of hot and sour crab meat soup, flavoured with lemongrass and galangal, served with homemade roti and crispy stuffed baby crab.

Mains To Share

Ayam Kapitan **RM 48**

An aromatic chicken curry dish, cooked with a unique mixture of local herbs and spices. The perfect amalgamation of our multicultural Malaysian roots.

Ayam Kampung Goreng Lengkuas **RM 78**
(Half)

Organic free-range chicken, carefully boiled and fried in spicy galangal paste, served with crunchy kruk kruk and flavourful belado sauce.

Daging Salai Lemak Cili Padi **RM 88**

Smoked beef tenderloin, slow-cooked in creamy coconut milk and aromatic spice paste, flavoured with hot cili padi and fresh turmeric leaves.

Daging Rendang Tok Wan **RM 88**

Premium beef tenderloin stewed in creamy coconut, and infused with the rich flavour of local spices, aromatic kerisik, and fresh grated coconut.

Kambing Kurma **RM 78**

Tender Australian lamb shank simmered in a creamy spicy sauce, steeped with rich aromas and flavoured with coriander and cumin.

Kambing Kuzi **RM 78**

Succulent New Zealand lamb braised until juicy and tender, made with Chef Wan's special kuzi (thick curry) spice powder and premium herbs for an aromatic touch.

Telur Itik Dalcha **RM 32**

Duck eggs poached to perfection and cooked in fragrant yellow lentil-based curry stew. The perfect companion to steaming hot rice.

Udang Galah Rendang Pulau **RM 98**

Fresh jumbo river prawn, braised perfectly in spicy rendang paste and creamy coconut milk, flavoured with aromatic fresh turmeric and kerisik.

Udang Harimau

Fresh tiger prawns perfectly cooked in your preferred style:

Gulai Lemak Nenas Nyonya **RM 78**

Slow cooked in creamy coconut milk, yellow turmeric and juicy pineapple cubes for a thick, golden gulai.

Kari Hijau Telur Asin **RM 78**

Sauteed in aromatic green curry sauce, the fragrant spices perfectly balanced with delicious salted egg.

Sambal Petai **RM 78**

Cooked with petai in special sambal chilli paste, this dish is perfectly spicy with a touch of sweetness.

Masala Berempah **RM 78**

Cooked in aromatic curry paste spiced with coriander root, cumin, and fennel, with fresh tomatoes for a sweet touch.

Soft-shell Crab

Delicious soft-shell crab cooked in your preferred style:

Kari Hijau Telur Asin **RM 68**

Sauteed in aromatic green curry sauce, the fragrant spices perfectly balanced with delicious salted egg.

Crispy Goreng Sri Wangi **RM 68**

Fragrantly stir-fried with garlic and butter, combined with fresh cili padi for a mouth-watering dish.

Rice Served to you at your table, we offer these three choices to go with the delicious dishes: **RM 8** per person
Nasi Pandan Delima / Nasi Telur Terengganu / Nasi Putih

Sotong

Fresh, large squid cooked in your choice of style:

Telur Asin **RM 68**

Tossed and sauteed with fragrant spices and aromatic salted egg to crispy perfection.

Kari Berempah **RM 68**

Cooked in aromatic masala curry paste, with a taste of chilli, and sweet fresh tomatoes.

Stir-fried in Kicap Pedas **RM 68**

Lightly peppered and stir-fried with finely chopped garlic, soy sauce, and fragrant curry leaves.

Sambal Petai **RM 74**

Cooked with petai in special sambal chilli paste, this dish is perfectly spicy with a touch of sweetness.

Fish Fillet (Seabass)

Succulent fish fillet prepared in your choice of style:

Fillet Asam Pedas **RM 78**

Simmered with okra, coriander, fresh tomatoes, and Chef Wan's homemade spicy tamarind paste, every mouthful is tangy, spicy, and sweet.

Bakar Sambal Petai **RM 86**

Slathered in special sambal chilli paste and baked with aromatic petai, this dish is spicy with just the right touch of sweetness.

Vegetables

Stir-fried Broccoli with Soft Tauhu **RM 32**

A humble yet satisfying dish of sweet broccoli stir-fried with soft Japanese bean curd, crispy garlic, and assorted mushrooms.

