

Kantan

Malaysian Cuisine

DINNER

SMALLS

Steamed Bao: BBQ [VN]/Satay [VN].....5	Prawn Spring Rolls: 5 Pcs [P,GF0].....12
Currypuff: Chicken/Veg [VN]/Sardine [P].....6	Fried Seafood Wantan: 5 Pcs [P].....12
Keropok Lekor: 6 Pcs Deep Fried fish sausages with chilli dip [P,GF].....12	Roti With Peanut Sauce (2 Ppcs) [VN].....10
Veg Spring Rolls: 6 Pcs [VN,GF0].....12	Roti Halloumi: Crispy roti, golden fried halloumi, chilli jam, lemon and herbs. [Contains Seafood] Worth the wait! [P]...15

PERSONAL PLATES

Nasi Lemak: Fragrant coconut rice paired with housemade sambal, crispy anchovies, salted peanuts, boiled egg, cucumber & steamed broccolini [VNO, GF].....24 Side: Beef Rendang /Chicken Curry/ Vegan Option Available	
Mee Siam: Fried vermicelli with garlic chives, tofu, egg, sambal, pickles [VG,VNO,GF]...24 Topping: Chicken /Prawns /Extra Veg /Vegan Char Siu /Vegan Crispy Duck	
Gado - Gado: A warm salad of tofu, cucumber, green beans, baby potatoes, cabbage, egg, crispy tempeh, dressed in house-made peanut sauce [VG,VNO,GF].....24	
Sarawak Laksa: Aromatic herb-spiced coconut broth, rice vermicelli, shredded chicken, prawns, tofu puffs, omelette strips, bean sprouts, cucumber & lime [NUTS, GF].....26	
Kantan Curry Laksa: A rich, plant-based spiced coconut soup with mixed noodles, tofu, egg, green beans, eggplant & house-made sambal. Big & hearty! [VG,VNO,GF0].....26 Topping: Chicken /Seafood /Extra Veg /Vegan Char Siu /Vegan Crispy Duck	
Crispy Barramundi: A delicate fish curry served with fragrant coconut rice infused with fenugreek, shallots & ginger; egg, tangy pickles and crispy prawn crackers [P,GF].....27	

SHARED PLATES - VEG OPTIONS [Served With Rice]

Cucumber Salad: Cucumber chunks and daikon cubes drenched in a tangy chilly and garlic oil dressing [VN,GF].....19	
Pajeri Nenas: Fresh pineapple in a savoury turmeric & coconut curry [NUTS,VN,GF].....20	
Silken Tofu: <i>Sunrise</i> – Soy marmalade, peanuts, sunflower seeds & sugar snaps [NUTS,VN,GF],.....21 <i>Sunset</i> – Fermented black bean, garlic, ginger, sesame oil, spring onion [VN].....21	
Chinese Broccoli: Tossed in Garlic & Mushroom Sauce OR Ginger & Chilli [VN,GF].....22	
Eggplant Sambal: Roasted eggplant in a rich, citrusy chilli sambal, tomatoes, onions, and garlic [CANDLE NUTS,VN,GF].....22	
Charred Butter Soy Cabbage: Wok-charred cabbage with garlic, dried chilli, soy and butter. Twice-cooked for smoky depth and caramelised edges [DAIRY,VG,GF].....23	
Cauliflower & Curry Leaf: Crispy spiced cauliflower, curry leaves, spiced yoghurt, tamarind & crispy shallots [DAIRY,VG,GF].....23	
Vegan Rendang: A plant-based twist on our classic, with soy protein meat [VN,GF].....26	

FEED ME MENU

60/pp, Dine-In only, 2 Persons Min. Select 5 dishes from 'Shared Plates'. Free Flow of Roti & Rice.
Add \$5 extra for a dessert.

SHARED PLATES - MEAT / SEAFOOD OPTIONS [Served with rice]

Kantan Fried Chicken: A favourite! Crunchy morsels of chicken dipped in house-made special sticky, sweet and tangy Kantan sauce [GF].....	25
Kapitan Chicken Curry: Flavour-packed chicken curry simmered with fragrant spices, aromatics, tamarind, toasted coconut paste [GF].....	26
Abam Askar: Lightly dusted fried crunchy barramundi slices with a bright chilli-lime sauce [GF,P].....	26
Seared Salmon Curry: Succulent seared salmon paired with a punchy piquant and aromatic curry, topped with okra and cherry tomatoes [P,GF].....	26
Prawns in Tauchu: Shelled prawns, in sweet and savoury preserved soy bean paste, with a kick of green chillies [P,GF].....	27
Black Braised Beef: Meltingly tender beef, slow-braised in a dark, aromatic soy gravy with mild spices [DAIRY].....	28
Beef Rendang: Slow-cooked tender beef in a fragrant blend of coconut milk, lemongrass, and spices until perfectly caramelized [GF].....	28

SWEET ENDINGS

Seri Muka: Steamed sticky rice squares with a pandan custard top [VG, Dairy Free].....	6
Jackfruit Sago: Sweet jackfruit, sea coconut slices and sago pearls in chilled coconut milk with Gula Melaka syrup [VN,GF0].....	12
Ice Cream by BEKU (One Scoop): <i>Served with fruit compote & crumble</i>	
Calamansi [VN,GF0].....	8
Pandan Rice Pudding [VN,GF0].....	8
Bandrek (ginger & spices) [VN,GF0].....	8

Please inform staff of any allergies. While we strive to meet dietary needs, we cannot guarantee zero cross-contamination, particularly with nuts and gluten. Prices are inclusive of 10% GST. 1.5% surcharge applies to all card transactions. 10% weekend surcharge applies. 15% public holiday surcharge applies.

Peranakan food culture is a unique blend of **Chinese** and **Malay** flavours originating from the Peranakan (Straits Chinese) community in **Malaysia, Singapore, and Indonesia.**

Known for its bold, complex flavours and aromatic ingredients, **Peranakan** dishes often feature a balance of sweet, spicy, sour and savory elements.

Signature ingredients include coconut milk, lemongrass, tauchu, tamarind, and spices like turmeric and chilli. Dishes such as **Pajeri, Kerabu, and Kapitan Chicken Curry** are popular examples, offering rich, hearty, and comforting flavours with a **distinct cultural fusion.**