

Side Dishes

Ayam Goreng Kid Style

RM 38

The original fried chicken, crunchy and juicy, just the way the kids (and adults!) like it.

Nasi Goreng Malinja Kid Style

RM36

Simple yet tasty Chinese-style fried rice, served with chicken satay, fried egg, and keropok losong Terengganu.

Telur Dadar Cili Bawang

RM18

A local Malay-style omelette fried with cut onions and chillies, served with sambal belacan dipping sauce.

Desserts

Cendol De.Wan ^V

RM16

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.

^{Ch} Gelato ^V

RM16

A scoop of frozen dessert to finish your meal on the perfect note. Choose from:

- Cendol
- Durian Kerisik (add RM4)
- Kelapa Gula Melaka

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

^{Ch} Som-Som ^V

RM18

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.

Pulut Hitam ^V

RM18

Thick black glutinous rice boiled with fresh coconut milk, served with kelapa gula Melaka ice-cream, this bowl of sweetness will bring you on a trip down memory lane.

Local Fruits ^V

RM26

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

De.Wan 1958
by Chef Wan

Only available in De.Wan Bangi

Appetizers

Aneka Satay

RM 42 (Chicken) | RM 46 (Beef) | RM 48 (Mixed)

A selection of juicy charcoal-grilled chicken and beef skewers, served with a spread of traditional steamed rice cakes, fresh cucumber slices, and red onions.

Chef Wan's Platter RM 98
(Chicken Satay, Pomelo Salad, Pucuk Paku & Keropok Losong)

A generous sampling to start your meal: juicy charcoal-grilled chicken skewers, refreshing pomelo salad, sweet kerabu pucuk paku and crispy keropok losong Terengganu.

Cucur Udang RM 38
Fresh tiger prawns, dried shrimps, beansprouts, and chives, deep-fried to crispy delight and paired perfectly with our special peanut 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.

Kerabu Pomelo with Soft-Shell Crab RM48
Juicy pomelo pieces, crunchy dried shrimps, and juicy soft-shell crab tossed with special tangy and refreshing lime-zipped kerabu dressing.

Soup

Sup Kambing Merah (Single Serving) RM 38
Premium Australian lamb (gearbox) slow cooked in aromatic broth bursting with local spices and flavour.

Live Fish

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

Ikan Jenahak (Silver Snapper) RM 128 (600-700gm)

Ikan Siakap (Sea Bass) RM 98 (600-700gm)

Ikan Tilapia Merah (Red Tilapia) RM 82 (600-700gm)

Cooking Styles

Steamed Aneka Rasa
Steamed for freshness, drizzled with special sauce, and topped with amazing flavours: shredded ginger, cili padi, lemongrass, coriander root, and tomato cubes.

Deep-fried Sambal Berlado
Lightly seasoned then deep-fried to a crispy perfection, and served with spicy cili padi sauce.

Bakar served with Three Choices of Sambals
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, every mouthful is tangy, spicy, and sweet.

Poultry & Meat

Ayam Buah Keluak RM 48
An aromatic chicken curry dish cooked with earthy buah keluak nuts and a unique mixture of local herbs and spices, this specialty dish is a nod to our shared multicultural roots.

Ayam Kampung Rendang Pulau RM48
Organic free-range chicken, cooked in spicy rendang paste and creamy coconut milk, flavoured with fresh turmeric and kerisik.

Daging Besamah RM98
Juicy beef tenderloin slow cooked in curry paste and aromatic spices, this is a tender meat dish steeped in tradition from the North (Kedah).

Kambing Kurma RM68
Tender Australian lamb simmered in creamy spicy sauce, steeped with rich aromas, and flavoured with coriander and cumin.

Mains To Share

Fish Fillet (Seabass)

Succulent fish fillet prepared in your choice of style:
Fillet Asam Pedas RM78
Simmered with okra, coriander, and fresh tomatoes in Chef Wan's homemade spicy tamarind paste.

Goreng Sambal Petai RM82
Cooked with petai in special sambal chilli paste, this dish is perfectly spicy with a touch of sweetness.