Terung Sambal Udang **RM 36**

Creamy eggplant lightly stir-fried in Chef Wan's special sambal paste, this is fragrant, flavourful, and an absolute delight for your tastebuds.

Deep-fried Bendi and Tempe Berempah **RM 30**

Crunchy deep-fried okra paired with aromatic tempe makes for a deceptively plain fare that is appetizing and tasty without being overpowering.

Mak Lodeh's Mixed Vegetables **RM 32**

Fresh eggplants, cabbage, tempe, young jackfruit, and baby shrimps, cooked with turmeric and creamy coconut milk, this is a classic Malaya favourite.

Peria Goreng Belacan with Scallop **RM 48**

Bitter melon stir-fried with sambal belacan bursting with umami flavours, and paired generously with sweet scallop meat for a delicious affair.

Steamed Tauhu with Assorted Mushrooms **RM 30**

A simple dish of soft, delicate bean curd steamed with assorted mushrooms and drizzled with aromatic and tangy garlic calamansi sauce.

Bakar Bakar

Choose any three of Chef Wan's specially made dipping sauces to go with your choice of BBQ meat and seafood

Sambal Bambangan (Traditional East Malaysian bambangan fruit sambal) / **Sos Tempoyak** (Fermented durian paste) / **Sambal Hijau Thai** (Homemade green chilli sambal) / **Sambal Belacan** (Traditional fermented prawn paste sambal) / **Air Asam Madu** (Honey and tamarind sauce) / **Sambal Colik** (Spicy and savoury sambal) / **Sambal Kicap** (Traditional sweet soy sauce sambal)

Chef Wan's Spring Chicken Panggang **RM 68**
(Whole)

Juicy chicken, charcoal-grilled with Chef Wan's signature blend of spices.

Jumbo Sotong **RM 78**
(per piece)

Fresh jumbo-sized squid grilled with perfect timing to achieve ideal tenderness.

Ekor Bakar **RM 72**

Lightly seasoned oxtail, marinated in tamarind and honey, seared over a charcoal grill until smoky and tender.

Udang Galah Bakar **RM 98**
(per piece)

Lightly seasoned river prawn, grilled just nice to keep its natural sweetness and flavour.

Lamb Rack **RM 238**

Approximately 1kg of elegantly seasoned rack of lamb, flavourfully barbecued over a charcoal grill.

Udang Harimau Bakar Asam Nyonya **RM 78**

Fresh tiger prawns, marinated in tamarind juice and aromatic spices, grilled to juicy perfection.

Desserts

Cendol De.Wan RM 22
A traditional favourite, this shaved ice dessert is infused with rich pandan flavour and Melaka palm sugar syrup, topped with a dollop of rich cendol ice-cream.

Ais Batu Campur (ABC) RM24
A local must-have, get a refreshing bowl of shaved ice generously drizzled with syrup and evaporated milk, mixed with beans and nuts, with a dallop of coconut ice-cream.

Bubur Pulut Hitam RM 20
Black glutinous rice boiled with fresh coconut milk and served with kelapa gula Melaka ice cream, this bowl of sweetness will bring you on a trip down memory lane.

Bubur Som Som RM 19
Soft rice flour pudding, topped with creamy coconut milk and cinnamon-infused palm sugar syrup, this classic Indonesian dessert is the perfect way to end your meal.

Pisang Gamilan (2pcs) RM 19
Sweet pisang emas wrapped in kataifi (a thin vermicelli-like pasta) and deep-fried. Soft on the inside and crispy on the outside, with a side of creamy pandan kaya sauce.

Nangka Madu Custard RM 19
An absolute house favourite, this sweet honey jackfruit pudding is made fresh every morning, topped with fresh jackfruit and caramelized sugar.

Tapai Daun Getah RM 20
A well-loved traditional dessert of sweet preserved glutinous rice, served with a generous serving of kelapa gula Melaka ice cream.

Buah Buahhan Tempatan RM 22
Carefully selected pick of fresh tropical fruits, including the Sarawak pineapple, papaya, watermelon, dragon fruit, and honeydew. Served with citrus yogurt.

Gelato RM 16
A scoop of frozen dessert to finish your meal on the perfect note. Choose from:
Ulam Raja / Cendol / Kelapa Gula Melaka / Bunga Kantan / Durian Kerisik (add RM 4)

or talk to our friendly staff to find out what other extraordinary flavours are available.

