



MANJA  
KUALA LUMPUR

*Midday* **THE PERFECT  
ESCAPE MENU**

A Medley of Southeast Asian & European Flavours

# A MEDLEY OF SOUTHEAST ASIAN & EUROPEAN FLAVOURS

Available Daily

12pm to 3pm *Weekdays* 12pm to 4pm *Weekends*

\* The menu is seasonal and may change regularly.



Curated by Culinary Innovator, Navin Karu

# THE PERFECT *Midday* ESCAPE MENU

## CANAPÉS

Asam Boi Star Fruit *with* Beetroot Purée

&

Alpukat Spread *with* Tomato Confit & Chilli Paprika Glaze



## APPETIZER

Sarawak Spiced Avocado Dip *with*  
Creole Smoky Tomato Confit *Vegan, GF\**

Tangy Star Fruit Salad *with* Mixed Wasabi Greens,  
Pomegranate-Tamarind Dressing & Dragonfruit Purée *V, GF*

Prawn & Avocado Bruschetta: Sweet Tawau Prawns,  
Creamy Avocado & Zesty Garlic Aioli *GF\**

Kombucha Marinated Watermelon *with*  
Coconut Cashew Nut Dip *Vegan, GF*

Smoked Garlic Mushroom *with*  
Spiced Spinach & Italian Flatbread *V, GF\**

Smoked Escargot *with* Baby Spinach,  
Smoked Butter & Turmeric Cream *GF\**



## MAINS

*choose (1) only from grilled/rice/noodle*

### {GRILLED}

Barramundi *with* Ginger Chive Sauce  
& Sautéed Seasonal Vegetables *GF*

Creamy Mustard Herbed Chicken Breast *with*  
Romesco & Smoked Rosemary *GF*

Portobello Mushroom *with* Herb Butter  
& Hummus Antipasti *V, GF*

Cauliflower *with* Teriyaki Mushrooms &  
Garlic Aioli Cream *V, GF\**

## { RICE }

Truffle Nori Angus Beef Patty *with*  
Seasoned Japanese Pearl Rice *GF*

Five Spices Chicken *with* Kampung Egg  
& Garlic Ginger Pearl Rice

Coconut Husk Grilled Sancho Chicken *with*  
Yellow Rice & Chilli Cashew Nut Salsa *GF*

Shiitake & Beetroot Steak *with* Turmeric  
Coconut Basmati Rice *Vegan, GF*

## { NOODLE }

Lobster Butter Linguine *with* Grilled Unagi

Spicy Tuna Stir-fried Soba Noodles,  
*with* Local Spinach & Tomatoes *GF\**

Creamy Linguine *with* Paprika Butter Sautéed Prawns *GF\**

Umami Mushroom Stir-fried Noodles  
*with* Tofu Puffs *Vegan, GF\**

## DESSERT

choose  
one

Mini Handmade Chocolate Truffles  
*with* Truffle Butter *V, GF*

Teh Tarik Rose Gelato *GF*

Mango & Passionfruit Sorbet *Vegan, GF*

Kopi Peng Sea Salt Gelato *GF*

# A MEDLEY OF SOUTHEAST ASIAN & EUROPEAN *flavours*

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

À LA CARTE  
*Menu*  
ON THE GRILL

**SARAWAK BLACK PEPPER RIBEYE** — 139

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.

*(GF)*

**CURRY LEAF BURNT BUTTER GROUPER** — 64

Indulge in our Crispy Skin Dragon Tiger Grouper, served with eggplant prepared three ways: paprika-spiced, caramelised, and sesame-roasted, all enhanced by a flavorful 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)*

**POMMERY LAMB & HUMMUS** — 118

Savour our Grilled Lamb Cutlets, marinated in a tarragon mustard infusion and paired with a smoked paprika marinade. Grilled to perfection on our coconut husk grill, 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.

*(GF)*

# BEVERAGE *List*

## **FAIR TRADE COFFEE** — 15

Latte · Cappucino · Long Black · Espresso  
Piccolo · Manja's Kaya Infused Coffee

## **KOMBUCHA** — 19

*"Fermented Black Tea"*

Apple Zing · Passion Fruit

## **RO LEAF TEA** — 12

Just Jasmine · Purple Lavender  
English Breakfast · Lemongrass & Ginger  
Peach Green Tea · Chamomile Tea

## **BLOOM TEA'S** — 12

*"Caffeine Free"*

Moon Beam

*Chamomile, Lavender, Easter Lily,  
Linden Flower and Lemongrass*

Sunshine

*Hibiscus, Chrysanthemum, Rosehips,  
Marigold and Five-Leaf Gynostemma*

## **FRESH JUICE** — 18

*"No Additional Sugar & Water"*

Fresh Apple · Fresh Orange · Fresh Carrot  
Fresh Apple & Orange +4

Google  
Reviews ★★★★★

Enjoyed your experience? Please consider leaving us a  
Google review! Your feedback helps us to improve.



**A MEDLEY OF  
SOUTHEAST ASIAN &  
EUROPEAN *flavours***

[www.manja.com.my](http://www.manja.com.my)

INSTAGRAM & FACEBOOK @manjakualalumpur