



CAFÉ
Malacca
馬來一菜館

OUR STORY

From as early as the 18th Century, or even earlier, traders from the Middle East, India, China and Indonesia were coming to Malaya through the Straits of Malacca, merging their cuisines with all the foreign flavours and spices with the local cuisine of Malaya. This melding of tastes has evolved into the local cuisine found today in Penang, Kuala Lumpur, Malacca and Singapore. At Café Malacca, located at JEN Hong Kong by Shangri-La, we offer you this delicious Malaysian and Singapore cuisine.

Come join us for an authentic, tantalizing and taste bud tingling experience!



A1



A5



A7





A4





A8

STRAITS DELIGHTS 地道星馬美食



- A1 SATAY**  **CHICKEN / BEEF / MUTTON (6 PCS)** \$138
Grilled chicken / beef / mutton skewers in traditional Malaysian marinade, served with an aromatic peanut sauce, rice cakes, cucumber and onion wedges.
沙撈越雞肉/牛肉/羊肉串燒 (6串)


- A2 ROJAK**  \$108
A vegetable and fruit salad with Chinese crullers and cuttlefish in a special Penang style prawn paste rojak sauce, topped with a sprinkle of peanuts.
囉惹醬蔬果沙律

- A3 FRIED CARROT CAKE WITH PRAWNS**   \$118
Turnip cake cubes fried with bean sprouts, chives, preserved turnips and prawns.
炒蘿蔔糕


- A4 CHWEE KUEH (5 PCS)** \$88
Steamed rice cakes with a savoury and sweet radish topping, served with homemade chilli sauce.
水粿 (5件)







- A5 CEREAL PRAWNS**
Succulent prawns smothered in crispy cereal.
A most addictive combination.
麥片蝦
Medium 中 \$228
Large 大 \$408

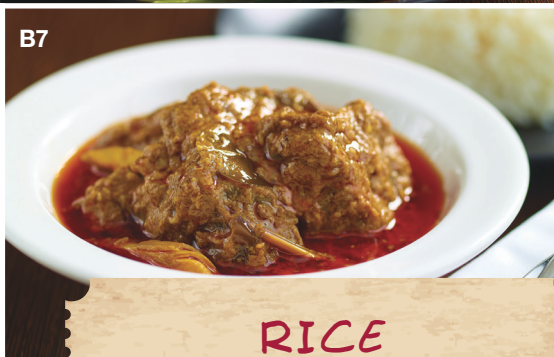
- A6 GADO GADO**   \$98
A warm vegetable salad with boiled eggs, fried bean curd, peanut sauce dressing, topped with Emping.
印尼沙律

- A7 OTAK-OTAK (2 PCS)**  \$98
Homemade Peranakan spicy fish paste grilled in banana leaf.
香辣烤魚 (2件)

- A8 MALAY FRIED CHICKEN (5 PCS)** \$118
Aromatic Malay style fried chicken.
馬來炸雞 (5件)

- A9 PENANG CHEE CHEONG FUN**  \$88
This Penang version of hand-cut steamed rice rolls is served with hoisin sauce, prawn paste, chilli sauce, a sprinkle of sesame seeds and fried shallots.
檳城豬腸粉

- A10 ROTI CANAI** \$48
印度薄餅
with Dal Curry 印式豆咖喱  \$88
with Vegetable Curry 雜菜咖喱   \$88
with Beef Curry 牛肉咖喱  \$138
with Chicken Curry 雞肉咖喱  \$128
with Fish Curry 魚肉咖喱  \$138
with Lamb Kurma 羊肉咖喱 \$148



RICE 飯類

B1 HAINANESE CHICKEN RICE ————— \$138
Tender boiled chicken, served with aromatic rice and soup.

海南雞飯

Half Chicken without Rice 淨雞半隻 ————— \$228

Whole Chicken without Rice 淨雞全隻 ————— \$408

B2 KLANG BAKUT TEH ————— \$148
A herbal pork rib soup, served with Chinese crullers and fragrant rice.

巴生肉骨茶

B3 NASI LEMAK ————— \$128
A traditional Malaysian favourite of coconut rice, served with fried chicken, peanuts, ikan bilis, cucumber and fried egg.

