



# Menu

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# Soups

## THAI GARLIC SOUP AYAM

Delicate blend of Thai spices and savory chicken broth.

RM7

## MANCHOW SOUP VEG / AYAM

A spicy and tangy soup with crunchy noodles.

RM6/8



## HALIA KETUMBAR LAMB SOUP

Aromatic ginger and coriander lamb soup.

RM10

## CREAM OF SOUP AYAM

Creamy and smooth chicken soup, a classic favorite.

RM7



## CREAM OF MUSHROOM SOUP

Rich and velvety mushroom soup with a hint of herbs.

RM5





# Salads

## ARABIC SALAD

RM7

Fresh and vibrant salad with crisp vegetables and a zesty dressing.



## FATTOUSH SALAD

RM10

Traditional Middle Eastern salad with crispy bread and tangy dressing.

## RUSSIAN SALAD

RM10

Creamy potato salad with mixed vegetables and a touch of mayo.



## CHICKEN HAWAIIAN SALAD

RM12

Juicy chicken and sweet pineapple chunks in a creamy dressing.



FATTOUSH



FRANKIE



HUMMUS WITH BREAD



FALAFEL



PANI PURI



# Appetizers

## AYAM SAMBOSA (3 PCS)

Crispy pastry filled with spiced chicken.

RM6



## LAMB SAMBOSA (3 PCS)

Golden-fried pastries stuffed with seasoned lamb.

RM9

## HUMMUS WITH BREAD

Smooth and creamy hummus served with freshly baked bread.

RM10

## FALAFEL (5 PCS)

Crispy and flavorful chickpea fritters.

RM7

## SHAKSHOUKA

Spicy tomato and pepper stew with poached eggs.

RM8

## EGG WITH CHEESE

Fluffy scrambled eggs topped with melted cheese.

RM9

## VEG SAMOSA

Crispy samosas filled with spicy vegetable mixture.

RM6

## DAHI PURI

Crispy puris filled with yogurt, chutney, and spices.

RM10

## PANI PURI

Tangy and spicy water-filled puris with a burst of flavor.

RM7

## FRANKIE ROLL CHICKEN/LAMB/BEEF

Soft flatbread roll with your choice of filling.

RM12 /14/13



## DHAI SAMOSA CHAT

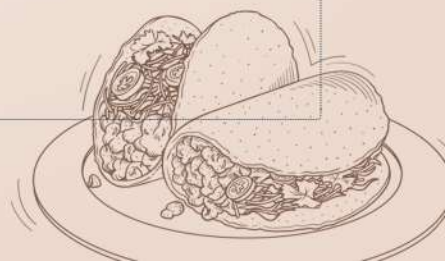
Samosas served with tangy yogurt, chutneys, and spices.

RM12

## FRENCH FRIES

Golden and crispy fries, a universal favorite.

RM6







# Shawarma

## **SMALL SHAWARMA AYAM**

RM8

Tender chicken wrapped in warm flatbread.

## **SMALL SHAWARMA BEEF**

RM10

Juicy beef slices in a soft wrap with crunchy vegetables.



## **ARABIC SHAWARMA AYAM**

RM20

Generously portioned chicken shawarma with traditional Arabic flavors.

## **ARABIC SHAWARMA BEEF**

RM24

Flavorful beef shawarma with a blend of spices, wrapped in soft bread.

## **HUMMUS WITH SHAWARMA AYAM**

RM15

Classic hummus topped with flavorful chicken shawarma.



## **HUMMUS WITH BEEF SHAWARMA**

RM16

Rich hummus complemented by tender beef shawarma.



ARABIC SHAWARMA

# Veg Starters

## GOBI MANCHURIAN

Crispy cauliflower florets in a tangy and spicy sauce.

RM14



## MUSHROOM PEPPER SALT

Juicy mushrooms in a flavorful sauce.

RM15

## VEGETABLE STIR FRY

Fresh vegetables stir-fried with a hint of soy sauce.

RM14



## BENDI 65

Crispy fried okra with a spicy kick.

