



WOK HEI PENANG

All dishes cooked fresh to order, no MSG, and full of
'wok-hei', 'kampung' charm, and Penang-style character.





ROTI & SPICE

A celebration of Indian-Muslim comfort — flaky breads, crisp bites, and bold spice.

Roti Canai with Chicken & Fish Curry

Crispy, flaky roti flipped live by hand, served with rich 'mamak-style' chicken curry and spicy tangy fish curry — 'syiok' gila when hot off the griddle.

Indian-Style Fried Chicken Wings

Marinated with ginger, garlic, and masala, then deep-fried till golden and crispy. Confirm 'tak cukup satu'.

Vadai Selection (Ulundu & Paruppu)

Freshly fried on the spot. One soft and fluffy, one crunchy and savoury — both full of lentil love and curry leaf aroma.

Lamb Fried Sathi Sorel Rice

A bold wok-fried rice made with scratch-made spice blend and chunks of lamb, tossed with curry leaves and soy. Local 'nasi goreng' but power-up.

Indian Pasembur Bar

A riot of textures — shredded vegetables, tofu, crispy fritters and egg — tossed with our spicy-sweet peanut gravy. All assembled Penang 'pasar malam' style.

Tandoori Chicken (Live Grill)

Chicken thighs marinated in yoghurt and spices, grilled live till smoky and served with mint chutney.

Kuih Peneram (Churros Style)

Freshly piped churros dusted with cardamom sugar and drizzled with melted jaggery — a 'kampung' classic reimaged.





KAMPUNG CHARCOAL

Hearty village-style dishes with bold flavours and smoky edges.

Mee Goreng on the Spot

Loud and delicious mamak-style noodle— 'wok-hei' guaranteed with chilli paste, tofu, egg, 'sambal'.

Nasi Goreng Kampung on the Spot

Spicy Malay fried rice with anchovies and 'belacan', wok-tossed fresh. Not reheat style, okay boss.

Ayam Percik Panggang

Chicken grilled and basted with lemongrass coconut gravy till smoky, sweet, and spicy.

Curry Leaf Fried Squid

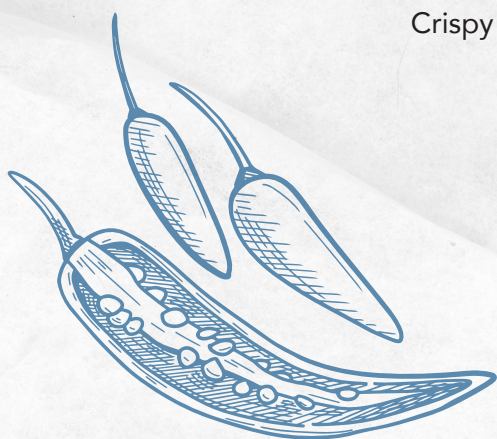
Tender squid tossed in spiced batter with crackly curry leaves. Best with a squeeze of limau.

Baked Fish in Banana Leaf (BBQ Style)

Fish fillet in 'rempah', wrapped in banana leaf and grilled till juicy and smoky.

Rastali Cekodok

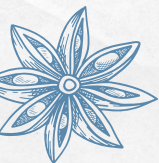
Mini banana fritters made with 'Rastali' bananas. Crispy edges, fluffy centre, fried golden on the spot.





COASTAL FLAME

Sea-kissed ingredients and grilled delights — inspired by the shores of Penang.



Ikan Bakar Barumandi

Smoky barramundi fillet grilled skin-on with 'sambal' marinade served with kicap limau.

Ayam Percik Panggang

Aromatic charcoal-grilled lemongrass-marinated chicken basted with coconut turmeric gravy

Curry Leaf Fried Squid

Wok-fried squid with crisp edges, curry leaf fragrance, and that crunch you crave.

Duck Fried Rice Wok Station

Fragrant fried rice with roast duck, scallions, and soy. Rich, satisfying, full of wok hei.

