

Appetizers & Soup

Gado-Gado *jicama, lettuce, fried prawn cake, organic tofu, egg, peanut sauce* **\$14.95**

Satay Chicken **\$15.50**, **Beef** or **Combo Satay** **\$17.95** *chicken thigh or certified angus steak, cucumber, onion, peanut sauce*

Green Papaya & Mango Salad *shrimps, roasted almond, kesom leaf* **\$14.95**

Fresh Hand Roll *rice paper fresh roll, shrimps, bean sprouts, basil, peanut sauce* **\$12.50**

Sambal Anchovy *onion, cucumber* **\$9.50**

Chicken Spring Roll *deep fried, wheat wrapper, cabbage, spicy sweet sauce* **\$10.95**

Roti Prata *multi-layered hand craft indian bread, curry sauce* **\$4.95** **extra curry sauce: \$3.95

Roti Telur *multi-layered hand craft indian bread with egg, curry sauce* **\$7.95**

Roti Murtabak *multi-layered home made indian bread with beef, egg, onion, curry sauce* **\$14.50**

Rempah Calamari *wok seared, wild caught, anaheim chili, red bell pepper, dry chili* **\$16.50**

Penang Poh Piah *steamed rolls, wheat wrapper, jicama, dried shrimp, egg, lettuce, cucumber* **\$10.95**

Tom Yam Soup *hot & sour, seafood or chicken, mushrooms, kaffir lime leaf, lemon grass* **\$14.95** (small) **\$17.50** (large)

Galangal & Kaffir Lime Soup *seafood or chicken, coconut milk, mushroom, galangal* **\$14.95** (small) **\$17.50** (large)

Poultry

Mango Chicken *green & red pepper in mango shells* **\$16.95**

Utama Basil Chicken *selected veggie, sweet onion, thai basil* **\$16.50**

Singaporean Black Pepper Chicken *eggplant, string beans* **\$16.95**

Rempah Chicken *anaheim chili, red bell pepper, sweet onion, dry chili* **\$16.95**

Rendang Chicken *malay curry sauce* **\$16.50**

Green or Red Curry Chicken *varietal vegetables, organic soft tofu* **\$16.95**

Malay Sizzling Chicken *anaheim chili, red bell pepper, sweet onion, black pepper* **\$16.95**

Penang Sizzling Chicken *green & red bell pepper, sweet onion, creamy shrimp paste* **\$17.50**

Beef & Lamb

(Serving pastured beef shank & lamb, Certified Angus Steak)

Rendang Braised Beef Shank *braised pastured beef shank, malay curry* **\$18.95**

Green or Red Curry Beef *angus steak, varietal vegetables, organic soft tofu* **\$18.95**

Nyonya Shaking Beef *angus steak, anaheim chili, red bell peppers, sweet onion, thai chili* **\$20.95**

Utama Basil Beef *angus steak, selected veggie, sweet onion, thai basil* **\$18.95**

Singaporean Black Pepper Beef **CUBES** *certified angus steak cut in cubes, eggplant, string beans* **\$20.95**

Singaporean Black Pepper Beef **\$19.50** or **Lamb** **\$21.95** *angus steak slide or lamb cubes, eggplant, string beans*

Malay Sizzling Beef **\$19.50** or **Lamb** **\$21.95** *angus steak or lamb cubes, anaheim chili, red bell pepper, sweet onion, malay black pepper*

Penang Braised Curry Lamb or **Green Curry Lamb** **\$21.95** *lamb cubes, varietal vegetables, organic soft tofu*

Cumin Lamb **\$21.95** *lamb cubes, lemongrass, string beans, thai chili, cilantro*

NEW!

Vegetable *(Vegetarian menu on the other page)*

- Belachan KangKung** (*Ong Choy*), **Okra or Asparagus** *dried shrimp paste* **\$16.95**
- Belachan Eggplant & String Beans** *dried shrimp paste* **\$15.50**
- Utama Basil Organic Tofu** *shiitake mushroom, selected veggie, sweet onion, thai basil* **\$15.50**
- Melaka Eggplant or String Beans** *lemon grass, pineapple puree* **\$15.50**
- Melaka Asparagus or Okra** *lemon grass, pineapple puree* **\$15.95**
- Asam Eggplant or String Beans** *tamarind, tomatos, kesom leaf, sweet onion* **\$15.50**
- Asam Asparagus or Okra** *tamarind, tomatos, kesom leaf, sweet onion* **\$16.50**
- Sauteed Eggplant or String Beans** *garlic* **\$14.95**
- Sauteed Asparagus or KangKung** (*Ong Choy*) *garlic* **\$15.95**
- Red or Green Curry Vegetables** *organic soft tofu* **\$15.50**
- Kangkung & Calamari** *sesame & peanut sauce* **\$17.95**
- Organic Cumin Tofu** *lemongrass, string beans, thai chili, cilantro* **\$15.50**
- Singaporean Black Pepper Eggplant & String Beans** **\$15.50**

