



**We wish you
Selamat Makan (*Good Eating*)**

This is the ritual toast at the beginning of a meal in Indonesia and Malaysia. Our dishes are influenced by Chinese, Indian and Malay cuisine all of which is highly spiced to give a truly exotic taste! For customers who are unfamiliar with our cuisine, may we recommend our delicious set menus which consist of a selection of our most popular dishes.



STARTERS



01 • MELATI PLATTER



10 • LAMB MURTABAK



11 • KARI PUFF



28 • AYAM BAWANG PUTIH



44 • RENDANG



62 • SAMBAL UDANG

1 • MELATI PLATTER *per person*

A selection of our most popular starters, chicken satay, prawn fritters, sesame prawn toast, spring roll and seaweed.

2 • MELATI VEGETARIAN PLATTER *per person*

Vegetarian favourites to start your meal – satay sayur, spring roll, pergedel, seaweed and emping. (V)

3 • SATAY

Six skewers of grilled marinated chicken, served with rice cakes, cucumber and peanut sauce.

4 • SATAY SAYUR

Six skewers of grilled marinated tofu, served with rice cakes, cucumber and peanut sauce. (V)

5 • CUMI-CUMI GORENG

Crispy squid served with sweet chilli sauce.

6 • UDANG GORENG TEPONG

Light prawn fritters served with sweet chilli sauce.

7 • CUCUK UDANG BESAR

Barbecued marinated king prawns.

8 • SOFT SHELL CRAB *(price per crab)*

With garlic and chilli served on a bed of lettuce with sweet chilli sauce.

9 • ROTI CANAI

Malaysian bread served with curry sauce dip. (V)

10 • LAMB MURTABAK

Indonesian style lamb patties.

11 • KARI PUFF

Traditional spicy Malaysian pastry, with minced lamb and potato, served with chilli sauce.

12 • LUMPIA

Crispy spring roll filled with shredded vegetable. (V)

13 • PERGEDEL

Spicy potato cake served with sweet chilli sauce. (V)

14 • SESAME TOAST

Melati style toast with minced prawn topped with sesame seeds.

15 • KERUPUK UDANG

Prawn crackers.

16 • KERUPUK EMPING

Bitter gourd crackers. (V)

17 • SUP SANTAN

Julienne of chicken in a spicy coconut soup.

18 • VEGETARIAN SUP TAHU

Vegetable tofu soup. (V)

19 • SOTO MADURA

Popular Indonesian soup with chicken, vegetables, egg and rice vermicelli.

20 • TOM YUM SOUP

Spicy hot and sour soup with vegetables. (V)

Chicken - £4.00 or Seafood - £4.50

CHICKEN

21 • KURMA AYAM

Mild curry Malaysian style with potato.

22 • KARI AYAM

Malaysian chicken curry with potato.

23 • AYAM KICAP MANIS

Chicken pieces cooked in an Indonesian sweet soy sauce.

24 • SAMBAL AYAM GORENG

Fried chicken cutlets in a sambal sauce.

25 • SAYUR CAMPUR AYAM

Chicken slices with assorted vegetables.

26 • BBQ CHICKEN WINGS

Barbequed Melati style.

27 • AYAM ASSAM PEDAS

Fried chicken cutlets in a spicy tamarind and lemon grass sauce.

28 • AYAM BAWANG PUTIH

Chicken wings with crunchy garlic and chilli.

29 • KAM HEONG AYAM *(on or off the bone)*

Chicken with a mild Malaysian spiced dried shrimp sauce.

30 • AYAM ASSAM MANIS

Sweet and sour chicken - Melati style.

31 • AYAM TAUCHU HITAM

Succulent chicken breast in a black bean sauce.

32 • AYAM GINGER & SPRING ONION

Malaysian style delicately flavoured chicken dish.

LAMB

33 • KARI KAMBING

Traditional Malaysian lamb curry with potato.

34 • KAMBING KICAP MANIS

Fresh lamb pieces cooked in an Indonesian sweet soy sauce.

35 • KURMA KAMBING

Mild lamb curry with potato.

36 • KAMBING CHILLI

Marinated lamb fried with fresh chilli and spices.

37 • KAMBING SOS LADA HITAM

Regional Malay dish - lamb cutlets in black pepper sauce.

38 • KAMBING GINGER & SPRING ONION

Malaysian style delicately flavoured lamb dish.

BEEF

39 • KURMA DAGING

Mild beef curry with potato.

40 • KARI DAGING

Traditional Malaysian beef curry with potato.

41 • DAGING TAUCHU HITAM

Beef with a Malaysian black bean sauce.

