



Malaysian Catering Menu
Portions feed 6 and up

APPETIZERS

Spiral Curry Puffs (20 pieces) - \$78 v 🇺🇸
Spicy curried potatoes in a flaky spiral pastry. *vegan version available on request

Fresh Popiah (8 rolls, cut into segments) - \$48 v
Juliened vegetables, egg, crushed peanuts, crispy shallots, hoisin and Sriracha in a wheat wrapper.

ENTREES

Nasi Lemak - \$48 gf 🇺🇸
Malaysia's national dish! Coconut rice, homemade sambal, crispy anchovies, roasted peanuts, egg and cucumber. Pair with your choice of protein.

Vegetarian/Vegan Nasi Lemak - \$48 v,vg,gf
As above, but with vegan sambal, extra peanuts and no anchovies. Eggs omitted for vegan option.

Ayam Goreng Berempah (12 pieces)- \$72 gf 🇺🇸
Scrumptious Malaysian fried chicken marinated in 12 aromatics. Perfect with Nasi Lemak.

Hainan Chicken Rice - \$105 gf 🇺🇸
Tender poached chicken with rich chicken broth rice, soy and sesame drizzle, homemade chilli-garlic and ginger-spring onion condiments.

Nasi Goreng - \$96 🇺🇸
Shrimp paste fried rice with chicken. Served with Asian style fried egg, prawn crackers, tomatoes and cucumber.

Beef Rendang - \$80 gf 🇺🇸
Slow cooked, fork-tender brisket in a dry lemongrass coconut curry. Best paired with rice and Nyonya Acar.

Siew Yoke (Crispy Roast Pork Belly) - \$50 gf
Classic Chinese roast pork belly with crunchy crackling.

Chicken Curry with Potatoes - \$50 gf
A luxurious coconut milk curry with chicken and potatoes. Great with rice or *roti jala*.

Vegetable Coconut Curry - \$50 vg, gf
Eggplant, green beans, bell peppers and potatoes in a creamy spicy coconut milk gravy. Great with rice or *roti jala*.

Penang Char Kuay Teow - \$108 🇺🇸
Smoky wok-fried flat noodles with shrimp, fishcake, Chinese sausage, beansprouts, egg.

Wat Tan Hor - \$96
Cantonese fried flat noodles in a warm egg gravy. With shrimp, fishcake and Chinese greens.

Mee Siam - \$90
A tangy, robust Nyonya rice vermicelli with shrimp, fishcake, beancurd, beansprouts and egg.

Bihun Goreng - \$84
Stir-fried rice vermicelli with fishcake, cabbage, carrots, beansprouts and egg.

Vegetarian/Vegan Bihun Goreng - \$78 v,vg
As above, with tofu. Egg omitted for vegan option.

SIDES

Nyonya Acar (serves 12 as a small side) - \$48 vg,gf 🇺🇸
Tangy and spicy pineapple vegetable pickle, with crushed peanuts and sesame seeds. Great with rendang and rice.

Roti Jala (30 pieces) - \$52.50 v
Soft coconut and turmeric lace crepes, perfect for mopping up curry.

Coconut rice - \$24 vg,gf

Sambal (7 oz glass jar) - \$10.99 gf 🇺🇸

Jasmine rice - \$18 vg,gf

Crispy anchovies and peanuts (8 fl oz tub) - \$8.99 gf 🇺🇸

SWEETS

Pandan Chiffon Cake (8.5 inch) - \$48 v 🇺🇸
Fluffy and light sponge deliciously infused with aromatic *pandan* and coconut cream. Can be pre-sliced into 12-15 pieces on request.

Sago Gula Melaka (6 tubs) - \$42 vg,gf
Cold and refreshing tapioca pearl pudding with Malaccan palm sugar and coconut milk. My personal all-time favorite!

Kuih Dadar/Gulung (12 rolls) - \$42 v
Soft green *pandan* crepes stuffed with coconut caramelized in palm sugar

Kuih Kodok (20 pieces) - \$19 vg
Mashed banana fritter balls. Crisp on the outside, soft and sweet on the inside.

NEW! Malaysian Ice Cream - \$12 per pint v
Original creations churned in small batches. Current flavors: Milo, Teh Tarik, Ipoh White Coffee, Pandan, Sweetcorn. More to come!

🇺🇸: A Sam Tan's Kitchen bestseller! v: vegetarian vg: vegan gf: gluten-free
Free pickup from Wilshire Park 90005 in Los Angeles. Delivery available via Uber Packages. Please e-mail sam@samtanskitchen.com or DM @samtanskitchen on Instagram for enquiries. Minimum 1 week notice required. Please specify if you'd like your order packed into individual portions, or catering style to share. Thank you!



Spiral Curry Puffs



Nasi Lemak + Ayam



Hainan Chicken Rice



Char Kuay Teow



Bihun Goreng



Nasi Goreng



Nyonya Acar



Sago Gula Melaka



Pandan Chiffon Cake



Kuih Dadar/Gulung