Seafoods

- Mango Prawns** *green & red pepper in mango shells* **\$20.50**
- Penang Sizzling Scallops** **\$32.95** or **Prawns** **\$20.95** *U10 scallops or prawns, green & red bell pepper, sweet onion, creamy shrimp paste*
- Singaporean Black Pepper Scallops** **\$32.95** *U10 scallops, asparagus*
- Sambal Malaysian Scallops** **\$32.95** or **Prawns** **\$20.95** *U10 scallops or prawns, belachan dried shrimp paste, asparagus*
- Malay Sizzling Scallops** **\$32.95** or **Prawns** **\$20.95** *U10 scallops or prawns, anaheim chili, red bell pepper, sweet onion, black pepper sauce*
- Oatmeal Battered Tiger Jumbo Prawns** *crunchy oatmeal, coconut, curry leaf* **\$30.95**
- Asam Prawns** **\$19.95** or **Tiger Jumbo Prawns** **\$29.50** *tamarind, kesom leaf, tomatos, sweet onion, okra*
- Siam Prawns** **\$19.95** or **Tiger Jumbo Prawns** **\$29.50** *laksa flower, lime, dried shrimp minced, mango*
- Singaporean Chili Prawns** **\$19.95** or **Tiger Jumbo Prawns** **\$29.50** *chili garlic tomato sauce, egg white*
- Utama Basil Prawns** *selected veggie, red onion, thai basil* **\$19.95**
- Singaporean Black Pepper Prawns** **\$19.95** or **Tiger Jumbo Prawns** **\$29.95** *eggplant, string beans*
- Melaka Prawns** *lemon grass, pineapple puree, string beans, sweet onion* **\$19.95**
- Red Curry Prawns** *vareital vegetables, organic soft tofu* **\$19.95**
- Banana Leaf wrapped Grilled Chilean Seabass**** **\$38.95** *chopped herbs, spice, lemon grass, sambal chili, okra*
- Singaporean Black Pepper Chilean Seabass**** **\$38.95** or **Assorted Seafood** **\$19.95** *eggplant, string beans*
- Indian Red Curry Salmon** **\$24.95** or **Chilean Seabass**** **\$38.95** *variatal vegetables, organic soft tofu in clay pot*
- Melaka Pomfret** **\$24.95**, **Salmon** **\$24.95** or **Chilean Seabass**** **\$38.95** *lemon grass, pineapple puree, string beans*
- Siam Salmon** **\$24.95** *laksa flower, lime, dried shrimp minced, mango*
- Asam Pomfret** **\$24.95**, **Salmon** **\$24.95** or **Chilean Seabass**** **\$38.95** *tamarind, kesom leaf, okra, sweet onion, tomatos*
- Whole Live Crab** **\$52.95** *each* or **Lobsters** **\$62.95** *each.... choice of:*
- Singaporean Black Pepper Sauce**
 - Singaporean Chili Sauce** *egg white, chili garlic tomato sauce*
 - Sambal Malaysian Sauce** *belachan dried shrimp paste, curry leaf*
 - Penang Sauce** *rich & creamy, belachan seasoning*

Noodles

Chicken Curry Laksa Mee *chicken served with bones & skin, wheat noodle & rice noodle, red curry soup, lemon grass, organic soft tofu, bean sprouts, okra* **\$16.50** (boneless & skinless are available upon request)

Seafood Curry Laksa Mee *wheat noodle & rice noodle, red curry soup, lemon grass, organic soft tofu, bean sprouts, okra* **\$16.50**

Pahd Thai *thai rice noodles, prawns, calamari, chicken, eggs, organic tofu, ground peanuts, bean sprouts* **\$15.95**

Chow Kueh Teow or Chow Bee Hoon *rice noodles or vermicelli, calamari, squids, eggs, asian chives, bean sprouts* **\$15.95**

NEW!

