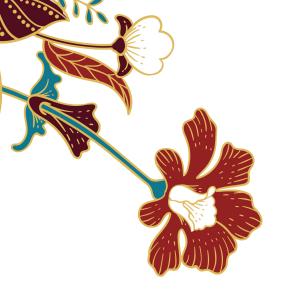


LUNCH SET MENU





# Lunching at MANA

Indulge in an afternoon pampering session at Manja. Your choice of main comes with a refreshing Manja mocktail, and two canapes on the side. End your meal on a fruity note with a dessert, available as an add-on.

# MOCKTAIL

## Manja Cooler

Fresh lime, mint with bitters, and crushed ice

# CANAPÉS

## Canapés of the Day

Check with our team for today's specials

# **DESSERT**

### Jaggery Rice Churros 18.00 \ ✓ ③

Hand ground rice flour kneaded with gula melaka, served with salted whipped mascarpone and a fresh mango compote.

INDIVIDUAL SETS CANNOT BE SHARED FOR TAKEAWAYS, A SURCHARGE OF RM3 WILL APPLY FOR BIODEGRADABLE PACKAGING.



## RICE BOWLS & ORIENTAL NOODLES

### Sarawak Alpukat Dip 28.00

A signature spiced guacamole made with indigenous Sarawak avocados. +4 for GF\*

#### Tuna Villa Gajah 36.00

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. +5 for GF $^*$ 

#### Umami Mushroom Soba 32.00 V

Local organic shiitake and king oyster mushrooms in a chili coriander brine, is the star of this vegan pasta dish. +5 for GF\*

#### Laksa Leaf Portobello 36.00 V

Roasted local portobello, featuring a savoury reduction of laksa leaf and our one of a kind black sesame hummus.

## Grilled Sancho Chicken with Lemongrass Rice 36.00 ®

Inspired by a guest combination; free range chicken in a spicy sancho marinade that is chargrilled on our coconut husk grill, with our coconut lemongrass rice.

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Two preparations of local eggplant, hot pickled in chili tamarind and smoked, chargrilled eggplant slices with Manja made paneer layered in pulao rice.

## Angus Beef and Jackfruit Salsa 42.00 🕸

Hand made Angus patty with shredded coriander & spring onion spiced salsa and fresh jackfruit rice.

#### Saffron Spiced Goat 42.00 (8)

Local goat slow roasted in saffron spiced ghee and a Sarawak peppercorn chilli marinade, folded into a steamed rice topped with a creamy cashew nut masala.

#### Flower Crab Chili Pulao 38.00 ®

Fragrant rice encased in handpicked sea crab meat that is stir fried in a dry roasted spice mix and local chili.

#### Smoked Fish & Herb Rice 46.00 ®

Fresh sashimi grade salmon smoked by a local artisan, who gave up a corporate job, following his passion into the food industry.

#### Tamarind Chili Mustard Siakap 36.00 ®

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

#### Wok Hei Crab Noodles 36.00

Wok charred noodles with organic chili soy, tossed with organic tofu puffs, fish cake, bean sprouts and topped with succulent handpicked chunks of chilli crab. +5 for GF\*

#### Aromatic Crispy Duck with Fragrant Sesame Ginger 42.00

Free range duck, roasted with honeyed 5 spice glaze, served with ginger sesame infused steamed rice.

#### Canton Bbq Chicken with Fragrant Onion Rice 36.00 ®

Fluffy steamed rice with onion and grilled organic chicken thigh barbecued with a 5 spice infused honey glaze.





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

Monday-Thursday & Sunday - 12PM - 12AM Friday & Saturday - 12PM - 1AM

www.manja.com.my



CURATED BY CULINARY INNOVATOR NAVIN KARL