



# WESTERN FUSION

All dishes cooked fresh  
to order and no MSG



# THE SPICE GROVE TABLE

A vibrant celebration of spices, grilled meats, and bold sauces — grounded in fusion flair and crafted with care.

## APPETISER

### Chilli Mushroom Turmeric Cream with Truffle Toast

A velvety turmeric mushroom cream with garlic dust, local spinach, Sarawak white pepper, and dried chilli, served with house truffle butter toast.

### Watermelon Ceviche

Kombucha-marinated watermelon with ginger, mint, 'kerisik', cashew, and kaffir lime — served with sweet potato crisps for a zesty, refreshing bite.

### Tibetan Pepper Prawn Bruschetta

Poached prawns, creamy avocado, tobiko, and Tibetan pepper aioli on toasted bread — vibrant and indulgent.

## MAINS

### Creamy Mustard Chicken with Romesco & Three-Onion Relish

Tender grilled chicken with Dijon cream sauce, sweet peppery romesco, and a medley of caramelised onions.

### Lamb Sukiyaki with Baba Ganoush

Sliced lamb in sweet soy-based sukiyaki broth, served with smoked eggplant purée, olives, and onion compote.

## SLIDERS & BITES

### Truffle Angus Slider

Rich and indulgent housemade Angus beef patty infused with truffle butter, nori, and aged cheddar.

## SIDES

### Curry Leaf Cumin Potatoes

Aromatic roasted potatoes with toasted cumin seeds and fresh curry leaves.

### Buttered Rice

Fluffy basmati rice gently tossed in browned butter — a comforting and savoury base.

## DESSERTS

### Kaya Cheesecake with Assorted Coulis

Creamy cheesecake topped with housemade kaya and starfruit purée, served with fresh fruit and date pesto.

### Seasonal Tropical Fruit Platter

A vibrant selection of freshly cut tropical fruits — from sweet pineapple and juicy papaya to crisp guava and ripe watermelon — perfect as a light ending.

## DRINKS

### Mocktail

### Berry Tea Kombucha Spritz Tart

Bubbly, and refreshing with light berry aromas.

### Flavoured Water

Cucumber, Mint & Lime



# THE EMBER COAST SPREAD

A coastal-meets-charcoal spread of spiced seafood, warm earthiness, and tropical twists — crafted in-house with bold fusion sauces and premium proteins.

## APPETISER

### Borneo Coconut Tuna

Sashimi-grade yellowfin tuna cubes over coconut-cashew tartar with kaffir lime and crushed cashews — served with house-made sweet potato chips.

### Guacamole & Creole Tawau Prawn

Grilled sea tiger prawns paired with creamy avocado mousse and golden mantou, finished with Creole sauce.

### Wasabi Starfruit Salad

A refreshing burst of textures — local greens tossed with jackfruit, tamarind sour plum dressing, and a hint of wasabi zing.

## MAINS

### Creole Sea Tiger Prawns

Wild-caught prawns grilled on coconut husk, served with roasted bell pepper romesco, diced avocado, and charred baby corn.

### Jerk Mushroom with Roasted Chipotle

Roasted mushrooms in Jamaican-style jerk spices, chipotle cream, and caramelised chilli pineapple.

## SLIDERS & BITES

### Char Siew Chicken Slider

Boneless chicken thigh in sticky-sweet char siew glaze with pickled cucumber and garlic chilli aioli.

## SIDES

### Curry Leaf Duck Fat Potatoes

Golden potatoes roasted in duck fat and fragrant curry leaves.

### Hummus Antipasti with Grilled Buttered Portobello & Thyme

Rich hummus topped with warm thyme-sautéed portobello mushrooms and a drizzle of browned butter.

## DESSERTS

### Jaggery Fritters with 'Kopi' Peng Gelato

Deep-fried jaggery fritters served with local coffee gelato, whipped mascarpone, mango coulis, and cinnamon dust.

