



Event Group  
Bookings



MANJA

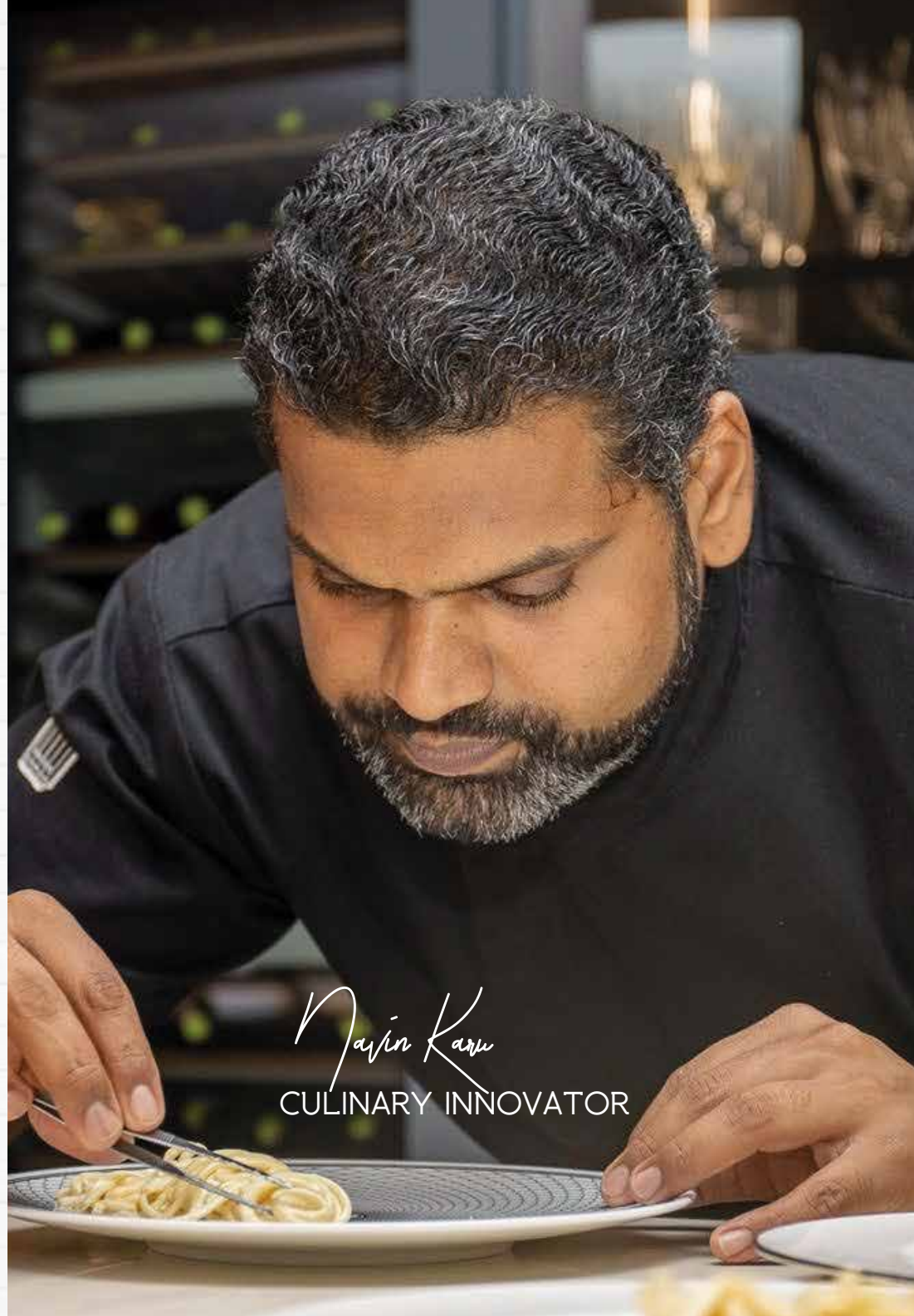
KUALA LUMPUR







*“He who masters the salt,  
masters the kitchen.”*



*Navin Karu*  
CULINARY INNOVATOR

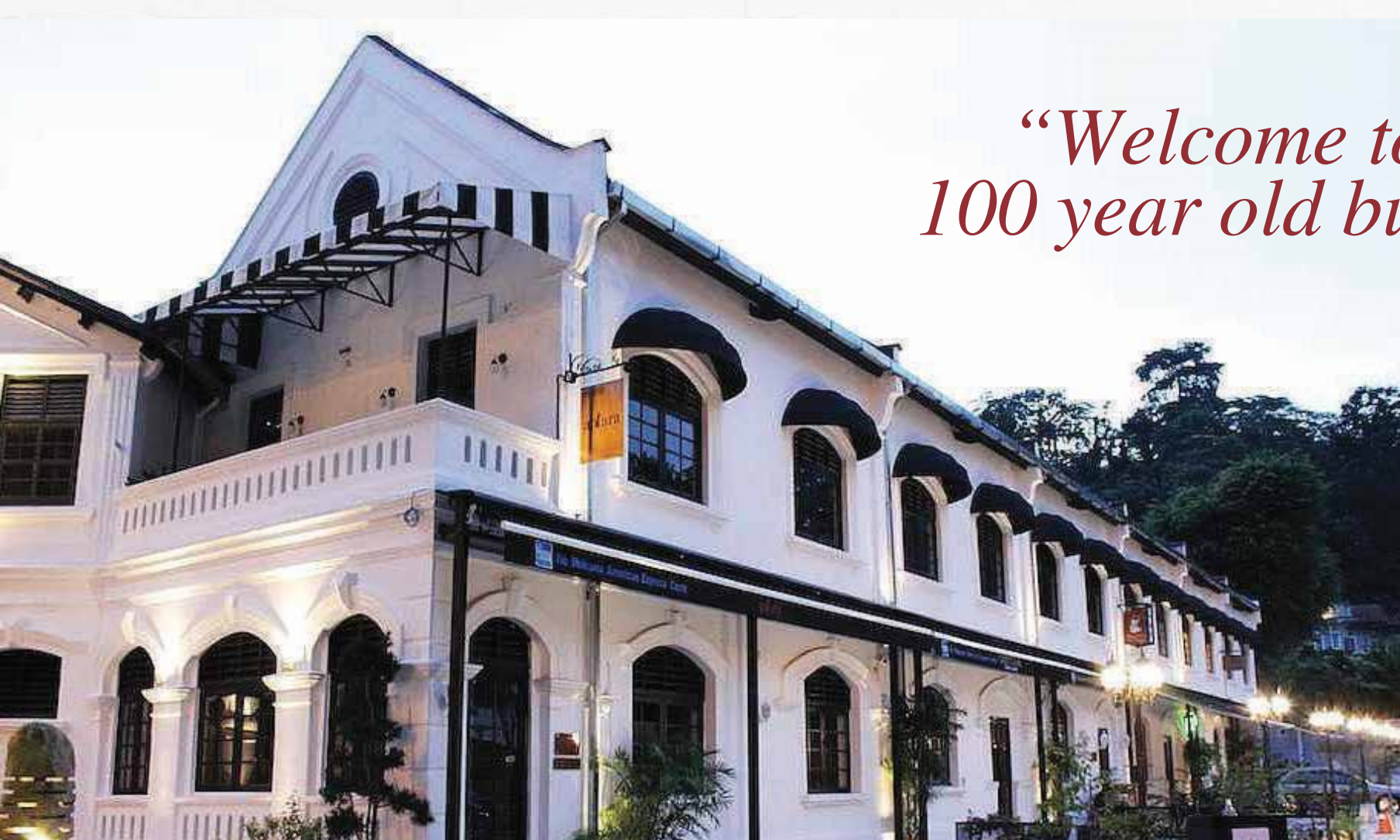


*“Manja is a collection of childhood  
memories fused through cooking,  
travel, love and laughter.”*

*“Every dish has a memory of a moment  
of love for our culinary innovator.”*

*“See what triggers an emotional  
connection for you.”*





*“Welcome to our  
100 year old building.”*

Manja Kuala Lumpur is housed in a beautiful 100 year old colonial building that has been restored to its former glory. Taking inspiration from the rich culinary history of the British colonies, creating our own brand of modern colonial cuisine.

We feature Malaysian flavours and Malaysian products weaving in influences from different corners of the British colonies.

## OPERATING HOURS

*KITCHEN*  
- Lunch -  
11:30am - 3:30pm

- Dinner -  
*weekday*  
5:30 - 10pm  
*weekend*  
5:30 - 10:30pm

*BAR*  
*weekday*  
11:30am - 11pm  
*weekend*  
11:30am - 12pm

**CONTACT**  
+6012-3737063

**ADDRESS**  
6, Lorong Raja Chulan,  
Kuala Lumpur

*scratch  
kitchen*

*own  
infusions  
& syrups*

*90%  
made from  
scratch*

*quality  
cocktails*

*Thank you for letting us be a part of your special occasion.  
Our food takes time to perfect and cannot be rushed.*

*Please set aside at least **2.5 hours** to  
enjoy your Manja experience.*



*Please do let us know if there are any special dietary requirements,  
so we can prepare ahead of time.*