椰漿飯拼盤

B4 NASI GORENG ————— \$158
Malay style fried rice with shrimps, accompanied by skewers of chicken satay, prawn crackers, ikan bilis and sliced cucumber.

馬來炒飯拼盤

B5 OLIVE FRIED RICE ————— \$108
Olive vegetable fried rice.

橄欖菜炒飯

B6 IKAN PARI BAKAR (FISH) ————— \$248
Grilled stingray in banana leaf, accompanied by a special homemade dip and served with steamed rice.

醬燒魔鬼魚

B7 BEEF RENDANG ————— \$148
A Malay specialty of tender beef, simmered in coconut milk and a mixture of aromatic spices, served with steamed rice.

馬來巴東牛肉

B8 MALAYSIAN CHICKEN CURRY ————— \$128
Malaysian style chicken curry with potatoes, served with steamed rice.

馬來咖哩雞

B9 MALAYSIAN BEEF CURRY ————— \$138
Malaysian style beef curry with potatoes, served with steamed rice.

馬來咖哩牛肉

B10 LAMB KURMA ————— \$148
A rich mild curry with boneless lamb, served with steamed rice.

咖哩羊肉

B11 INDIAN FISH CURRY ————— \$138
Indian fish curry with ladies' fingers (Okra), served with steamed rice.

印度咖哩魚

B12 VEGETABLE CURRY ————— \$88
Indian style vegetable curry, served with steamed rice.

雜菜咖哩

B13 DAL CURRY ————— \$88
Served with steamed rice.

印式豆咖哩

B14 ADDITIONAL ORDERS

額外單點

Steamed Rice 白飯 ————— \$20

Chicken Rice 雞油飯 ————— \$30

Coconut Rice 椰漿飯 ————— \$30



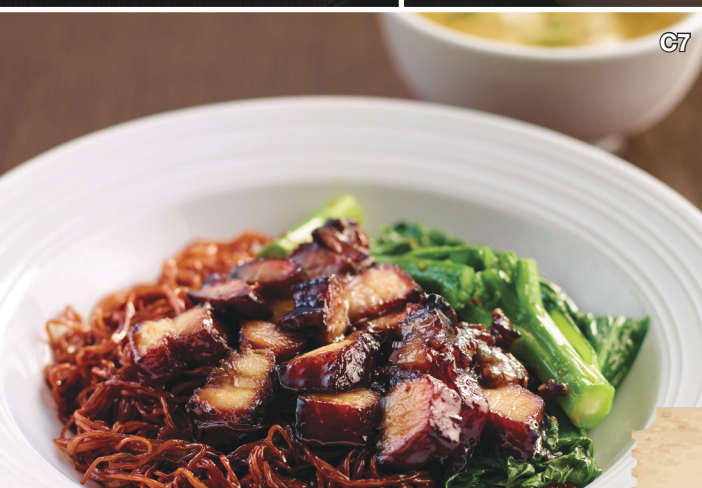
C5



C6



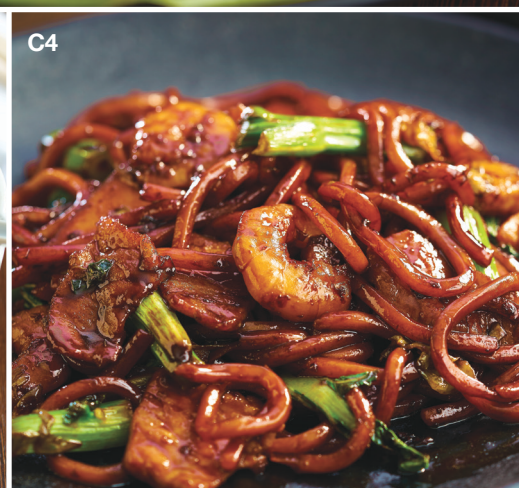
C1



C7



C2



C4

NOODLES 麵類

C1 PENANG CHAR KOAY TEOW \$128

A signature Penang hawker dish of stir-fried flat rice noodles with prawns, Chinese sausage, chives, bean sprouts, water spinach, sliced prawns, pork and pork ribs, topped with fried shallots.

檳城炒貴刁

With Crab Meat 蟹肉 \$168

C2 PENANG PRAWN NOODLES \$128

A spicy prawn and pork soup noodle of bee hoon mee combination (rice noodles and yellow noodles mix) with bean sprouts, water spinach, sliced prawns, pork and pork ribs, topped with fried shallots.

