



# SAN LAKSA ASIAN VILLAGE

## A JOURNEY THROUGH ASIA





# A CULINARY JOURNEY THROUGH ASIA

## A CULINARY JOURNEY THROUGH ASIA: A FEAST OF FLAVORS AND DIVERSITY



Asia is a rich treasure trove of culinary delights, which reflects centuries of stories and cultural trade. From the spicy street food of Southeast Asia to the delicate flavors of East Asian cuisine, the variety of Asian food is a testament to the region's culinary prowess.

### East Asian Cuisine: Japan, Korea and more

- **Japanese Cuisine:** Characterized by precision and artistry, Japanese cuisine emphasizes fresh, seasonal ingredients. Sushi, sashimi, and tempura showcase the culinary mastery and aesthetic appeal of Japanese cooking.
- **Korean Cuisine:** Known for its bold flavors and unique side dishes (banchan), Korean cuisine features grilled meats, spicy stews (kimchi jjigae), and iconic dishes like bibimbap. The use of fermented ingredients adds depth to the flavors.

### Southeast Asian Delights: Vietnam, Malaysia, Indonesia, Singapore and more

- **Singaporean Cuisine:** A signature fusion of multicultures and tastes, Singaporean dishes are widely celebrated as a symbol of Singapore's acceptance and respect to different colors and races.
- **Vietnamese Cuisine:** Fresh herbs, rice noodles, and a harmonious balance of flavors define Vietnamese cuisine. Banh Mi, Vietnamese Crepe, and fresh spring rolls showcase the country's culinary finesse.
- **Malaysian Cuisine:** Reflecting the multicultural society, Malaysian food is a fusion of Malay, Chinese, Indian, and indigenous flavors. Nasi lemak, Laksa, and Rendang are Malaysian classics.

### South Asian Spice: India, Pakistan, Bangladesh, Sri Lanka

- A kaleidoscope of spices and flavors, South Asian cuisine varies regionally. From the fiery curries of the southern region of India and Sri Lanka to the aromatic biryanis of northern India, Pakistan, and Bangladesh, the culinary diversity remains large but colorful.

### Arabic Wonders: Lebanon, Jordan, Egypt and more

- **Shawarma and Kebabs:** Grilled to perfection, shawarma and various kebabs are iconic street foods. Whether it's chicken shawarma, beef kebabs, or kofta, the Levant excels in the art of marination and grilling.



## LOCAL DELIGHTS

- |    |  |                            |
|----|--|----------------------------|
| L1 | <b>Seafood Laksa Bowl</b>  | \$9.90                     |
|    | Hot, rich, famous Seafood Laksa with fried Chicken and Lime Juice  |                            |
| L2 | <b>Chicken Laksa Bowl</b>  | \$9.90                     |
|    | Hot, rich, famous Seafood Laksa with fried Chicken and Lime Juice  |                            |
| L3 | <b>Bee Hoon</b>                               | \$9.90                     |
|    | A local favorite, stir-fried noodles with soft beaten eggs and garnish and fried egg coupled with Iced Lime or Plum Lime Juice |                            |
| L4 | <b>Chow Mein</b>   | \$9.90                     |
|    | Traditional Chinese Stirry-fry Egg noodles with Veggies  |                            |
| L5 | <b>Mee Goreng</b>                           | \$9.90                     |
|    | A local favorite, stir-fried noodles with soft beaten eggs and garnish   |                            |
| L5 | <b>Honey Sesame Chicken</b>  | \$10.80                    |
|    | Sweet tender honey glazed chicken pieces, perfect for sharing with 2 people  |                            |
| L6 | <b>Fish Head Laksa Pot</b>                  | \$29.00(S)/<br>\$39.90+(L) |
|    | Claypot slow-cooked Fish Head in our Signature Laksa Broth, a Must Try! Add on bowl of Rice for \$2.00                         |                            |



\*Photos may differ slightly from actual food due to use of natural ingredients, satisfaction still guaranteed!



