

The countries and cultures in Southeast Asia are as diverse as they are similar. In the Original and New Majapahit's Signature Platters, you can indulge in the various interpretations of some of the most popular food found in cuisines of Southeast Asia. Now, also unveiling our latest culinary creations: New East Indies Platters inspired by the East Indies archipelago. These platters are perfect for groups who want to try a variety of flavours, bringing together the best of Southeast Asian cuisine in one delightful spread.

SIGNATURE PLATTERS



The Majapahit Wave & Graze Platter

- 1x Fried Gourami Fish, Rawon Beef Ribs, Grilled Tiger Prawns, Sweet Crispy Duck (Quarter).
- Served with 6 types of sauce; Chilli Balado, Green Sambal, Sambal Terasi, Fiery Chilli Sauce, Beef Au Jus & Thai Nam Jim Sauce.

Regular **RM205**

- 1x Fried Gourami Fish, 1x Thai Manggo Salad Gourami Fish, Rawon Beef Ribs, Grilled Tiger Prawns, Sweet Crispy Duck (Quarter)
- Served with 6 types of sauce; Chilli Balado, Green Sambal, Sambal Terasi, Fiery Chilli Sauce, Beef Au Jus & Thai Nam Jim Sauce

Large **RM280**



Regular

Large



Regular

Large

East Indies Meat Platter

- 300g Devesa Angus Striploin, 300g Devesa Angus Ribeye, 1kg T-Bone.
- Sides: Steak Fries, Confit Garlic & Carrot.
- Served with 6 types of sauce; Chilli Balado, Green Sambal, Sambal Terasi, Fiery Chilli Sauce, Beef Au Jus & Thai Nam Jim Sauce.

Regular **RM489**

- 300g Devesa Angus Striploin, 300g Devesa Angus Ribeye, 200g Lamb Rack, 1kg T-Bone.
- Sides: Steak Fries, Confit Garlic & Carrot.
- Served with 6 types of sauce; Chilli Balado, Green Sambal, Sambal Terasi, Fiery Chilli Sauce, Beef Au Jus & Thai Nam Jim Sauce.

Large **RM575**

East Indies Wave & Graze Platter

- 300g Devesa Angus Striploin, Halibut Fillet, Grilled Tiger Prawns, 200g Lamb Rack.
- Sides: Steak Fries, Confit Garlic & Carrot
- Served with 6 types of sauce; Chilli Balado, Green Sambal, Tartare Sauce, Fiery Chilli Sauce, Beef / Lamb Au Jus & Thai Nam Jim Sauce

Upgrade to Devesa Angus Ribeye for **RM25**

Regular **RM275**

- 300g Devesa Angus Striploin, 300g Devesa Angus Ribeye, 200g Lamb Rack, Halibut Fillet and Grilled Tiger Prawns
- Sides: Steak Fries, Confit Garlic & Carrot
- Served with 6 types of sauce; Chilli Balado, Green Sambal, Tartare Sauce, Fiery Chilli Sauce, Beef / Lamb Au Jus & Thai Nam Jim Sauce

Large **RM398**



Regular

Large

THE
MAJAPAHIT
RESTAURANT

A Journey Through Southeast Asia's Culinary Empire - From the 13th to 16th centuries, Southeast Asia's greatest Empire - The Majapahit - spanned from Thailand in the Northwest to the edge of the Indonesian archipelago in the East, also encompassing present-day Malaysia, Singapore, and Brunei. Inspired by this rich history, The Majapahit Restaurant brings the diverse flavours that once graced the imperial kitchens to your table. Savour a carefully curated range of cuisines from the four corners of Southeast Asia with a contemporary twist in a culinary experience Fit For Kings and Queens.

SIGNATURE PLATTERS

Satay of Southeast Asia

Feast on four of The Majapahit's signature satays: Balinese Fish Satay, Malaysian Chicken Satay, Indonesian Beef Satay & Vietnamese Sugarcane Prawn. Served with 4 unique dipping sauces.



Regular (12 sticks)
RM66
Large (20 sticks)
RM89

Curry Galore

An umami-filled platter of Thai Red Curry Beef, Thai Green Curry Chicken, Indonesian Squid Curry and Malaysian Prawn Curry. Served with a side of Bread & Roti Prata.

Upgrade to Mutton Masala for RM23



RM66

The Maha Rice Royale

A tasting platter of The Majapahit's fried rice dishes: Thai Pineapple Fried Rice, Thai Fried Rice, Malaysian Kampung Fried Rice and Indonesian Fried Rice.