### Seasonal Tropical Fruit Platter

A vibrant selection of freshly cut tropical fruits — from sweet pineapple and juicy papaya to crisp guava and ripe watermelon — perfect as a light ending.

## DRINKS

### Mocktail

#### Passionfruit Kombucha Cooler

Sweet-tart and tropical, served over ice.

### Flavoured Water

#### Cucumber, Mint & Lime



# THE TROPICAL EMBER TABLE

A warm, lively table of bold local flavours meeting global techniques  
— with creamy sauces, tropical fruit, grilled meats, and signature spice rubs.

## APPETISER

### Chilli Lime Fish Cake

Local 'Tenggiri' mackerel patty, breaded and fried, served with Tibetan Pepper & Garlic Aioli.

### Salmon & Nangka Madu

Local smoked salmon with cherry mozzarella, heirloom tomatoes, and honey jackfruit in a citrus almond dressing.

### Sarawak Alpukat Dip with Mantou

Rich Sarawak avocado with spiced corn and smoky Creole sauce, served with mantou.

## MAINS

### Blackened Chilli Coconut Barramundi

Ginger lemongrass-marinated barramundi grilled and served with sautéed tamarind vegetables and chilli coconut sauce.

### Jerk Portobello with Roasted Chipotle

Charred mushrooms with smoky chipotle sauce, roasted eggplant, grilled cashews and rich fusion flavour.

## SLIDERS & BITES

### Malaysian River Prawn Slider

Braised Sarawak river prawns in charred lobster butter, topped with Tibetan Pepper notes on a soft bun.

## SIDES

### Bergedil Mash

Fluffy creamy cumin-spiced potato mash — Manja's signature bergedil

### Romesco Linguine with Candied Eggplants, Feta & Cashew Nut Salsa

A rich, smoky bell pepper pasta with sweet candied eggplants, cashew salsa, and fresh parsley.

## DESSERTS

### 'Rastali' Fritters with 'Teh Tarik' Ice Cream

Crispy fritters made with 'Rastali' banana, paired with house-churned 'Teh Tarik' gelato and pink salt caramel.

### Seasonal Tropical Fruit Platter

A vibrant selection of freshly cut tropical fruits — from sweet pineapple and juicy papaya to crisp guava and ripe watermelon — perfect as a light ending.

## DRINKS

### Mocktail

### Apple Cinnamon Kombucha Fizz

Spiced and refreshing — sparkling with soft apple notes.

### Flavoured Water

### Kaffir Lime, Ginger & Pandan Infusion





# THE SMOKE & SILK BANQUET

A rich and elegant fusion of creamy reductions, earthy spice blends, and delicate seafood — where bold flavours meet soft textures and artisan craft.

## APPETISER

### Cottage Cheese & Mango

Turmeric grilled cottage cheese housemade from local organic Jersey milk, with seasonal mango, charred corn, rocket, and mixed leaves in coconut-acacia rainforest honey vinaigrette.

### Watermelon Ceviche

Kombucha-marinated watermelon with ginger, mint, 'kerisik', cashew, and kaffir lime — served with sweet potato crisps for a zesty, refreshing bite.

### Tibetan Pepper Prawn Bruschetta

Poached prawns, creamy avocado, tobiko, and Tibetan pepper aioli on toasted bread — vibrant and indulgent.

## MAINS

### Lobster Butter Linguine with Unagi

Linguine tossed in lobster butter made from charred river lobster shells, topped with teriyaki-glazed unagi, prawns, and caviar.

### Creamy Mustard Chicken with Romesco & Three-Onion Relish

Tender grilled chicken with Dijon cream sauce, sweet peppery romesco, and a medley of caramelised onions.

## SLIDERS & BITES

### Truffle Angus Slider

Rich and indulgent housemade Angus beef patty infused with truffle butter, nori, and aged cheddar.

## SIDES

### Harvest Dips & Flatbread

A grazing board of potted prawns, goat cheese, baba ganoush, hummus, feta romesco, guacamole, and spiced cashews — served with soft flatbread.

