



De. Wan 1958

by Chef Wan

MICHELIN
2026



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



Daging Besamah



Cucur Udang



Som Som



Teh Tarik

Sup Kambing Merah

Kerabu Pucuk Paku with Kerang

Kerabu Pomelo with Crispy Pipi Udang

Cucur Udang

Sup Ayam Berempah

Mantou

Aneka Satay

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.

RM28

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.

RM32

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

Tenggiri Bakar

Silver Snapper
Steamed Nyonya Style

Tenggiri Kari
De.Wan 1958

Fresh Fish

Seabass (Fillet)

RM52



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)

RM58



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.



Live Fish

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

Ikan Kerapu (Grouper) 600gm **RM128**

Ikan Jenahak (Silver Snapper) 600gm **RM98**

Ikan Siakap (Seabass) 600gm **RM88**

Ikan Tilapia Merah (Red Tilapia) 500gm **RM78**

Cooking styles:

-  **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.
- 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.
-  **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

Lamb Shoulder
Opor Hijau

Nasi
Pandan Delima

Mantou

Terung
Sambal Udang

Ayam Rendang
Selangor

Nyonya
Chap Chai

Telur Itik Masak
Lemak Cili Padi

Udang Gulai
Lemak Kalio

Udang
Sambal Petai

Daging Besamah

Mains To Share

Poultry & Meat

-  **Ayam Rendang Selangor** RM36
Braised and simmered chicken in spicy rendang paste and creamy coconut milk, flavoured with fresh turmeric and kerisik.
- 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.
-  **Daging Besamah** RM58
Juicy beef tenderloin slow cooked in curry paste and aromatic spices, this is a tender meat dish steeped in tradition from the North (Kedah).
-  **Daging Brisket Asam Pedas** RM58
Beef brisket braised in spicy tamarind sauce infused with ground local spices, and cooked with eggplant and okra, for a mouth-watering feast.
-  **Lamb Shoulder Opor Hijau** RM55
Australasian 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:

- Udang Gulai Lemak Kalio** RM62
Slow cooked in creamy coconut milk, yellow turmeric and galangal, for a thick golden gulai.
-  **Udang Kari Hijau Telur Asin** RM62
Sauteed in aromatic green curry sauce, enhanced further with salted egg.
- Udang Sambal Petai** RM68
Cooked with petai in special sambal chilli paste, this dish is perfectly spicy with a touch of sweetness.
- Sotong Lemak Cili Padi** RM55
Simmered in spice-infused coconut cream and spicy cili padi for an excellent spicy dish.
- Sotong Kari Hijau Telur Asin** RM58
Sauteed in aromatic green curry sauce, enhanced further with salted egg.
-  **Sotong Sambal Petai** RM58
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.
-  **Cendawan Kukur Lemak Cili Padi**  RM28
A rich, spicy coconut curry made with cendawan kukur (wood ear mushrooms). Creamy, fragrant and full of flavour.
-  **Nyonya Chap-Chai** RM28
A satisfying plateful of dried lily buds, cauliflower and crunchy carrots, stir-fried with dried shrimp and black fungus mushrooms.
-  **Terung Sambal Udang** RM32
Creamy eggplant lightly stir-fried in Chef Wan's special sambal paste, for a delightfully fragrant and flavourful dish.



Jumbo Sotong

Lamb Shoulder

Ekor Bakar

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)

Ekor Bakar

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

RM55

Lamb Shoulder

Elegantly seasoned Australian lamb shoulder, flavourfully barbecued over a charcoal grill to achieve ideal tenderness.

RM55

Jumbo Sotong

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

RM62



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** RM42

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** RM45

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** RM45

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

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** RM32

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** RM34

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.

Che Ani's
Mee Rebus



Chef Wan's
Soto Ayam



Laksa Johor





Cendol

Sago Gula Melaka

Som-Som

Cendol Gelato

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.

RM16

Dessert

Gelato / Sorbet

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.

RM10

Cendol De.Wan

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.

RM16

Sago Gula Melaka

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

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.

RM16

Som-Som

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

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

RM22

Asamboi
Pineapple

Rosey
Bandung

Fruity
Sangria

Mint Lychee
Soda

Minty
Bliss Bomb

Teh Tarik

Teh Tarik
(Iced)

Asamboi
Bliss

Double
Green

Pink
Lady

Lychee
Rose Bandung

Melaka
Latte

Mango
Tango

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