Pahd See Ew *flat rice noodles, thai basil, garlic, eggs, prawns, calamari, yoy choy, bean sprouts* **\$16.95**

Indian Mee Goreng *wheat noodles, prawns, calamari, chicken, organic tofu, eggs, ground peanuts, yoy choy, bean sprouts* **\$16.50**

Hokkein Char Mee *thick wheat noodles, caramel soy sauce, prawns, calamari, chicken, yoy choy* **\$15.95**

Ying Yong Noodles *flat rice noodles & crispy vermicelli, thick egg sauce, prawns, calamari, chicken, yoy choy* **\$16.50**

Huat Dan Ho *flat rice noodles, thick egg sauce, prawns, calamari, chicken, yoy choy* **\$16.50**

Huat Dan Bee Hoon *vermicelli, thick egg sauce, prawns, calamari, chicken, yoy choy* **\$16.50**

Rice

Banana Leaf Rice- Nasi Lemak (add \$2.00 to change to Rendang Beef) **\$15.95**
coconut rice, rendang chicken, boiled egg, peanuts, cucumber, sambal anchovy

Hainan Chicken with Rice *free range, hainan style poached chicken, soy sauce & hainan turmeric rice* **\$16.50**
**(chicken is served room temperature with bones and skin, boneless & skinless are available upon request)*

Pineapple Fried Rice *cashew nuts, prawns, peas in a pineapple shell* **\$16.50**

Indian Nasi Goreng *fried rice, prawns, calamari, chicken, organic tofu, eggs, you choy* **\$15.95**

Basil Fried Rice *prawns, calamari, chicken, organic tofu, thai chili* **\$15.95**

Malay Coconut Rice **Hainan Turmeric Rice** **Steam Rice** **Brown Rice** **\$3.25 each**

Side Products

Curry Sauce	\$5.00 (16 oz)	\$10 (32 oz)
Satay Sauce	\$7 (16 oz)	\$13 (32 oz)
Sambal Belachan	\$12 (16 oz)	\$25 (32 oz)

Executive Chef: Kay Yim

***chilean seabass, scallops, calamari are sustainable wild caught
serving gluten free soy sauce, oyster sauce & hoisin sauce
serving Wo Chong organic tofu, san francisco*

consuming raw or undercooked eggs, meat, poultry, seafood may increase your risk of food borne illness.

Vegetarian Appetizers & Soup

- Veggie Gado-Gado** *jicama, lettuce, organic tofu, fried cake, cucumber, peanut sauce* **\$14.95**
- Veggie Green Papaya & Mango Salad** *roasted almond, kesom leaf* **\$14.50**
- Roti Prata** *multi-layered hand craft indian bread, curry sauce* **\$4.95** ***extra curry sauce \$3.95*
- Roti Telur** *multi-layered hand craft indian bread with egg, curry sauce* **\$7.95**
- Vegetarian Fresh Hand Roll** *rice paper, fresh roll, basil, bean sprouts, organic soft tofu, peanut sauce* **\$11.95**
- Vegetarian Spring Roll** *deep fried with celery, carrots, spicy sweet sauce* **\$10.95**
- Organic Rempah Tofu** *anaheim chili, red pepper, sweet onion, dried chili* **\$15.95**
- Veggie Penang Poh Piah** *steamed rolls, wheat wrapper, jicama, egg, lettuce, cucumber* **\$10.95**
- Veggie Tom Yam Soup** *hot & sour soup, cauliflower, mushroom, kaffir lime leaf, lemon grass* **\$14.50 (small) \$16.95 (large)**
- Veggie Galangal & Kaffir Lime Soup** *vegetables, mushroom, galangal, coconut milk* **\$14.50 (small) \$16.95 (large)**

Vegetarian Entree

- Mango Delight** *vegetables, mushroom in mango shells* **\$16.50**
- Sizzling Vegetable Delight** *anaheim chili, sweet onion, red pepper, baby corn, organic tofu, black pepper sauce* **\$16.50**
- Veggie Kandar** *eggplant, string beans, sweet onion, bell pepper, cream, curry leaf* **\$15.95**
- Green or Red Curry Vegetables** *organic soft tofu* **\$15.50**
- Organic Rempah Tofu** *anaheim chili, red pepper, sweet onion, dried chili* **\$15.95**
- Melaka Eggplant or String Beans** *lemon grass, pineapple puree* **\$15.50**
- Melaka Asparagus or Okra** *lemon grass, pineapple puree* **\$15.95**
- Asam Eggplant or String Beans** *tamarind, tomatos, kesom leaf, sweet onion* **\$15.50**
- Asam Asparagus or Okra** *tamarind, tomatos, kesom leaf, sweet onion* **\$16.50**
- Sauteed Eggplant or String Beans** *garlic* **\$14.95**
- Sauteed Asparagus or KangKung (Ong Choy)** *garlic* **\$15.95**
- Singaporean Black Pepper Eggplant & String Beans** **\$15.50**
- Ipoh Bean Sprouts** *shallot, garlic, soy sauce* **\$11.50**
- Organic Cumin Tofu** *lemongrass, string beans, thai chili, cilantro* **\$15.95**