# RESERVATION

*To reserve at Manja, please click the link below to make through our E-Reservation System. If you have any special requests, leave a note in the comments and we will get back to you.*

*Thank you and we look forward to having you over soon.*

*[CLICK HERE](#)*



# MANJA SPACES



## KITCHEN

Lunch 11:30AM TO 3:30PM  
Dinner 5:30PM TO 10:00PM (WEEKDAY)  
5:30PM TO 10:30PM (WEEKEND)

## BAR

11:30AM TO 11:00PM (WEEKDAY)  
11:30AM TO 12:00PM (WEEKEND)



SUN-THURS  
RM 2.5K (MIN. SPEND)

FRI, SAT,EVE OF PUBLIC HOLIDAY  
RM 3K (MIN. SPEND)

*Al-Fresco*



MINIMUM  
BOOKOUT

30 PAX

*Al-Fresco*

## Dining Hall



SUN-THURS  
RM 5K (MIN. SPEND)

FRI, SAT,EVE OF PUBLIC HOLIDAY  
RM 8K (MIN. SPEND)



MINIMUM  
BOOKOUT

50 PAX

*Dining Hall*



## 1st Floor Bar Dining



SUN-THURS  
RM 3K (MIN. SPEND)

FRI, SAT,EVE OF PUBLIC HOLIDAY  
RM 4K (MIN. SPEND)

MINIMUM  
BOOKOUT

30 PAX

*Bar Dining*

## Skyview

RM 2K (MIN. SPEND)



MINIMUM  
BOOKOUT

12 PAX

*Sky View*



WHAT THE RESTAURANT PROVIDES  
AS A STANDARD SETUP

*Full cutlery and table setting*  
*Wine glasses*  
*Individual menu card*  
*Candles*  
*Flowers on table*

*For additional services such as flowers,  
balloons, sound and light,  
Please contact the numbers provided below.*

*Flowers/Balloon : Sue Ann      Sound/Light : Mr.KJ*  
*+6012-2032131                      +6012-3058746*



CORKAGE

*Spirits 1L: RM170 nett*  
*Wine: RM82 nett*  
*Champagne: RM118 nett*

BEER BARREL

*Heineken 10L: RM702 znett*

*\*DJs and bands are welcome  
but must bring own speakers.  
(Venue on the first floor)*

