

Kantan

Malaysian Cuisine

DINNER

SMALLS

Steamed Bao: BBQ [VN]/Satay [NUTS,VN]....5.5	Prawn Spring Rolls: 6 pcs [P,GF0].....13
Curry Puff: Chicken/Veg [VN]/Sardine [P]...6.5	Fried Seafood Wantans: 7 pcs [P].....13
Keropok Lekor: 7 pcs deep-fried fish sausages with chilli dip [P,GF].....12.5	Roti & Peanut Sauce (2 pcs) [NUTS,VN]..10.5
Veg Spring Rolls: 7 pcs [VN,GF0].....12.5	Roti Halloumi: Crispy roti, golden fried halloumi, chilli jam, lemon and herbs. Contains seafood [DAIRY,P].....16

PERSONAL PLATES

Nasi Lemak: Fragrant coconut rice paired with house-made sambal, crispy anchovies, salted peanuts, boiled egg, cucumber & steamed broccolini [NUTS,P,VNO,GF].....25 Choice of Side: Beef Rendang/Chicken Curry/Vegan Option Available	
Mee Siam: Fried vermicelli with garlic chives, tofu, egg, sambal, pickles [VG,VNO,GF]...25 Choice of 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 [NUTS,VG,VNO,GF].....25	
Sarawak Laksa: Spiced chicken, prawn & coconut broth over rice vermicelli, with prawns, tofu puffs, egg strips & bean sprouts, finished with cucumber & lime [NUTS,GF]..... 27	
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].....27 Choice of 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].....28	

SHARED PLATES - VEG OPTIONS [Served with Jasmine Rice]

Cucumber Salad: Cucumber chunks and daikon cubes drenched in a tangy chilli and garlic oil dressing [VN,GF].....20	
Pajeri Nenas: Fresh pineapple in a savoury turmeric & coconut curry [NUTS,VN,GF].....22	
Silken Tofu: <i>Sunrise</i> – Soy marmalade, sunflower seeds, nuts & sugar snaps [NUTS,VN,GF].....22 <i>Sunset</i> – Fermented black bean, garlic, ginger, sesame oil, spring onion [VN].....22	
Chinese Broccoli: Tossed in Garlic & Mushroom Sauce OR Ginger & Chilli [VN,GF].....23	
Eggplant Sambal: Roasted eggplant in a rich, citrusy chilli sambal, tomatoes, onions, and garlic [NUTS,VN,GF].....23	
Charred Butter Soy Cabbage: Wok-charred cabbage with garlic, dried chilli, soy and butter. Twice-cooked for smoky depth and caramelised edges [DAIRY,VG].....24	
Cauliflower & Curry Leaf: Crispy spiced cauliflower, curry leaves, spiced yoghurt, tamarind & crispy shallots [DAIRY,VG,GF].....24	
Vegan Rendang: A plant-based twist on our classic, with soy protein meat [VN,GF].....27	

FEED ME MENU

\$63/pp. Dine-in only. Minimum 2 people. Choose 5 dishes from the Shared Plates menu. Free-flow Roti & Rice.

Add dessert +\$6pp

SHARED PLATES - MEAT / SEAFOOD OPTIONS [Served with Jasmine Rice]

- Kantan Fried Chicken:** A favourite! Crunchy morsels of chicken coated in our house-made sticky, sweet and tangy Kantan sauce [GF].....26
- Kapitan Chicken Curry:** Flavour-packed chicken curry simmered with fragrant spices, aromatics, tamarind, and toasted coconut paste [GF].....27
- Abam Askar:** Lightly dusted fried crunchy barramundi slices with a bright chilli-lime sauce [P,GF].....27
- Seared Salmon Curry:** Succulent seared salmon paired with a punchy, aromatic curry, topped with okra and cherry tomatoes [P,GF].....27
- Prawns in Tauchu:** Shelled prawns in sweet and savoury preserved soybean paste, with a kick of green chillies [P].....28
- Black Braised Beef:** Meltingly tender beef, slow-braised in a dark, aromatic soy gravy with mild spices [DAIRY].....29
- Beef Rendang:** Slow-cooked tender beef in a fragrant blend of coconut milk, lemongrass, and spices until perfectly caramelised [GF].....29

SWEET ENDINGS

Seri Muka: Steamed sticky rice squares topped with pandan custard. Contains egg; dairy-free [VG].....7

Jackfruit Sago: Sweet jackfruit, sea coconut slices and sago pearls in chilled coconut milk with Gula Melaka syrup [VN,GF]....12.5

Ice Cream by BEKU GELATO (one scoop)
Served with fruit compote & crumble

Ice Cream Flavours:

1. Calamansi [VN,GF0].....10
2. Pandan Rice Pudding [VN,GF0].....10
3. Bandrek (ginger & spices) [VN,GF0]....10

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 include 10% GST. 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 savoury elements.

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