RM15

MUSHROOM PEPPER SALT







ORANGE CHICKEN



ORANGE PRAWN



KALAMARI FRY



DRAGON CHICKEN



# Indo Chinese Starters

## DRAGON CHICKEN

RM15

Spicy and tangy chicken pieces, a perfect starter.

## OYSTER PRAWNS

RM25

Juicy prawns cooked in a savory oyster sauce.

## SHREDDED LAMB/BEEF WITH SPRING ONIONS

RM24/18

Tender shredded meat in a rich and flavorful sauce.

## KALAMARI SQUID FRY

RM14

Crispy fried squid with a hint of spice.

## HONEY CHILLI CHICKEN/PRAWNS

RM15/25

Crispy fried squid with a hint of spice.



## ORANGE CHICKEN/PRAWNS

RM15/25

Tangy orange-flavored chicken or prawns, a unique taste.

## KAMPUNG BEEF PEPPER FRY

RM18

Juicy beef strips stir-fried with peppers and spices.

## LAMB PEPPER FRY

RM22

Tender lamb pieces stir-fried with bell peppers.



## SPECIAL AYAM GORENG ENAM PULUH LIMA

RM15

Special fried chicken with a unique blend of spices.

# Continental Starters

## **FISH FILLET WITH FRIES**

Crispy fish fillet served with golden fries.

RM16

## **SPAGHETTI CARBONARA AYAM**

Creamy spaghetti with chicken and a rich carbonara sauce.

RM12

## **SPAGHETTI CHICKEN SLICE WITH TOMATO**

: Classic spaghetti with chicken slices in a tangy tomato sauce.

RM12

## **SPAGHETTI AGLIO OLIO PRAWN**

Spaghetti with prawns, garlic, and olive oil, a light and flavorful dish.

RM18



SPAGHETTI AGLIO OLIO PRAWN



# Arabian Grill

## AYAM KABAB

Grilled chicken kebab with a perfect smoky flavor.

RM18

## LAMB KABAB

: Juicy lamb kebab grilled to perfection.

RM21

## SHISH THOUKH AYAM

Grilled chicken skewers with a blend of spices.

RM18

## UDANG ALFAHAM (6 PCS)

Grilled prawns with a rich and smoky taste.

RM30

## IKAN BAWAL ALFAHAM

Whole grilled fish with a spicy marinade.

RM35

## MIXED GRILL

A platter of assorted grilled meats.

RM35

## LAMB CHOP

Tender lamb chops grilled with aromatic spices.

RM34

KABAB



UDANG AL FAHM



MIXED GRILL



# Indian Tandoori



## TANDOORI AYAM QUARTER

Mixed Grill and Tandoor Platter

RM12

## THREE MUSKETEERS TIKKA

Tri-color grilled chicken with three different marinades.

RM18

## RESHMI TIKKA AYAM

Soft and creamy chicken tikka, marinated to perfection.

RM18

## TANGDI KABAB (3 PCS OF DRUMSTICK)

Juicy chicken drumsticks with a smoky flavor.

RM18

## PANEER TIKKA

Grilled paneer cubes with a blend of spices.

RM22

## MIXED GRILL AND TANDOOR PLATTER

(with two cups of rice and fattosh salad): A generous platter of assorted tandoor and grilled items.

RM110

THREE MUSKETEERS TIKKA



PANEER TIKKA





# Veg Main Course

## DHAL TADKA

Lentils cooked with aromatic spices and tempered with ghee.

RM9



## PANEER TIKKA MASALA

Grilled paneer cubes in a rich and creamy tomato sauce.

RM19



## SULTHAN MUSHROOM MASALA

Grilled paneer cubes in a rich and creamy tomato sauce.

RM17

## KADAI VEG

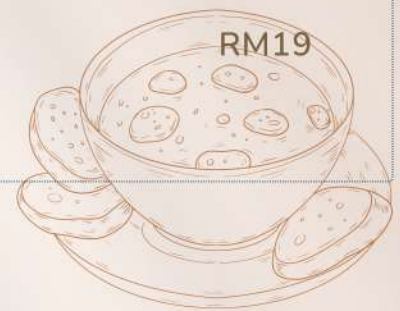
Mixed vegetables in a spicy and tangy kadai masala.