PARKING

*Valet Service (5pm onwards)*  
*RM15 per car*

*Reserve Parking Slot  
(max. 4 parking slots)*  
*RM30 per car*

*Maple Suite (across the road)*  
*RM10 per entry*

EVENT CONFIRMATION

*Must confirm menu and booking one week prior  
to event date.*

PAYMENT TERMS

*50% deposit required upon confirmation of event*  
*50% balance payment to be settled on the event day itself*

*For online transfer, please make all payments to:*  
***Big Boy Ventures Sdn Bhd,***  
***Maybank Berhad***  
***514271620726***

*We accept Credit & Debit Cards  
(VISA, MASTER CARD & AMEX)*



AFTER HOURS POLICY

We understand that for celebrations and on certain occasions, sometimes guests would want that extra time to unwind and enjoy a little more. We are happy to accommodate 1 hour after closing at an additional minimal cost.

For every hour thereafter a surcharge of RM250 per group booking is required. This is a flat fee that is non negotiable, regardless of the spend.

Should you need extended hours to be extended for the kitchen operations as well, the additional charges would be RM300 per hour, or if you would prefer to order takeaway from the kitchen, that is also doable at no extra cost.

This ensures that we cover our costs and be able to keep serving you. Thank you for your kind understanding.







# MANJA MENUS

*All menu are applicable for 10 pax and above.*

*\*ALL PRODUCTS ARE HALAL SOURCED\**



## — SHARING MENU —

*How does it work?*

When you choose a sharing menu you are required to choose *1 dish per course* for your guests.

However if you have a guest who has dietary restrictions, for the respective guests we can select another dish that is acceptable to them. Please select one dish for them to share.

The reason this is done is so that the chefs are able to manage the orders in a timely manner with the highest level of quality control. Too many orders will slow down the meal and result in guests receiving main courses at different times.

## — INDIVIDUAL MENU —


*How does it work?*

When you select an individual menu for the main course section, the host is allowed to provide his/her guests *a choice of 2 mains*.

The host must then get a pre-order from his/her guests on their main course choice at least 5 days before the booking.

However if you have a guest who has dietary restrictions, for the respective guests we can select another dish that is acceptable to them. Please select 1 dish for them to have.

The reason this is done is so that the chefs are able to manage the orders in a timely manner with the highest level of quality control. Too many orders will slow down the meal and result in guests receiving main courses at different times.







# INDIVIDUAL MENU *Option 1*

rm170nett

CHOOSE 1

*Canape*

CREOLE GUACAMOLE *or*  
WATERMELON CEVICHE WITH  
  COCONUT TARTARE

CHOOSE 1

*1st Course*



WATERMELON CEVICHE WITH  
COCONUT TARTARE

*The accidental discovery of an exciting new way to eat watermelons. Thanks to our culinary innovator who is always playing around with his food!*



SARAWAK ALPUKAT DIP

*A signature spiced guacamole made with indigenous Sarawak avocados*



BORNEO COCONUT TUNA

*Sashimi grade cubes of line caught yellow fin tuna, atop a grated coconut tartar showcasing local flavours of Kafir lime, crushed cashews and served with handmade sweet potato chips.*

-PALATE CLEANSER-

*2nd Course*

(INDIVIDUAL MAINS) CHOICE OF 2

GRILLED SANCHO CHICKEN   
WITH LEMONGRASS RICE

*Inspired by a guest combination; free range chicken in a spicy sancho marinade that is chargrilled on our coconut husk grill, paired with coconut lemongrass rice.*

UMAMI MUSHROOM SOBA 

*Local organic shiitake and king oyster mushrooms in a chili coriander brine, is the star of this vegan pasta dish.*

TUNA VILLA GAJAH

*Created on a trip to Bali, features robust local flavours and sashimi grade cubes of yellowfin tuna from Borneo.*

GUNDA GUNDA 

*Inspired by midnight cravings and home cooked comfort food. A decadent steamed coconut rice in a mixture of Manja made sambals, with wild Tawau prawns braised in a serai infused sauce, crunchy anchovies, mussels, and sliced avocado.*

SAFFRON SPICED LAMB 

*Local lamb slow roasted in saffron spiced ghee and a Sarawak peppercorn chilli marinade, folded into a steamed rice topped with a creamy cashew nut masala.*

*3rd Course*

CHOOSE 1

JAGGERY FRITTERS WITH KOPI PENG  

*A food tradition that is shared by both Indian and Malay communities. We added a local coffee gelato typical of the Chinese kopitiam, making this a truly muhibbah dish.*

MALAYSIAN COCOA TRUFFLE  

*We've perfected this homemade Manja chocolate and added our own infusion. Can you guess what it is?*

KAYA CHEESECAKE & ASSORTED COULIS 

*Everything Malaysian paired with a cake that's entirely not. Ask your server on how to get a jar of our amazing kaya for your breakfast.*



VEGAN



GLUTEN-FREE





# SHARING MENU *Option 2*

rm125nett

CHOOSE 1


## Canape

CREOLE GUACAMOLE *or*  
WATERMELON CEVICHE WITH  
  COCONUT TARTARE

CHOOSE 1

## 1st Course

  WATERMELON CEVICHE  
WITH COCONUT TARTARE  
*The accidental discovery of an exciting new way to  
eat watermelons. Thanks to our culinary innovator  
who is always playing around with his food!*

 SARAWAK ALPUKAT DIP  
*A signature spiced guacamole made with  
indigenous Sarawak avocados.*

 BORNEO COCONUT TUNA  
*Sashimi grade cubes of line caught yellow fin tuna,  
atop a grated coconut tartar showcasing local  
flavours of Kafir lime, crushed cashews and served  
with handmade sweet potato chips.*

