MANJA

KUALA LUMPUR

The South East
Asian Experience

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Selamat datang.
Thanks to the trade routes, Malaysia has historically been the meeting place for many cultures and races from across the world.

Manja celebrates these influences by taking our guests on a journey of nostalgic flavours. Every dish is lovingly created with layers of flavour from Malaysian culinary history, showcasing local produce.

Sila Nikmati.

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
STOCKS AND BROTHS ARE MADE FROM SCRATCH
NO MSG

STARTERS

Food is cooked to order. The food will take 15-20 minutes.

Fish Cake with Tawau Prawn 42.00

A server accidentally dropped a prawn terrine on the fish cake. Luckily for him, the chef loved the combination of flavours and a new dish was born.

Paneer & Mango 36.00

We make the paneer in this dish from organic Jersey milk from Kuala Selangor. Our friends, Bala and Viji, put a lot of love into ensuring that their cows are happy.

Salmon & Nangka Madu 58.00

Passion speaks to passion. Johan gave up his corporate job to smoke his own salmon. He does one product and he has become the master of his craft. But don't take our word for it, try it yourselves! Visit www.thefoodcompany.my to take some home for yourself.

Starfruit & Jambu Air 38.00

We have taken belimbing and jambu air, the much beloved staples of the fruit rojak and given it out own special twist.

Borneo Coconut Tuna 36.00

This is a must-try signature dish that has graced our menu since the very beginning. Featuring line-caught tuna from Borneo, this dish is a beautiful cross of ceviche and a tartar.

Truffle Angus Slider 42.00

The rockstar of our menu with a loyal fan following. Use your hands - please don't ask us to cut them in half, the chefs will actually cry!

Malaysian River Prawn Slider 46.00

Two preparations of the Blue Claw River Lobster in one! Blue Claw river lobster in two preparations, dices in a spicy mayo and braised in browned lobster butter. One bite will not be enough.

Bayam Escargot on Truffle Toast 34.00

Our manager Max loves this dish so much, he fought for it to be put back on the menu to give you the chance to fall in love with it too.

Vegan Vegetarian Gluten-Free *GF = Gluten-Free

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

INDIVIDUAL MAINS

Our dishes are prepared a la minute. The food will take 25-30 minutes.

Kampung Chicken & Egg 62.00

Think chicken is boring? Almost a year's worth of R&D went into changing that. Let us know how well you think we managed.

Bumba Cauliflower Steak 56.00

This dish is a tribute to vegetarians but was created to tempt the meat lovers. We think we've done a pretty good job.

King Prawn with Smoked Tamarind 92.00

The secret to this dish is the wild prawns from the Sabah coast and the charred coconut husk we grill on.

Sarawak Black Pepper Ribeye 126.00

The secret of this dish? Our house-made dry spice blend and our grass-fed, antibiotic-free Angus from our very own deli, The Food Company (www.thefoodcompany.my).

Curry Leaf Burnt Butter Fish 88.00

The combination of fish and eggplant is uniquely Asian, and we up the ante with three preparations of eggplant and pairing it with the melt in your mouth halibut.

Lemon Butter Scallop & Saffron Snapper Ravioli 88.00

A long-standing favourite, the secret to this dish is the freshness of the scallops and the balance of the organic saffron infusion.

Wagyu Gula Melaka (Market Price)

If you're in a generous sort of mood, give yourself a treat with this Wagyu dish. Please ask your server for today's price.

Awarded to our Lemon Butter Scallop & Saffron Snapper Ravioli, by the Association of Anti-Additives, in recognition of our 100% additive-free cooking.

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SHARING PLATTERS

Sit back and enjoy the company you're with, while we prepare your sharing dishes. The food will take 30-40 minutes.

Lamb Done Two Ways 192.00

This dish is all about the lamb. We leave the fat for some added lamb goodness. Try the different preparations with the respective sides and let us know what you think.

Taiping Duck & Mango Salsa 116.00

It takes the entire kitchen to bring out the many tastes and textures of our organic free range duck, from brining, roasting, and cooking sous vide. Enjoy!

Kopi Spiced Beef 228.00

Simply put, it's the Malaysian steak and potatoes, but done the Manja way. Braised for hours in a local coffee reduction, the Angus beef ribs are tender enough to eat with a fork.

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DESSERTS

Desserts will take 15-20 minutes.

Kaya Cheese with Star Fruit Puree 36.00

We decided to try something new and added a generous helping of our own Nyonya style kaya and local sweet treats.

Malaysian Cocoa Truffle 36.00

In our quest to use local products, we sourced beautiful single source local chocolate and added our own infusions. Can you guess what they are?

Old Malaya Teatime 36.00

We decided to glam up this humble teatime banana fritters. A favourite that is popular across Malaysia.

Jaggery Rice Fritters with Kopi Peng 36.00

Jaggery churros is a food tradition that is shared by both the Indian and the Malay communities. We added a local coffee gelato typical of the Chinese kopitiam, making this a truly Malaysian dish.

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IN COLLABORATION WITH
The Usuk Initiative

At Manja we believe in making a change when and where it counts. We believe in the land and respect the oceans that gives us our finest ingredients. With the aim of protecting our earth, we have teamed up with Usuk Initiative, a home-based bamboo drinking straws producer based in Tenom, Sabah, Malaysia - Borneo.

DID YOU KNOW that most single use plastic straws contain BPA and they never get recycled due to their small size and always end up polluting our oceans? Our oceans don't need to be polluted more than they already are.

YOU CAN GET YOUR OWN BAMBOO STRAWS HERE.

This product is 100% Natural

(BPA-Free, Vegan and Cruelty Free)

THANK YOU FOR HELPING US MAKE A CHANGE!

www.theusukinitiative.org

MANJA

KUALA LUMPUR

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