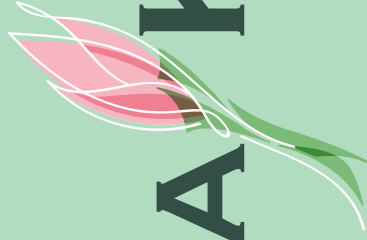


BUNGA KANTAN



by little penang kafé.



A7



A4

A1 Crispy Crackers with Prawn & Chicken Dip

RM20.00

A unique chunky and lemak house-made dip consisting of minced prawns and chicken, paired with crispy fried rice crackers. A flavourful start to your meal or as a snack.

A2 Prawn & Chicken Toast

RM18.00

Crisp, golden squares of bread layered with juicy minced prawns and chicken, lightly seasoned and fried to perfection. Served with a sweet-chili dipping sauce for a satisfying crunch in every bite.

A3 Sambal Hae Bee Pulut

RM15.00

A traditional dry spiced sambal with dried shrimps on bunga telang infused steamed pulut.

A4 Lorbak

RM18.50

Tender chicken strips marinated in 5 spice seasoning, rolled in beancurd skin and deep fried to perfection.

A5 Pai Tee

RM26.00

Nyonya top hats. Handmade crispy pastry cups topped with sliced vegetables, minced prawn filling and garnished with crabmeat and fish roe.

A6 Otak-Otak

RM36.00

Steamed fish custard infused with aromatic herbs and coconut milk.

A7 Bunga Kantan's Platter

RM38.00

A medley featuring some of our house favourites — from savoury bites to crisp specialties, perfect for tasting and togetherness.

Pictures are for illustration purposes only.
Prices are subject to 10% service charge
and prevailing government taxes.

appetizers & sides



A1



A3



A5



A6



A2

- B1 Nyonya Acar Fish** RM40.00
Crispy fried fish steeped in a pickle sauce of turmeric, chillies, garlic and garnished with fried ginger. A perfect harmony of sweet and sour notes.
- B2 Ikan Goreng Sambal Sumbat** RM60.00
A cherished recipe from the old Nyonya kitchen - whole fish marinated and fried till golden and garing on the outside, yet tender inside. The fish is sumbat with fragrant sambal made from herbs, spices, chilli, belacan and a touch of assam.
- B3 Assam Prawns with Son-in-Law Eggs** RM65.00
Crispy caramelised prawns drenched in tangy tamarind sauce. Served with son-in-law eggs, inspired by Penang's northern neighbour.
- B4 Petai Prawns** RM52.00
Stir-fried prawns with petai and tangy chilli tamarind sauce. Prawns are wok-fried with vibrant petai beans in a fragrant sambal of red chillies, serai and shallots. The result is bold yet refined - spicy, aromatic, and just a little pedas.
- B5 Gulai Tumis Ikan** RM68.00
A popular Nyonya fish curry that is spicy, sour, with rich, fresh aromatic herbs that will tantalize your taste buds.
- B6 Nyonya Masak Lemak Nenas** (Ikan) RM75.00
(Udang) RM65.00
An old family favourite recipe. A light curry with coconut milk and the sweetness of pineapples.



B3

seafood



B6



B5

B2

B4

B1



C1

- C1 Duck Rempah Chin** RM48.00
Braised duck in aromatic spices. This is the Nyonya's version of korma that fuses Indian, Malay and Middle Eastern culinary traditions. A nostalgic dish normally served at the 'tok panjang' (long table) during wedding eve feasts.



C5

- C2 Vindaloo Chicken** RM38.00
A fiery classic — tender chicken simmered in a robust curry of vinegar, chili and warm spices. Bold, tangy, and unapologetically flavourful.

- C3 Gulai Ayam** RM38.00
Malay inspired chicken curry popular with the Nyonyas in Penang. This delectable dish is traditionally served to celebrate a newborn baby's full moon.

- C4 Kari Kapitan** RM38.00
A Nyonya favourite. A richer and thicker version of the chicken curry. Cooked in aromatic spices with a dash of lime juice. Based on our own cherished passed-down family recipe.

- C5 Mum's Homemade Chicken Meatballs** RM30.00
Juicy, hand-rolled meatballs simmered in broth and served with onion sauce — a hearty classic that tastes just like home.