檳城福建蝦麵

C3 PENANG KOAY TEOW THNG \$128

Flat rice noodles in duck broth, served with fish balls, fish cake, duck meat and julienne of pork blood, topped with fried garlic.

檳城鴨肉湯河

C4 KL HOKKIEN CHAR \$128

Thick yellow noodles braised with prawns, pork, fish cake, shredded cabbage and choy sum, in dark soy sauce.

吉隆坡福建麵

C5 BEE THAI BAK \$128

Short pointed rice noodles in pork broth, topped with minced pork, fish balls, fish dumplings, sliced pork, pork liver and mushrooms.

老鼠粉

C6 PENANG ASSAM LAKSA \$138

A signature Penang hawker dish of thick rice vermicelli in a tangy, spicy fish-based soup, garnished with fresh pineapple, cucumber, mint leaves, lettuce, onions and ginger flower, accompanied by shrimp paste (Hae Ko / Petis Udang).

檳城亞參叻沙

C7 KL WANTAN MEE \$118

Egg noodles in dark soy sauce, topped with slices of homemade KL char siu and choy sum, served with a bowl of wantan soup.

吉隆坡雲吞義燒乾撈麵

C8 PENANG SAR HOR FUN \$128

Stir-fried broad flat rice noodles and rice vermicelli in a thick smooth sauce of prawns, sliced pork, pork liver and choy sum, served with pickled green chillies.

檳城沙河粉



C13



C14



C9



C12



C10






C15




C11


NOODLES 麵類


- C9 MEE GORENG**   \$118
Spicy Penang-Indian fried yellow noodles with prawns, potatoes, bean curd, topped with shredded lettuce, fried shallots and a wedge of lime.
印度炒麵

- C10 MEE SIAM**  \$118
Thai-inspired dish of rice vermicelli in spicy, tangy gravy, topped with sliced prawns, eggs, fried bean curd, chives and a wedge of lime.
星州酸辣汁煮米粉

- C11 IPOH HOR FUN** \$128
Smooth, flat rice noodles in chicken and prawn broth, topped with chicken, prawns and chives.
怡保河粉

- C12 SINGAPORE HOKKIEN CHAR**  \$118
A unique mix of braised yellow and white rice noodles, bean sprouts, chives, prawns, sliced pork, squid and eggs, served with a side of sambal (chilli and shrimp paste) and a wedge of lime.
新加坡福建麵

- C13 SINGAPORE LAKSA**  \$118
A Singapore signature dish of rice noodles in a rich coconut based soup, topped with prawns, fish cake, beancurd puffs, half a boiled egg, and a sprinkle of laksa leaves.
新加坡叻沙

- C14 BAK CHOR MEE (MEE POK)**  \$128
A Singaporean Teochew dish of flat egg noodles, tossed in a black vinegar sauce, topped with minced pork, sliced pork liver, mushrooms and lettuce, accompanied by pork ball soup.
肉脞麵 (面薄)

- C15 SINGAPORE FISH SOUP BEE HOON** \$148
A hearty fish soup-based noodles popular in Singapore.
新加坡魚片米粉



VEGGIES 蔬菜

D1 SAMBAL BELACHAN LADIES' FINGERS \$92

Ladies' fingers (Okra) fried with sambal (chilli and shrimp paste).

馬拉盞炒羊角豆

D2 SAMBAL BELACHAN KANGKONG \$92

Water spinach fried with sambal (chilli and shrimp paste).

馬拉盞炒通菜

D3 SAMBAL PETAI WITH PRAWNS \$158

Petai (Stink Bean) fried with prawns and sambal (chilli and shrimp paste).

馬拉盞炒臭豆蝦仁

D4 FRIED IPOH BEAN SPROUTS WITH SALTED FISH \$118

鹹魚炒怡保芽菜

D5 POACHED IPOH BEAN SPROUTS

Ipoh Bean Sprouts poached with a splash of homemade sauce.

灼怡保芽菜

With Sauce 醬油  \$98

With Fried Ikan Bilis 小魚乾 \$118

D6 GREEN DRAGON VEGETABLE \$108

A unique vegetable from the Cameron Highlands in Malaysia. It is smooth, light and refreshing.