RM15

## PALAK PANEER

Creamy spinach curry with tender paneer cubes, spiced to perfection.

RM19





ISTANA LAMB BADAM MASALA



FAHSA



BUTTER CHICKEN



DAWOOD BASHA



COCONUT PRAWN



SULTAN LAMB SHANK MASALA



# Non-Veg Main Course



## YEMANIAN FAHSA LAMB/AYAM

Slow-cooked lamb or chicken in a rich Yemeni-style sauce.

RM22/16

## MUGALGAL SAUDIA LAMB/AYAM/BEEF

Saudi-style stir-fried meat with aromatic spices.

RM22/16/18

## DAWOOD BASHA LAMB

Lamb meatballs in a rich tomato sauce.

RM24



## BUTTER CHICKEN MUGHLAI

Creamy and rich butter chicken with a hint of Mughlai spices.

RM18

## SOPHIA LAMB/CHICKEN MASALA

Tender lamb or chicken in a flavorful masala sauce.

RM22/16



## ISTHANA LAMB BADAM MASALA

Lamb cooked in a creamy almond sauce.

RM26



## SHAJAHAN BEEF MASALA

Beef in a rich and spicy masala.

RM20

## VINDALO CHICKEN/LAMB

Spicy and tangy chicken or lamb vindaloo.

RM16/22

## PALAK CHICKEN

Chicken cooked with spinach in a creamy sauce.

RM18

## MANGO FISH CURRY

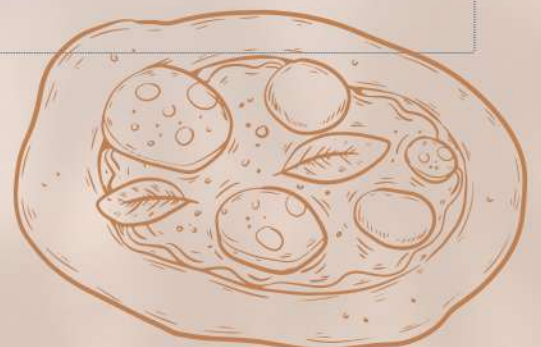
Fish cooked in a tangy and flavorful mango curry.

RM20

## PRAWN COCONUT CURRY

Prawns in a rich and creamy coconut curry.

RM25



# Biryani

## CHICKEN BIRYANI

Aromatic rice cooked with spiced chicken.

RM13

## MUTTON BIRYANI

Flavored rice with tender mutton pieces.

RM22

## BEEF BIRYANI

Fragrant rice with juicy beef.

RM18

## PRAWN BIRYANI

Spicy rice with succulent prawns.

RM22



## LAMB SHANK BIRYANI

Biryani rice with a tender lamb shank.

RM35



## TANDOORI AYAM BIRYANI

Biryani rice with spicy tandoori chicken.

RM20



LAMB SHANK BIRYANI



TANDOORI AYAM BIRYANI





# Arabian Special

## MANDI CHICKEN QUARTER

Flavorful mandi rice with a quarter chicken.

RM13



## MANDI LAMB

Tender lamb served with aromatic mandi rice.

RM22

## KABSA CHICKEN QUARTER

Traditional kabsa rice with a quarter chicken.

RM13

## KABSA LAMB

Spiced kabsa rice with tender lamb.

RM22

## HANEETH CHICKEN QUARTER

Slow-cooked chicken with aromatic spices and rice.

RM14

## HATYAI NASI KAO MOK AYAM

Aromatic Thai-style chicken biryani, featuring tender chicken and fragrant spiced rice.