Baked Fish in Banana Leaf (BBQ Style)

Fish fillet in 'rempah', wrapped in banana leaf and grilled till juicy and smoky.

Ice Kacang Station

Shaved ice mountain topped with syrup, red beans, jelly, corn, and milk. Childhood classic, colourful and cooling.

Live Coconut Cutting Station (Optional)

Fresh young coconuts cracked open on the spot. Hydrating and very IG-worthy.





THE TANDOOR TRAIL

Smoke, spice, and soulful Indian grilling brought to life.

Thosai with Dhal & Trio of Chutneys

Paper-thin thosai made fresh on the spot, with creamy dhal and three chutneys.

Vadai Selection (Ulundu & Paruppu)

Freshly fried on the spot. One soft and fluffy, one crunchy and savoury — both full of lentil love and curry leaf aroma.

Lamb Fried Sathi Sorel Rice

A bold wok-fried rice made with scratch-made spice blend and chunks of lamb, tossed with curry leaves and soy. Local 'nasi goreng' but power-up.

Indian Pasembur Bar

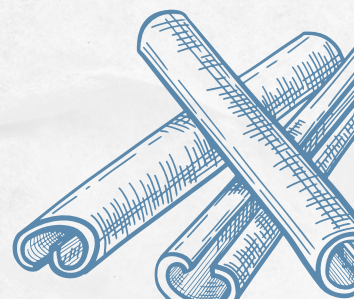
A riot of textures — shredded vegetables, tofu, crispy fritters and egg — tossed with our spicy-sweet peanut gravy. All assembled Penang 'pasar malam' style.

Tandoori Chicken

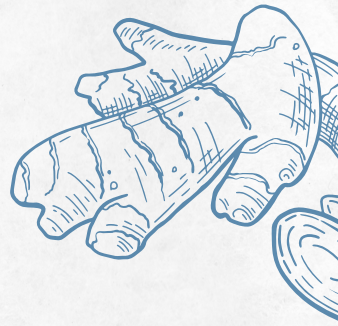
Chicken thighs marinated in yoghurt and spices, grilled live till smoky and served with mint chutney.

Appam with Coconut Milk & Gula Melaka

Steamed rice pancakes with lacy edges, paired with creamy coconut and palm sugar.



WOK & WADDLE



Penang's Chinese hawker spirit — bold, savoury, and wok-fired.

Char Kway Teow à la Minute

Penang's favourite — flat noodles wok-tossed with prawns, egg, beansprouts, and chili, one plate at a time.

Hokkien Black Mee Wok Station

Dark soy, cabbage, prawns, wok fire — slightly sweet, deeply savoury.

Roast Duck Carving Theatre

Whole roast duck carved live, with crispy skin and juicy meat.
Served with plum sauce.

Duck Satay Station

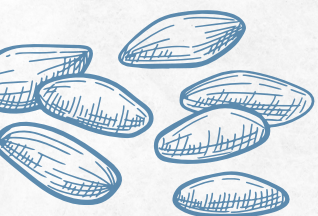
Marinated duck skewers grilled over charcoal.
Served with thick peanut sauce.

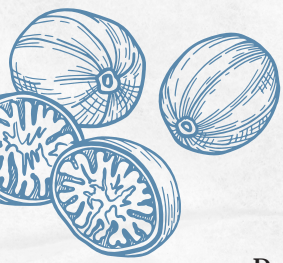
Duck Fried Rice

Heartt wok-fired rice with shredded duck, garlic, and soy.

Chendol Bar

Build-your-own bowl of icy, coconut joy. Pandan jelly, red beans, gula Melaka — no colouring, all flavour.





MASALA STREET MARKET

Bursting with flavour — rich curries, deep-fried favourites, and grilled warmth.

Roti Canai with Chicken & Fish Curry

Flipped fresh, fluffy and golden — served with two bold curries.
Eat it hot-hot for max shiok.

Curry Leaf Fried Squid

Wok-fried squid with crisp edges, curry leaf fragrance,
and that crunch you crave.