### Curry Leaf Cumin Potatoes

Aromatic roasted potatoes with toasted cumin seeds and fresh curry leaves

## DESSERTS

### Kaya Cheesecake with Assorted Coulis

Creamy cheesecake topped with housemade kaya and starfruit purée, served with fresh fruit and date pesto.

### Seasonal Tropical Fruit Platter

A vibrant selection of freshly cut tropical fruits — from sweet pineapple and juicy papaya to crisp guava and ripe watermelon — perfect as a light ending.

## DRINKS

### Mocktail

#### Berry Tea Kombucha Spritz Tart

Bubbly, and refreshing with light berry aromas.

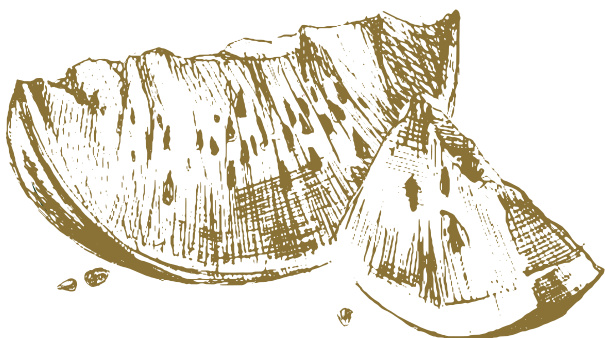
### Flavoured Water

#### Lemongrass & Pandan Infused Water

### Optional Add-on

#### Hot Chocolate Station

with Single-Origin Malaysian Cacao



# THE CHARRED GARDEN TABLE

Where fire meets freshness — this menu balances grilled meats, tropical spice, and hearty vegetables with modern vegetarian indulgence.

## APPETISER

### Chilli Mushroom Turmeric Cream with Truffle Toast

A velvety turmeric mushroom cream with garlic dust, local spinach, Sarawak white pepper, and dried chilli, served with house truffle butter toast.

### Guacamole & Creole Tawau Prawn

Grilled sea tiger prawns paired with creamy avocado mousse and golden mantou, finished with Creole sauce.

### Bayam Escargot with Truffle Toast

Hickory-smoked escargot in garlic-chilli brine over fenugreek spinach on rosemary truffle focaccia.

## MAINS

### Caribbean Jerk Roast Chicken

Whole chicken marinated in jerk spices, served with smoked eggplant, caramelised chilli pineapple, and chipotle cream sauce.

### Mushroom Kebab with Hummus Antipasti

Shiitake, onion, and brown rice kebabs with sesame hummus, curry leaf potatoes, tomato confit, and olives.

## SLIDERS & BITES

### Char Siew Chicken Slider

Boneless chicken thigh in sticky-sweet char siew glaze with pickled cucumber and garlic chilli aioli.

## SIDES

### Buttered Rice

Fluffy basmati rice gently tossed in browned butter — a comforting and savoury base.

### Romesco Linguine with Candied Eggplants, Feta & Cashew Nut Salsa

A rich, smoky bell pepper pasta with sweet candied eggplants, cashew salsa, and fresh parsley.

## DESSERTS

### 'Rastali' Fritters with 'Teh Tarik' Ice Cream

Crispy fritters made with 'Rastali' banana, paired with house-churned 'Teh Tarik' gelato and pink salt caramel.

### Seasonal Tropical Fruit Platter

A vibrant selection of freshly cut tropical fruits — from sweet pineapple and juicy papaya to crisp guava and ripe watermelon — perfect as a light ending.

