

## BIJAN ALA-CARTE MENU SEPTEMBER 2016

### A P P E T I S E R S

#### Popiah Goreng 10

Crispy deep-fried vegetable spring rolls, served with Bijan chili sauce

#### Pegedil 12

Fried potato patties filled with minced chicken, served with Bijan chili sauce

#### Cucur Udang 14

Golden fritters of deep-fried prawns & vegetable strips, served with Bijan chili sauce

#### Cucur Bijan 12

Crisp-fried vegetable fritters of tofu, sweet potato & tempeh matchsticks with bean sprouts & spring onions. Served with Bijan's homemade peanut & chili sauce

#### Daging Bungkus Kukus 13

Delicate parcels of steamed minced meat, herbs & coconut gravy wrapped within a layer of thin pancake

#### Otak-Otak 13

Steamed seafood mousse in kaduk leaf served with toasted Hailam bread

#### Satay 21

Half dozen skewered chicken & beef fillets, marinated in spiced honey & grilled over charcoal fire

#### Aneka Pembuka Selera 36

A selection of Bijan's starters; cucur udang, popiah goreng, daging bungkus kukus & pegedil

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### M E A T

#### Rendang Tok 40

Traditional slow-cooked caramelised beef in aromatic spices & coconut milk

#### Daging Panggang 50

Slices of chargrilled marinated Australian sirloin served with a spicy tamarind dip & sambal belacan

#### Gulai Lemak Daging Salai dengan Jantung Pisang 55

Banana flower simmered in thick turmeric gravy topped with chargrilled marinated Australian sirloin slices

#### Rusuk Panggang 75

Sticky, chargrilled marinated Australian short ribs, served with pegedil, sweet soy sauce & sambal belacan

#### Opor Rusuk 75

Australian beef ribs slow-cooked in a thick gravy of aromatic spices, toasted coconut, palm sugar & coconut milk

#### Gulai Daging dengan Batang Keladi 45

Australian sirloin braised with yam stems in spiced aromatic curry

#### Kambing Berempah Sambal Dendeng 58

Baked Australian lamb loin marinated in turmeric, lemongrass, ginger & spices

## BIJAN ALA-CARTE MENU SEPTEMBER 2016

### P O U L T R Y

#### Ayam Masak Kuzi 30

Tender chicken pieces, fresh tomatoes, almond & raisins simmered in spiced coconut milk gravy

#### Ayam Masak Merah 30

Fried chicken pieces simmered in a sweet & spicy sauce of chilies, tomatoes & spices

#### Ayam Ketumbar Sambal Tomato 30

Crisp-fried chicken pieces served with a spicy tomato sambal

#### Ayam Kampung Limau Purut 40

Free-range village chicken simmered in a spicy gravy of chilies, turmeric, kaffir lime & coconut milk

#### Rendang Itik Bijan 60

Juicy & tender deep-fried marinated duck breast & leg topped with our aromatic rendang sauce

## BIJAN ALA-CARTE MENU SEPTEMBER 2016

### SEAFOOD

Sotong Hitam Manis 35

Squid cooked with chili paste, lemongrass & squid ink

Sotong Sambal Hijau 33

Marinated squid cooked with spicy green chili sambal

Gulai Lemak Ikan Siakap 45

Seabass fillets simmered in a thick turmeric curry with fresh tomatoes & sour carambola\*

\*young mango is used as seasonal replacement

Ikan Siakap Sos Asam 75

Deep-fried seabass served with a tangy blend of peanut & tamarind sauce, slices of raw four angled bean, red onions & red chilies

Masak Lemak Ikan Kurau dengan Pisang Kapas 48

Threadfin fillets cooked in lightly spiced coconut milk with young banana

Masak Lemak Udang dengan Nenas 50

Prawns & pineapple chunks cooked in lightly spiced turmeric & coconut curry

Masak Lemak Udang Tempoyak 50

Prawns sautéed in a creamy fermented durian sauce with kaffir lime leaf & onions

Rendang Udang Nogori 55

Prawns cooked in an aromatic infusion of spices, herbs & spicy bird's eye chilies with coconut milk

Kari Udang Galah (seasonal price)

King prawns cooked in a rich curry of spices with coconut milk

Udang Galah Panggang (seasonal price)

Chargrilled marinated king prawns. Served with spicy tamarind dip & sambal belacan

## BIJAN ALA-CARTE MENU SEPTEMBER 2016

### VEGETABLE

Terong Goreng Bercili 12

Fried eggplant sautéed with spicy chili paste & shallots

Kerabu Mangga 15

Spicy & sour young mango salad tossed in lime & chili dressing with torch ginger flower, ginger & roasted peanuts

Kacang Buncis Goreng dengan Udang 20

Crisp baby french beans stir-fried with prawns & garlic

Asparagus Goreng Belacan 20

Asparagus stir-fried with spicy prawn paste

Pucuk Paku Goreng Tahi Minyak 23

Wild fern stir-fried with chili, caramelised coconut & shrimp

Kerabu Nangka 18

Roasted young jackfruit & herb salad tossed in a spicy & tangy coconut milk dressing

Kerabu Pucuk Paku Daging Salai 26

Wild fern salad with chargrilled beef slices tossed in a lime, torch ginger & shallot dressing

Masak Lemak Pucuk Paku dengan Cendawan Sisir 23

Wild fern, prawns & wild mushroom cooked in spicy turmeric & coconut curry

Masak Lemak Cendawan Tiram dengan Udang 20

Oyster mushroom & prawns cooked in a rich & spicy curry of turmeric & coconut milk

## BIJAN ALA-CARTE MENU SEPTEMBER 2016

### R I C E

Nasi Putih 4

Steamed white rice

Nasi Lemak 8

Rice cooked in coconut milk & served with deep fried anchovies, peanut & sambal

Nasi Minyak 8

Spiced fragrant rice served with acar & fruit relish

Nasi Goreng Kunyit 25

Fried rice with prawns, sambal tumis & turmeric leaves, served with chicken satay & fish crackers

## BIJAN ALA-CARTE MENU SEPTEMBER 2016

### D E S S E R T

#### Homemade Ice Cream 7

Bijan's homemade ice cream; durian, pandan, coconut, bandung & spiced teh tarik

#### Pandan Cendol Ice Cream 9

Pandan ice cream topped with cendol pieces & palm sugar syrup

#### Pandan Pudding 10

Cream pudding infused with fragrant pandan leaves & palm sugar syrup

#### Sago Gula Melaka 10

A true Malaysian classic! Chilled sago served with coconut milk & palm sugar syrup

#### Corn Creme Brûlée 12

The classic French dessert infused with the much-loved local flavour of sweet corn

#### Coconut Creme Caramel 12

Cream pudding of coconut milk with caramel syrup

#### Banana Fritters with Coconut Ice Cream 15

Banana fritters laced with palm sugar syrup, sesame seeds & served with a scoop of coconut ice cream

#### Gula Melaka Cake 15

Steamed palm sugar sponge cake served warm with a shot of caramelised palm sugar sauce & coconut ice cream

#### Chocolate Durian Cake 18

Creamy durian sandwiched between moist chocolate cake & coated in chocolate ganache

#### Durian Cheesecake 18

A rich cheesecake of mascarpone, cream cheese & generous portions of creamy durian on a chocolate biscuit base

#### Mango Cheesecake 15

A rich cheesecake of cream cheese & mangoes on a cream cracker base