Something Bubbly

Sparkling concoctions specially created to quench your thirst on a hot day. Try them individually, or order to share.

	Glass	Jug
Mint Lychee Soda	RM 16	RM 42
Fresh lychee in soda water, with a touch of mint leaves		

Spiced Pineapple Tonic	RM 16	RM 42
Pineapple and hot ginger juice mixed in refreshing soda water		

Fruity Sangria	RM 16	RM 42
A mix of pomegranate, mango, lime and orange juice, fused with non-alcoholic sangria		

Rosey Bandung	RM 15	RM 38
Rose syrup in milk		

Rosey Pandan	RM 15	RM 38
Coconut water and pandan in milk, topped with sweet corn		

Assam Boi Pineapple Mojito	RM 16	RM 42
Pineapple, mint, and lemon assamboi mixed with sparkling water		

HoneyB Berries Mint Fizz	RM 18	RM 45
A rich mixture of berries fruits with fizzy sparkling honeyB drink		

HoneyB Eden	RM 18	RM 45
Lime, mint, a slightly spicy, herbaceous, refreshing bubbly honeyB drink		

Something Honest

Real fruits, real juice

Fresh Fruit Juices	RM 16
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Sunday Morning	
Nevel Orange, Sweet Pineapple, Guava, Mint Leaf	

Ever Green	
Celery, Guava, Green Apple	

Golden Passion	
Sweet Pineapple, Passion Fruit, Guava	

Mango Tango	
Mango, Passion Fruit, Fuji Apple	

Pink Lady	
Pitaya (Dragon Fruit), Pear, Grapes	

Double Green	
Guava, Green Apple	

Dancing Mango	
Mango, Fuji Apple, Guava	

Happy Dragon	
Pitaya (Dragon Fruit), Strawberry, Fuji Apple	

Fresh Coconut	RM 14
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Something Fizzy

Flavoured and classic carbonated drinks

Soft Drinks		
Coca-Cola		RM 8
Coca-Cola Light		RM 8
Sprite		RM 8
Soda Water		RM 8
HoneyB		RM 10

Bottled Water		
Mineral Water- Spritzer		RM 6
Acqua Panna	750ml	RM 18
San Pellegrino (sparkling)	750ml	RM 18

Something Brewed

Fresh from our café

	Hot	Cold
Espresso	RM 8	-

Long Black	RM 10	RM 12
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Latte	RM 13	RM 15
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Cappucino	RM 13	RM 15
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Mochachino	RM 13	RM 15
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De.Wan Coffee	RM 13	RM 15
An exclusive De.Wan coffee with a generous dash of creamy milk		

Melaka Latte	RM 13	RM 15
Your favourite latte with a touch of rich gula Melaka		

Honey Latte	RM 13	RM 15
A smooth latte naturally sweetened with honey		

Something Floral

Select premium dehydrated flower teas

	Pot
Blooming Flower Tea	RM 28

Beauty in a cup, take in a deep breath to experience the heavenly scents of fresh flowers

Butterfly Pea Tea	RM 25
An earthy, woody tea with an exquisite blue tinge and distinct floral aroma	

Lemongrass Ginger Tea	RM 25
Fragrant and aromatic, this is a refreshing citrus-flavoured tea with a slight trace of ginger	

Harney & Sons (Exclusive Teas)	RM 12
Chamomile / Dragon Pearl Jasmine / Green Tea Mint / Pomegranate Oolong / Earl Grey Supreme / English Breakfast	

Something For Everyone All-Time Favourites

	Hot	Cold	Hot	Cold
Chocolate	RM 13	RM 15		
Teh Tarik	RM 8	RM 10		
Lemon Tea	RM 8	RM 10		
Peach Tea	RM 8	RM 10		
Honey Lemon	RM 8	RM 10		
Honey Lemongrass	-	RM 13		

De. Wan 1958
by Chef Wan

Vegetarian Set Menu

RM88⁺⁺ per pax

Starter

Popia Goreng Sayuran

Main

Terung Air Asam

Dalcha Sayuran

Raita and Pineapple Chutney

Rice

Nasi Pandan Delima


Dessert

Fresh Tropical Fruits

Bubur Som Som

Curated by Datuk Dr. Chef Wan

Chef Wan



De. Wan 1958
by Chef Wan

High Tea

Set Menu

RM188⁺⁺ 2 pax

RM288⁺⁺ 4 pax

3 TIER LOVE

(Tastings)