青龍菜



E6



E5



E2



E8



E3



E7

DESSERTS 甜品

E1 BUBUR PULUT HITAM \$58

Black glutinous rice dessert with dried longan, served with a drizzle of coconut cream.

椰汁黑糯米

E2 SAGO PUDDING \$58

Tapioca pearl pudding with coconut cream and palm sugar.

西米布甸

E3 KUIH DADAR (2 PCS) \$68

A rolled pandan-flavoured crêpe, filled with grated coconut in palm sugar.

香蘭椰絲卷 (2件)

E4 CHENG THNG \$68

Refreshing dessert made up of lotus seeds, ginkgo nuts, pearl barley, sweet potatoes, sago pearls, agar cubes and Pang Dai Hoi in fragrant longan broth.

清湯

Hot / Cold 熱 / 凍

E5 ONDE ONDE CAKE

An adaptation of Onde Onde, made of pandan sponge, Gula Melaka and grated coconut layers.

香蘭椰絲蛋糕

Per piece 每件 \$58

Whole cake 一個 \$550

E6 KAYA TOAST \$48

Pandan coconut jam, served in between freshly toasted buttered bread.

咖央多士

E7 DURIAN PUDDING

A Cafe Malacca signature dessert.

榴槿布丁

D24 \$68

Musang King 貓山皇 \$78

E8 COCONUT JELLY \$58

Refreshing jelly made from fresh young coconut.

No sugar added.

椰青果凍

All prices are subject to 10% service charge 另附加一服務費



F3



F1



F2



F5

SNACKS 小食

- F1 PIE TEE (4 PCS)** ————— \$108
A Peranakan (Nyonya) snack of crispy pastry cups filled with stewed yam beans, carrots and shrimps, with toppings of prawn, Chinese parsley and homemade chilli sauce.
金杯 (4件)

- F2 POPIAH (2 PCS)** ————— \$128
Penang style fresh spring rolls, filled with stewed yam beans, carrots and shrimps, topped with fried shallots and coriander leaves.
潤餅卷 (2條)

With Crab Meat 蟹肉 ————— \$148

- F3 MURTABAK**
Popular Malaysian-Indian stuffed pancake, accompanied by homemade sweet onion pickles.
印度煎餅
Chicken 雞肉 ————— \$118
Beef / Mutton 牛肉/羊肉 ————— \$128

- F4 OTAK SANDWICH** 🌶️ ————— \$68
Homemade Peranakan spicy fish paste sandwich.
香辣烤魚三文治

- F5 CAFE MALACCA AYAM GORENG (4 PCS)** ————— \$128
Juicy, golden, crispy fried chicken. A must try!,
馬來一炸雞 (4件)

- F6 SAMOSAS (6 PCS)** 🌶️
咖喱角 (6件)
Chicken / Beef 雞肉/牛肉 ————— \$98
Vegetarian 素 🌿 ————— \$88

- F7 CURRY PUFFS (5 PCS)** 🌶️ ————— \$128
Nyonya style curry puffs filled with potatoes and chicken.
咖哩酥 (5件)

- F8 CHICKEN DRUMETTES (5 PCS)** ————— \$98
炸雞翅 (5件)

- F9 FRENCH FRIES** 🌿 ————— \$78
薯條

WESTERN MENU 西式菜單

SALADS & SOUPS 沙律及餐湯

- G1 MIXED GREEN SALAD**  \$98
A refreshing mix of seasonal greens, cucumber and tomatoes tossed in your choice of dressing: olive oil and balsamic vinegar, Thousand Island, French or Italian.
雜菜沙律
- G2 CAESAR SALAD** \$118
Crispy romaine lettuce tossed in Caesar salad dressing, topped with bacon bits, anchovies, Parmesan cheese and croutons.
凱撒沙律
- G3 ADDITIONAL SALAD TOPPINGS**
額外配料
- Grilled chicken breast 烤雞胸 \$58
Smoked salmon 煙三文魚 \$68
- G4 CREAM OF MUSHROOM SOUP**  \$88
A rich and creamy soup made from fresh seasonal mushrooms.
忌廉蘑菇湯