Upgrade to Mutton Briyani for RM19



RM54

The Royal Wings

A trio of crisp-skin chicken wings tossed in Indonesian Sweet Sauce, Malaysian Spicy Sambal and Thai Sauce.



RM56

Mild Moderate Spicy Very Spicy

Pictures are for illustration purposes only. All prices are inclusive of 6% SST and subject to service charge where applicable.

*This is a temporary menu

THE
MAJAPAHIT
RESTAURANT

OLD FAVOURITES

The Majapahit's OLD FAVOURITES offers a delightful range of classic Southeast Asian dishes that have pleased customers from the start and remain popular today

SEA-PAS (Southeast Asian Tapas)

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|--|----|
| ★ Corn Fritters <i>Perkedel Jagung</i> | 10 |
| Fish Fillet With Thai Sauce <i>Pla Lad Prik</i> | 20 |
| ★ Indonesian Sweet Sauce Wings <i>Kepak Ayam Kecap Manis</i> | 15 |
| Malaysian Spicy Sambal Wings <i>Kepak Ayam Sambal</i> | 15 |
| Thai Wings <i>Gai Tod</i> | 16 |
| Balinese Fish Satay <i>Sate Lilit Bali</i> | 23 |
| ★ Malaysian Chicken Satay <i>Satay Ayam</i> | 17 |
| ★ Crispy Soybean Cake <i>Sambal Kering Tempeh</i> | 12 |
| Crispy Chicken Skin <i>Kulit Ayam Rangup</i> | 15 |
| Vietnamese Grilled Sugarcane Prawn <i>Chao Tom</i> | 20 |
| Indonesian Beef Satay <i>Sate Meranggi Indonesia</i> | 25 |
| ★ Melinjo Crisps <i>Emping Melinjo</i> | 9 |

SALAD

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|---|----|
| Thai Green Papaya Salad <i>Som Tam</i> | 18 |
| Spicy Grilled Beef Salad <i>Yam Nuea Yang</i> | 27 |
| Thai Mango Salad <i>Som Tam Mamuang</i> | 16 |

SOUP

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|--|----|
| Spicy Seafood Tom Yam <i>Tom Yam Talay</i> | 38 |
| Javanese Oxtail Soup <i>Sop Buntut</i> | 40 |

MEAT

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|---|------------------------|
| ★ Slow-cooked Malaysian Style Beef <i>Rendang Daging Malaysia</i> | 36 |
| ★ Coconut Butter Chicken <i>Gai Ney Maphraw</i> | 29 |
| Spicy Malaysian Chicken Rendang <i>Rendang Ayam Malaysia</i> | Regular 29
Large 50 |
| ★ Aromatic Indonesian Spiced Chicken <i>Ayam Goreng Berempah</i> | Regular 29
Large 50 |

SEAFOOD

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|---|----|
| ★ King Prawns in Malaysian Chilli Paste and Stinky Beans <i>Sambal Udang Petai Malaysia</i> | 76 |
| Crispy Butter Prawns <i>Nai Yow Ha</i> | 84 |

CURRY

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|--|--|
| Thai Red Curry <i>Gaeng Dang</i> | Chicken 28
Beef 34 |
| ★ Thai Green Curry <i>Gaeng Kaew Wan</i> | Chicken 28
Beef 34
Vegetarian 22 |
| Indonesian Curry with Squid <i>Gulai Cumi-Cumi Isi</i> | 45 |
| Malaysian Prawn Curry <i>Kari Udang</i> | 45 |

VEGETABLE

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|--|----|
| ★ Thai Stir-fried Baby Kailan <i>Pad Ka-na Thai</i> | 33 |
| Stir-fried Morning Glory with Shrimp Paste & Prawn <i>Kangkung Belacan</i> | 28 |
| Eggplant in Spicy Chili Paste <i>Sambal Terung Balado</i> | 15 |

NOODLE

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|---|----|
| ★ Seafood Pad Thai <i>Pad Thai Talay</i> | 36 |
| Tom Yam Seafood Vermicelli Soup <i>Mee Tom Yam Talay</i> | 32 |
| ★ Vermicelli in Chicken Turmeric Soup with Rice Cakes <i>Soto Ayam Jawa Barat</i> | 18 |

RICE

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|---|----|
| Thai Pineapple Fried Rice <i>Kao Pad Sub Pa Rod</i> | 17 |
| ★ Malaysian Kampung Fried Rice <i>Nasi Goreng Kampung</i> | 17 |
| Indonesian Fried Rice <i>Nasi Goreng Indo</i> | 19 |
| ★ Nasi Liwet | 5 |

KIDS MENU

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|----------------------------|----|
| Coconut Butter Chicken Set | 17 |
| Fish Fillet Set | 17 |
| Nuggets Set | 12 |
| Chicken Wings Set | 15 |
| Bolognese Pasta Set | 12 |

NEW FROM CHEF PAK ISAN

Chef Pak Isan, with over 30 years of experience in Southeast Asian cuisine, is the creative genius behind The Majapahit's menu, continuously introducing new, exciting flavors crafted with passion and expertise.