Satay Ayam, Lontong Kering Parit Jawa,
Tauhu Betawi Ayam, Popiah Basah, Mantau Sambal,
Udang Kataifi, Karipap Keledek & Jemput Pisang,
Som Som & Dadih, Assorted Malay Kuih, Fruits

AFTERNOON CANOODLING

(Choose 2 or 4)

Nyonya Curry Laksa
Wantan Mee Sup Tulang

SWEET TOOTH

Kelapa Selasih Longan

BY THE POT (Choose any 1 or 2)

Blooming Flower Tea / Butterfly Pea /
Lemon Grass Ginger Tea /
Dragon Pearl Jasmine / Chamomile /
Green Tea Mint / Pomegranate Tea /
Earl Grey Supreme / English Breakfast

FRESH FRUIT JUICES

(Choose any 2 [add RM29⁺⁺] or 4 [add RM58⁺⁺])

Sunday Morning

(Nevel Orange, Sweet Pineapple, Guava, Mint Leaf)

Ever Green (Celery, Guava, Green Apple)

Golden Passion (Sweet Pineapple, Passion Fruit, Guava)

Mango Tango (Mango, Passion Fruit, Fuji Apple)

Pink Lady (Pitaya (Dragon Fruit), Pear, Grapes)

Double Green (Guava, Green Apple)

Dancing Mango (Mango, Fuji Apple, Guava)

Happy Dragon (Pitaya (Dragon Fruit), Strawberry, Fuji Apple)

Prices are subject to 10% service charge & 6% SST.

Malaysia Tea Delight Menu

2.30 pm - 4.00 pm (Monday to Friday)

3.00 pm – 5.00 pm (Public Holiday, Sat & Sun)

 **Cucur Udang** RM 36

Fresh tiger prawns, dried shrimps, bean sprouts, and chives, deep-fried to crispy perfection. Dip these traditional golden fritters into Chef Wan's signature sauce and our special peanut sauce for the perfect afternoon snack.

Tauhu Betawi Ayam De.Wan RM 28

Tofu dish which is stuffed with fillings and fried until crisp, making it different from a generic bland and plain tofu.

Aneka Satay RM 38 (Chicken) / RM 42 (Beef) / RM 40 (Mixed)

A prime selection of juicy charcoal-grilled chicken and/or beef skewers, marinated with local spices, served with a side of traditional steamed rice cakes, fresh cucumber slices, and red onions for a flavourful spread.

Popiah Goreng RM 38

Crunchy glass noodles, chopped prawns, and mushrooms rolled into a crispy thin wrap with strips of sweet chestnut, carrot, and turnip, served with Chef Wan's special red chilli plum sauce.

Nasi Delima Pandan with Ayam Percik RM 42

Cooked with juicy pomegranate and beetroot juice reduction, then tossed with crispy lemongrass, this aromatic rice is served with savoury ayam percik for a mouth-watering meal.

 **Nyonya Curry Laksa** RM 36

Nyonya Curry Laksa is a dish that's full of flavours—slightly creamy soup infused with coconut milk, the spiciness of the chilli and fragrance of spices; a dish which is never fails to satisfy.

Wantan Mee Sup Tulang RM 38

Wanton noodle serve with beef bone soup which is cooked with herbs and spices, fusing into one with the beef flavour that exerts itself from the bones.

 **Daging Rendang Tok Wan** RM 46

Premium beef tenderloin stewed in creamy coconut, and infused with the rich flavour of local spices, aromatic kerisik, and fresh grated coconut. Served with pulut kuning (glutinous yellow rice).

 **Sup Tulang Kambing Merah** (Single Serving) RM 36

Premium Australian lamb marrowbone (gearbox), slow cooked in aromatic broth flavoured with local spices, served with homemade roti on the side.