CHOOSE 1

## 2nd Course

  BUMBA CAULIFLOWER STEAK  
*Chargrilled bumba spiced cauliflower steak  
piped in with romesco sauce and local goat's  
cheese served with an avocado mushroom  
terrine and a mango salsa.*

 KAMPUNG CHICKEN & EGG  
*A unique blend of hand roasted local dried  
chilies, cinnamon, cloves and nutmeg, ground  
into a Manja style jerk dry rub chargrilled on  
boneless free range organic chicken, paired with  
kampung chicken egg.*

- PALATE CLEANSER -

## 3rd Course


CHOOSE 1

GRILLED SANCHO CHICKEN   
WITH LEMONGRASS RICE

*Inspired by a guest combination; free range chicken in a spicy  
sancho marinade that is chargrilled on our coconut husk grill,  
with our coconut lemongrass rice.*

UMAMI MUSHROOM SOBA   
*Local organic shiitake and king oyster mushrooms in a chili  
coriander brine is the star of this **vegan** dish.*



TUNA VILLA GAJAH  
*Hastily thrown together for supper during a weekend getaway in  
bali, the flavours were so unforgettable that it had to be perfected  
for our menu.*

GUNDA GUNDA   
*Inspired by midnight cravings and home cooked comfort  
food. A decadent steamed coconut rice in a mixture of  
Manja made sambals, with wild Tawau prawns braised  
in a serai infused sauce, crunchy anchovies, mussels,  
and sliced avocado.*

LOBSTER BUTTER LINGUINE WITH UNAGI  
*Linguine tossed in a sauce of lobster butter extracted from the  
charred shells of river lobster topped with teriyaki glazed unagi,  
caviar and prawns.*

## 4th Course

CHOOSE 1

JAGGERY FRITTERS WITH KOPI PENG    
*A food tradition that is shared by both Indian and Malay  
communities. We added a local coffee gelato typical of the  
Chinese kopitiam, making this a truly muhibbah dish.*

MALAYSIAN COCOA TRUFFLE    
*We've perfected this homemade Manja chocolate and added  
our own infusion. Can you guess what it is?*

KAYA CHEESECAKE & ASSORTED COULIS   
*Everything Malaysian paired with a cake that's  
entirely not. Ask your server on how to get a jar of our  
amazing kaya for your breakfast.*



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# INDIVIDUAL MENU *Option 3*

rm260nett

## Welcome Drinks

CHOOSE 1

MALAYSIAN MADE *or* MINT LEMON BITTERS  
*or* MANJA TEH O LIMAU

CHOOSE 2

## Candape

WATERMELON CEVICHE *or*  
SMOKE EGGPLANT *or* TOMATO CONFIT

CHOOSE 1

## 1st Course



WATERMELON CEVICHE  
WITH COCONUT TARTARE

*The accidental discovery of an exciting new way to eat watermelons. Thanks to our culinary innovator who is always playing around with his food!*



SARAWAK ALPUKAT DIP

*A signature spiced guacamole made with indigenous Sarawak avocados.*



BORNEO COCONUT TUNA

*Sashimi grade cubes of line caught yellow fin tuna, atop a grated coconut tartar showcasing local flavours of Kafir lime, crushed cashews and served with handmade sweet potato chips.*

GUACAMOLE & CREOLE PRAWN

*A busy kitchen can be accident prone. However, sometimes that can be a blessing, like when we accidentally dropped our creole style prawns into the guacamole!*

CHOOSE 1

## 2nd Course



PANEER & MANGO

*Our farm friends bala & viji put a lot of love into ensuring that their cows are happy. Happy cows make happy milk. Happy milk makes happy paneer!*

CHILI LIME FISH CAKE

*Inspired by the chef's childhood. Of course as an adult he couldn't resist adding a touch of caviar.*

NEGOMBO CRAB WITH MANTOU BUN

*Fresh Sri Lankan mud crab de-shelled by hand, stir fried with aromatic spices and paired with freshly fried mantou.*

BAYAM MUSHROOM 

WITH TRUFFLE BUTTER TOAST

*Organic local mushrooms in a sauteed in chili and garlic, layered on a turmeric creamed spinach ragout. Served with truffle butter focaccia toast.*

BAYAM ESCARGOT WITH  
TRUFFLE TOAST

*Chili smoked garlic spiced baby spinach, paired with de-shelled smoked French sea snails sautéed with garlic chips, roasted cumin and fennel on toasted focaccia with truffle butter.*

- PALATE CLEANSER -

## 3rd Course

(INDIVIDUAL MAINS) CHOICE OF 2  
BUMBA CAULIFLOWER STEAK

*Chargrilled bumba spiced cauliflower steak piped in with romesco sauce and local goat's cheese served with an avocado mushroom terrine and a mango salsa.*

KAMPUNG CHICKEN & EGG 

*A unique blend of hand roasted local dried chilies, cinnamon, cloves and nutmeg, ground into a Manja style jerk dry rub chargrilled on boneless free range organic chicken, paired with kampung chicken egg.*

TAMARIND CHILI BARRAMUNDI 

*Proudly asian, we created the dish of five tastes; sweet coconut cream, sour smoked tamarind, spicy chili, bitter ulam raja and salty garlic dust.*

## 4th Course

CHOOSE 1

JAGGERY FRITTERS WITH KOPI PENG  

*A food tradition that is shared by both Indian and Malay communities. We added a local coffee gelato typical of the Chinese kopitiam, making this a truly muhibbah dish.*

KAYA CHEESECAKE & ASSORTED COULIS 

*Everything Malaysian paired with a cake that's entirely not. Ask your server on how to get a jar of our amazing kaya for your breakfast.*



