



De. Wan 1958

MICHELIN
2026

by Chef Wan

TRX Exclusive Menu



A Legacy in Every Grain: The Story of De.Wan 1958

Chef Wan, one of Malaysia's most iconic culinary figures, is celebrated worldwide for his passion, warmth, and the unwavering belief that food is the ultimate thread that binds us together. Deeply rooted in heritage, his cooking pays homage to the rich cultures and traditions that define Malaysian cuisine, drawing inspiration from the "Air Tangan"—the soulful touch—of a life dedicated to the kitchen.

De.Wan 1958, co-founded by Chef Wan, is a heartfelt expression of this philosophy; it is a sanctuary where the rhythmic sound of the pestle and the fragrant memories of tradition meet the global stage. By honoring our past and bringing the authentic flavors, stories, and spirit of Malaysia to the world, we invite you to more than just a meal—we invite you to a celebration of our identity. As Chef Wan often says, "When we share a meal, we share our hearts." Welcome to our table.

**“Food brings
love & peace
to the table.”**

Chef Wan

Top Sellers



Aneka Satay



Udang Sambal Petai



Ekor Bakar



Udang Gulai Lemak Kalio



Tenggiri Kari De.Wan 1958



Cucur Udang



Daging Besamah



Som Som



Teh Tarik

Sup Kambing Merah



Kerabu Pucuk Paku with Kerang



Cucur Udang



Sup Ayam Berempah



Kerabu Pomelo with Crispy Pipi Udang



Aneka Satay



Mantou



Trio Keropok Sos Cili Madu



Cik Ani's Tauhu Istimewa



Satar Ikan Terengganu with Acar Jelatah



Appetizers

Aneka Satay

RM38 (Chicken) | RM42 (Beef) | RM40 (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.

Satar Ikan Terengganu with Acar Jelatah

Grilled fish cake Satar, served with a side of fresh Acar Jelatah & Chili Gula Melaka Dipping.

RM28

Cucur Udang

Fresh tiger prawns, bean sprouts, and chives, deep-fried to crispy delight and paired perfectly with our special peanut sauce.

RM36

Salad

Cik Ani's Tauhu Istimewa

Deep-fried bean curd cubes topped with bean sprouts, refreshing cucumber strips, served with our traditional creamy peanut sauce.

RM26

Kerabu Pucuk Paku with Kerang

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

RM30

Kerabu Pomelo with Crispy Pipi Udang

Juicy pomelo pieces, crunchy dried shrimps and crispy prawn cheeks tossed with special tangy and refreshing lime-zipped kerabu dressing.

RM34

Soup

Sup Ayam Berempah (Single Serving)

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

RM24

Sup Kambing Merah (Single Serving)

Australian lamb shoulder slow cooked in aromatic broth bursting with local spices and flavour.

RM30



**Seabass
Asam Pedas**

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Tenggiri Bakar

**Silver Snapper
Steamed Nyonya Style**

**Tenggiri Kari
De.Wan 1958**

Fresh Fish

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

Seabass (Fillet) RM48

Asam Pedas

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

Steamed Nyonya Style

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

Silver Snapper (Fillet) RM58

Deep-fried Sambal Berlado

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

Steamed Nyonya Style

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

Tenggiri (Cut) RM59

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.

Kari De.Wan 1958

Cooked in a rich spice-infused paste, and paired with brinjal and okra for a creamy curry dish.



Sotong Kari Hijau
Telur Asin

Nasi
Putih

Nasi
Pandan Delima

Lamb Shoulder
Opor Hijau

Mantou

Nasi
Pandan Delima

Terung
Sambal Udang

Ayam Rendang
Selangor

Nyonya
Chap Chai

Telur Itik Masak
Lemak Cili Padi

Udang Gulai
Lemak Kalio

Udang
Sambal Petai

Daging Besamah

Poultry & Meat

- AW Ayam Rendang Selangor** RM36

Braised and simmered chicken in spicy rendang paste and creamy coconut milk, flavoured with fresh turmeric and kerisik.
- AW Ayam Goreng Berempah 1958** RM36

A popular Malaysian dish- chicken marinated and infused with local spices, then deep-fried to golden brown. Fragrant, flavourful, perfect for sharing.
- AW Daging Besamah** RM52

Juicy beef tenderloin slow cooked in curry paste and aromatic spices, this is a tender meat dish steeped in tradition from the North (Kedah).
- AW Daging Brisket Asam Pedas** RM52

Beef brisket braised in spicy tamarind sauce infused with ground local spices, and cooked with eggplant and okra, for a mouth-watering feast.
- AW Lamb Shoulder Opor Hijau** RM52

Australian lamb shoulder braised in creamy coconut milk, green chillies, and aromatic spice paste, with pea eggplants and Thai basil leaves for added flavour.
- Telur Dadar Cili Bawang** RM16

A local Malay-style omelette fried with cut onions and chillies.
- Telur Itik Masak Lemak Cili Padi** RM26

Duck eggs simmered in spice-infused coconut cream and cili padi for an excellent spicy dish.