Mee Goreng on the Spot

Loud and delicious mamak-style noodle — 'wok-hei' guaranteed
with chilli paste, tofu, egg, 'sambal'.

Ayam Percik Panggang

Aromatic charcoal-grilled lemongrass-marinated chicken basted
with coconut turmeric gravy

Indian Pasembur Bar

A riot of textures — shredded vegetables, tofu, crispy fritters and egg — tossed
with our spicy-sweet peanut gravy. All assembled Penang 'pasar malam' style.

Tandoori Chicken

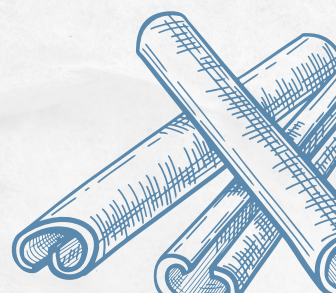
Chicken thighs marinated in yoghurt and spices, grilled live till smoky
and served with mint chutney.

Apam Balik Griddle Bar

Thick-style peanut pancake filled with corn, peanuts, and gula Melaka — sweet,
soft, and crispy edged.

Puttu with Grated Coconut & Banana

Fluffy steamed rice flour with coconut and banana — warm and light, like a hug.



RAMADHAN BAZAAR NIGHTS

A festive fusion of beloved bazaar flavours — nostalgic and soulful.

Ayam Percik Panggang

Aromatic charcoal-grilled lemongrass-marinated chicken basted with coconut turmeric gravy

Nasi Goreng Kampung

Spicy Malay fried rice with anchovies and 'belacan', wok-tossed fresh.

Thosai with Dhal & Trio of Chutneys

Paper-thin thosai made fresh on the spot, with creamy dhal and three chutneys.

Vadai Selection (Ulundu & Paruppu)

Freshly fried on the spot. One soft and fluffy, one crunchy and savoury — both full of lentil love and curry leaf aroma.

Baked Fish in Banana Leaf (BBQ Style)

Fish fillet in 'rempah', wrapped in banana leaf and grilled till juicy and smoky.

Tandoori Chicken (Live Grill)

Chicken thighs marinated in yoghurt and spices, grilled live till smoky and served with mint chutney.

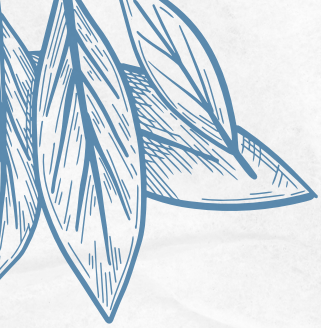
Kuih Peneram (Churros Style)

Freshly piped churros dusted with cardamom sugar and drizzled with melted jaggery — a 'kampung' classic reimaged.

Ice Kacang Station

Shaved ice mountain topped with syrup, red beans, jelly, corn, and milk. Childhood classic, colourful and cooling.





RICE & NOODLE THEATRE

Wok-fired drama from the grain to the flame.

Mee Goreng on the Spot

Loud and delicious mamak-style noodle— 'wok-hei' guaranteed with chilli paste, tofu, egg, 'sambal'.

Nasi Goreng Kampung

Spicy Malay fried rice with anchovies and 'belacan', wok-tossed fresh.

Duck Fried Rice

Heart wok-fired rice with shredded duck, garlic, and soy.

Prawn Mee Counter

Build-your-own prawn noodle — with our slow-boiled broth and fresh toppings.

Curry Mee Station

Creamy-spicy coconut broth poured over noodles and toppings — comforting and bold.

Jaggery Churros with Cardamom Dust

Golden dough sticks dusted with jaggery and spice — the perfect finish.





THE DUCK AFFAIR

A gourmet duck-forward journey through wok, satay, and carving theatre.

Duck Satay Station

Marinated duck skewers grilled over charcoal.
Served with thick peanut sauce.

Duck Fried Rice

Heart wok-fired rice with shredded duck, garlic, and soy.

Roast Duck Carving Theatre

Whole roast duck carved live, with crispy skin and juicy meat. Served with plum sauce.