VEGAN



GLUTEN-FREE



INDIVIDUAL  
MENU *Option 4*

rm330nett

Welcome Drinks

CHOOSE 1

MALAYSIAN MADE *or* MINT LEMON BITTERS  
*or* MANJA TEH O LIMAU

CHOOSE 2

Canape

WATERMELON CEVICHE *or*  
SMOKE EGGPLANT *or* TOMATO CONFIT

CHOOSE 1

1st Course



WATERMELON CEVICHE  
WITH COCONUT TARTARE

*The accidental discovery of an exciting new way to eat watermelons. Thanks to our culinary innovator who is always playing around with his food!*



SARAWAK ALPUKAT DIP

*A signature spiced guacamole made with indigenous Sarawak avocados*



BORNEO COCONUT TUNA

*Sashimi grade cubes of line caught yellow fin tuna, atop a grated coconut tartar showcasing local flavours of Kafir lime, crushed cashews and served with handmade sweet potato chips.*

GUACAMOLE & CREOLE PRAWN

*A busy kitchen can be accident prone but sometimes can be a blessing, like when we accidentally dropped our creole style prawns into the guacamole!*

CHOOSE 1

2nd Course



PANEER & MANGO

*Our farm friends bala & viji put a lot of love into ensuring that their cows are happy. Happy cows make happy milk. Happy milk makes happy paneer.!*

NEGOMBO CRAB WITH MANTOU BUN

*Fresh Sri Lankan mud crab de-shelled by hand, stir fried with aromatic spices and paired with freshly fried mantou.*

TIBETAN PEPPER PRAWN

*Naturally sweet wild sea white prawn in tangy aioli of Tibetan Pepper, balanced by creamy ebiko avocado, sweetened shallots and oelok chilli sauce.*

BAYAM ESCARGOT WITH TRUFFLE TOAST

*Chili smoked garlic spiced baby spinach, paired with de-shelled smoked French sea snails sautéed with garlic chips, roasted cumin and fennel on toasted focaccia with truffle butter.*

SALMON & NANGKA MADU

*Slices of locally smoked salmon, paired with heirloom tomatoes and cherry mozzarella, and honey jackfruit in a citrus almond dressing.*

- PALATE CLEANSER -

3rd Course

(INDIVIDUAL MAINS) CHOICE OF 2

BUMBA CAULIFLOWER STEAK



*Chargrilled steak piped in with romesco sauce and local goat's cheese served with an avocado mushroom terrine and a mango salsa.*

CURRY LEAF BURNT BUTTER FISH



*The combination of langkawi pearl grouper and eggplant is uniquely asian. We up the ante with three preparations of eggplant.*

KOPI SPICED BEEF

*Steak and potatoes done the Manja way. Served with a local coffee infused sauce and a nostalgia inducing mash. Tender enough to eat with a fork!*

POMMERY LAMB & HUMMUS



*Grass fed lamb air From Silver Fern Farms, New Zealand marinated with garlic tarragon pepper mustard together with black hummus antipasti, complemented with Manja signature thrice cooked potatoes crisped with duck fat.*

4th Course

CHOOSE 1

JAGGERY FRITTERS WITH KOPI PENG



*A food tradition that is shared by both Indian and Malay communities. We added a local coffee gelato typical of the Chinese kopitiam, making this a truly muhibbah dish.*

KAYA CHEESECAKE & ASSORTED COULIS



*Everything Malaysian paired with a cake that's entirely not. Ask your server on how to get a jar of our amazing kaya for your breakfast.*



VEGAN



GLUTEN-FREE



# SHARING MENU *Option 5*

rm170nett

CHOOSE 2 *Canape*  
WATERMELON CEVICHE *or*  
SMOKE EGGPLANT *or* TOMATO CONFIT

CHOOSE 1 *1st Course*  
WATERMELON CEVICHE  
WITH COCONUT TARTARE  
*The accidental discovery of an exciting new way to eat watermelons. Thanks to our culinary innovator who is always playing around with his food!*

SARAWAK ALPUKAT DIP  
*A signature spiced guacamole made with indigenous Sarawak avocados*

BORNEO COCONUT TUNA  
*Sashimi grade cubes of line caught yellow fin tuna, atop a grated coconut tartar showcasing local flavours of Kafir lime, crushed cashews and served with handmade sweet potato chips.*

GUACAMOLE & CREOLE PRAWN  
*A busy kitchen can be accident prone but sometimes can be a blessing, like when we accidentally dropped our creole style prawns into the guacamole!*

CHOOSE 1 *2nd Course*  
PANEER & MANGO  
*Our farm friends bala & viji put a lot of love into ensuring that their cows are happy. Happy cows make happy milk. Happy milk makes happy paneer!*

CHILI LIME FISH CAKE  
*Inspired by the chef's childhood. Of course as an adult he couldn't resist adding a touch of caviar.*

NEGOMBO CRAB WITH MANTOU BUN  
*Sri Lankan mud crab de-shelled by hand, stir fried with aromatic spices and paired with fried mantou.*

BAYAM MUSHROOM WITH TRUFFLE BUTTER TOAST  
*Organic local mushrooms in a sauteed in chili and garlic, layered on a turmeric creamed spinach ragout. Served with truffle butter focaccia toast.*

TIBETAN PEPPER PRAWN  
*Naturally sweet wild sea white prawn in tangy aioli of Tibetan Pepper, balanced by creamy ebiko avocado, sweetened shallots and oelok chilli sauce.*

SALMON & NANGKA MADU  
*Slices of locally smoked salmon, paired with heirloom tomatoes, cherry mozzarella, and honey jackfruit in a citrus almond dressing.*