42 • SAMBAL DAGING GORENG

Beef slices in sambal sauce.

43 • SAYUR CAMPUR DAGING

Beef with assorted seasonal vegetables.

44 • RENDANG

Slow cooked beef in a spicy coconut and lemon grass gravy.

45 • DAGING SOS LADA HITAM

Regional Malaysian style beef in black pepper sauce.

46 • DAGING KICAP MANIS

Beef slices in an Indonesian sweet soy sauce.

47 • DAGING GINGER & SPRING ONION

Malaysian style delicately flavoured beef dish.

SQUID

48 • SOTONG BAWANG PUTIH

Squid with crunchy chilli and garlic.

49 • SAMBAL SOTONG

Squid in sambal sauce.

50 • SAYUR CAMPUR SOTONG

Squid with assorted seasonal vegetables.

51 • SOTONG TAUCHU HITAM

Squid in Malaysian style black bean sauce.

FISH

52 • IKAN ASSAM PEDAS

Fish cutlets in a spicy tamarind sauce.

53 • KARI IKAN

Traditional Malaysian fish curry.

54 • SAMBAL IKAN GORENG

Fish cutlets in a sambal sauce.

55 • IKAN PANGGANG

Fried whole fish topped with a spicy tomato, onion and garlic sauce.

56 • IKAN PANGK MASIN

Fried whole fish cooked in an authentic coconut sauce.

57 • IKAN BAWANG PUTIH

Fillet of fish with crunchy garlic and chilli.

58 • IKAN TAUCHU HITAM

Fillet of fish cooked in a Malaysian style black bean sauce.

59 • SAMBAL SALMON

Salmon in a chilli based sambal sauce.

60 • SALMON ASSAM PEDAS

Salmon in a traditional tamarind sauce.

Set Menus
are listed on
the reverse page

PRAWN

- 61 • KAM HEONG UDANG)** £ 9.00
Prawns in a mild Malaysian spiced dried shrimp sauce.
- 62 • SAMBAL UDANG)** £ 8.80
Prawns in sambal sauce.
- 63 • KARI UDANG)** £ 8.80
Traditional Malaysian prawn curry with potato.
- 64 • UDANG BESAR MASAK PEDAS))** £12.80
King prawns with crushed chilli.
- 65 • SAMBAL UDANG PETAI)** £10.50
Prawns and petai beans with lemon grass, lime leaf and sambal sauce. *(Seasonal)*
- 66 • UDANG BAWANG PUTIH)** £ 9.00
Prawns with crunchy garlic and chilli.
- 67 • UDANG ASSAM MANIS** £ 9.00
Sweet and sour prawns - Melati style.

VEGETABLE

- 68 • GADO GADO** £ 7.00
Popular Indonesian salad topped with a warm peanut based dressing. (V)
- 69 • SAYUR CAMPUR** £ 6.80
Assorted stir fried seasonal vegetables. (V)
- 70 • TAHU GORENG** £ 7.00
Bean curd and vegetables garnished with a spicy peanut sauce. (V)
- 71 • SAYUR CAMPUR KARI)** £ 6.80
Traditional Malaysian vegetable curry. (V)
- 72 • SAYUR MANGE-TOUT** £ 6.50
Stir fried mange-tout. (V)
- 73 • CHILLI TAHU)** £ 6.50
Bean curd, cucumber fresh chilli and spices. (V)
- 74 • SAYUR TAUGEH** £ 6.50
Fried bean sprouts with garlic, spring onion and red & green peppers. (V)
- 75 • KACHANG PANJANG BELACHAN))** £ 7.95
Malaysian long beans with dried shrimp paste, garlic and assorted spices.
- 76 • TUMIS TERONG** £ 7.00
Aubergine in a tamarind gravy with dried anchovy.
- 77 • SAYUR KUBIS** £ 6.50
Stir fried cabbage with red chilli and shrimp.
- 78 • PETAI IKAN BILIS)** £ 8.50
Malaysian petai beans with a belachan Or a sambal and dried anchovy sauce. *(Seasonal)*
- 79 • KANG KONG BELACHAN))** £ 8.50
Malaysian green vegetables fried with dried shrimp paste, garlic and assorted spices.
- 80 • CHOI SUM** £ 7.00
Chinese vegetable with a choice of garlic and oyster sauce OR ginger and spring onion.
- 81 • MELATI OMELETTE** £ 7.50
Pickled vegetable and green bean omelette served with a sweet chilli sauce. (V)

SIDES

- 82 • IKAN BILLIS** £ 5.90
Dried anchovy and peanuts.
- 83 • SAMBAL IKAN BILLIS)** £ 6.50
Dried anchovy in sambal sauce.
- 84 • ACAR MELATI** £ 5.00
Melati pickled vegetables Malaysian style. (V)
- 85 • SAMBAL BELACHAN))** £ 1.00
A Malay style sambal, chilli pounded together with toasted shrimp paste.

