

Kampung Boy 2.0' Ramadhan Take Away Menu

Set Menu 1 (Food Price-RM 58 Nett per person)

'SANTAPAN LAKSAMANA'

Starter

Kerabu mangga dengan ikan bilis (*Spicy mango salad with fried anchovies*)

Bubur lambuk ayam pedas (*Rice porridge of spiced chicken, mixed vegetables and coconut milk*)

Buah kurma (*Dates*)

Main Course

Gulai darat ayam daun limau (*Home town braised chicken kaffir leaves*)

Sotong kari hijau telur masin (*Squid braised in green curry gravy and salted egg*)

Asam pedas daging tetel (*Braised beef in hot and sour tamarind gravy*)

Gulai jantung pisang (*Braised banana heart in chili coconut gravy*)

Nasi minyak bunga telang (*Aromatic ghee rice with butterfly pea flower*)

Keropok ikan (*Fish crackers*)

Dessert

Bubur kacang hijau (*Stewed green beans in palm sugar & coconut milk*)

Fruit cake, 2 types of local kuih

Set Menu 2 (Food Price-RM 58 Nett per person)

'CITARASA HANG LI-PO'

Starter

Bergedil tahu dan ayam (*Spiced fried bean curd and chicken dumpling*)

Bubur lambuk daging rempah (*Rice porridge of spiced meat, mixed vegetables and coconut milk*)

Buah kurma (*Dates*)

Main Course

Burung puyuh goreng berempah (*Deep fried spiced quail*)

Mongolian fish in ginger, garlic and dried chili thick broth

Stir fried black pepper beef and spring onion

Sautéed Kailan with salted fish and garlic

Steamed fragrant chicken-ginger rice

Keropok udang (*Prawn crackers*)

Dessert

Bubur pulut hitam (*Stewed black glutinous rice in palm sugar & coconut milk*)

Chocolate mud cake, 2 types of local kuih

Set Menu 3 (Food Price-RM 58 Nett per person)

'REMPAH RATUS TUN TEJA'

Starter

Kerabu daging bakar (*Roasted beef salad*)

Bubur lambuk daging rempah (*Rice porridge of spiced meat, mixed vegetables and coconut milk*)

Buah kurma (*Dates*)

Main Course

Sambal tumis udang petai (*Spicy prawn sambal with stinky bean*)

Ayam masak kicap madu (*Braised honey glazed chicken with dark soy sauce*)

Ikan talapia goreng berchili bawang (*Fried Tilapia fish with sautéed onion & chili*)

Gulai nangka muda (*Braised young jack fruit in chili coconut sauce*)

Nasi kebuli (*Steamed spiced basmati rice with ghee and milk*)

Keropok udang (*Prawn crackers*)

Dessert

Pengat pisang dan sagu (*Stewed banana and sago in palm sugar & coconut milk*)

Marble cheese cake, 2 types of local kuih

Set Menu 4 (Food Price-RM 58 Nett per person)

'TRADISI KUALI PARAMESWARA '

Starter

Tauhu sumbat isi udang dan sayuran (*Stuffed bean curd with prawns meat and vegetable*)

Bubur lambuk ayam pedas (*Rice porridge of spiced chicken, mixed vegetables and coconut milk*)

Buah kurma (*Dates*)

Main Course

Daging dendeng Minang (*Fried beef with dried chili and spices*)

Siput sedut masak lemak cili padi (*Snails stewed in bird's eye chili-turmeric coconut broth*)

Asam pedas ikan siakap terung pipit (*Seabass in hot and sour tamarind gravy, baby eggplant*)

Pajeri kedondong (*Local plum braised in spiced coconut paste*)

Nasi kukus gajus dan kismis (*Steamed fragrant rice, cashew nuts and raisin*)

Papadom (*Papadom crackers*)

Dessert

Bubur cha-cha (*Stewed coloured rice and yam in palm sugar & coconut milk*)

Banana cake, 2 types of local kuih

Special Add on Rotisserie with Additional Charges

(2.5 – 3kg) Roasted leg of lamb with 'Rendang' sauce – **RM 160 Nett**

Whole Ayam golek with 'Percik' sauce – **RM 45 Nett**

Portuguese baked whole seabass with tamarind sauce and spicy chili dip – **RM 65 Nett**