

MANJA
KUALA LUMPUR

LUNCH MENU





Lunching at

MANJA

KUALA LUMPUR

Indulge in an afternoon pampering session at Manja with our specially curated menu.

Your choice of main comes with 2 Manja canapes to whet your appetite.

No meal is complete without dessert, so treat yourself to our sweet selection.

Curated by Culinary Innovator,
Navin Karu

LOCAL ORGANIC PRODUCE

MEAT IS ANTIBIOTIC AND HORMONE FREE

INSPIRED BY FLAVOURS OF ASIA

SEAFOOD IS WILD CAUGHT AND SUSTAINABLY FISHED

FOOD IS PRESERVATIVE AND ADDITIVE FREE NO MSG

STOCKS AND BROTHS ARE MADE FROM SCRATCH





APPETISERS

Sarawak Alpukat Dip | 28 *GF

A signature spiced guacamole made with indigenous Sarawak avocados, served with house made mantou.

Make Gluten-Free +9

Curry Leaf Portobello | 28

Roasted local portobello with a curry leaf infused jus and our one of a kind black sesame hummus balanced by fresh grapes and tomato confit.

Char Siew Chicken Sliders | 32

Barbecued organic boneless chicken thigh in a marinade of honeyed five spice in a brioche bun with chili pickled cucumber.

Chimichurri Beetroot Sliders | 39

100% plant based handmade beetroot patties with creamy avocado slices and a red onion jam.

 Vegetarian  Vegan  Gluten-Free *GF = Can be made Gluten-Free

All prices are subject to 10% service charge and prevailing government taxes.

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NOODLES



Umami Mushroom Soba | 36 ✓ *GF

Local organic shiitake and king oyster mushrooms in a chili coriander brine is the star of this vegan dish.

Make Gluten-Free +6

Lobster Butter Linguine With Unagi | 56

Linguine tossed in a sauce of lobster butter extracted from the charred shells of river lobster topped with teriyaki glazed unagi, caviar and prawns

Tuna Villa Gajah | 39 *GF

A dish created on a trip to Bali and then perfected to be put on our menu, it features robust local flavours and sashimi grade cubes of yellowfin tuna from Borneo.

Make Gluten-Free +6

RICE

Canton Bbq Chicken With Fragrant Onion Rice | 28 🌱

Onion and garlic infused Japonica rice with 5 spice honey glazed organic chicken thigh, spiced cashews and a colourful fresh vegetable salsa.

Sze Chuan Grilled Vegan Steak | 34 ✓ 🌱

Sweet basil and onion steak with Sze Chuan peppers that is chargrilled and served with our lemongrass and turmeric rice.

Gunda Gunda | 42 🌱

A dish inspired by midnight cravings and home cooked comfort food. Steamed coconut rice folded in with Manja made sambals, serai sauce prawns, crunchy anchovies, mussels, and sliced avocado.

Saffron Spiced Lamb | 42 🌱

Local succulent lamb slow roasted in saffron spiced ghee and a Sarawak peppercorn marinade, layered within creamy cashew masala rice and served with exotic fruit raita.

Taiping Duck & Garlic Fried Rice | 59 🌱

A painstaking three step cooking process that brings out the beautiful flavours of the kiwi brined and then sous vide cum roasted duck breast.

Paneer & Eggplant Roast | 38 ✓ 🌱

Tamarind smoked and chilli grilled eggplant slices with Manja made paneer, layered in cashew masala pulao with crispy curry leaves and fresh fruit raita.

Grilled Sancho Chicken And Coconut Rice | 28 🌱

Inspired by a guest's combination; free range chicken in a spicy sancho marinade that is chargrilled and served with coconut rice and turmeric cream.

✓ Vegetarian ✓ Vegan 🌱 Gluten-Free *GF = Can be made Gluten-Free

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SEAFOOD

Tamarind Chili Mustard Barramundi | 62

Flaky barramundi in a chili mustard marinade with fresh from the market tamarind vegetables, kissed with a light ginger infused coconut cream.

Lemon Butter Scallop & Saffron Snapper Ravioli | 118

Curry leaf dry fried red snapper within delicate handmade ravioli in a rich saffron sauce, brightened by large lemon butter scallops and fish roe.

King Prawn & Smoked Tamarind | 82 *GF

Wild caught king prawn charred on our coconut husk grill, paired with roasted bell pepper romesco, chargrilled baby corn and house made mantou.

Make Gluten-Free +9

MEAT

Kampung Chicken & Egg | 48

A unique Manja style jerk rub of chillies, cinnamon, cloves and nutmeg on a boneless organic chicken thigh. Paired with soft boiled kampung egg and Melaka grey oyster mushrooms.

Sarawak Black Pepper Ribeye | 98

Grass fed Australian Angus Ribeye with a Sarawak black pepper rub, with curry leaf portobello and thrice cooked duck fat potatoes.

Pommery Lamb & Hummus | 138

Chilled grass fed lamb from Silver Fern Farms, New Zealand marinated with garlic tarragon mustard. Served atop a red grape and black hummus antipasti, complemented with Manja signature potatoes.



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DESSERT

Nyonya Teh Tarik | 18

Authentic local pulled tea ice cream with homemade Nyonya kaya and crumbled pistachio.

Kopi Peng Kahlua | 18

Ice cream made from charcoal roasted Ipoh coffee, candied cashews and Kahlua.

Old Malaya Teatime | 26

Organic Rastali banana puffs, drizzled with organic rainforest honey and Himalayan pink salt caramel. Served with Manja teh tarik ice cream.

Malaysian Cocoa Truffle | 32

Artisan chocolate bon bons infused with truffle, drizzled with dark chocolate ganache and crumbled pistachio.



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No.6 Lorong Raja Chulan, 50250,
Kuala Lumpur, Old Malaya

www.manja.com.my



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