



MANJA
KUALA LUMPUR

Lunch Menu

Appetizers

Tangy Starfruit Salad (V, GF)

Fresh starfruit tossed with wasabi greens, pomegranate-tamarind dressing, and beetroot purée. 24

Bayam Mushroom with Sambal Butter (V, GF*)

Sautéed local spinach and mushrooms tossed in sambal butter and finished with crispy shallots. 24

Watermelon Ceviche with Coconut Tartare (V, GF)

An accidental discovery that became a favorite — fresh watermelon prepared ceviche-style and paired with coconut tartare. 24

Negombo Crab with Mantou Bun (GF*)

Fresh Sri Lankan mud crab, hand-picked and stir-fried with aromatic spices, served alongside freshly fried mantou buns. 26

Prawn & Avocado Bruschetta (GF*)

Spiced Tibetan-style prawns with creamy aioli and fresh herbs, served on warm, charred focaccia. 26

Main Course

Angus Beef Bowl with Garlic Fried Rice (GF*)

Juicy grilled Angus beef patty served with fragrant garlic fried rice, jammy egg finished with chilli oil, Japanese mayonnaise, fresh cucumber, coriander and lime. 52

Manja Fire Wings Mee Goreng

A bold Manja take on Penang-style mee goreng — wok-tossed egg noodles with squid, tofu pok, crispy cucur, sawi and egg, finished with crushed peanuts and paired with spiced crispy fire wings, house sambal and pickled red onions. 42

Manja Fire Wings Garlic Rice Bowl

Fragrant garlic fried rice topped with sweet mango and crispy garlic chips, served with our signature Velvet Fire Wings, house sambal, pickled red onions and fresh lime. 42

Manja Fire Wings Nasi Lemak Bowl

Fragrant garlic fried rice topped with sweet mango and crispy garlic chips, served with our signature Wong's Wings, jammy egg with chilli oil, cucumber, house sambal, pickled red onions, fresh coriander and lime. 42



Smoked Duck & Leek Linguine (GF*)

Olive oil-based linguine tossed with smoked duck, caramelized leeks and a touch of chilli.

40

Umami Mushroom Soba (V, GF*)

Local organic shiitake and king oyster mushrooms take center stage in this vegan soba, finished in a fragrant chilli-coriander brine.

38

Portobello Mushroom with Herb Butter (V, GF)

Roasted local portobello with a savoury laksa-leaf reduction, served with black sesame hummus, goat's cheese and indulgent cumin potatoes.

40

Lobster Butter Linguine with Prawn (GF*)

Linguine tossed in rich lobster butter extracted from charred river lobster shells, topped with succulent prawns and caviar.

42

Manja Charcoal Butter Chicken Rice Bowl (GF)

Charcoal-grilled chicken tikka finished in our rich butter chicken sauce, served with fragrant basmati rice, mint yogurt, pickled red onions, fresh coriander and charred lemon.

42

Manja Sancho Chicken Bowl

Char-grilled Sancho chicken served over fragrant lemongrass rendang rice with a soft jammy egg, house sambal, pickled red onions, signature Manja Spiced Cashew Crunch, fresh coriander and lime.

42

Dessert

Mango & Passion Fruit Sorbet

A bright and refreshing sorbet made from fresh mangoes and passion fruit — vegan and dairy-free for a clean tropical finish.

12

Kopi Peng Ice Cream

Local charcoal-roasted coffee gelato inspired by the classic Malaysian iced coffee.

12

Rastali Fritters with Teh Tarik Gelato (V)

Crispy rastali bananas with honey caramel and house-made teh tarik gelato.

18

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

All prices are subject to 10% service charge and 6% prevailing government tax.