RM15

KABSA CHICKEN QUARTER



MANDI LAMB



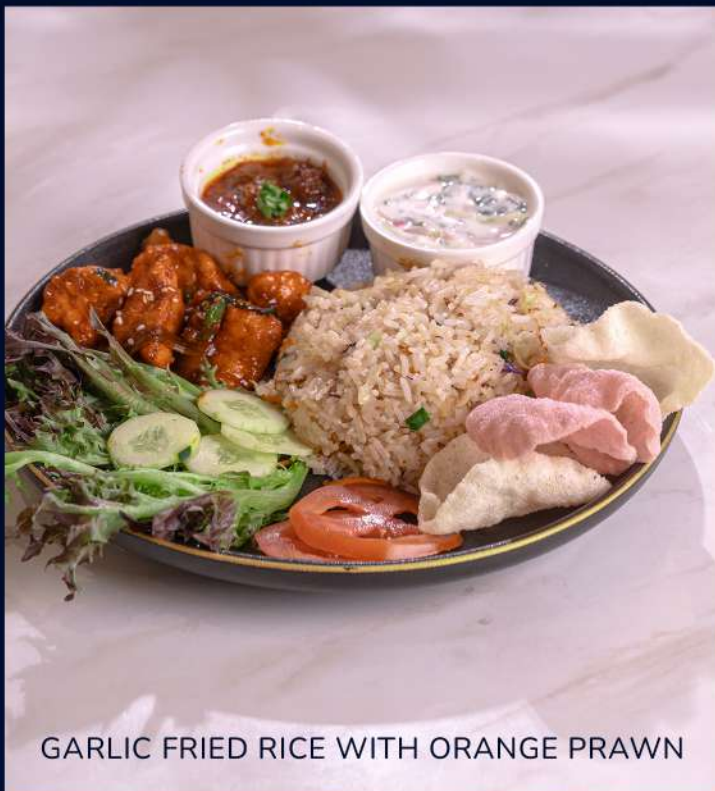




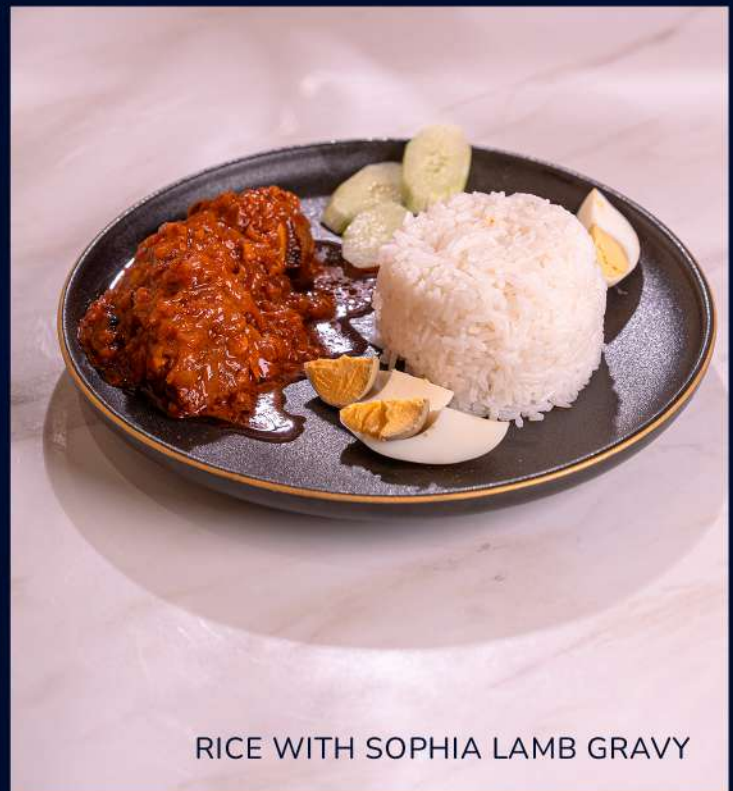
HATAYI NASI KAO MOK AYAM



2 PAX MANSAF



GARLIC FRIED RICE WITH ORANGE PRAWN



RICE WITH SOPHIA LAMB GRAVY



# Rice

## STEAM RICE

Simple and fluffy steamed rice.

RM4

## MANDI RICE

Aromatic rice cooked with mandi spices.

RM6

## NASI KAO MU RICE

Fragrant rice with a hint of soy.

RM6

## BIRYANI RICE

Flavorful and aromatic biryani rice.

RM8

## VEG FRIED RICE

Stir-fried rice with mixed vegetables.

RM9



## GARLIC MUSHROOM FRIED RICE

Fried rice with garlic and mushrooms.

