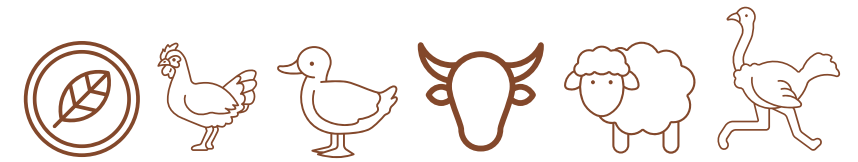


# MENU

## THE GRAVY

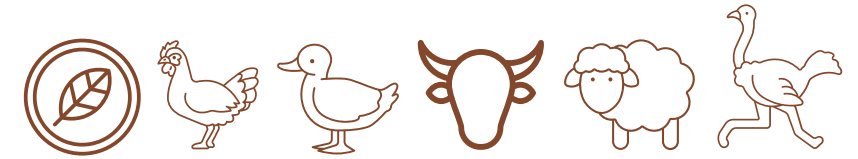
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### Rendang Kedah



The dish, originally from Kedah, is traditionally prepared for special occasions or celebrations, especially during Eid al-Fitr. This dish's unique taste comes from kerisik, a pounded dry toasted coconut shred which makes it rich, flavorful, and not overly spicy.

### Rendang Minang



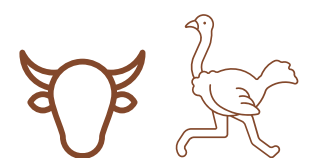
It is one of the oldest rendangs, characterized by a dry texture and a strong fragrance, resulting in a dark brownish appearance because of its long and slow cooking process. As compared to other rendangs, Rendang minang uses a greater amount of dried spices. Originally from West Sumatra, this rendang has a rough texture to its gravy. And along the way, the coconut milk deepens into a nutty, buttery sweetness.

### Rendang Tok



Perak is the origin of Rendang Tok, Malaysia. The meat is simmered over low heat for hours until the spices are infused into it, creating a flavorful treat that is rich, dry, and nutty. A long simmer turns the protein soft and spoon-tender, taking on the exotic flavors of coconut, chiles, and spices.

### Rendang Dendeng



There is a hint of spicy sweetness to the sauce, which is dark and oily. Unlike other rendangs, rendang dendeng does not contain coconut milk, making it able to remain fresh for up to two years. Dendeng is a thinly sliced form of dried meat common in Indonesian cuisine. It is preserved by combining sugar and spices and frying it.

## CHOICE OF PAIR

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Steam White Rice

Ghee Rice with Cashew Nuts and Raisin

Lebanese Pita Bread

Steam Glutinous Rice with Tumeric

## CHOICE OF MEAT

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## PRICE

 Mix vegetable	RM35.00
 Chicken	RM40.00
 Duck	RM40.00
 Beef	RM50.00
 Lamb	RM60.00
 Ostrich	RM88.00