## SOUTH EAST ASIAN TREATS

- SE1 Nasi Lemak** \$9.90  
Coconut fragrant rice with spicy Sambal, Signature Fried Chicken, Egg, Ikan Bilis
- SE2 Chicken / Beef Rendang** \$11.90 / \$14.90  
The meat of your choice slowly cooked till tender in aromatic coconut milk and rich exotic spices
- SE3 Nasi Goreng Set (Seafood / Chicken)**  \$9.90  
Delicious Indonesian-style Fried Rice, beaten with soft boiled egg,
- SE4 Lemongrass Chicken Rice** \$13.90  
Fresh fragrant rice with a generous amount of sweet spicy chicken
- SE5 Nasi Goreng Kampung** \$14.90  
Authentic village style Nasi Goreng with Fried Egg, Ikan Bilis and Cucumber
- SE6 Chicken Satay (Min 6 pcs)** \$1.50 / pcs  
Skewered and barbequed Marinated Chicken with Peanut Sauce
- SE7 Beef Satay (Min 6 pcs)** \$1.70 / pcs  
Skewered and barbequed Marinated Beef with Peanut Sauce



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## CENTRAL ASIAN CUSINE

**A1 Signature Prata**  **\$4.80**

2 pieces of crispy Prata using Chef's secret recipe, along with uniquely aromatic chicken gravy

**A2 Chicken 65** **\$9.90**

Soft juicy Chicken pieces cut into bite-sized cubes, perfect for family sharing

**A3 Chicken Tikka Masala**  **\$12.90**

Creamy thick chicken gravy with mint and herbs

**A4 Roti Tissue**  **\$5.50**

Paper thin sweet and crispy flatbread

**A5 Roti Boom** **\$5.50**

Springy Prata with sweet fillings

**A6 Murtabak (Chicken)** **\$8.80**

Chicken stuffed Prata

**A6 Fish Head Curry Pot (1 Pax)** **\$15.80**

Indian Style aromatic Curry with Fish-head

**A7 Butter Chicken Gravy** **\$15.80**

Creamy aromatic chicken gravy with spices

**A8 Prawn Curry Rice Set** **\$15.80**

Rice, & Spiced Prawn in curry sauce garnished with herbs, the Chef's specialty, coupled with Iced Lime or Plum Lime Juice





## EAST ASIAN TASTES

### E1 Tempura

\$9.90

Crispy platter of Japanese-style Fried King Prawn, Brocoli and mushroom, the perfect Appetizer or snack to appease your appetite

### E2 Katsu Don Set

\$15.80

Pork Cutlet with Fragrant Rice, coupled with tangy sweet sauce coupled with Iced Lime or Plum Lime juice of your choice

### E3 Yaki Udon Set

\$12.80

Bouncy chewy Udon Noodles with Fried Shrimp, Chicken pieces and Veggies coupled with Iced Lime or Plum Lime juice of your choice

### E4 Katsu Curry Rice Set

\$18.80

Fragrant Rice, Crispy Fried Pork and lots of savory Japanese Curry Sauce coupled with Iced Lime or Plum Lime juice of your choice



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## DESERTS!

D1



### Iced Chendol \$5.90

Rich Coconut milk flavoured Ice shavings with baked beans, Rice flour jelly and Coconut Palm Sugar, a Must try regional favorite

D2



### Ice Kachang \$5.90

Rose syrup flavored Shaved Iced desert, with sweet corn, Coconut Palm Sugar, Baked beans, Jelly and more!

D3



### Mango Pudding \$7.90

Creamy fruity Pudding

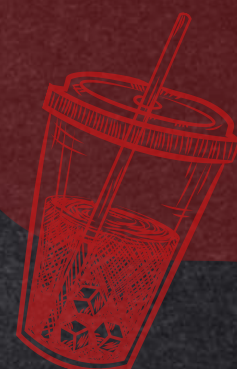






# DRINKS

## Menu



Jasmine Tea (4 cups) .....	\$6.00
Oo Long Tea (4 cups) .....	\$6.00
Chrysanthemum Tea (4 cups) .	\$6.00
GRYPHON Chamomile Tea (4 cups)	\$7.00
Hot Yuzu Per Cup .....	\$4.00
Homemade Lime Juice .....	\$4.00
Homemade Sour Plum .....	\$4.00
Homemade Plum Lime Juice ....	\$4.00
Passion Soda .....	\$5.00
Mango Soda .....	\$5.00
Refreshing Surprise .....	\$4.50
Green Tea Ayataka .....	\$3.00
Ice Lemon Tea Can .....	\$3.00
Coke .....	\$3.00
Coke Light .....	\$3.00
Sprite .....	\$3.00
Soda Water .....	\$3.00
Iced Milo .....	\$5.00
Rose Milk .....	\$4.00
Hot Tea (Cinnaman) .....	\$5.00
Hot Coffee .....	\$5.00

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