*3rd Course* CHOOSE 1

BUMBA CAULIFLOWER STEAK  
*Chargrilled steak piped in with romesco sauce and local goat's cheese served with an avocado mushroom terrine and a mango salsa.*

KAMPUNG CHICKEN & EGG  
*A unique blend of hand roasted local dried chilies, cinnamon, cloves and nutmeg, ground into a Manja style jerk dry rub chargrilled on boneless free range organic chicken, paired with kampung chicken egg.*

TAMARIND CHILI BARRAMUNDI  
*Proudly asian, we created the dish of five tastes; sweet coconut cream, sour smoked tamarind, spicy chili, bitter ulam raja and salty garlic dust.*

KING PRAWN  
*Wild caught sea King Prawns from Tawau chargrilled on our coconut husk charcoal grill, paired with roasted bell pepper romesco, fresh diced avocado, chargrilled baby corn and house made Mantou.*

KOPI SPICED BEEF  
*Steak and potatoes done the Manja way. Served with a local coffee infused sauce and a nostalgia inducing mash. Tender enough to eat with a fork!*

- PALATE CLEANSER -

*4th Course* CHOOSE 1

UMAMI MUSHROOM SOBA  
*Local organic shiitake and king oyster mushrooms in a chili coriander brine is the star of this vegan dish.*

TUNA VILLA GAJAH  
*Created on a trip to Bali, it features robust local flavours and sashimi grade cubes of yellowfin tuna from Borneo.*

GUNDA GUNDA  
*Inspired by midnight cravings and home cooked comfort food. A decadent steamed coconut rice in a mixture of Manja made sambals, with wild Tawau prawns braised in a serai infused sauce, crunchy anchovies, mussels, and sliced avocado.*

SAFFRON SPICED LAMB  
*Local goat slow roasted in saffron spiced ghee and a Sarawak peppercorn chilli marinade, folded into a steamed rice topped with a creamy cashew nut masala.*

LOBSTER BUTTER LINGUINE WITH UNAGI  
*Linguine tossed in a sauce of lobster butter extracted from the charred shells of river lobster topped with teriyaki glazed unagi, caviar and prawns.*

*5th Course* CHOOSE 1

JAGGERY FRITTERS WITH KOPI PENG  
*A food tradition that is shared by both Indian and Malay communities. We added a local coffee gelato typical of the Chinese kopitiam, making this a truly muhibbah dish.*

MALAYSIAN COCOA TRUFFLE  
*We've perfected this homemade Manja chocolate and added our own infusion. Can you guess what it is?*

KAYA CHEESECAKE & ASSORTED COULIS  
*Everything Malaysian paired with a cake that's entirely not. Ask your server on how to get a jar of our amazing kaya for your breakfast.*



# SHARING MENU *Option 6*

rm175nett

## Canape

WATERMELON CEVICHE *and*  
SMOKED EGGPLANT

CHOOSE 1

## 1st Course



WATERMELON CEVICHE  
WITH COCONUT TARTARE

*The accidental discovery of an exciting new way to eat watermelons. Thanks to our culinary innovator who is always playing around with his food!*



SARAWAK ALPUKAT DIP

*A signature spiced guacamole made with indigenous Sarawak avocados.*



BORNEO COCONUT TUNA

*Sashimi grade cubes of line caught yellow fin tuna, atop a grated coconut tartar showcasing local flavours of Kafir lime, crushed cashews and served with handmade sweet potato chips.*

GUACAMOLE & CREOLE PRAWN

*A busy kitchen can be accident prone. However, sometimes that can be a blessing, like when we accidentally dropped our creole style prawns into the guacamole!*

CHOOSE 1

## 2nd Course



PANEER & MANGO

*Our farm friends bala & viji put a lot of love into ensuring that their cows are happy. Happy cows make happy milk. Happy milk makes happy paneer!*

CHILI LIME FISH CAKE

*Inspired by the chef's childhood. Of course as an adult he couldn't resist adding a touch of caviar.*

NEGOMBO CRAB WITH MANTOU BUN

*Fresh Sri Lankan mud crab de-shelled by hand, stir fried with aromatic spices and paired with freshly fried mantou.*



SALMON & NANGKA MADU

*Slices of locally smoked salmon, paired with heirloom tomatoes, cherry mozzarella, and honey jackfruit in a citrus almond dressing.*



BAYAM MUSHROOM  
WITH TRUFFLE BUTTER TOAST

*Organic local mushrooms in a sauteed in chili and garlic, layered on a turmeric creamed spinach ragout. Served with truffle butter focaccia toast.*

TIBETAN PEPPER PRAWN

*Naturally sweet wild sea white prawn in tangy aioli of Tibetan Pepper, balanced by creamy ebiko avocado, sweetened shallots and oelok chilli sauce.*

## 3rd Course

(INDIVIDUAL MAINS) CHOICE 1

BUMBA CAULIFLOWER STEAK

*Chargrilled bumba spiced cauliflower steak piped in with romesco sauce and local goat's cheese served with an avocado mushroom terrine and a mango salsa.*

KAMPUNG CHICKEN & EGG

*A unique blend of hand roasted local dried chilies, cinnamon, cloves and nutmeg, ground into a Manja style jerk dry rub chargrilled on boneless free range organic chicken, paired with kampung chicken egg.*

TAMARIND CHILI BARRAMUNDI

*Proudly asian, we created the dish of five tastes; sweet coconut cream, sour smoked tamarind, spicy chili, bitter ulam raja and salty garlic dust.*

KOPI SPICED BEEF

*Steak and potatoes done the Manja way. Served with a local coffee infused sauce and a nostalgia inducing mash. Tender enough to eat with a fork!*

KING PRAWN & SMOKED TAMARIND

*The secret to this dish is in the wild prawns from Sabah and the coconut husk we grill it on. Are you brave enough to eat it shell and all?*

