

Kantan

Malaysian Cuisine

DINNER

SIDES

Steamed Bao: BBQ, Satay [VN].....5	Veg Spring Rolls [VN].....12
Keropok Lekor: Deep fried fish sausages with chilli dip [P][GF].....12	Currypuff: Chicken / Veg [VN]/ Sardine [P]...6
Prawn Spring Rolls [P].....12	

PERSONAL PLATES

Roti with Peanut Sauce [VN].....9	
Kantan Curry Laksa: Spiced vegan curry with mixed noodles, tofu puffs, soft cooked egg, green beans, crispy eggplant, herbs, lime, and sambal. Big & hearty! Choice of Chicken / Seafood / Vegetables / Vegan Char Siu26	
Gado - Gado: A hearty salad - Tofu, cucumber, green beans, baby potatoes, cabbage, egg, crispy tempeh, house-made peanut sauce [VG].....24	
Mee Siam: Fried vermicelli with garlic chives, soy tofu, half egg, chilli sambal, pickles, carrots, sauteed greens [VG].....24	
Crispy Barramundi: A delicate fish curry served with fragrant coconut rice infused with fenugreek, shallots, and ginger, alongside a half egg, tangy pickles and crispy fish crackers [P].....27	

SHARED PLATES - VEG OPTIONS

Cucumber Salad: Cucumber and turnip chunks drenched in a tangy chilli garlic oil dressing [VN].....18	
Kerabu Telur: Silky egg ribbons, tossed with fresh herbs, onions, chillies, tomatoes, and a zesty calamansi dressing [VG].....20	
Pajeri Nenas: Fresh pineapple in savoury turmeric & coconut curry[VN].....20	
Bok Choy in Garlic Sauce: Steamed green bok choy tossed in a savoury soy and garlic sauce [VN].....22	
Veg Dalcha: Traditional vegetable curry with tender lentils, potatoes, eggplant, carrots and long beans, simmered in aromatic spices [VN].....22	
Eggplant Sambal: Roasted eggplant in a rich, mild chilli sambal, garlic and sweet soy sauce [VN].....22	
Carrot & Mushroom Salad: Crunchy salad with sugar snaps, carrots, mushrooms and spring onions tossed in a refreshing sesame vinaigrette [VN].....22	

FEED ME MENU

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

SHARED PLATES - MEAT / SEAFOOD OPTIONS

Beef Rendang: Slow-cooked tender beef in a fragrant blend of coconut milk, lemongrass, and spices until perfectly caramelized.....	28
Vegan Rendang: A plant-based twist on our classic, with soy protein replacing the meat [VN].....	26
Kantan Fried Chicken: A favourite! crunchy morsels of chicken dipped in house-made special tangy and sweet Kantan sauce [GF].....	25
Prawns in Tauchu and Green Chillies: Seared prawns, in sweet and savoury preserved soy bean paste, with a kick of green chillies [P].....	27
Spiced Lamb in Tomato: Fork tender lamb simmered in a mix of spices, chilli and tomato gravy, yogurt.....	28
Kapitan Chicken Curry: Flavour-packed chicken curry simmered with fragrant spices, aromatics, tamarind, toasted coconut.....	26
Seared Salmon in Dry Curry: Succulent seared salmon paired with a punchy, piquant, and aromatic mild spiced dry curry [P].....	26
Chicken Pongteh: A stew of juicy chicken, potatoes, and mushrooms simmered in a fragrant soy bean based gravy.....	26

SWEET ENDINGS

Seri Muka: Steamed sticky rice squares with Pandan custard on top [VG].....	6	Teh Tarik Ice Cream: Cubes of Malaysian milk tea ice cream topped with honey cornflake crumble [VG].....	12
Jackfruit Sago: Sweet crispy jackfruit, sea coconut slices and chewy sago pearls, served in chilled coconut milk and Gula Melaka syrup[VN].....	12		

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. No Split Bills.

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

Known for its bold, complex flavors 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 chili. Dishes such as **Chap Chye, Kerabu, and Chicken Pongteh** are popular examples, offering rich, hearty, and comforting flavors with **a distinct cultural fusion.**