Vegetarian Noodles & Rice

- Veggie Malay Curry Laksa Mee** *wheat noodle & rice noodle, lemon grass, okra, eggplant, organic soft tofu* **\$15.95**
- Veggie Pahd Thai** *Thai rice noodles, vegetables, organic tofu, bean sprouts, ground peanut* **\$15.50**
- Veggie Chow Kueh Teow or Chow Bee Hoon** *rice noodles or vermicelli, bean sprouts, asian chives* **\$15.50**
- Veggie Indian Mee Goreng** *wheat noodles, vegetables, organic tofu, bean sprouts, ground peanut* **\$15.50**
- Veggie Hokkein Char Mee** *thick wheat noodles, caramel soy sauce, you choy* **\$15.50**
- Veggie Pahd See Ew** *flat rice noodles, thai basil, garlic, you choy, vegetables, bean sprouts* **\$15.95**
- Veggie Pineapple Fried Rice** *cashew nuts, pineapple, carrots, cauliflower, peas in a pineapple shell* **\$15.95**
- Veggie Indian Nasi Goreng** *fried rice, vegetable, peas, carrots, organic tofu* **\$15.50**
- Veggie Basil Fried Rice** *peas, carrots, organic tofu, cilantro, vegetables, thai chili* **\$15.50**
- Malay Coconut Rice Hainan Turmeric Rice Steam Rice Brown Rice \$3.25 each**

NEW!

Wine / Beer / Beverage / Desserts

Selected Wines is at 35% OFF (Togo only)

Bottled Beers

togo bottle beer at 3

SingHa, Thailand	7
Tiger, Singapore	7
Corona Extra, Mexico	7
Stella Artois, Belgium	7
Samuel Adams, USA	7
Heineken Light, Holland	7

Beers on Tap

togo tap beer at 5

Elysian Space Dust, IPA	8.5
Sierra Nevada, Pale Ale	8.5

Hot Teas & Coffee

Organic Whole Leaf Tea:	
Jasmine, Oo Loong, Green Tea,	5
Chamomile (caffeine free)	5
Fresh Cut Turmeric & Lemongrass	7
Espresso and other coffee drinks available on dessert menu	

Malaysian Drinks

Malay Ice Tea or Coffee	4.5
Mango Juice	4.5
Hot Black or Green Milk Tea	4.5

Sodas & Others

Red Bull Energy Drink	5
Shirley Temple, Cherry Coke	4
Coke, Sprite, Root Beer, Diet Coke	4
Ferralle Sparkling Water, Italy	4.5
Mango, Pineapple, Lychee Ice Tea, etc.	4.5
Ice Tea, Pink Lemonade, Arnold Palmer	4
Cranberry, Orange or Pineapple Juice	4
Milk	4.5
Passion Fruit, Strawberry, Lychee or Mango Soda, etc	4.5

Desserts

Deep-fried Banana ala mode <i>deep fried banana with ice cream, whipped cream & chocolate</i>	9
Deep-fried Mango Ice Cream <i>ice cream wrapped in taro cake, deep-fried banana with whipped cream & chocolate</i>	14
Banana Granite <i>banana caramelized with coconut sauce topped with ice cream and sprinkled with almonds</i>	9
Malay Crepe <i>grounded peanuts & banana crepe, sweet corn & chocolate syrup</i>	11
Black Sticky Rice with Mango	10
Pandan Leaf Panna Cotta <i>coconut milk, cream</i>	9
Kuih Seri Muka <i>pandan leaf pannna cotta, black sticky rice</i>	9
Chocolate Mousse cake	9
Ice Cream <i>with whipped cream & chocolate syrup</i> <i>* choice of vanilla beans or mango</i>	6

*Beloved, I pray that in all respects you may
prosper and be in good health, just as your soul prospers.*

3 John 2



Banana Leaf
RESTAURANT

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