- PALATE CLEANSER -

## 4th Course

CHOOSE 1

UMAMI MUSHROOM SOBA

*Local organic shiitake and king oyster mushrooms in a chili coriander brine is the star of this vegan dish.*

TUNA VILLA GAJAH

*Created on a trip to Bali, it features robust local flavours and sashimi grade cubes of yellowfin tuna from Borneo.*

GUNDA GUNDA

*Inspired by midnight cravings and home cooked comfort food. A decadent steamed coconut rice in a mixture of Manja made sambals, with wild Tawau prawns braised in a serai infused sauce, crunchy anchovies, mussels, and sliced avocado.*

SAFFRON SPICED LAMB

*Local goat slow roasted in saffron spiced ghee and a Sarawak peppercorn chilli marinade, folded into a steamed rice topped with a creamy cashew nut masala.*

LOBSTER BUTTER LINGUINE WITH UNAGI

*Linguine tossed in a sauce of lobster butter extracted from the charred shells of river lobster topped with teriyaki glazed unagi, caviar and prawns.*

## 5th Course

JAGGERY FRITTERS WITH KOPI PENG

*A food tradition that is shared by both Indian and Malay communities. We added a local coffee gelato typical of the Chinese kopitiam, making this a truly muhibbah dish.*

KAYA CHEESECAKE & ASSORTED COULIS

*Everything Malaysian paired with a cake that's entirely not. Ask your server on how to get a jar of our amazing kaya for your breakfast.*



VEGAN



GLUTEN-FREE



# SHARING MENU *Option 7*

rm175nett

## Canape

WATERMELON CEVICHE *and*  
SMOKED EGGPLANT

CHOOSE 1

## 1st Course



WATERMELON CEVICHE  
WITH COCONUT TARTARE

*The accidental discovery of an exciting new way to eat watermelons. Thanks to our culinary innovator who is always playing around with his food!*



SARAWAK ALPUKAT DIP

*A signature spiced guacamole made with indigenous Sarawak avocados.*



BORNEO COCONUT TUNA

*Sashimi grade cubes of line caught yellow fin tuna, atop a grated coconut tartar showcasing local flavours of Kafir lime, crushed cashews and served with handmade sweet potato chips.*

GUACAMOLE & CREOLE PRAWN

*A busy kitchen can be accident prone. However, sometimes that can be a blessing, like when we accidentally dropped our creole style prawns into the guacamole!*

CHOOSE 1

## 2nd Course



PANEER & MANGO

*Our farm friends bala & viji put a lot of love into ensuring that their cows are happy. Happy cows make happy milk. Happy milk makes happy paneer!*

CHILI LIME FISH CAKE

*Inspired by the chef's childhood. Of course as an adult he couldn't resist adding a touch of caviar.*

NEGOMBO CRAB WITH MANTOU BUN

*Fresh Sri Lankan mud crab de-shelled by hand, stir fried with aromatic spices and paired with freshly fried mantou.*



SALMON & NANGKA MADU

*Slices of locally smoked salmon, paired with heirloom tomatoes, cherry mozzarella, and honey jackfruit in a citrus almond dressing.*



BAYAM MUSHROOM  
WITH TRUFFLE BUTTER TOAST

*Organic local mushrooms in a sauteed in chili and garlic, layered on a turmeric creamed spinach ragout. Served with truffle butter focaccia toast.*

TIBETAN PEPPER PRAWN

*Naturally sweet wild sea white prawn in tangy aioli of Tibetan Pepper, balanced by creamy ebiko avocado, sweetened shallots and oelok chilli sauce.*

## 3rd Course

(INDIVIDUAL MAINS) CHOICE 1

BUMBA CAULIFLOWER STEAK

*Chargrilled bumba spiced cauliflower steak piped in with romesco sauce and local goat's cheese served with an avocado mushroom terrine and a mango salsa.*

KAMPUNG CHICKEN & EGG

*A unique blend of hand roasted local dried chilies, cinnamon, cloves and nutmeg, ground into a Manja style jerk dry rub chargrilled on boneless free range organic chicken, paired with kampung chicken egg.*

TAMARIND CHILI BARRAMUNDI

*Proudly asian, we created the dish of five tastes; sweet coconut cream, sour smoked tamarind, spicy chili, bitter ulam raja and salty garlic dust.*

KOPI SPICED BEEF

*Steak and potatoes done the Manja way. Served with a local coffee infused sauce and a nostalgia inducing mash. Tender enough to eat with a fork!*

KING PRAWN & SMOKED TAMARIND

*The secret to this dish is in the wild prawns from Sabah and the coconut husk we grill it on. Are you brave enough to eat it shell and all?*

- PALATE CLEANSER -

## 4th Course

CHOOSE 1

UMAMI MUSHROOM SOBA

*Local organic shiitake and king oyster mushrooms in a chili coriander brine is the star of this vegan dish.*

TUNA VILLA GAJAH

*Created on a trip to Bali, it features robust local flavours and sashimi grade cubes of yellowfin tuna from Borneo.*

TAIPING DUCK WITH GARLIC FRIED RICE

*Natural tenderisers like kiwi and apple give this duck a unique overnight brine. Taste the difference in it's sous vide cum roast preparation.  
GF(hoisin and soy sauce)*

SAFFRON SPICED LAMB

*Local goat slow roasted in saffron spiced ghee and a Sarawak peppercorn chilli marinade, folded into a steamed rice topped with a creamy cashew nut masala.*

LOBSTER BUTTER LINGUINE WITH UNAGI

*Linguine tossed in a sauce of lobster butter extracted from the charred shells of river lobster topped with teriyaki glazed unagi, caviar and prawns.*