D1

D1 Debal Curry RM45.00

A bewitching Penang-style beef curry - an intense, spicy blend of herbs and chillies that haunts your taste buds in the best way possible. Deeply layered, bold, and unforgettable.

D2 Nyonya Scotch Eggs RM36.00

Golden crisp on the outside and soft at heart. Rich salted egg yolk centre wrapped in fragrant minced chicken meat infused with spices and herbs- aromatic and full of heritage flavour.

D3 Crab Omelette RM48.00

Fluffy egg omelette mixed with sweet, delicate crab meat. Lightly seasoned and wok-fried for a golden finish that compliments any dish.

D4 Tofu Omelette RM30.00

Fluffy egg omelette mixed with tofu. Wok-fried and full of homestyle flavour.



D2

beef & egg

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E1



E5



E4



E3

E1 Okra with Sambal Belacan RM28.00

A hugely favourite vegetable dish in Nyonya kitchens. Okra topped with fragrant fried sambal and dried prawns.

E2 Eggplant with Sambal Belacan RM28.00

A sister-favourite to the okra with sambal belacan.

E3 Ju Hu Char RM28.00

Sliced bangkuang fried with slivered cuttlefish, mushroom, prawns and served with lettuce and sambal belacan.

E4 Kerabu Pucuk Paku RM28.00

A refreshing fern shoot salad tossed with lime juice, chili, torch ginger, toasted coconut and topped with prawns. Vibrant, tangy and delightful.

E5 Nyonya Chap Chye RM28.00

Braised mixed vegetables with other flavourful ingredients like mushrooms, black fungus, dried beancurd sheets and glass noodles.

E6 Blue Flower Rice (Per Bowl) RM4.00

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penang
street
favourites

must have char kuey teow

Spice Level: No Chilli (NC), Less Chilli (LC), Normal Chilli (C), More Chilli (MC)

- F1

Signature Char Koay Teow

Stir-fried flat rice noodles with prawns, halal Chinese sausage, egg, crab meat, chives, taueh and chilli. An iconic Penang Street classic bursting with 'wok hei' aroma.

RM19.80
- F2

Duck Egg Char Koay Teow

Stir-fried flat rice noodles with prawns, halal Chinese sausage, duck egg, crab meat, chives, taueh and chilli.

RM21.80
- F3

Seafood Special Char Koay Teow

Stir-fried flat rice noodles with squid, halal Chinese sausage, egg, crab meat, chives, taueh, chilli and extra prawns.

RM29.80
- F4

Cockles Char Koay Teow (8 pcs)

Stir-fried flat rice noodles with cockles, prawns, halal Chinese sausage, egg, crab meat, chives, taueh and chilli.

RM25.00
- F5

Crab Meat Char Koay Teow

Stir-fried flat rice noodles with prawns, halal Chinese sausage, egg, taueh, chilli and extra crab meat.

RM29.80
- F6

Vegetarian Char Koay Teow

Stir-fried flat rice noodles with tofu, egg, chives, taueh and chilli.

RM19.80

Upgrades

Cockles	RM6.00	Crab Meat	RM10.00	Change to Duck Egg	RM2.00
Halal Chinese Sausage	RM6.00	Extra Prawns	RM10.00	Extra Egg	RM2.00
				Extra Duck Egg	RM4.00





F9



F10



F8

- | | | |
|-----|--|---------|
| F7 | Penang Curry Mee
A most sought after hawker dish in Penang. Mee and beehoon in coconut based gravy; combined with fragrant and fiery chilli paste. Garnished with cuttlefish, prawns, fish ball and cockles. | RM19.80 |
| F8 | Penang Hokkien Prawn Mee
A Northern favourite. Delicious mee and beehoon in spicy prawn and chicken stock. Topped with prawns, tender chicken strips and fried onions. | RM19.80 |
| F9 | Assam Laksa
A mouthwatering rice noodle dish which you'll keep asking for more! With authentic, spicy fish gravy, mint and fresh vegetable garnishing. | RM19.80 |
| F10 | Siamese Lemak Laksa
Truly unforgattable rice noodles with rich santan gravy concocted from an exotic blend of fresh spices. | RM21.00 |
| F11 | Home-Style Lam Mee
A traditional "birthday" dish that's favoured by both young and old. Delicious noodles in a flavourful stock of chicken and crab meat. Garnished with chicken strips, prawns and egg. | RM19.80 |
| F12 | Fishball Noodles
Fish ball and noodle in clear soup. Topped with fucuk and freshly shredded lettuce. Choice of mee, beehoon, or kuey teow. | RM19.80 |
| F13 | Penang Jawa Mee
A nyonya style 'mee rebus'. Yellow noodles drenched in piquant tomato flavoured gravy. Garnished with potatoes, bean curd, peanuts and spicy sambal sotong. | RM19.80 |
| F14 | Nasi Lemak Ayam Berempah | RM22.00 |