RM12



## CHINESE PRAWN FRIED RICE

Fried rice with succulent prawns.

RM15

## CHICKEN FRIED RICE

Fried rice with juicy chicken pieces.

RM12

## SZECHUAN BEEF FRIED RICE

Spicy fried rice with tender beef.

RM14



## LAMB FRIED RICE

Flavorful fried rice with tender lamb pieces.

RM15

# Bread

## MULLAWAH

Soft and fluffy flatbread.

RM4

## MOZZARELLA CHEESE NAAN

Naan bread stuffed with melted mozzarella cheese.

RM10

## GARLIC NAAN

Naan bread infused with garlic.

RM6

## BUTTER NAAN

Soft naan bread with a buttery finish.

RM4

## PLAIN NAAN

Classic naan bread.

RM3

## TANDOORI NAAN

Whole wheat flatbread cooked in a tandoor.

RM3

## POORI

Deep-fried Indian bread, puffy and light.

RM2



BREADS



COCONUT MOON



CARAMEL CUSTARD



## Desserts

### **BASBOUSA**

Sweet semolina cake soaked in syrup.

RM8

### **KUNAFAH**

Layered pastry filled with cheese and soaked in sweet syrup.

RM14

### **CREAM CARAMEL**

Smooth and creamy caramel custard.

RM8

### **GULAB JAMUN**

Soft and sweet milk dumplings in syrup.

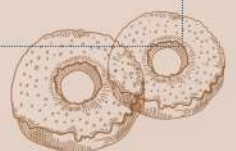
RM8



### **COCONUT MOON**

Delicate coconut-flavored dessert.

RM10



# Hot Drinks

## TEH TARIK

Malaysian pulled tea with a frothy top.

RM3

## MASALA CHAI

Spiced Indian tea with a hint of sweetness.

RM5

## SULAIMANI

Light, spiced tea without milk, refreshing.

RM2.50

## NESCAFE

Classic instant coffee.

RM4

## HOT CHOCOLATE

Rich and creamy hot chocolate.

RM6

## HOT MOCHA

Chocolate-flavored coffee.

RM6



SULEMANI



MASALA CHAI





# Cold Drinks

## TEH O ICE

Iced tea with a touch of sweetness.

RM3

## TEH ICE

Refreshing iced tea.

RM4

## MILO ICE

Iced chocolate malt drink.

RM5

## NESCAFE ICE

Iced instant coffee.

RM5

## ICE LEMON TEA

Cool and refreshing lemon-flavored iced tea.

RM4

## BARBICAN

Iced tea with a touch of sweetness.

RM8

# Fresh Juice

## ORANGE

Freshly squeezed orange juice.

RM6

## APPLE

Refreshing apple juice.

RM6

## LEMON

Tangy and refreshing lemon juice.

RM6

## PINEAPPLE

Sweet and tangy pineapple juice.

RM6

## WATERMELON

Cool and hydrating watermelon juice.

RM6

# Mojito



## BLUE LAGOON

Refreshing blue lemonade with a hint of mint.

RM8

## ORANGE FANTASY

Tangy orange mojito with a twist.

RM8

## OCEAN BAY

Cool and refreshing mint mojito.

RM8



## REFRESHING DELIGHT

Blackcurrant-flavored mojito with a minty touch.

RM8



OCEAN BAY



REFRESHING DELIGHT



BLUE LAGOON



ORANGE FANTASY



# Frappe

## MANGO FRAPPE

Smooth and creamy mango-flavored frappe.

RM12

## CHOCOLATE FRAPPE

Rich and chocolatey frappe.

RM12

## STRAWBERRY FRAPPE

Sweet and creamy strawberry-flavored frappe.

RM12





# Mocktails

## JANNATUL FIRDOUS

Exotic and refreshing fruit mocktail.

RM10

## DUBAI MARGARITA

Non-alcoholic margarita with a tropical twist.

RM10

## SPICY ORANGE

Tangy and spicy orange-flavored mocktail.

RM10





**Thank you for visiting!**

Additional service charge 10% applies to all items

Additional Packing charges are applicable to all takeaway orders

Please note that prices may change without prior notice