Vegetables

Nyonya Chap-Chai RM32
A satisfying plateful of dried lily buds, cauliflower, and crunchy carrots, stir-fried with dried shrimp and black fungus mushrooms.

Terung Sambal Udang RM38
Creamy eggplant lightly stir-fried in Chef Wan's special sambal paste, for a delightfully fragrant and flavourful dish.

Bendi Goreng Jintan Halus ^V RM32
A simple yet satisfying dish of fresh okra full of flavourful spices, sauteed with cumin, fennel, coriander root, onions, and tomatoes.

Udang Harimau

Fresh tiger prawns cooked in your preferred style:
Gulai Lemak Kalio RM78
Slow cooked in creamy coconut milk, yellow turmeric, and galangal, for a thick golden gulai.

Kari Hijau Telur Asin RM78
Sauteed in aromatic green curry sauce, enhanced further with salted egg.

Sambal Petai RM82
Cooked with petai in special sambal chilli paste, this dish is perfectly spicy with a touch of sweetness.

Sotong

Fresh, large squid cooked in your choice of style:
Gulai Lemak Kalio RM78
Slow cooked in creamy coconut milk, yellow turmeric, and galangal, for a thick golden gulai.

Kari Hijau Telur Asin RM78
Sauteed in aromatic green curry sauce, enhanced further with salted egg.

Sambal Petai RM82
Cooked with petai in special sambal chilli paste, this dish is perfectly spicy with a touch of sweetness.

Bakar Bakar

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

Sambal Hijau Thai (Homemade green chilli sambal) / Sambal Belacan (Traditional fermented prawn paste sambal) / Air Asam Madu (Honey and tamarind sauce) / Sambal Kicap (Traditional sweet soy sauce sambal)

Jumbo Sotong RM88 (per piece)
Fresh jumbo-sized squid grilled with perfect timing to achieve ideal tenderness.

Udang Bakar Sambal Petai RM88
Fresh and sweet prawns baked with petai in special sambal chilli paste.

Ekor Bakar RM78
Lightly seasoned oxtail, marinated in tamarind and honey, seared over a charcoal grill until smoky and tender.

Rice

Served to you at your table, we offer these two choices to go with the delicious dishes:

Nasi Pandan Delima / Jasmine Rice RM 8 per person

SET A | RM498**

4 pax – 5 pax

Starter

**Kerabu Pucuk Paku with Kerang
Satay Ayam with Condiments**

Main

**Live Sea Bass Asam Pedas- 600gm
Kambing Kurma
Ayam Buah Keluak
Sotong Kari Hijau Telur Asin
Terung Sambal**

Rice

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

**Nasi Bunga Telang
Nasi Pandan Delima
Nasi Putih**

Dessert

**Buah-Buahan Tempatan
Bubur Cha-Cha**

SET B | RM698**

4 pax – 5 pax

Starter

**Kerabu Mango Crispy Salmon Skin
Ayam/ Daging/ Mix Satay
with Condiments**

Soup

**Sup Kambing Merah &
Homemade Roti**

Main

**Live Jenahak Bakar
Cooked in Your Choice of Style - 600gm
(Baked/Deep Fry with Sambal)**

**Ayam Buah Keluak
Daging Besamah**

**Udang Harimau Gulai Lemak Kalio
Nyonya Chap - Chai**

Rice

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

**Nasi Bunga Telang
Nasi Pandan Delima
Nasi Putih**

Dessert

**Buah-Buahan Tempatan
Bubut Som-Som**

SET C | RM1128**

8 pax – 10 pax

Starter

**Kerabu Pomelo with Soft Shell Crab
Satay Ayam with Condiments
Cucur Udang**

Main

**Live Sea Bass Aneka Rasa
Kambing Kurma
Jumbo Sotong Bakar Air Asam
Ayam Kampung Rendang Pulau
Ulaman Desa Sambal Tempoyak**

Rice

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

**Nasi Bunga Telang
Nasi Pandan Delima
Nasi Putih**

Dessert

**Buah-Buahan Tempatan
Nangka Madu Ais Kepal**