De. Wan ¹⁹⁵⁸
by Chef Wan
Family Sets

RM458^{}**

4 pax - 5 pax

Starter

**Kerabu Pomelo with Crispy Prawn Cheeks
Satay Ayam With Condiments**

Main

**Live Sea Bass Asam Pedas (Whole)
Kambing Kuzi
Chef Wan's Spring Chicken Panggang
Sotong Kari Hijau Telur Asin
Peria Goreng Ikan Masin**

Rice

(Your choice/ all of 3 types of rice – free flow)

**Nasi Pandan Delima
Nasi Telur Terengganu
Nasi Putih**

Dessert

Fresh Tropical Fruits

RM688^{}**

4 pax - 5 pax

Starter

**Kerabu Pucuk Paku with Kerang
Ayam/ Daging/ Mix Satay With Condiments**

Soup

Sup Ketam Singgang & Homemade Roti

Main

**Live Jenahak Bakar (Whole)
Ayam Kapitan
Daging Rendang Tok Wan
Udang Sambal Petai
Stir-fried Broccoli with Soft Beancurd**


Rice

(Your choice/ all of 3 types of rice – free flow)

**Nasi Pandan Delima
Nasi Telur Terengganu
Nasi Putih**

Dessert

**Fresh Tropical Fruits
Nangka Madu Custard**

Curated by Datuk Dr. Chef Wan 

De.Wan 1958
by Chef Wan Set Menu

SET A | RM1088⁺⁺

8 pax – 10 pax

Starter

Satay Ayam
Rojak Buah Istimewa
Crispy Kuih

Main

Live Sea Bass Bakar
Air Asam Madu
Kambing Kurma Berkentang
Stir-fried Sotong
with Curry Leaves
Chef Wan's
Spring Chicken Panggang
Deep Fried Bendi &
Tempe Berempah

Rice

(Your choice/ all of 3 types of rice – free flow)

Nasi Pandan Delima
Nasi Telur Terengganu
Nasi Putih

Dessert

Fresh Tropical Fruits
Pulut Hitam De.Wan

SET B | RM1588⁺⁺

8 pax – 10 pax

Starter

Ayam/ Daging/ Mix Satay
Kerabu Latok Tiram Dewan

Soup

Sup Tulang Kambing Merah &
Homemade Roti

Main

Live Sea Bass Asam Pedas
Daging Salai Lemak Cili Padi
Jumbo Sotong Bakar with
Sambal Colik
Udang Masala Berempah
Ayam Kapitan
Terung Sambal Udang

Rice

(Your choice/ all of 3 types of rice – free flow)

Nasi Pandan Delima
Nasi Telur Terengganu
Nasi Putih

Dessert

Fresh Tropical Fruits
Bubur Som Som

SET C | RM1788⁺⁺

8 pax – 10 pax

Starter

Ayam/ Daging/ Mix Satay
Cucur Udang
Kerabu Pomelo with
Crispy Prawn Cheeks

Soup

Sup Ketam Singgang &
Homemade Roti

Main

Live Ikan Jenahak Steamed
in Nyonya Style
Daging Rendang Tok Wan
Telur Itik Dhalca
Sotong Sambal Petai
Udang Kari Hijau Telur Asin
Ayam Kampung Goreng Lengkuas
Peria Goreng Ikan Masin

Rice

(Your choice/ all of 3 types of rice – free flow)

Nasi Pandan Delima
Nasi Telur Terengganu
Nasi Putih

Dessert

Fresh Tropical Fruits
Pisang Gamilan

SET D | RM2088⁺⁺

8 pax – 10 pax

Starter

Ayam/ Daging/ Mix Satay
Special Fried Popiah &
Rojak Buah Istimewa

Soup

Sup Tulang Kambing Merah &
Homemade Roti

Main

Live Grouper Estuary
Cooked in Your Choice of Style - 1.2kg
(Steamed with Superior Soya Sauce/
Steamed Garlic Lime/
Deep Fried Sambal Petai Berlado)
Udang Harimau Lemak Nyonya
Ketam Lembut Goreng Seri Wangi
Chef Wan's Spring Chicken Panggang
Daging Salai Lemak Cili Padi
Lamb Rack Bakar Air Asam Madu
Stir-fried Broccoli with Soft Beancurd

Rice

(Your choice/ all of 3 types of rice – free flow)

Nasi Pandan Delima
Nasi Telur Terengganu
Nasi Putih

Dessert

Fresh Tropical Fruits
Nangka Madu Custard