MAJAPAHIT RESTAURANT

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 RM280



- 300g Devesa Angus Striploin, 300g Devesa Angus Ribeye,
- 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

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





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



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.



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





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





OLD FAVOURITES

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

SEA-PAS (Southeast Asian Tapas)	RM
Corn Fritters Perkedel Jagung Crisp-crusted fritters made with corn, pan-fried with shallots.	10
Fish Fillet With Thai Sauce Pla Lad Prik Crispy fish fillet tossed in a sweet and sour Thai sauce.	20
Indonesian Sweet Sauce Wings Kepak Ayam Kecap Manis) Chicken wings tossed in sticky-sweet kecap manis sauce.	15
Malaysian Spicy Sambal Wings Kepak Ayam Sambal)	15
Thai Wings Gai Tod Deep-fried Thai style chicken wings. Mild on spiciness, packed on flavour.	16
Balinese Fish Satay Sate Lilit Bali Charcoal-charred skewers of brightly seasoned fish paste with lemongrass.	23
Malaysian Chicken Satay Satay Ayam Delay Satay Satay Satay Ayam Delay Satay	17
Crispy Soybean Cake Sambal Kering Tempeh Crispy fried fermented soybean cake cooked in aromatic chili paste, grilled onion, peanuts and anchovies.	12
Crispy Chicken Skin Kulit Ayam Rangup Chicken skin spiced with sea salt, pepper and chili powder, deep fried to perfection.	15
Vietnamese Grilled Sugarcane Prawn Chao Tom Grilled minced prawns and fish paste on sugarcane sticks. Addictively satisfying.	20
Indonesian Beef Satay Sate Meranggi Indonesia	25
Melinjo Crisps Emping Melinjo Crispy thin wafers of deep-fried grounded melinjo nut-discs.	S
SALAD	RM
Thai Green Papaya Salad som Tam))) A Thai meal staple salad of crunchy green papaya, peanuts, dried prawns and chilli.	18
Spicy Grilled Beef Salad Yam Nuea Yang) Grilled marinated beef served on a bed of fresh herbs and greens.	27
Thai Mango Salad Som Tam Mamuang Fresh green mango slices tossed with lemongrass, coriander leafs and shallots in a zesty lime and fish sauce dressing, garnished with crunchy peanuts and fresh chili.	16
S O U P	RM
Spicy Seafood Tom Yam Tom Yam Talay))) Thai style hot and sour soup with sea bass, squid & prawns.	38
Javanese Oxtail Soup Sop Buntut Pungent and intensely aromatic spiced-stew of fork-tender oxtail and chunky vegetables.	40

MEAT		RM
★ Slow-cooked Malaysian Style Beef Rendang Daging Malays Rich and unctuous dish of slow-simmered Australian-imported beef with coconut milk and aromatics.	ia)	36
★ Coconut Butter Chicken Gai Ney Maphraw Rich stew of tender chicken pieces, cooked with blend of ground spices and coconut milk.		29
Spicy Malaysian Chicken Rendang))) Rendang Ayam Malaysia Slow-cooked and stewed chicken dish, simmered with a spicy spice paste and coconut milk.	Regular Large	29 50
★ Aromatic Indonesian Spiced Chicken Ayam Goreng Berempah Deep-fried aromatic marinated chicken topped with toasted fresh and dried spices.	Regular Large	29 50
SEAFOOD		RM
★ King Prawns in Malaysian Chilli Paste and → Stinky Beans Sambal Udang Petai Malaysia Fresh king prawns and stinky beans cooked in fragrant homemade sambal paste.		76
Crispy Butter Prawns Nai Yow Ha Deep-fried king prawns tossed in curry leaves-infused creamy butter sauce. Originated from Malaysia or Thailand, depends on who you ask.		84
CURRY		RM
Thai Red Curry Gaeng Dang G	Chicken Beef	28 34
★ Thai Green Curry Gaeng Kaew Wan A creamy spicy curry that is cooked with green chilli paste, coconut milk and made fragrant with basil and lime leaf. Choice of beef, chicken or vegetarian	Chicken Beef Vegetariar	28 34 22
Indonesian Curry with Squid Gulai Cumi-Cumi Isi) Fragrant, melt-in-your-mouth egg-stuffed squid bathed in sweet-tangy sauce.		45
Malaysian Prawn Curry Kari Udang	ut milk.	45
VEGETABLE		RM
★ Thai Stir-fried Baby Kailan Pad Ka-na Thai Stir-fried fresh baby kailan with prawn, garlic and oyster sauce.		33
Stir-fried Morning Glory with Shrimp Paste & Prawn Kangkung Belacan Morning glory & prawns stir-fried with homemade sambal blend.		28
Eggplant in Spicy Chili Paste Sambal Terung Balado		15
N O O D L E		RM
★ Seafood Pad Thai Pad Thai Talay → The best of Thai street food - a dish of fried flat rice noodles, eggs, peanuts, a mix of vegetables, king prawns and various seafood.		36
Tom Yam Seafood Vermicelli Soup Mee Tom Yam Talay Rice vermicelli, served with sea bass, squid, prawn and assorted spices in spicy-and-sour soup.		32
★ Vermicelli in Chicken Tumeric Soup with Rice Cakes Soto Ayam Jawa Barat	;	18
A bowl of rice cakes in clear herbal broth. Topped with shredded chicken, deep-fried vermicelli, fried shallots and herbs.		

