

A SOUTHEAST ASIAN
Dining Experience



DINNER MENU





EST. 2016

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DINING EXPERIENCE

MANJA
KUALA LUMPUR

CRAFTED WITH CARE,
FREE FROM MSG AND CHEMICALS

Manja, embodies the essence of pampering. We have a deep conviction that our fusion of diverse culinary traditions will captivate your taste buds. Come on in, take a seat, and allow us to pamper your palate with our delightful fusion of cuisines.

Let us 'Manja' you!





Menu curated by Culinary Innovator, Navin Karu

Welcome to Manja Kuala Lumpur, where history, culture, and culinary excellence converge in a magnificent 100-year-old colonial building lovingly restored to its former glory. Nestled in the heart of Malaysia, a land deeply influenced by myriad cultures as the crossroads of East and West, we draw inspiration from this rich heritage to craft a modern Malaysian experience.

Our journey begins with the colonial charm of this historic building, affectionately known as “Serani Row”, once home to families of the Eastern & Oriental company’s dedicated staff. Today, Manja embodies the essence of Malaysia, just like our Manja lady, showcasing the flavours and products of this vibrant nation while paying homage to the region’s culinary history, shaped by the three main races and their colonial legacy.



At Manja, we take immense pride in crafting every dish from scratch, never compromising on quality. Our small-batch sauces, stocks, and marinades are prepared daily, free from artificial flavours, preservatives, or MSG. The meat we serve are trimmed at our very own butchery, ensuring it’s primarily grass-fed and entirely antibiotic-free. We exclusively source our seafood from the finest wild-caught selections, eschewing farmed varieties.

Allow us the privilege of pampering your palate with top-quality, lovingly prepared food that reflects our commitment to both tradition and innovation. At Manja, each dish tells a tale of Malaysia’s culinary tapestry, and we invite you to savour every bite of this remarkable journey with us. Let us Manja you, as we embark on a culinary adventure steeped in history, culture, and unmatched flavour.



OPEN 7 DAYS A WEEK

Sunday to Thursday

12.00pm - 11.00pm

Friday, Saturday & Eve of Public Holiday

12.00pm - 12.00am



❖ SMALLS ❖

Chilli Mushroom Turmeric Cream with Truffle Toast V, GF* 29

Indulge in our enticing chilli mushroom turmeric cream served with truffle toast, featuring a delicate balance of flavours. Accompanied by garlic dust, local spinach, Sarawak white pepper, and dried chilli, this dish offers just the right kick, embodying the perfect fusion of South East Asian and European influences.

Bayam Escargot with Truffle Toast GF* 32

Enjoy hickory-smoked escargot in garlic chilli brine with fenugreek cream spinach, and local baby spinach in turmeric coconut cream on truffle buttered rosemary focaccia toast. We sauté the escargots with garlic, and our house-made rosemary focaccia toast with truffle butter adds a perfect touch.

Cottage Cheese and Mango V, GF 29

Where local cottage cheese meets marinated mangoes, dressed in a coconut rainforest honey blend. Handcrafted from organic Jersey milk and infused with aromatic spices, our chargrilled paneer is accompanied by baby corn, all elegantly drizzled with a tamarind and honey dressing featuring organic rainforest honey. A harmonious blend of South East Asian and European flavours awaits your palate.

Chilli Lime Fish Cake 28

Enjoy a 100% local Tenggiri mackerel patty, perfectly breaded, and served with a delightful Tibetan Pepper and Garlic Aioli. Our patties are pure meat, without any fillers, reflecting our commitment to quality. This dish brings together local and international flavours in a delightful way.

Borneo Coconut Tuna GF 32

Sashimi-grade cubes of line-caught yellowfin tuna atop a coconut and cashew tartar, accompanied by handcrafted sweet potato chips. This dish invites you to savour the vibrant local flavours of Kaffir lime and crushed cashews. The tuna, freshly caught off the coast of Borneo and expertly flash-frozen onboard, is air-flown to ensure exceptional freshness. Enjoy it with a hands-on approach, spooning a bite onto a sweet potato chip for a delightful one-bite experience.



◊ SMALLS ◊

Negombo Crab with Pai Tee GF* 32

A hands-on experience that invites you to break the paitee shell and savour every bite with Kuala Selangor flower crab. Handpicked for you, this crab is wok-tossed with shallots, lime, and chilli, all accompanied by paitee. Enjoy the unique Negombo-style preparation that sets this dish apart.

Tangy Starfruit and Wasabi Mix Salad V, GF* 24

Indulge in a symphony of flavours with our exquisite Star Fruit and Wasabi Mix Salad, a harmonious blend of sweet and spicy sensations. Complementing this trio of vibrance is our assorted house-made coulis.