## DRINKS

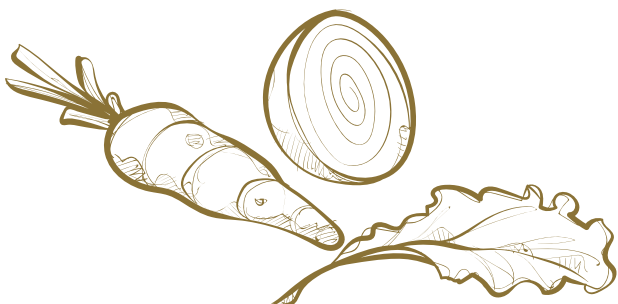
### Mocktail

### Original Kombucha with Kaffir Lime

Sparkling fermented tea with citrus notes and floral complexity.

### Flavoured Water

### Starfruit & Mint





# THE ISLAND EMBER FEAST

Where fire meets freshness — this menu balances grilled meats, tropical spice, and hearty vegetables with modern vegetarian indulgence.

## APPETISER

### Chilli Lime Fish Cake

Local 'Tenggiri' mackerel patty, breaded and fried, served with Tibetan Pepper & Garlic Aioli.

### Salmon & Nangka Madu

Local smoked salmon with cherry mozzarella, heirloom tomatoes, and honey jackfruit in a citrus almond dressing.

### Sarawak Alpukat Dip with Mantou

Rich Sarawak avocado with spiced corn and smoky Creole sauce, served with mantou.

## MAINS

### Tamarind Chilli Barramundi

Grilled barramundi fillet with sweet coconut cream, smoked tamarind, garlic dust, ulam raja, and spicy chilli.

### Pommery Lamb Striploin & Hummus

Tarragon mustard-marinated lamb grilled over coconut husk, served with black sesame hummus and duck fat potatoes.

## SLIDERS & BITES

### Malaysian River Prawn Slider

Braised Sarawak river prawns in charred lobster butter, topped with Tibetan Pepper notes on a soft bun.

## SIDES

### Bergedil Mash

Fluffy creamy cumin-spiced potato mash — Manja's signature bergedil

### Flatbread

Soft, warm flatbread served to scoop and savour dips or mains.

## DESSERTS

### Jaggery Fritters with 'Kopi' Peng Gelato

Deep-fried jaggery fritters served with local coffee gelato, whipped mascarpone, mango coulis, and cinnamon dust.

### Seasonal Tropical Fruit Platter

A vibrant selection of freshly cut tropical fruits — from sweet pineapple and juicy papaya to crisp guava and ripe watermelon — perfect as a light ending.

## DRINKS

### Mocktail

### Passionfruit Kombucha Cooler

Sweet-tart and tropical, served over ice.

### Flavoured Water

### Ginger, Mint & Cucumber



# THE SAVOURY SILK TRAIL

Timeless Silk Road flavours are elevated through Western culinary innovation in the Savoury Silk Trail experience.

## APPETISER

### Bayam Escargot with Truffle Toast

Hickory-smoked escargot in garlic-chilli brine over fenugreek spinach on rosemary truffle focaccia.

### Salmon & Nangka Madu

Local smoked salmon with cherry mozzarella, heirloom tomatoes, and honey jackfruit in a citrus almond dressing.

### Sarawak Alpukat Dip with Mantou

Rich Sarawak avocado with spiced corn and smoky Creole sauce, served with mantou.

## MAINS

### Wagyu Gula Melaka

Caramelised wagyu rump with herbed garlic rice, mushrooms, sous-vide egg, and chilli infusion.

### Blackened Chilli Coconut Barramundi

Ginger lemongrass-marinated barramundi grilled and served with sautéed tamarind vegetables and chilli coconut sauce.

### Pommery Lamb Striploin & Hummus

Tarragon mustard-marinated lamb grilled over coconut husk, served with black sesame hummus and duck fat potatoes.

## SLIDERS & BITES

### Malaysian River Prawn Slider

Braised Sarawak river prawns in charred lobster butter, topped with Tibetan Pepper notes on a soft bun.

## SIDES

### Bergedil Mash

Fluffy creamy cumin-spiced potato mash — Manja's signature bergedil

### Harvest Dips & Flatbread

A grazing board of potted prawns, goat cheese, baba ganoush, hummus, feta romesco, guacamole, and spiced cashews — served with soft flatbread.