	RI	C	E										RM_
	Swee	t and arte	savoury (for 2 pa	ple Fried dish of fluctions with Property of the plane of	ıffy rice	e, cashe	w nut &	pineapp	le cube		njo Crisps		17 25
	Thai-	style <i>arte</i> (fried rice (for 2 pa	RICE Ka e cooked w (x) mes with Tha	ith ve	getables	and a n				d & Melinjo	Crisps	17 22
*	Our v & veg Ala C	ersio getabl arte for 1 p	n of this les. (for 2 pa pax) - Co	mes with Ma	sh is m	ade with	h rice, sh	nrimp pa	ste, fre	sh and d		es	17 23
	Inde A rich Ala C Set (i	One aly-fla arte	sian lavoured (for 2 pa	Relinjo Cri. Fried Relish of rice (x) mes with Inc.	ice	chilli pa	aste and	assorted	d veget		ra Salad		19 32
*	& Meli Nas A frag	i Li	wet	n from Jav	a, cook	ed in co	conut m	nilk, chicl	ken bro	th and s	pices.		5
	Fra	gra	nt Ste	eamed	Rice	<u>:</u>							4
	KI	D	S	M E	N	J							RM
				tter Ch cken, Corn				Fragran	t Steam	ed Rice,	Orange .	Juice.	17
			llet Se	et tters, Melir	njo Cris	ps, Frag	grant Ste	amed R	ice, Ora	nge Jui	ce.		17
			ts Set	t Iggets, serv	ved wit	h fries, to	omato /	creamy	butter s	auce an	d orange	juice	12
				ngs Set		fries, to	mato /	creamy k	outter s	auce an	d orange	juice	15
		_		Pasta S ith minced		erved w	vith orar	ge juice					12
			N E	W F	R O	M	CHI	F	P A	K I	SAN		
		is	the cre	, with ove eative ge g new, e	enius	behind	d The I	Мајара	hit's r	nenu,	continu	ously	ne,
	B	E	F										RM
*				eef Rik					_		dle nut s	oup.	39
				eef Rik beef ribs s							Crackers.		39
	D	U (CK										RM
*	and	Bla	ack Sa	with S ambal with a spi	Bebe	k Serund	deng Sa	mbal Hit				Quarter Ha l f	37 73
*	Bebei	k San	nbal Hija	y Duck u with a pund						al 🌶		Quarter Half	37 73