BEEF

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|--|----|
| ★ Australian Beef Ribs Rawon Gravy <i>Rawon Iga Daging</i> | 39 |
| Australian Beef Ribs BBQ Fusion <i>Iga Daging Sos BBQ</i> | 39 |

DUCK

- | | |
|---|-----------------------|
| ★ Crispy Duck with Salted Coconut Spices and Black Sambal <i>Bebek Serundeng Sambal Hitam</i> | Quarter 37
Half 73 |
| ★ Sweet Crispy Duck with Green Chilli Sambal <i>Bebek Sambal Hijau</i> | Quarter 37
Half 73 |

FISH

★ Flying Gourami Fish with Spicy Caramel Soy <i>Ikan Gurame Goreng Sambal Kecap</i> Melt-in-your-mouth deep fried gourami with a sweet and spicy Indonesian soy sauce.	RM	73
★ Flying Gourami Fillet with Creamy Salted Egg <i>Ikan Gurame Goreng Sos Telur Asin</i> Grilled gourami fillets in a rich salted egg and coconut butter sauce with multi-coloured bell peppers.		80
★ Flying Gourami Fish with Thai Mango Salad 🍌 <i>Ikan Gurame Goreng Kerabu Mangga</i> The Majapahit's famous "flying" fish topped with a refreshing mango sambal		80
★ Tamarind Grilled Gourami Fish 🍷 <i>Ikan Gurame Bakar Asam Jawa</i> Smoky grilled gourami with an appetizingly zingy and spicy tamarind sauce.		73
Malaysian Grilled Gourami 🍷 <i>Ikan Gurame Bakar</i> Grilled gourami fish served with a fiery tomato-and-chilli sambal.		73
Thai Steamed Fish 🍷 <i>Pla Neung Manow</i> Fresh sea bass / red snapper steamed with fish sauce, chilli and lime	Sea Bass Red Snapper	80 115
Deep-fried Fish in Chilli Paste 🍷 <i>Thod Namphrik</i> Deep-fried sea bass / red snapper tossed in fiery homemade Thai-style sambal	Sea Bass Red Snapper	80 115

SEAFOOD

★ Grilled Tiger Prawns with Mint Sauce <i>Udang Bakar Sos Pudina</i> Juicy tiger prawns paired with a refreshing green mint sauce and lime.		65
★ Creamy Butter Tiger Prawns <i>Udang Bakar Masak Mentega</i> Tiger prawns cooked in a rich and creamy butter sauce.		65
Deep-Fried Calamari 🍷 <i>Sotong Goreng</i> Deep-fried calamari squid rings served with your choice of dipping sauce.		40

EAST INDIES

Experience a culinary journey through the East Indies with our menu, crafted by renowned Chef Aames, blending Southeast Asian, Indian, and Western cuisines to honor the rich history of spice routes and cultural exchanges.

MEAT

★ T-Bone Steak 🍷 <i>Stik T-Bone</i> • 1kg Australian T-Bone steak with vine ripened tomatoes, and shichimi togarashi potatoes. • Choose 4 out of 6 types of sauce; Chilli Balado, Green Sambal, Sambal Terasi, Fiery Chilli Sauce, Beef Au Jus & Thai Nam Jim Sauce.	RM	288
★ Angus Ribeye 🍷 <i>Ribeye Angus</i> • 300g Devesa Angus Ribeye with confit garlic and carrot. Served with steak fries. • Choose 4 out of 6 types of sauce; Chilli Balado, Green Sambal, Sambal Terasi, Fiery Chilli Sauce, Beef Au Jus & Thai Nam Jim Sauce.		128
Angus Striploin 🍷 <i>Striploin Angus</i> • 300g Devesa Angus Striploin with confit garlic and carrot. Served with steak fries. • Choose 4 out of 6 types of sauce; Chilli Balado, Green Sambal, Sambal Terasi, Fiery Chilli Sauce, Beef Au Jus & Thai Nam Jim Sauce.		98
Lamb Rack 🍷 <i>Rusuk Kambing</i> • Tender rack of lamb served with carrots, baby potatoes and vine ripened tomatoes. • Choose 4 out of 6 types of sauce; Chilli Balado, Green Sambal, Sambal Terasi, Fiery Chilli Sauce, Lamb Jus & Thai Nam Jim Sauce.		89