Seafood

Fresh tiger prawns & large squid cooked in your preferred style:

- AW Udang Gulai Lemak Kalio** RM58

Slow cooked in creamy coconut milk, yellow turmeric and galangal, for a thick golden gulai.
- AW Udang Kari Hijau Telur Asin** RM58

Sauteed in aromatic green curry sauce, enhanced further with salted egg.
- AW Udang Sambal Petai** RM62

Cooked with petai in special sambal chilli paste, this dish is perfectly spicy with a touch of sweetness.
- Sotong Lemak Cili Padi** RM52

Simmered in spice-infused coconut cream and spicy cili padi for an excellent spicy dish.
- Sotong Kari Hijau Telur Asin** RM55

Sauteed in aromatic green curry sauce, enhanced further with salted egg.
- AW Sotong Sambal Petai** RM55

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

Vegetables

- 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.
- AW Cendawan Kukur Lemak Cili Padi** RM28

A rich, spicy coconut curry made with cendawan kukur (wood ear mushrooms). Creamy, fragrant and full of flavour.
- AW Nyonya Chap-Chai** RM28

A satisfying plateful of dried lily buds, cauliflower and crunchy carrots, stir-fried with dried shrimp and black fungus mushrooms.
- AW Terung Sambal Udang** RM30

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



Jumbo Sotong



Ekor Bakar



Lamb Shoulder

Bakar Bakar

Comes with 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)

Sambal Kicap (Traditional sweet soy sauce sambal)

- | | |
|--|------|
| W Ekor Bakar | RM52 |
| Lightly seasoned oxtail, marinated in tamarind and honey, seared over a charcoal grill until smoky and tender. | |
| Lamb Shoulder | RM52 |
| Elegantly seasoned Australian lamb shoulder, flavourfully barbecued over a charcoal grill to achieve ideal tenderness. | |
| Jumbo Sotong | RM58 |
| Fresh jumbo-sized squid grilled with perfect timing to achieve ideal tenderness. | |



Rice

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

- | | |
|--|------------|
| Nasi Pandan Delima / Nasi Putih | RM7 |
| | per person |

Lamb Shoulder Opor Hijau
& Nasi Istimewa

Nasi Lemak, Ayam Rendang
Sambal Sotong

Tenggiri Bakar Sambal Petai
& Nasi Istimewa

Udang Lemak Kalio
& Nasi Istimewa

Truly Malaysian

- 🍴 Nasi Lemak Ayam Rendang/Berempah, Sambal Sotong & Condiments** RM38

Fragrant coconut – steamed Nasi Lemak, accompanied by your choice of melt-in -the-mouth Chicken Rendang or Chicken Berempah, and delicately braised Squid in traditional sambal, finished with aromatic spices.
- 🍴 Udang Lemak Kalio, Nasi Istimewa, Ayam Goreng Kunyit, Keropok, Satar Ikan & Acar Jelatah** RM40

Tiger Prawn Cooked in Nyonya-style Coconut Turmeric Sauce, served with Special Rice, turmeric fried chicken, keropok, fish cake and pickled vegetables.
- 🍴 Lamb Shoulder Opor Hijau, Nasi Istimewa, Ayam Goreng Kunyit, Keropok, Satar Ikan & Acar Jelatah** RM42

Braised Lamb Shank in creamy coconut milk and aromatic spice paste, served with Special Rice, turmeric fried chicken, keropok, fish cake and pickled vegetables.
- 🍴 Ikan Tenggiri Bakar Sambal Petai, Nasi Istimewa, Ayam Goreng Kunyit, Keropok, Satar Ikan & Acar Jelatah** RM42

Grilled tenggiri fish with Spicy Petai Sambal, served with Special Rice, turmeric fried chicken, keropok, fish cake and pickled vegetables.

Che Ani's
Mee Rebus



Chef Wan's
Soto Ayam



Laksa Johor

Noodles

From Wok to Bowl - Authentic Asian Noodles

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.

Laksa Johor

RM30

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.

Che Ani's Mee Rebus

RM32

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.



Cendol



Sago Gula Melaka



Cendol Gelato



Som-Som



Durian Kerisik Gelato



Kelapa Gula Melaka Gelato



Pulut Hitam

Side Dishes

Telur Asin

Hard-boiled salted egg.

RM4

Sambal Tempoyak

Fermented durian paste sambal.

RM5

Mantou

Plain mantou fried to golden brown. Perfect to go with any dish, especially savoury sauces.

RM10

Trio Keropok Sos Cili Madu

Fish, Onion & Malinjo crackers with gula melaka chilli dipping sauce.