	FISH	RM
*	Flying Gourami Fish with Spicy Caramel Soy Ikan Gurame Goreng Sambal Kecap Melt-in-your-mouth deep fried gourami with a sweet and spicy Indonesian soy sauce.	73
*	Flying Gourami Fillet with Creamy Salted Egg Ikan Gurame Goreng Sos Telur Asin 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 John Gurame Goreng Kerabu Mangga The Majapahit's famous "flying" fish topped with a refreshing mango sambal	80
*	Tamarind Grilled Gourami Fish Ikan Gurame Bakar Asam Jawa))) Smoky grilled gourami with an appetizingly zingy and spicy tamarind sauce.	73
	Malaysian Grilled Gourami Ikan Gurame Bakar) Grilled gourami fish served with a fiery tomato-and-chilli sambal.	73
	Thai Steamed Fish Pla Neung Manow Sea Bass Fresh sea bass / red snapper steamed with fish sauce, chilli and lime Red Snapper	80 115
	Deep-fried Fish in Chilli Paste Pla Ratphong Sea Bass Thod Namphrik Deep-fried sea bass / red snapper tossed in fiery homemade Thai-style sambal	80 115
	S E A F O O D	RM
*	Grilled Tiger Prawns with Mint Sauce Udang Bakar Sos Pudina Juicy tiger prawns paired with a refreshing green mint sauce and lime.	65
*	Creamy Butter Tiger Prawns Udang Bakar Masak Mentega Tiger prawns cooked in a rich and creamy butter sauce.	65
	Deep-Fried Calamari Sotong Goreng 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	RM		
 ★ T-Bone Steak Stik T-Bone • 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. 	288		
 ★ Angus Ribeye Ribeye Angus • 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 Striploin Angus • 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 Rusuk Kambing • 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	RM
	Crispy Fish & Chips Ikan & Kentang Goreng Deep-fried halibut fillet served with British-style mushy peas, steak fries, and tartare sauce.	38
	PASTA	RM
*	Classic Seafood Marinara Spaghetti Seafood Marinara Tiger prawns, mussels, squid, and cherry tomatoes on spaghetti with a kaffir lime leaf and coconut infused pomodoro sauce.	38
	Mushroom Aglio Olio Spaghetti Aglio Olio Cendawan Linguine and an assortment of fresh mushrooms cooked with chilli flakes, garlic, black pepper, and herbs.	20
	B U R G E R	RM
*	Cheeseburger Burger Daging Keju Beef patty, cheddar, pickles, lettuce, tomato, onion, and our in-house spicy Crack Sauce. Add On: Skin On Fries for RM8	24
	Smoke House Burger Burger Daging BBQ Beef patty, beef bacon, cheddar, crispy fried onions, lettuce, tomato on an addictively smokey BBQ Sauce. Add On: Skin On Fries for RM8	26
	PIZZA	RM
*	Pepperoni Pizza Pizza Peperoni 10" hand-stretched pizza with our in-house pizza sauce, mozzarella cheese, beef pepperoni, and sweet basil.	28
	Mushroom Pizza Pizza Cendawan 10" hand-stretched pizza with our in-house pizza sauce, mozzarella cheese, shiitake mushroom, and sweet basil.	26
	INDIAN	RM
	Chicken Tikka Ayam Tikka Succulent pieces of chicken blend in yogurt and traditional spices then grilled to perfection resulting in tender, juicy bites with a smoky, charred flavour	28
	Chicken Briyani Ayam Briyani Slow-cooked briyani chicken.	28
	Mutton Briyani Kambing Briyani Slow-cooked briyani mutton.	32
	Vegetarian Briyani Briyani Vegetarian Aromatic briyani dish made with basmati rice, mix veggies, herbs and briyani spices	22
	Chicken Masala Ayam Masala Chicken in a savoury and aromatic dry-spice blend.	32
*	Butter Chicken Masala Ayam Masala Masak Mentega Butter chicken in a savoury and aromatic dry-spice blend	28
	Mutton Masala Kambing Masala Mutton in a savoury and aromatic dry-spicy blend.	32
	Dal Tadka Kuah Dhal Lentils, peas and beans cooked with a blend of aromatic spices, onions, tomatoes and herbs	15
	Pulka Chapati Nipis Soft Indian flat bread	3
	Plain Briyani Nasi Briyani Basmati rice with spices, herbs, yoghurt, and onions.	9

B E V E R A G E S		RM
FRESH JUICE		
Green Apple		15
Watermelon		15
Lime		15
Mango		15
Orange		15
Honeydew		15
Pineapple		15
Carrot		15
Mixed Juice - Choose two (Green Apple, Watermelon, Lime, Mango, Orange, Pin	eannle Honey	18
OTHER BEVERAGES	icappie, money	acw, carroty
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	НОТ	COLD
Kopi O	7	8
Teh O	7	8
Teh Tarik	7	8
Thai Milk Coffee	12	13
Thai Milk Tea	12	13
Vietnamese	14	15
Drip Coffee		7
Teh Botol Jasmine	1./	7
Earl Grey	14 14	
English Breakfast	14	
Espresso	9	
Cappuccino	12	13
Latte	12	13
Long Black	9	10
DESSERT		RM
Mango Sticky Rice Sweet-and-salty steamed glutinous rice slathered with luscious and		16
velvety mango sago and coconut cream sauce		
Red Rubies Water Chestnut Refreshing bowl of crunchy water chestnuts in sweetened coconut mil	k	14