

Desserts

W Cendol De.Wan (V) RM14
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.

W Som-Som (V) RM16
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.

Sago Gula Melaka (V) RM14
Chilled pearl sago pudding served with creamy coconut milk and a drizzle of rich palm sugar syrup, offering a classic balance of sweetness and indulgence.

W Pulut Hitam (V) RM14
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) RM20
Carefully selected pick of fresh tropical fruits, including the Sarawak pineapple, papaya, watermelon, and honeydew. Served with citrus yogurt.

Gelato / Sorbet (V) RM10
A scoop of frozen dessert to finish your meal on the perfect note. Choose from:

- Ulaman
- Cendol
- Durian Kerisik (add RM4)
- Kelapa Gula Melaka
- Bunga Kantan

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

Having a function, event or party?

Scan the QR code below to make a reservation



Or just speak to
one of our outlet managers
for further assistance.

Customer Service Hotline:
+6010 2070 383

Our Locations

Bangsar Shopping Centre
F1 & F6, Level 1,
Bangsar Shopping Centre,
285 Jalan Maarof,
Bangsar 59000,
Kuala Lumpur

The LINC
Lot 2-1, 2-2 & 2-3, Level 2,
The Linc,
360 Jln Tun Razak,
Taman U Thant 50400,
Kuala Lumpur

The Exchange, TRX
L1-46, Level 1,
The Exchange,
Persiaran TRX,
Tun Razak Exchange,
55188 Kuala Lumpur

De.Wan 1958
by Chef Wan

Appetizers

Aneka Satay
RM 38 (Chicken) | RM 42 (Beef) | RM 40 (Mixed)
A selection of juicy charcoal-grilled chicken or beef skewers, served with a spread of traditional steamed rice cakes, fresh cucumber slices, and red onions.

W Chef Wan's Platter RM 62
(Chicken Satay, Pomelo Salad, Cucur Sayur Ikan Bilis)
A generous sampling to start your meal: juicy charcoal-grilled chicken skewers, refreshing pomelo salad and vegetable anchovy fritters.

W Cucur Udang RM 36
Fresh tiger prawns, beansprouts, and chives, deep-fried to crispy delight and paired perfectly with our special peanut sauce.

Salad

W Kerabu Pucuk Paku with Kerang RM 29
Sweet pucuk paku, aromatic bunga kantan and fleshy cockles mixed in Chef Wan's special kerabu sauce, a touch of lime and fragrant kerisik.

W Kerabu Pomelo with Crispy Pipi Udang RM32
Juicy pomelo pieces and crispy prawn cheeks tossed with special tangy and refreshing lime-zipped kerabu dressing.

Soup

W Sup Kambing Merah (Single Serving) RM28
Lamb shoulder slow cooked in aromatic broth bursting with local spices and flavour.

Sup Ayam Berempah (Single Serving) RM24
A comforting soup with double-boiled chicken infused with the traditional rempah empat beradik (cinnamon, star anise, cardamom and cloves). Perfect for any occasion.

Live Fish

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

Kerapu (Grouper)	RM 98 (550-600g)
Ikan Jenahak (Silver Snapper)	RM 80 (550-600g)
Ikan Siakap (Seabass)	RM 70 (550-600g)
Ikan Tilapia Merah (Red Tilapia)	RM 54 (550-600g)
Tenggiri Potong (Mackerel)	RM 62 (280-300g)

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

W Bakar served with Three Choices of Sambals
Barbecued over a charcoal grill and served with three choices of Chef Wan's signature dipping sauces.

Masak Lemak Cili Padi
Simmered in a rich coconut cream with an aromatic blend of spices and hot chili padi.

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

W Steamed Nyonya Style
Steamed to perfection, flavoured with ginger flower, pickle plum, and fresh turmeric for an aromatic dish.