F11



F7



F13

penang street food

- G1

Cendol

Smooth, slurpy Cendol "noodles" in thick santan and gula melaka syrup.

RM11.00
- G2

Cendol Ice Cream

RM15.00
- G3

Cendol Durian

RM15.00
- G4

Red Ruby

Crispy water chestnut bathed in delicious santan gravy and topped with juicy slices of nangka.

RM12.00
- G5

Sago Gula Melaka

A classic Malaysian dessert featuring chilled pearl sago served with rich fragrant gula melaka and a drizzle of creamy coconut milk

RM11.00
- G6

Sago Gula Melaka Ice Cream

RM15.00
- G7

Pulut Hitam

A warm, comforting dessert made from slow-cooked black glutinous rice and longans. Topped with creamy coconut milk.

RM10.00
- G8

Kuih Lopes

Traditional pandan glutinous rice rolls, generously coated in grated fresh coconut and paired with aromatic gula melaka sauce.

RM14.00
- G9

Mango Shake

RM14.00
- G10

Coconut Shake

RM15.00



dessert



drinks

		cold	hot
H1	Mineral Water	RM4.00	
H2	Fresh Coconut	RM12.00	
H3	Fruit Juices	RM12.00	
	Apple, Orange, Carrot +RM2 for less ice or no ice. RM1 for added evaporated milk.		
H4	Drinks	RM6.00	
	Coke, Sprite, 100+, Coke Zero.		
H5	Soya Bean	RM6.00	
H6	Soya Cincau	RM7.50	
H7	Soya Red Bean	RM7.50	
H8	Soya Gula Melaka	RM7.00	
H9	Cincau	RM6.00	RM6.00
H10	Pat Poh	RM6.00	RM6.00
H11	Honey Lemon	RM8.00	RM8.00
H12	Iced Lemon Tea	RM8.00	RM8.00
H13	Lime Juice Sour Plum	RM8.50	RM8.50
H14	Nutmeg Sour Plum	RM7.00	RM7.00
J1	Penang Local Coffee O	RM6.50	RM5.50
J2	Penang Local Coffee	RM7.00	RM6.00
J3	Teh O	RM6.00	RM5.00
J4	Teh Tarik	RM7.00	RM6.00
J5	Teh O Limau	RM7.00	RM6.00
J6	Penang Masala Tea		RM8.00
J7	3 Layer Tea	RM8.50	
J8	3 Layer Coffee	RM8.50	
J9	Penang Kopi+ Cincau	RM8.50	
J10	Penang Teh+ Cincau	RM8.50	
J11	Green Tea	RM5.00	RM5.00
J12	Jasmine Tea	RM4.00	RM4.00
J13	Water	RM1.50	RM1.50

rumah mocktails

- signature bunga kantan mocktail

K1

Crafted with our homemade bunga kantan infused syrup, topped with freshly squeezed lemon juice and soda.

RM13.00
- lychee cooler

K2

Lime juice with lychees and soda

RM13.00
- tanjung calamansi cooler

K3

Made with calamansi juice, pea flower, assam boi and soda.

RM13.00
- pandan cooler

K4

Homemade pandan infused syrup mixed with soda.

RM11.00

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BANGSAR VILLAGE II
Lot 1F-28



bungakantanmy



bungakantanmy



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littlepenangkafē.

小檳城美食館

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IOI MALL DAMANSARA
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ATRIA SHOPPING GALLERY
C29-30, Concourse Floor, Damansara Jaya.



Little Penang Kafe



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