De.Wan 1958

by Chef Wan

MICHELIN 2026

HERITAGE 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

Appetisers

Appetisers & Fresh Salads

Aneka Satay

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.

Chicken	**RM 26**
Beef	**RM 28**
Mixed	**RM 30**

Cucur Udang — RM 36

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

Kerabu Pucuk Paku with Kerang — RM 32

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

Cik Ani's Tauhu Istimewa — RM 28

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

Soup

Comforting Traditional Soups

Sup Ayam Berempah — RM 24

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

Sup Kambing Merah — RM 30

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



This image is for illustration purpose only.

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

Chef Wan's recommendation

(V) Vegetarian



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Mains

Time-Honoured Slow-Braised Curries & Gravies

Asam Pedas Chef Wan

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

Ikan Tenggiri *(Cubes)*	RM 58
Ikan Siakap *(Whole Fish)*	RM 88
Daging Tetel	RM 46

Masak Lemak Cili Padi

Simmered in a rich coconut cream with an aromatic blend of spices and hot chili padi gravy.

Ikan Tenggiri *(Cubes)*	RM 58
Udang Harimau	RM 62
Jumbo Sotong	RM 55
Ayam	RM 36
Daging	RM 58

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Kari De. Wan

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

Ikan Tenggiri *(Cubes)*	**RM 58**
Ikan Siakap *(Whole Fish)*	**RM 88**
Jumbo Sotong	**RM 55**
Udang Harimau	**RM 62**

Puteri Manis

Simmered in thick coriander soy sauce paste. Infused with fragrant spices and sweetened with gula melaka. It is the ideal dish to go with steaming white rice.

Ikan Tenggiri *(Cubes)*	**RM 58**
Jumbo Sotong	**RM 55**
Ayam	**RM 36**
Daging	**RM 58**



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Mains

Fragrant Sambal & Signature Spiced Dishes

Opor Hijau 1958

Braised in cream coconut milk, enhanced green chilies, and aromatic spice paste pea eggplants and thai basil leaves for added flavour.

Ayam	RM 36
Kambing	RM 55
Daging	RM 58

Sambal Petai

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

Ikan Tenggiri *(Cubes)*	RM 65
Ikan Siakap *(Whole Fish)*	RM 88
Jumbo Sotong	RM 58
Udang Harimau	RM 68

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Sambal Berlado Cili Merah

Lightly seasoned then deep-fried to a crispy perfection and served with spicy red chili sauce berlado.

Ikan Tenggiri *(Cubes)*	RM 58
Ikan Siakap *(Whole Fish)*	RM 88
Udang Harimau	RM 62
Ayam	RM 36
Daging	RM 58
Jumbo Sotong	RM 55

Kari Hijau Telur Asin

Sauteed in aromatic green curry sauce, enhanced further with salted egg.

Ikan Tenggiri *(Cubes)*	RM 58
Udang Harimau	RM 62
Jumbo Sotong	RM 58



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Goreng & Bakar

Goreng Berempah

Marinated and infused with local spices, then deep-fried to golden brown, fragrant and flavourful, this is perfect for sharing.

Ikan Tenggiri *(Cubes)*	RM 58
Ikan Siakap *(Whole Fish)*	RM 88
Ayam	RM 36
Udang Harimau	RM 62

Bakar-Bakar (Charcoal Grill)

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

Ikan Tenggiri *(Cubes)*	RM 58
Jumbo Sotong	RM 62



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Vegetables





Nyonya Chap Chai — RM 28

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

Terung Sambal Udang — RM 32

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

Bendi Goreng Belacan — RM 24

Fresh crisp okra wok-fried with succulent and aromatic sambal belacan, infused with the bold of traditional Malaysian spices, fragrant chillies and savoury shrimp paste.

Kacang Buncis Telur Asin — RM 26

A tasty stir-fry of crunchy french beans and salted egg with turmeric and garlic.

Masak Lemak Pucuk Paku — RM 28

Fresh fiddlehead ferns simmered in rich, aromatic coconut gravy with succulent and fragrant Malay spices.

(V) Bendi Goreng Jintan Halus — RM 24

A simple yet satisfying dish of fresh okra full of flavourful spices, sauteed with cumin, fennel, coriander root, onions, and tomatoes.

(V) Dhall Kari — RM 25

A hearty and aromatic South Indian-style lentil curry, slow-cooked with a medley of fresh garden vegetables.

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Rice & Side Dishes

Nasi Putih — **RM 5**
Steamed fragrant jasmine white rice.

Nasi Bunga Telang — **RM 7**
Natural butterfly pea infused herbal coconut rice.

Ulaman Sambal Belacan — **RM 16**
A variety of traditional ulaman kampung served with fresh sambal belacan.

Mantou (5 Nos) — **RM 10**
Plain mantou fried to a golden brown, perfect to go with savoury sauces.

Trio Keropok Sos Cili Madu — **RM 12**
Fish & onion crackers, malinjo with gula melaka chili dipping sauce.

Telur Dadar — **RM 18**
Local Malay-style omelette fried with cut onions and chillies, served with sambal belacan.

Telur Asin — **RM 4**
Boiled salted whole egg.

Sambal Tempoyak — **RM 5**
Traditional fermented durian chilli paste condiment.

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Noodles

From Wok to Bowl - Authentic Asian Noodles



Che Ani's Mee Rebus
RM 34

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.



Laksa Johor
RM 32

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.

Chef Wan's Soto Ayam
RM 28

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.

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Desserts

Traditional Sweet Indulgences & Tropical Refreshments

Cendol De. Wan — RM 16

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.

Som-Som — RM 16

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 — RM 14

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.

Pulut Hitam — RM 16

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 — RM 22

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

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Something for Everyone

	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 8**	**RM 10**
Pandan Lemongrass	**RM 8**	**RM 10**

Something Classic

	Hot	Cold
Kopi Kampong	**RM 8**	**RM 10**
Kopi Kampong C	**RM 8**	**RM 10**
Kopi O Kosong	**RM 8**	**RM 10**
Kopi Champo	**RM 8**	**RM 10**
Kopi Kampong Gula Melaka	**RM 9**	**RM 12**
Kopi Kampong Coconut	**RM 9**	**RM 12**
Milo Dinosaur	**RM 11**	**RM 13**

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Something Bubbly

	Glass	Jug
Mint Lychee Soda Fresh lychee in soda water,with a touch of mint leaves.	RM 18	RM 45
Asam Boi Pineapple Mojito Pineapple,mint,and lemon asamboi mixed with sparkling water.	RM 18	RM 45
Fruity Sangria A mix of pomegranate,lime and orange ,fused with non-alcoholic sangria.	RM 18	RM 45
Coco Pine A refreshing blend of fresh pineapple and coconut, with a splash of fresh lime on top with mint leaves.	RM 18	RM 45
Paradise Punch A fizzy mix of mango and kiwi,infused with lime on top with fresh mint leaves and calamansi.	RM 18	RM 45
Minty Bliss Bomb Crafted with lychee,watermelon,lime and mint, it's a bubbly delight adorned with fresh lychee and mint.	RM 18	RM 45
Rosey Bandung Rose syrup in fresh milk.	RM 16	RM 42



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