

金宝公司

KONGSI MENU

SNACK STALL

Tea Eggs 8
Hard boiled egg infused with mugwort tea
vegan, gluten free

Chee Keok Cho 10
Pig trotters in 5 year aged black sorghum vinegar

Dragon Meat 龍肉 10
Sweet pork jerky.

Tauhu Sambat 15
Crisped tofu stuffed with vegetables, topped with peanut sauce and chili garlic.
vegan, gluten free

MAMAK STALL

Ramly Burger 19
Malaysia's streetside burger!
A saucy double patty wrapped in a crepe-like omelet, with cabbage on a sweet potato bun.

Chips and Curry 12
Steak cut fries and curry gravy.
vegan, gluten free

Maggi Goreng 16
Streetside stir fried instant noodles. Yes, indeed, we are using instant noodles, wok fried with our house made sauce, vegetables and egg.
~Add-on sunny side up egg 2

Roti Canai (After 9pm) 10
Flaky and buttery Malaysian flatbread served with curried lentil dhal

Malaysian Street Food & Hakka Flavors

NASI LEMAK \$15

Essentially a fragrant, flavorful, magical packet of Malaysian awesomeness! Coconut cream-soaked rice topped with sambal, roasted peanuts, crispy anchovies and hard-boiled egg, all neatly wrapped in a fresh banana leaf.
gluten free

LAUK

Dishes best enjoyed with Nasi Lemak

<p style="text-align: center;">Achat</p> <p style="text-align: center;">Spicy Nyonya pickled vegetables. Ange's aunt's recipe! vegan, gluten free \$6 / \$12</p>	<p style="text-align: center;">Sayur Goreng</p> <p style="text-align: center;">Greens of the day wok fried with sambal belachan. gluten free, available vegan \$18</p>
<p style="text-align: center;">Rendang Daging</p> <p style="text-align: center;">Braised beef in spices and coconut cream (our rendang is slow-cooked for at least 6 hours for the best flavor). gluten free \$9 / \$25</p>	<p style="text-align: center;">Ayam Goreng Berempah</p> <p style="text-align: center;">Spice marinated fried chicken with sambal tomato. gluten free \$20</p>



Sambal Sardines

Malaysia's most popular fish, served in a spicy tomato sauce with shallots
gluten free
\$15



Kenduri | The Feast

Let Chef Ange Branca and her team cook for you!
Four course tasting menu featuring traditional Malaysian and Hakka Dishes
\$75 per person

HAKKA STALL

Chili Pan Mee 辣椒板面 28
A Hakka style noodle, served with a delicious toppings, a soft boiled egg from Smith Poultry Farms, a spoonful of spicy shrimp chili crisps, and crispy anchovies. Mix the soft egg and toppings to create a gravy for the noodles.
Choice of topping:
~Pork & mushroom
~Tofu & mushroom

Char Tau Kueh 菜头粿 22
There are no carrots in this savory carrot cake. It is made with daikon (also known as white carrot in Chinese dialect), steamed, cubed, and stir-fried with eggs, bean sprouts and soy caramel.
available vegan and/or gluten free

Japanese A5 Wagyu 32
Suen Poon Che 算盘子
A classic Hakka dish. The chewy taro dumplings or 'abacus seeds' are stir fried with certified Japanese Wagyu and fermented vegetables, shiitake and our house oyster sauce.
gluten free Japanese A5 Wagyu Certification



Yú MP
Walk into any Hakka stall on the streets of Kuala Lumpur, and you won't be greeted with a menu. Chef Ange's father would always ask for Yú, the fish special of the day. Ask your server about our daily rotating fish special!
gluten free