Char Kway Teow à la Minute

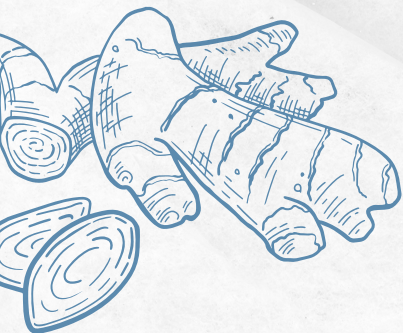
Penang's favourite — flat noodles wok-tossed with prawns, egg, beansprouts, and chili, one plate at a time.

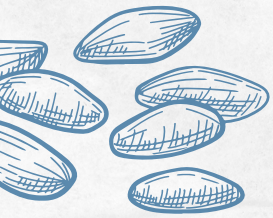
Hokkien Black Mee Wok Station

Dark soy, cabbage, prawns, wok fire — slightly sweet, deeply savoury.

Apam Balik Griddle Bar

Thick-style peanut pancake filled with corn, peanuts, and gula Melaka — sweet, soft, and crispy edged.





STREET FEAST DELUXE

The ultimate Penang showcase — diverse, interactive, and full of flavour.

Char Kway Teow à la Minute

Flat noodles tossed with prawns, egg, beansprouts, chilli — done fast and furious, one plate at a time.

Prawn Mee Counter

Build-your-own prawn noodle — with our slow-boiled broth and fresh toppings.

Baked Fish in Banana Leaf (BBQ Style)

Fish fillet in 'rempah', wrapped in banana leaf and grilled till juicy and smoky.

Ayam Percik Panggang

Aromatic charcoal-grilled lemongrass-marinated chicken basted with coconut turmeric gravy

Thosai with Dhal & Trio of Chutneys

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Duck Satay Station

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Tandoori Chicken (Live Grill)

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Chendol Bar

Build-your-own bowl of icy, coconut joy. Pandan jelly, red beans, gula Melaka — no colouring, all flavour.

Kuih Peneram (Churros Style)

Freshly piped churros dusted with cardamom sugar and drizzled with melted jaggery — a 'kampung' classic reimaged.

Live Coconut Cutting Station (Optional)

Refreshing fresh coconut cracked open in front of you — natural, photogenic, and super cooling.



PENANG WOK MASTER LIST

All dishes are cooked fresh to order, with no MSG, no shortcuts
— just bold flavours, wok hei, and Penang street soul.

SAVOURY LIVE STATIONS

Roti Canai with Chicken & Fish Curry
Thosai with Dhal & Trio of Chutneys
Indian Pasembur Bar
Vadai Selection (Ulundu & Paruppu)
Indian-Style Fried Chicken Wings
Curry Leaf Fried Squid
Baked Fish in Banana Leaf (BBQ Style)
Lamb Fried Sathi Sorel Rice
Mee Goreng on the Spot
Nasi Goreng Kampung on the Spot
Ayam Percik Panggang
Ikan Bakar Barumandi
Duck Fried Rice Wok Station
Roast Duck Carving Theatre
Duck Satay Station
Prawn Mee Counter
Curry Mee Station
Hokkien Black Mee Wok Station
Char Kway Teow à la Minute

DESSERT LIVE STATIONS

Apam Balik Griddle Bar (Thick Style)
Kuih Peneram (Churros Style)
Rastali Cekodok
Ice Kacang Station
Jaggery Churros with Cardamom Dust
Appam with Coconut Milk
& Gula Melaka
Puttu with Grated Coconut & Banana

SPECIALTY STATION

Live Coconut Cutting Station

Live Mocktail Station

Fresh, handcrafted mocktails shaken, muddled, or poured live at the bar. Zero syrup fakery — just fresh fruits, herbs, spices, and fizzy fun. Think asam boi mint coolers, lime calamansi fizz, lychee lemongrass sparkles — all ice-cold and beautiful. Sweet, so ur, sparkling, and 100% halal party vibes.

