



Malaysian cuisine is a multi-culture blend of its three major populations – Malays, Chinese and Indian – and it’s strong, spicy and aromatic dishes reflect the wide variety of spices available in Southeast Asia. Abundant seafood, marinated meats, fresh vegetables and rice make up much of the traditional cuisine. Common flavors include lemongrass, ginger, galangal, shallots, onions, garlic and chilies are used along with aromatic leaves like Makrut lime leaves, Laksa leaves, and Yu Choy leaf (a Mustard leaf) and turmeric root, we can see what makes Malaysian cuisine so nuanced and aromatic. For those who like it truly spicy, Phyu Thien offers sides of her own Sambal sauce – a tantalizing mix of dried chili, tomato sauce, brown sugar and her own secrets.

APPETIZERS

KURABU MANGGA.....\$11

A traditional Malay Mango Salad mixed the sweet juicy mango fruit with carrots, cabbage, onions, and potato, topped with sprinkle of sesame seeds and drizzled with a sour-spicy chili lemon dressing.

Add Chicken \$2 Add Shrimp..... \$3

KUIH PAU.....2 FOR \$7

These Malay steamed buns stand out from their Chinese cousins as they are filled with your **CHOICE of Teriyaki Chicken or Teriyaki Pork**.

POTSTICKER DUMPLINGS.... 5 FOR \$6

These rice dumplings are a staple of the Chinese-Malaysian finger food. Your CHOICE of Beef, Pork, Chicken, Vegetable or Shrimp dumplings deep fried to crispy perfection.

MEE GORENG (DAIRY FREE)

This spicy, tangy and savory Malay stir fried noodle dish features chewy yellow (wheat) noodles stir fried in a soy seasoning with your choice of meat, Yu Choy leaf, Cabbage, Carrots, Green Onions, Garlic, and Egg, topped by Bean Sprouts and fried Egg with Sambal.

CHAR KWAY TEOW (GF)

This Chinese inspired fried flat noodle dish is a Malay Street Food classic! Big flavors, contrasting textures and a hint of charred smokiness. Your choice of meat stir fried with flat Rice Noodles, Yu Choy leaf, Cabbage, Onion, Garlic and Egg in Phyu’s secret sweet and aromatic Kothet sauce. Topped with Bean Sprouts.

CHICKEN OR TOFU (VEGAN).... \$12

NASI LEMARK

Your CHOICE of Chicken or traditional Rendang Beef (a Indonesian cooking wizardry that simmers beef in a spicy coconut broth) with sides of Coconut rice topped with a fried Egg, Anchovies, Peanuts, Cucumber slices and a hot Chile sauce, then topped with sambal, sliced cucumber, and a hard-boiled egg.

RENDANG BEEF (TRADITIONAL).... \$14
CHICKEN.... \$12

SOTO AYAM KUAH (GF, DAIRY FREE)

Fragrant and sour Indonesian Soup with Lemongrass, Ginger, Galangal, Onion, Garlic, Tomato Carrot, Broccoli, Mushrooms, Lemon Leaf, Lime and Cilantro.

SHRIMP & SQUID..... \$13

SHRIMP (TRADITIONAL)..... \$12

CHICKEN..... \$12

LAKSA SOUP.....\$12

An iconic Malay spicy Coconut noodle soup. This rich, fragrant and complex broth flavored with Lemongrass, Ginger, Brown Sugar and Garlic is loaded with all the classic toppings – Shrimp, Chicken and Tofu, Yellow Wheat Noodles, Bean Sprouts and an Egg served with Cilantro and Lime.

ENTREES

CHOICE OF PROTEIN:

- BEEF/SHRIMP \$14
- SHRIMP..... \$14
- CHICKEN..... \$12
- TOFU (VEGAN)..... \$12

NASI GORENG (GF)

This Malay fried rice dish has a distinct smokey aroma and caramelized yet savory undertones. Have your choice meats fried up with Carrot, Onion, Garlic and Egg.

KURABU SUHUN (GF, DAIRY FREE)

Choice of meat stir fried with Glass Noodles, Peppers, Cabbage, Broccoli, Carrots, Onion and Egg in a sour Kothet sauce. (Ask for spice if you like it!)