Mains To Share

Ayam Rendang Selangor Braised and simmering chicken in spicy rendang paste and creamy coconut milk, flavoured with fresh turmeric and kerisik.	RM 35	Vegetables
W Ayam Kapitan Also known as the captain's chicken, this aromatic curry is cooked using a unique mixture of local herbs and spices, the perfect amalgamation of our multicultural roots. A truly Malaysia dish indeed.	RM35	W Nyonya Chap-Chai RM24 A satisfying plateful of dried lily buds, cauliflower, and crunchy carrots, stir-fried with dried shrimp and black fungus mushrooms.
W Daging Besamah Juicy beef slow cooked in curry paste and aromatic spices, this is a tender meat dish steeped in tradition from the North (Kedah).	RM49	W Terung Sambal Udang RM28 Creamy eggplant lightly stir-fried in Chef Wan's special sambal paste, for a delightfully fragrant and flavourful dish.
W Daging Brisket Asam Pedas Beef brisket braised in spicy tamarind sauce infused with ground local spices and cooked with eggplant and okra for a mouth-watering feast.	RM49	W Pucuk Paku & Cendawan Kukur Lemak Cili Padi RM28 A rich, spicy coconut curry made with wild fern shoots, cendawan kukur (wood ear mushrooms) and clams. Creamy, fragrant and full of flavour.
W Lamb Shoulder Opor Hijau Lamb shoulder braised in creamy coconut milk, green chillies and aromatic spice paste with pea eggplants and Thai basil leaves for added flavour.	RM49	Bendi Goreng Jintan Halus RM24 A simple yet satisfying dish of fresh okra full of flavourful spices, sauteed with cumin, fennel, coriander root, onions, and tomatoes.
Telur Itik Masak Lemak Cili Padi Duck eggs simmered in spice-infused coconut cream and cili padi for an excellent spicy dish.	RM24	Tempe Goreng Petai Ikan Bilis RM26 Fermented soybeans stir-fried generously with petai and spicy sambal with anchovies, this is a dish that's both tasty and healthy.
Udang Harimau Segar Fresh tiger prawns cooked in your preferred style.		Bakar Bakar
W Gulai Lemak Kalio Slow cooked in creamy coconut milk, yellow turmeric, and galangal, for a thick golden gulai.	RM58	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 Kicap (Traditional sweet soy sauce sambal)
W Kari Hijau Telur Asin Sautéed in aromatic green curry sauce, enhanced further with salted egg.	RM58	W Ayam Dara Panggang Istimewa RM52 1/2 bird Spring chicken meat marinated and flavoured with Chef Wan's signature blend of spices, and charcoal grilled to perfection.
Sambal Petai Cooked with petai in special sambal chilli paste, this dish is perfectly spicy with a touch of sweetness.	RM62	Jumbo Sotong RM56 Fresh jumbo-sized squid grilled with perfect timing to achieve ideal tenderness.
Sotong Fresh, large squid cooked in your choice of style:		W Ekor Bakar RM62 Lightly seasoned oxtail, marinated in tamarind and honey, seared over a charcoal grill until smoky and tender.
Kari Hijau Telur Asin Sautéed in aromatic green curry sauce, enhanced further with salted egg.	RM49	Lamb Shoulder RM69 Approximately 1kg of elegantly seasoned lamb shoulder, flavourfully barbecued over a charcoal grill.
Goreng Masam Manis Deep-fried and served on a hotplate, doused with sweet-and-sour sauce and jackfruit.	RM49	Rice
W Sambal Petai Cooked with petai in special sambal chilli paste, this dish is perfectly spicy with a touch of sweetness.	RM53	Served to you at your table, we offer these two choices to go with the delicious dishes: Nasi Pandan Delima / Nasi Putih RM 7 per person
Sotong Lemak Cili Padi Simmered in spice-infused coconut cream and spicy cili padi for an excellent spicy dish.	RM49	

Truly Malaysian

Ayam Rendang, Nasi Delima, Kerabu Mango, Telur Asin & Keropok RM36 Savoury Ayam Rendang for a mouthwatering meal, served with aromatic pandan pomegranate rice, mango salad and keropok.
W Lamb Opor Hijau, Nasi Minyak Badam, Kerabu Mango, Telur Asin & Keropok RM38 Lamb Shoulder braised in a creamy coconut milk and aromatic spice paste. Served with almond ghee rice and mango salad.
W Udang Lemak Kalio, Nasi Kukus, Kerabu Mango, Telur Asin & Keropok RM38 Tiger Prawn cooked in a Nyonya-style coconut turmeric sauce. Served with steamed rice and mango salad.
W Ikan Tenggiri Sambal Petai, Nasi Kukus, Kerabu Mango, Telur Asin & Keropok RM38 Grilled tenggiri fish with spicy petai sambal, steamed white rice
Bakar Bakar
Noodles
From Wok to Bowl - Authentic Asian Noodles
W Nyonya Curry Laksa RM29 A dish that's full of flavours- slightly creamy soup infused with coconut milk, the spiciness of the chilli and fragrance of spices never fails to satisfy.
W Chik Ani's Mee Rebus RM28 Chef Wan's favourite dish- a luxuriously comforting bowl of yellow noodles bathed in a rich, velvety sweet potato and beef broth gravy, crowned with a hard-boiled egg, crisp beansprouts and silky bean curd.
Chef Wan's Soto Ayam RM28 A chicken base soup simmering with lemongrass and a medley of local spices, creating a warm and flavourful broth. Finished with shredded chicken, crispy potato begedil, golden shallots, fresh coriander and spring onion. Served with nasi impit (rice cubes) and our signature spicy black sauce.
W Laksa Johor RM28 Laksa with a royal twist. This Johor specialty features spaghetti in a rich, slow cooked fish-based coconut gravy infused with aromatic spices, lemongrass and dried shrimp. Garnished with local fresh herbs.
Rice
Served to you at your table, we offer these two choices to go with the delicious dishes: Nasi Pandan Delima / Nasi Putih RM 7 per person

Sets

Set Dulang Peranakan (for 2 pax) RM143
Hidangan Nyonya Crispy Popia Ikan, Ayam Kapitan Sotong Bakar Assam, Terung Sambal and Nasi Putih.
Condiments Kerabu Mango, Sambal Tempoyak, Telur Asin and Keropok Ikan.
Dessert Mini Cendol
W Set Dulang Malay (for 2 pax) RM153
Hidangan Kampung Kerabu Pucuk Paku Kerang, Ayam Panggang Istimewa, Ikan Lemak Cili Padi, Daging Rendang Selangor, Acar Jelatah, Nasi Delima/Putih.
Condiments Ulam, Sambal Belacan, Telur Asin and Keropok Malinjo.
Dessert Buah-buahan and Som-Som.
Side Dishes
W Ayam Goreng Kid Style RM26 The original fried chicken, crunchy and juicy, just the way the kids (and adults!) like it.
Nasi Goreng Malinja Kid Style RM24 Simple yet tasty Chinese-style fried rice, served with chicken satay, fried egg, and keropok losong Terengganu.
Telur Dadar Cili Bawang RM16 A local Malay-style omelette fried with cut onions and chillies, served with sambal belacan dipping sauce.
Sambal Petai Bawang RM16 Onions and petai cooked in special sambal chilli paste, this is a must-have addition to your meal.
Mantou RM10 Plain mantou fried to a golden brown, this is perfect to go with any dish, especially savoury sauces.
Chakoi RM14 Also known as Youtiao, or Yu Char Kway, these long golden-brown fried breadsticks are simply too good to miss.