

**suka
sucré**

BY FAZLEY YAAKOB

From Rembau To Paris

Nasi Terduduk 24.90

Sauteed Pandan Rice, Spiced Fried Chicken with Kremes (Batter Flakes), Ulam with Sambal Terduduk, Sambal Hijau & Sambal Kicap



Signature Lemak Cili Api

Daging Salai 14.90
Smoked Beef Lemak Cili Api Gravy

Ayam Salai / Cendawan Kukur 12.90
Smoked Chicken or Splitgill Mushrooms in Lemak Cili Api Gravy



Lemak Cili Api is a spicy Turmeric, Bird's Eye Chili Coconut Cream Stew served with protein of choice.

Lemak Cili Api Set Meal

Daging Salai ★ 21.90
Smoked Beef Lemak Cili Api Gravy

Ayam Salai / Cendawan Kukur 19.90
Smoked Chicken Lemak Cili Api Gravy
Splitgill Mushrooms Lemak Cili Api Gravy

All Lemak Cili Api Set Meals come with Pandan Rice & Rose Calamansi Drink

Signature Pasta

Linguine Lemak Cili Api ★ 24.90
Served with Cendawan Kukur (Splitgill Mushrooms), Poached Cherry Tomatoes, Ulam (Local Herbs) - With choice of protein: Beef, Chicken, Cendawan Kukur (Splitgill Mushrooms)

🌿 **Smashed NoMeatballs** 29.90
Lemak Cili Api Linguine with Plant-based Meatballs, Poached Cherry Tomatoes & Ulam (Local Herbs)



Aglio Olio Sambal Hijau 24.90
Served with Ikan Bilis Garing (Crispy Fried Anchovies) & Poached Cherry Tomatoes

Sambal Minang Fusili 24.90
Served with a Dash of Cream, Poached Egg, Turmeric Deep Fried Prawn, Fried Garlic & Ulam (Local Herbs)



DISTINGUISHED ALUMNI
OF LE CORDON BLEU
PARIS & MALAYSIA



MULTIPLE AWARD WINNER OF
MALAYSIA INTERNATIONAL
GASTRONOMY FESTIVAL

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Appetizers

Beurre Noisette Mixed Satay 19.90

Browned Butter Grilled Mixed Chicken & Beef Skewers (6pc)

Ayam Goreng Kremes 14.90

Spiced Fried Chicken with Batter Flakes

Balado Wings 19.90

Sweet-Spicy Chicken Drummets/Wings



Tauhu Terbalik 12.90

Fried Tofu Pockets with Minced Chicken

with NoMince (Plant-based) 17.90

Trois Frites 14.90

Triple-fried fries with Lemak Cili Api Mayonnaise

Add-on/Sides

Nasi Pandan Tumis 4

Sauteed Pandan Rice

Sambal 4

Choice of:

Sambal Terduduk / Sambal Hijau

Sambal Minang / Sambal Kicap



Plant-based options powered by
The Vegetarian Butcher

Signature Plated Desserts

Pisang Brûlée Mandi ★ 24.90

Caramelised Bananas, Crème Brûlée Cubes, White Choc Mousse, Brown Butter Crumble, Caramel Shards, Strawberry Purée & Salted Gula Enau Pengat Sauce



Parisian Crème Brûlée ★ 14.90
with Mini Cekodok Pisang

French-style Vanilla Custard Crème Brûlée with Mini Cekodok Pisang (Mashed Banana Fritters), Strawberry Slices & White Chocolate Smudge

Permaisuri Mandi ★ 14.90

"Queen's Bath" - Chef Fazley's twist on "Puteri Mandi" - a Traditional Malaysian Colourful Glutinous Rice Balls in Sweet Salted Gula Melaka Coconut Cream Sauce

Caramelised Bananas 15.90
with Ice Cream Potong

Caramelised Sliced Bananas, Golden Brown Butter Crumble, Gula Enau Butterscotch, Orange Purée on Brown Butter Soil with "Potong" Ice Cream

Beverages

Teh Tarik Jagung Bakar 10

Rose Calamansi 8

Traffic Light Soda 9

Rembau Latte 12

Mineral Water 4