## DESSERTS

### Kaya Cheesecake with Assorted Coulis

Creamy cheesecake topped with housemade kaya and starfruit purée, served with fresh fruit and date pesto.

### Seasonal Tropical Fruit Platter

A vibrant selection of freshly cut tropical fruits — from sweet pineapple and juicy papaya to crisp guava and ripe watermelon — perfect as a light ending.

## DRINKS

### Mocktail

### Kombucha Berry Tea

### Flavoured Water

### Lime & Mint

### Optional Add-on

### Hot Chocolate Station

### with Single-Origin Malaysian Cacao





# THE TROPICAL HEARTH TABLE

Infuses vibrant island flavours into contemporary Western cuisine — from smoky pineapple glazes to charred coconut accents.

## APPETISER

### Chilli Lime Fish Cake

Local 'Tenggiri' mackerel patty, breaded and fried, served with Tibetan Pepper & Garlic Aioli.

### Watermelon Ceviche

Kombucha-marinated watermelon with ginger, mint, 'kerisik', cashew, and kaffir lime — served with sweet potato crisps for a zesty, refreshing bite.

### Tibetan Pepper Prawn Bruschetta

Poached prawns, creamy avocado, tobiko, and Tibetan pepper aioli on toasted bread — vibrant and indulgent.

## MAINS

### Creamy Mustard Chicken with Romesco & Three-Onion Relish

Tender grilled chicken with Dijon cream sauce, sweet peppery romesco, and a medley of caramelised onions.

### Lamb Sukiyaki with Baba Ganoush

Sliced lamb in sweet soy-based sukiyaki broth, served with smoked eggplant purée, olives, and onion compote.

### Gunda Gunda

Spiced 'sambal' seafood coconut rice bowl with prawns, anchovies, mussels, and avocado.



## SLIDERS & BITES

### Truffle Angus Slider

Rich and indulgent housemade Angus beef patty infused with truffle butter, nori, and aged cheddar.

## SIDES

### Curry Leaf Cumin Potatoes

Aromatic roasted potatoes with toasted cumin seeds and fresh curry leaves

## DESSERTS

### 'Rastali' Fritters with 'Teh Tarik' Ice Cream

Crispy fritters made with 'Rastali' banana, paired with house-churned 'Teh Tarik' gelato and pink salt caramel.

### Seasonal Tropical Fruit Platter

A vibrant selection of freshly cut tropical fruits — from sweet pineapple and juicy papaya to crisp guava and ripe watermelon — perfect as a light ending.

## DRINKS

### Mocktail

#### Kombucha Passionfruit

#### Flavoured Water

#### Starfruit & Mint Cooler

### Optional Add-on

#### Hot Chocolate Station

with Single-Origin Malaysian Cacao

# THE GARDEN SPICE AFFAIR

Where fire meets freshness — this menu balances grilled meats, tropical spice, and hearty vegetables with modern vegetarian indulgence.

## APPETISER

### Chilli Mushroom Turmeric Cream with Truffle Toast

A velvety turmeric mushroom cream with garlic dust, local spinach, Sarawak white pepper, and dried chilli, served with house truffle butter toast.

### Guacamole & Creole Tawau Prawn

Grilled sea tiger prawns paired with creamy avocado mousse and golden mantou, finished with Creole sauce.

### Cottage Cheese & Mango

Turmeric grilled cottage cheese housemade from local organic Jersey milk, with seasonal mango, charred corn, rocket, and mixed leaves in coconut-acacia rainforest honey vinaigrette.

## MAINS

### Whole Baked Ginger Torch Salmon Fillet on Saffron Rice

Saffron-infused rice topped with a whole baked salmon fillet marinated in ginger torch chilli paste, garnished with nuts and herbs — bold, fragrant, and elegant.