RM12

Ulaman Sambal Belacan

A variety of ulaman kampung with sambal belacan.

RM14


Dessert


Gelato / Sorbet (V)

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

RM10

• Cendol

 • Durian Kerisik (add RM4)

 • Kelapa Gula Melaka

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

Cendol De.Wan (V)

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.

RM14

Sago Gula Melaka (V)

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.

RM14

Pulut Hitam (V)

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.

RM14

Som-Som (V)

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.

RM16

Local Fruits (V)

Carefully selected pick of fresh tropical fruits, including the Sarawak pineapple, papaya, watermelon and honeydew.

RM20

Asamboi
Pineapple

Rosey
Bandung

Fruity
Sangria

Mint Lychee
Soda

Minty
Bliss Bomb

Teh Tarik

Asamboi
Bliss

Teh Tarik
(Iced)

Double
Green

Pink
Lady

Lychee
Rose Bandung

Mango
Tango

Melaka
Latte

Butterfly Pea
Tea

Blooming Flower
Tea



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 Fresh lychee in soda water, with a touch of mint leaves.	RM18	RM45
Assam Boi Pineapple Mojito Pineapple, mint, and lemon assamboi mixed with sparkling water.	RM18	RM45
 Fruity Sangria A mix of pomegranate, lime and orange, fused with non-alcoholic sangria.	RM18	RM45
Coco Pine A refreshing blend of fresh pineapple and coconut, with a splash of fresh lime juice and garnished with mint leaves.	RM18	RM45
Paradise Punch A fizzy mix of mango and kiwi fruit mix, infused with lime and garnished with fresh mint leaves and calamansi.	RM18	RM45
 Minty Bliss Bomb Crafted with lychee, watermelon, lime and mint, it's a bubbly delight adorned with fresh lychee and mint.	RM18	RM45
Rosey Bandung Rose syrup in fresh milk.	RM16	RM42

Something Brewed

Add on RM3 for Almond Milk / Soy Milk / Oat Milk

	Hot	Cold
Espresso	RM8	-
Long Black	RM10	RM12
Latte	RM13	RM15
Cappucino	RM13	RM15
Mochachino	RM13	RM15
De.Wan Coffee An exclusive De.Wan coffee with a generous dash of creamy milk.	RM13	RM15
Melaka Latte Your favourite latte with a touch of rich gula Melaka.	RM13	RM15

Something Floral

Select premium dehydrated flower teas

Blooming Flower Tea RM28

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

Butterfly Pea Tea RM25

An earthy, woody tea with an exquisite blue tinge and distinct floral aroma.

Lemongrass Ginger Tea RM25

Fragrant and aromatic, this is a refreshing citrus-flavoured tea with a slight trace of ginger.


Harney & Sons (Exclusive Teas) RM13

Chamomile
Dragon Pearl Jasmine
Green Tea Mint
Pomegranate Oolong
Earl Grey Supreme
English Breakfast

Something Honest

Real fruits, real juice


Fresh Fruit Juices RM19

 **Sunday Morning**

Navel 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 RM15



Bottled Water

Mineral Water RM6

Acqua Panna RM20


San Pellegrino RM20

Smoothies

- | | |
|--|------|
|  Lychee Rose Bandung | RM19 |
| A splash of delicate rose and lychee syrup and evaporated milk, blended to velvety smoothness with ice, topped with a garnish of fresh lychee. | |
| Tropical Tango | RM19 |
| Banana, Strawberry, Mango, Lemon. | |
| Mango Temptation | RM19 |
| Mango, Passion Fruit, Orange, Red Apple. | |
|  Asamboi Bliss | RM19 |
| Green Apple, Guava, Pineapple, Lime, Asam Boi. | |
| Lychee Explosion | RM19 |
| Lychee, Mango, Passion Fruit. | |
| Avo Apple Berries | RM19 |
| Avacado, Apple, Strawberry, Blueberry | |

Something For Everyone

All-Time Favourites

- | | Hot | Cold |
|--|------|------|
| Chocolate | RM13 | RM15 |
| Green Tea Latte | RM13 | RM15 |
|  Teh Tarik | RM8 | RM10 |
| Lemon Tea | RM8 | RM10 |
| Peach Tea | RM8 | RM10 |
| Honey Lemon | RM8 | RM10 |

Something Fizzy

Flavoured and classic carbonated drinks

Soft Drinks

- | | |
|-----------------------|-----|
| Coca-Cola | RM8 |
| Sprite | RM8 |
| Ginger Ale | RM8 |
| Coca-Cola Zero | RM8 |





Kids Menu

For children aged 12 years & below.

Nasi Ayam Kunyit

RM18

Steamed rice served with crispy turmeric fried chicken, sunny side up egg and crunchy fish crackers.

Nasi Goreng Malinja

RM22


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

Ayam Goreng Kid Style

RM24

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

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

 Chef Wan's recommendation

