



LUNCH SET MENU





Lunching at MANJA

KUALA LUMPUR

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

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.

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

STOCKS AND BROTHS ARE
MADE FROM SCRATCH

NO MSG



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 ✓

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 ✓

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.

Paneer and Eggplant Roast 38.00 ✓ 🌿

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 🌿

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.

✓ Vegan

✓ Vegetarian

🌿 Gluten-Free

*GF = Gluten-Free

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





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 KARU