PASTA 意粉

- G5 SPAGHETTI BOLOGNESE** \$148
Traditional ground beef in tomato based sauce.
肉醬意粉
- G6 SPAGHETTI CARBONARA** \$138
Creamy egg and cheese sauce with white wine and bacon.
白汁煙肉意粉

SANDWICH & BURGER 三文治及漢堡飽

- G7 CLUB SANDWICH** \$148
Toasted triple-decker sandwich with chicken, bacon, fried egg, tomatoes and lettuce, served with French fries.
公司三文治
- G8 JUICY BEEF BURGER** \$248
Juicy homemade beef patty, served with French fries, onion rings and salad.
特級漢堡

MEAT & SEAFOOD 主菜

- G9 U.S. SIRLOIN (10 OZ)** \$288
Grilled U.S. sirloin steak, served with vegetables and chunky mashed potatoes or French fries.
美國西冷牛扒 (10安士)
- G10 GRILLED CHICKEN** \$198
Succulent grilled chicken with aromatic herbs, served with vegetables and chunky mashed potatoes or French fries.
烤雞
- G11 FISH AND CHIPS** \$188
Traditional battered Cod fish, served with salad or mashed green peas and chips.
炸魚薯條
- G12 SALMON STEAK (9 OZ)** \$198
Hearty tender pan-fried salmon steak, served with boiled potatoes and vegetables.
三文魚扒 (9安士)
- G13 ADDITIONAL SIDES**
額外配菜
- Chunky mashed potatoes 薯蓉 \$58
French fries 薯條 \$58
Mixed salad 雜菜沙律 \$58

DESSERTS 甜品

- G14 WARM HOME-MADE BROWNIE** \$68
自家製布朗尼蛋糕
With a scoop of Vanilla ice cream 配雪糕 \$88
- G15 HOT FUDGE SUNDAE** \$88
2 scoops of ice cream from a choice of Vanilla, Strawberry and Rocky Road, served with hot fudge, topped with chopped nuts and whipped cream.
雪糕新地
- G16 AMERICAN CHEESECAKE** \$68
美式芝士蛋糕
With Raspberry sauce 配紅桑子醬
- G17 ICE CREAM (2 SCOOPS)** \$68
2 scoops of Vanilla, Strawberry or Rocky Road.
是日精選雪糕 (兩球)



H11



H13



H5



H6

BEVERAGES 飲品

H1 KOPI-O _____ \$38
Freshly brewed Malaysian coffee from Penang.
咖啡

H2 TEH TARIK _____ \$42
Pulled milk tea with tea leaves from Penang.
拉茶

H3 TEH HALIA _____ \$42
Ginger milk tea.
薑母奶茶

H4 MILO _____ \$42
美祿
Hot / Cold 熱/凍

H5 MILO DINOSAUR _____ \$58
Iced Milo with Milo topping.
美祿恐龍

H6 MILO GODZILLA _____ \$78
Iced Milo topped with Milo and ice cream.
美祿哥斯拉

H7 CALAMANSI DRINK _____ \$42
柑桔特飲
Hot / Cold 熱/凍

H8 BARLEY WATER (HOMEMADE) _____ \$38
薏米水
Hot / Cold 熱/凍

H9 LEMONGRASS JELLY DRINK _____ \$58
Lemongrass drink with pandan-flavoured jelly.
香茅特飲

H10 ROSE SYRUP DRINK _____ \$38
A soothing Malaysian favourite to accompany
spicy noodles and curries.
玫瑰露

H11 ROSE SYRUP WITH CHIN CHOW _____ \$48
玫瑰涼粉冰

H12 CHIN CHOW _____ \$42
Black herbal jelly drink.
涼粉冰

H13 MICHAEL JACKSON DRINK _____ \$48
Soy milk drink with grass jelly.
米高·積遜特飲

H14 BANDUNG _____ \$42
Rose-flavoured milk drink. The ideal antidote to spiciness.
玫瑰奶

H15 PASSION FRUIT DRINK _____ \$58
熱情果特飲

H16 BENTONG GINGER DRINK _____ \$58
文冬薑特飲

H17 SOURSOP DRINK _____ \$58
紅毛榴槤特飲

H18 FRESH YOUNG COCONUT _____ \$68
椰青

H19 FRESH MINT TEA (HOT) _____ \$58
鮮薄荷葉茶(熱)

All prices are subject to 10% service charge 另附加一服務費