FISH

Crispy Fish & Chips 🍷 <i>Ikan & Kentang Goreng</i> Deep-fried halibut fillet served with British-style mushy peas, steak fries, and tartare sauce.	RM	38
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PASTA

★ Classic Seafood Marinara 🍷 <i>Spaghetti Seafood Marinara</i> Tiger prawns, mussels, squid, and cherry tomatoes on spaghetti with a kaffir lime leaf and coconut infused pomodoro sauce.	RM	38
Mushroom Aglio Olio 🍷 <i>Spaghetti Aglio Olio Cendawan</i> Linguine and an assortment of fresh mushrooms cooked with chilli flakes, garlic, black pepper, and herbs.		20

BURGER

★ Cheeseburger 🍷 <i>Burger Daging Keju</i> Beef patty, cheddar, pickles, lettuce, tomato, onion, and our in-house spicy Crack Sauce. Add On: Skin On Fries for RMB	RM	24
Smoke House Burger 🍷 <i>Burger Daging BBQ</i> Beef patty, beef bacon, cheddar, crispy fried onions, lettuce, tomato on an addictively smokey BBQ Sauce. Add On: Skin On Fries for RMB		26

PIZZA

★ Pepperoni Pizza 🍷 <i>Pizza Peperoni</i> 10" hand-stretched pizza with our in-house pizza sauce, mozzarella cheese, beef pepperoni, and sweet basil.	RM	28
🌿 Mushroom Pizza 🍷 <i>Pizza Cendawan</i> 10" hand-stretched pizza with our in-house pizza sauce, mozzarella cheese, shiitake mushroom, and sweet basil.		26

INDIAN

Chicken Tikka 🍷 <i>Ayam Tikka</i> Succulent pieces of chicken blend in yogurt and traditional spices then grilled to perfection resulting in tender, juicy bites with a smoky, charred flavour	RM	28
Chicken Briyani 🍷 <i>Ayam Briyani</i> Slow-cooked briyani chicken.		28
Mutton Briyani 🍷 <i>Kambing Briyani</i> Slow-cooked briyani mutton.		32
🌿 Vegetarian Briyani 🍷 <i>Briyani Vegetarian</i> Aromatic briyani dish made with basmati rice, mix veggies, herbs and briyani spices		22
Chicken Masala 🍷 <i>Ayam Masala</i> Chicken in a savoury and aromatic dry-spice blend.		32
★ Butter Chicken Masala 🍷 <i>Ayam Masala Masak Mentega</i> Butter chicken in a savoury and aromatic dry-spice blend		28
Mutton Masala 🍷 <i>Kambing Masala</i> Mutton in a savoury and aromatic dry-spicy blend.		32
Dal Tadka 🍷 <i>Kuah Dhal</i> Lentils, peas and beans cooked with a blend of aromatic spices, onions, tomatoes and herbs		15
Pulka 🍷 <i>Chapati Nipis</i> Soft Indian flat bread		3
Plain Briyani 🍷 <i>Nasi Briyani</i> Basmati rice with spices, herbs, yoghurt, and onions.		9

BEVERAGES

FRESH JUICE

Green Apple	15
Watermelon	15
Lime	15
Mango	15
Orange	15
Honeydew	15
Pineapple	15
Carrot	15
Mixed Juice	18
- Choose two (Green Apple, Watermelon, Lime, Mango, Orange, Pineapple, Honeydew, Carrot)	

OTHER BEVERAGES

Coke	15
Diet Coke	15
Iced Lemon Tea	15
Soda	15
Tonic	15
Ginger Ale	15
Green Tea	15
Red Bull	15
Mineral Water	6

TEA / COFFEE

	HOT	COLD
Kopi O	7	8
Teh O	7	8
Teh Tarik	7	8
Thai Milk Coffee	12	13
Thai Milk Tea	12	13
Vietnamese Drip Coffee	14	15
Teh Botol		7
Jasmine	14	
Earl Grey	14	
English Breakfast	14	
Espresso	9	
Cappuccino	12	13
Latte	12	13
Long Black	9	10

DESSERT

★ Mango Sticky Rice	RM	16
Sweet-and-salty steamed glutinous rice slathered with luscious and velvety mango sago and coconut cream sauce		
★ Red Rubies Water Chestnut		14
Refreshing bowl of crunchy water chestnuts in sweetened coconut milk		