RICE

- 86 • NASI GORENG** £ 7.00
Special fried rice with shredded chicken, prawn and peas.
- 87 • NASI GORENG BELACHAN 'SPICY'))** £ 7.30
Authentic fried rice with shredded chicken, prawn and peas spiced with chilli and dry shrimp paste.
- 88 • HAINANESE CHICKEN RICE** £ 7.80
Traditionally prepared chicken flavoured rice served with tender poached chicken, cucumber and a chilli sauce, accompanied by a clear soup.
- 89 • NASI LEMAK** £ 8.00
Coconut rice garnished with fish cutlets, prawn, cucumber, hardboiled egg, pickled vegetables and ikan bilis.
- 90 • NASI ISTIMEWA** £ 8.80
Special fried rice with shredded chicken, prawn and peas served with satay, fried egg, beef rendang and pickled vegetables.
- 91 • EGG FRIED RICE** £ 3.00
- 92 • COCONUT RICE (V)** £ 3.00
- 93 • JASMINE RICE (V)** £ 2.50

NOODLE WOK

- 94 • MEE GORENG ISTIMEWA** £ 8.80
Fried egg noodles with chicken, fishcake and prawn served with satay, fried egg and beef rendang.
- 95 • MEE HOON GORENG ISTIMEWA** £ 8.80
Rice vermicelli with shredded chicken, fish cake and prawn served with satay, fried egg and beef rendang.
- 96 • CHAR KWAY TEOW ISTIMEWA** £ 8.80
Broad noodles with chicken, fish cakes and prawn with satay, fried egg and beef rendang.
- 97 • MEE HOON GORENG** £ 7.00
Rice vermicelli with shredded chicken, fish cake and prawn.
- 98 • MEE GORENG** £ 7.00
Egg noodles with chicken, fishcake and prawn.
- 99 • CHAR KWAY TEOW** £ 7.00
Malaysian broad noodles with chicken, fish cake and prawn.
- 100 • HOKKIEN CHAR MEE** £ 7.50
Noodles with squid, fishcake and prawn in dark soy sauce.
- 101 • VEGETARIAN FRIED NOODLES** £ 6.00
Egg noodles with fresh seasonal vegetables. (V)
- 102 • FRIED NOODLES** £ 5.00
Egg noodles with bean-sprouts and soy sauce. (V)
- 103 • SINGAPORE MEE HOON)** £ 7.00
Vermicelli noodles fried with curry spices, chicken, fish cake and prawn.

NOODLE BOWL

- 104 • KWAY TEOW SUP** £ 8.00
Broad noodles in chicken based soup with chicken slices, prawn and fish-cake.
- 105 • TOM YUM SUP** £ 8.50
Rice vermicelli noodles in spicy tamarind soup, flavoured with lemon grass and lime leaf, served with assorted seafood.
- 106 • SINGAPORE LAKSA)** £ 8.50
Chef's special - rice vermicelli in a spicy coconut soup with prawn, fish-cake & chicken.

DESSERT

- 107 • KUEH DADA** £ 4.00
Pancakes stuffed with desiccated coconut served with coconut milk.
- 108 • PANDAN PUDDING** £ 4.00
Traditional Malaysian pandan flavoured layered pudding.
- 109 • TOFFEE BANANA** £ 4.00
Served with vanilla ice cream.
- 110 • TOFFEE APPLE** £ 4.00
Served with vanilla ice cream.
- 111 • HAZELNUT FLUTE** £ 4.00
A glass filled with delicious ice-cream combined with chocolate sauce and topped with hazelnuts.
- 112 • STRAWBERRY FLUTE** £ 4.00
Whole glass of strawberry ice-cream topped with strawberry sauce.
- 113 • MELATI SPECIAL** £ 4.00
Vanilla ice-cream topped with glazed almonds and honey sauce.