Sarawak Alpukat Dip VEGAN, GF* (Creole Sauce) 32

Savour our Sarawak Alpukat Dip, featuring local avocado from Sarawak, combined with paprika-roasted corn, cumin, onions, tomatoes, and a smoky Creole sauce. This flavourful creation is accompanied by mantou, providing a perfect balance of tastes and textures that will delight your palate.

Guacamole and Creole Tawau Prawn GF* (Creole Sauce) 38

Savour our Sea Tiger Prawn, marinated and hot-smoked on the grill, and served alongside creamy avocado mousse with mantou. This dish presents a delightful fusion of flavours and textures.

Prawn and Avocado Bruschetta GF* 28

A fragrant rosemary focaccia bread served with succulent sea white prawns, delicately sautéed and complemented by a rich Tibetan sauce. Topped with creamy fresh avocado, a hint of roasted garlic dust, and vibrant microgreens, this dish marries bold flavours with a touch of elegance.

V - vegetarian GF - gluten-free GF* - can be made gluten-free





❖ INDIVIDUAL MAINS ❖

Kopi Spiced Beef

68

Treat yourself to our Kopi Spiced Beef, featuring Australian Red Gum beef ribs slow-braised in a local charcoal-roasted coffee reduction until fork-tender. It's served alongside our delectable Manja bergedil, a local potato cake infused with cumin-spiced baked mash. Our secret lies in using local charcoal-roasted coffee beans to create a rich reduction.

Sarawak Black Pepper Ribeye GF*

125

Our grass-fed Angus ribeye grilled and marinated with an authentic Sarawak black pepper dry rub, lending a spicy and tangy note. It's elegantly basted with paprika herb butter and served with a side of crispy duck fat potatoes, smoked garlic purée, and tomatoes. The steak is complemented by curry leaf-spiced duck fat potatoes. We take pride in sourcing our chilled Angus beef from our very own butchery, The Food Company, ensuring the highest quality and flavour in every bite.

Curry Leaf Burnt Grouper Fish GF*

68

Indulge in our Crispy Skin Dragon Tiger Grouper, served with eggplant prepared three ways: paprika-spiced, caramelised, and sesame-roasted, all enhanced by a flavourful kurma pesto.

For a silky and aromatic delight, savour this dish with burnt butter sauce infused with crushed curry leaves. It's accompanied by eggplant prepared three ways: traditional hot pickling with tamarind, roasted and pureed eggplant and chargrilled.

GF* - can be made gluten-free



All prices are subject to 10% service charge and 6% prevailing government tax.

❖ INDIVIDUAL MAINS ❖

Tamarind Chilli Barramundi GF* 59

Experience our memorable Asian fusion delight with Manja's Tamarind Chilli Barramundi. This dish beautifully combines five essential tastes: Sweet Coconut Cream, tangy Smoked Tamarind, Spicy Chilli, Bitter Ulam Raja, and salty Garlic Dust.

Bumba Cauliflower Steak V, GF 49

It features a chargrilled cauliflower steak marinated in a secret spice blend, highlighting Sarawak black peppercorn and crushed dried curry leaf. This delightful dish is stuffed with a red bell pepper romesco, a long-time Manja signature, prepared by charring red bell peppers and blending them with a selection of spices. It's served alongside local goat's cheese, an avocado mushroom terrine, and a refreshing nangka salsa.

Kampung Chicken and Egg 48

Featuring boneless village chicken coated in a unique jerk dry rub of cinnamon, cloves, and nutmeg. This flavourful dish is accompanied by grey oyster mushrooms from Melaka and served on a chilli coriander cream sauce, topped with a kampung chicken egg. The exceptional flavour of our boneless chicken comes from their organic yoghurt diet and Mozart serenades.

Wagyu Gula Melaka (210gm)

A5 Rump (RM 248.00)	-	Ribeye M/S 6-7 (RM 195.00)
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Our Wagyu is seasoned with Himalayan pink salt and Sarawak black pepper, then lightly caramelised with gula melaka. It's paired with herbed roasted garlic Japanese rice, marinated mushrooms, sous-vide free-range egg, and a touch of Manja-made chilli infusion for a burst of heat.

Pommery Lamb Striploin and Hummus GF* 110

Indulge in our Pommery Lamb Striploin, marinated in a rich creamy mustard and rosemary blend, offering a tender and flavourful experience. Accompanied by silky black sesame hummus, this dish features a vibrant topping of tomato confit, fresh English parsley, and Fragata black olives. Sweet grapes and crispy duck fat potatoes complete the plate, delivering a harmonious balance of savoury and sweet notes in every bite.