### Paneer Tikka Masala

Char-grilled paneer cubes cooked in a buttery tomato-cashew tikka sauce — a vegetarian favourite.

### Chicken Tikka Masala

Tender boneless chicken simmered in a spiced tomato cashew masala — creamy, aromatic, and comforting.

## SLIDERS & BITES

### Malaysian River Prawn Slider

Braised Sarawak river prawns in charred lobster butter, topped with Tibetan Pepper notes on a soft bun.

## SIDES

### Buttered Rice

Fluffy basmati rice gently tossed in browned butter — a comforting and savoury base.

### Flatbread

Soft, warm flatbread served to scoop and savour dips or mains.

## DESSERTS

### Jaggery Fritters with 'Kopi' Peng Gelato

Deep-fried jaggery fritters served with local coffee gelato, whipped mascarpone, mango coulis, and cinnamon dust.

### Seasonal Tropical Fruit Platter

A vibrant selection of freshly cut tropical fruits — from sweet pineapple and juicy papaya to crisp guava and ripe watermelon — perfect as a light ending.

## DRINKS

### Mocktail

### Kombucha Berry Tea

### Flavoured Water

### Lemongrass Pandan Cooler

## OPTIONAL ADD-ON

### Hot Chocolate Station

### with Single-Origin Malaysian Cacao



# WESTERN MASTER LIST

## APPETISER

Chilli Mushroom Turmeric Cream  
with Truffle Toast  
Guacamole & Creole Tawau Prawn  
Cottage Cheese & Mango  
Borneo Coconut Tuna  
Watermelon Ceviche  
Sarawak Alpukat Dip  
Tibetan Pepper Prawn Bruschett

## MAINS

Chicken Tikka Masala  
Paneer Tikka Masala  
Creamy Mustard Chicken  
with Romesco & Three-Onion Relish  
'Kopi' Beef Ribs  
Blackened Chilli Coconut Barramundi  
Creole Sea Tiger Prawns  
Lamb Sukiyaki with Baba Ganoush  
Jerk Portobello with Roasted Chipotle  
Curry Leaf Burnt Butter Grouper Fish  
Tamarind Chilli Barramundi  
Whole Baked Ginger Torch Salmon  
Fillet on Saffron Ric  
Wagyu Gula Melaka  
Pommery Lamb Striploin with Hummus  
Creole Prawn with Smoked Tamarind  
Mushroom Kebab with Hummus  
Antipasti

## SLIDERS & BITES

Truffle Angus Slider  
Malaysian River Prawn Slider  
Char Siew Chicken Slider

## PASTA & NOODLES

Lobster Butter Linguine with Unagi  
Lemon Butter Scallop & Saffron  
Snapper Ravioli  
Umami Mushroom Soba

## RICE

Buttered Rice  
Gunda Gunda

## SIDES

Flatbread  
Curry Leaf Duck Fat Potatoes  
Curry Leaf Cumin Potatoes  
Bergedil Mash  
Hummus Antipasti with Grilled Buttered  
Portobello & Thyme  
Harvest Dips & Flatbread

## DESSERTS

Kaya Cheesecake with Assorted Coulis  
'Rastali' Fritters with 'Teh Tarik' Gelato  
Jaggery Fritters with 'Kopi' Peng Gelato  
Seasonal Tropical Fruit Platter

## DRINKS

Mocktails (1 per menu)  
Lemongrass Pandan Cooler  
Dragonfruit Mojito  
Mango Kaffir Fizz  
Sour Plum Spritz  
Ginger Peach Spritzer  
Passionfruit Mint Pop  
Citrus Rose Fizz  
Cucumber & Pomelo Cooler  
Pineapple Basil Crush  
Strawberry Lime Refresher

Flavoured Water / Kombucha  
(1 per menu)

Berry Tea Kombucha  
Original (Black Tea with Lemon)  
Passionfruit Kombucha  
Pear & Pineapple Kombucha  
Apple Cinnamon Kombucha

## Optional

Hot Chocolate Station