Vegetarian versions of some noodle and rice dishes are available on request
) Spicy Dishes
(V) Suitable For Vegetarians



89 • NASI LEMAK



99 • CHAR KWAY TEOW



103 • SINGAPORE MEE HOON



106 • SINGAPORE LAKSA



108 • PANDAN PUDDING



109 • TOFFEE BANANA

All prices inclusive of VAT.
Discretionary 10% Service Charge



WINE

HOUSE

HOUSE WHITE	£13.90
HOUSE RED	£13.90
GLASS OF HOUSE WINE	£ 3.50

WHITE

SAUVIGNON BLANC	£16.50
PINOT GRIGIO	£16.50
PIESPORTER MICHELSBERG	£17.50
MACON VILLAGE	£18.00
CHARDONNAY	£19.50
CHABLIS	£22.50

RED

COTE-DU-RHONE	£17.00
MERLOT	£17.00
SHIRAZ CABERNET	£18.00
ST. EMILION	£24.00

ROSE

ANJOU ROSE	£16.50
GLASS OF ANJOU ROSE	£ 3.75

CHAMPAGNE

HOUSE CHAMPAGNE (N/V BRUT)	£30.00
MOET & CHANDON (N/V BRUT)	£39.00

LIQUEURS

GRAND MARNIER, DRAMBUIE, AMARETTO, COINTREAU, TIA MARIA, KAHLUA, BAILEYS, SAMBUCA	£ 4.00
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SPIRITS

GIN, VODKA, WHISKY, BRANDY, CAMPARI, SOUTHERN COMFORT, BACARDI, MALIBU, JACK DANIELS, TEQUILLA, - <i>with or without mixers</i>	£ 4.00
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REMY MARTIN VSOP, ARMAGNAC	£ 5.50
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BEER

TIGER BEER	£ 3.20
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BEVERAGES

WATER

STILL OR SPARKLING MINERAL WATER - GLASS	£1.50
STILL OR SPARKLING MINERAL WATER - BOTTLE	£3.00

SOFT DRINKS

COKE, DIET COKE, LEMONADE, BITTER LEMON	£2.00
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JUICES

ORANGE, CRANBERRY, APPLE PINEAPPLE, MANGO, LYCHEE	£2.00
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COFFEE / TEA

COFFEE	£1.50
ENGLISH TEA	
CHINESE JASMINE TEA	
MALAYSIAN TEA 'TARIK' - <i>Frothy topped hot sweet tea</i>	£2.50
CHRYSANTHEMUM TEA - <i>Chilled</i>	
ICE COFFEE	
ICE TEA	

LIQUEUR COFFEE

	£5.00
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MALAYSIAN FAVOURITES

SOYA BEAN DRINK	£2.50
GRASS JELLY DRINK	
COCONUT DRINK	
SUGAR CANE DRINK	
ROSE SIRUP DRINK	

MILO

Hot or with Ice

100 PLUS

Isotonic Drink

A&W ROOT BEER

(+ scoop of vanilla ice cream - £3.00)

BANDUNG

milk + rose cordial over ice

Set Menu A

£14.00 per person - minimum of two persons

Lumpia

Crisp spring rolls filled with shredded vegetable.

Sesame Toast

Melati style prawn toast with sesame seeds
served with a sweet chilli sauce dip.



Beef Rendang

Slow cooked beef in a rich spicy coconut, lime leaf and lemon grass gravy.

Sayur Campur

Stir fried assorted seasonal vegetables.

Jasmine Rice

Set Menu B

£16.00 per person - minimum of two persons

Satay

Skewers of grilled marinated chicken served with rice cakes,
cucumber, onion and peanut sauce.



Sambal Udang

Prawns cooked in a spicy sambal sauce.

Kari Ayam

Malaysian chicken curry with potato.

Choi Sum

Wok stir fried Chinese vegetable with ginger and spring onion.

Coconut Rice

Set Menu C

£20.00 per person - minimum of two persons

Melati Platter

Two each of the following favourite starters, Chicken Satay, Prawn Fritters,
Prawn Sesame Toast, Spring Roll and seaweed – ideal for sharing!



Nasi Goreng

Special fried rice, including chicken, shrimp and vegetables

Sambal Udang

Prawns in a spicy sambal sauce

Beef Rendang

Slow cooked beef in a spicy coconut, lime leaf and lemon grass gravy

Ayam Kicap Manis

Chicken pieces cooked in an Indonesian sweet soy sauce

Sayur Istimewa

Traditional stir fried assorted vegetables Malaysian style



Toffee Banana

Served with Vanilla ice-cream

Vegetarian Menu

£18.00 per person - minimum of two persons

Vegetarian Platter

Vegetarian favourites to start your meal – Satay Sayur, Spring Roll, Pergedel,
seaweed and Emping – ideal for sharing!



Coconut Rice

Rice cooked in coconut milk

Sambal Tahu

Bean curd in a traditional chilli and tomato based sauce

Tumis Terong

Aubergine in an authentic Indonesian tamarind gravy

Sayur Champur

Indonesian style wok stir fried vegetables

Mee Hoon Goreng

Malaysian fried vermicelli noodles and vegetable



Toffee Apple

Served with vanilla ice-cream