Creole Prawn and Smoke Tamarind

Experience our King Prawn with Tamarind Romesco, a culinary delight featuring wild sea prawns from Tawau. These prawns are marinated in a zesty chilli lime blend and served with a smoky romesco sauce, grilled corn, and tomato confit, all enhanced by a smoked tamarind dressing. 108

Creamy Mustard Herbed Chicken Breast with Romesco GF* 42

Juicy chicken breast marinated in creamy rosemary mustard, grilled to perfection, and placed atop a smoky romesco sauce. Garnished with vibrant homemade chimichurri, crispy fried onions, and a touch of aromatic green oil.

❖ INDIVIDUAL MAINS ❖

Lemon Butter Scallop and Saffron Snapper Ravioli 88

Savour our Lemon Butter Scallop & Saffron Snapper Ravioli—a delicate handmade ravioli filled with local red snapper from Langkawi, bathed in a saffron cream reduction. It's served with lemon butter scallops and a touch of wasabi caviar for a delightful fusion of flavours. The snapper is prepared in a local-style dry fry with curry leaves and local spices, adding a unique twist.

Lobster Butter Linguine with Unagi 58

Experience our Lobster Butter Linguine with Unagi, a delightful fusion inspired by the local tradition of infusing prawn oil into noodles. In our rendition, we infuse the richness of lobster butter into the pasta, creating a decadent base. It's adorned with tender pieces of unagi, river prawns, and Ebiko, offering a harmonious blend of flavours and textures that will tantalise your taste buds.

Beetroot Vegan Steak V, GF 48

Indulge in a gourmet experience with our Vegan Beetroot Steak, a vibrant and succulent creation that's as visually stunning as it is delicious. Served alongside a velvety smooth bed of creamy mashed potatoes, this dish is a harmonious blend of earthy flavours and exquisite textures.

Portobello Mushroom with Herb Butter and Hummus Antipasti V, GF 48

Roasted local portobello, featuring a savoury reduction of laksa leaf and this dish offers an exquisite flavour profile. It's served with a delectable black sesame hummus, goat's cheese, and a side of indulgent duck fat potatoes.



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❖ DESSERT ❖

Kaya Cheesecake and Assorted Coulis GF 28

Indulge in our Kaya Cheese with Star Fruit Puree, a delightful dessert that celebrates local flavours. Our in-house cream cheese, crafted from local Jersey milk, takes centre stage. It's elegantly topped with our homemade Nyonya-style coconut jam, known as kaya, and served with a selection of fresh fruits and date pesto.

Malaysian Cocoa Truffle V, GF 28

Savour our Malaysian Cocoa Truffle, a luxurious treat that combines 70% Pahang chocolate with truffle, fleur de sel, and a hint of delicate rose leaf. These artisan chocolate truffles are meticulously handcrafted, infused with truffle butter and Tibetan pepper, and elegantly drizzled with dark chocolate ganache. The addition of rose leaf adds a subtle and delightful floral note to this exquisite indulgence.

Kopi Peng Gelato V, GF* 22

Indulge in our Kopi Peng Gelato, a delightful frozen treat inspired by the beloved local charcoal-roasted coffee. Our gelato expertly combines the rich flavours of coffee with a coffee liqueur, creating a harmonious contrast that will satisfy your taste buds.

Jaggery Fritters with Kopi Peng V, GF* 28

Indulge in a refreshing duo of mango and passion fruit sorbet. This vibrant dessert combines the tropical sweetness of ripe mangoes with the tangy zest of passion fruit, creating a symphony of flavours that dance on your palate.

Mango and Passion Fruit Sorbet 22

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Teh Tarik Gelato 22

Indulge in a delightful fusion of tradition and innovation with our Teh Tarik Gelato. This creamy dessert captures the essence of Malaysia's iconic pulled tea, blending rich, aromatic tea flavours with a smooth, velvety texture.



www.manja.com.my

PRIVATE FUNCTIONS

For years Manja has been the venue for those celebrating their special moments and functions. We customised our menus to best suit your guest's needs and curate a special course menu to create the sense of sharing, creating a fully inclusive dining experience.

CATERING SERVICES

For Menu Pricing/Enquiry/Information, contact us for more informations. (+6012-373-7063)



www.manja.com.my

FOOD & HEALTH YOUTUBE CHANNEL



A community effort to educate, inform and make our love for food, sustainable.
Follow us on Youtube "The Food Revolution by Navin Karu"



Google
Reviews ★★★★★

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