## 5th Course

JAGGERY FRITTERS WITH KOPI PENG

*A food tradition that is shared by both Indian and Malay communities. We added a local coffee gelato typical of the Chinese kopitiam, making this a truly muhibbah dish.*

KAYA CHEESECAKE & ASSORTED COULIS

*Everything Malaysian paired with a cake that's entirely not. Ask your server on how to get a jar of our amazing kaya for your breakfast.*



VEGAN



GLUTEN-FREE



# SHARING MENU *Option 8*

rm195nett

## Canape

WATERMELON CEVICHE *or* TOMATO  
CONFIT *or* SMOKED EGGPLANT

CHOOSE 1

## 1st Course



WATERMELON CEVICHE  
WITH COCONUT TARTARE

*The accidental discovery of an exciting new way to eat watermelons. Thanks to our culinary innovator who is always playing around with his food!*



SARAWAK ALPUKAT DIP

*A signature spiced guacamole made with indigenous Sarawak avocados.*



BORNEO COCONUT TUNA

*Sashimi grade cubes of line caught yellow fin tuna, atop a grated coconut tartar showcasing local flavours of Kafir lime, crushed cashews and served with handmade sweet potato chips.*

GUACAMOLE & CREOLE PRAWN

*A busy kitchen can be accident prone. However, sometimes that can be a blessing, like when we accidentally dropped our creole style prawns into the guacamole!*

CHOOSE 1

## 2nd Course



PANEER & MANGO

*Our farm friends bala & viji put a lot of love into ensuring that their cows are happy. Happy cows make happy milk. Happy milk makes happy paneer!*

CHILI LIME FISH CAKE

*Inspired by the chef's childhood. Of course as an adult he couldn't resist adding a touch of caviar.*

NEGOMBO CRAB WITH MANTOU BUN

*Fresh Sri Lankan mud crab de-shelled by hand, stir fried with aromatic spices and paired with freshly fried mantou.*



SALMON & NANGKA MADU

*Slices of locally smoked salmon, paired with heirloom tomatoes, cherry mozzarella, and honey jackfruit in a citrus almond dressing.*



BAYAM MUSHROOM  
WITH TRUFFLE BUTTER TOAST

*Organic local mushrooms in a sauteed in chili and garlic, layered on a turmeric creamed spinach ragout. Served with truffle butter focaccia toast.*

TIBETAN PEPPER PRAWN

*Naturally sweet wild sea white prawn in tangy aioli of Tibetan Pepper, balanced by creamy ebiko avocado, sweetened shallots and oelok chilli sauce.*

## 3rd Course

(INDIVIDUAL MAINS) CHOICE 1

BUMBA CAULIFLOWER STEAK

*Chargrilled bumba spiced cauliflower steak piped in with romesco sauce and local goat's cheese served with an avocado mushroom terrine and a mango salsa.*

KAMPUNG CHICKEN & EGG

*A unique blend of hand roasted local dried chilies, cinnamon, cloves and nutmeg, ground into a Manja style jerk dry rub chargrilled on boneless free range organic chicken, paired with kampung chicken egg.*

TAMARIND CHILI BARRAMUNDI

*Proudly asian, we created the dish of five tastes; sweet coconut cream, sour smoked tamarind, spicy chili, bitter ulam raja and salty garlic dust.*

KOPI SPICED BEEF

*Steak and potatoes done the Manja way. Served with a local coffee infused sauce and a nostalgia inducing mash. Tender enough to eat with a fork!*

POMMERY LAMB & HUMMUS

*It's all about the lamb. this one happened to fall into a middle eastern antipasti.*

- PALATE CLEANSER -

## 4th Course

CHOOSE 1

UMAMI MUSHROOM SOBA

*Local organic shiitake and king oyster mushrooms in a chili coriander brine is the star of this vegan dish.*

TUNA VILLA GAJAH

*Created on a trip to Bali, it features robust local flavours and sashimi grade cubes of yellowfin tuna from Borneo.*

TAIPING DUCK WITH GARLIC FRIED RICE

*Natural tenderisers like kiwi and apple give this duck a unique overnight brine. Taste the difference in it's sous vide cum roast preparation.*

*GF(hoisin and soy sauce)*

SAFFRON SPICED LAMB

*Local goat slow roasted in saffron spiced ghee and a Sarawak peppercorn chilli marinade, folded into a steamed rice topped with a creamy cashew nut masala.*

LOBSTER BUTTER LINGUINE WITH UNAGI

*Linguine tossed in a sauce of lobster butter extracted from the charred shells of river lobster topped with teriyaki glazed unagi, caviar and prawns.*

## 5th Course

MALAYSIAN COCOA TRUFFLE

*We've perfected this homemade Manja chocolate and added our own infusion. Can you guess what it is?*

KAYA CHEESECAKE & ASSORTED COULIS

*Everything Malaysian paired with a cake that's entirely not. Ask your server on how to get a jar of our amazing kaya for your breakfast.*



VEGAN



GLUTEN-FREE



# INDIVIDUAL MENU *Option 9*

rm220nett

## Canape

WATERMELON CEVICHE  
*and* TOMATO CONFIT

## 1st Course

CHOOSE 1

CHILI LIME FISH CAKE

*Inspired by the chef's childhood. Of course as an adult he couldn't resist adding a touch of caviar.*

BAYAM MUSHROOM WITH TRUFFLE BUTTER TOAST 

*Organic local mushrooms in a sauteed in chili and garlic, layered on a turmeric creamed spinach ragout. Served with truffle butter focaccia toast.*

TAWAU PRAWN TERRINE

*Naturally sweet wild sea white prawn in tangy aioli of Tibetan Pepper, balanced by creamy ebiko avocado, sweetened shallots and oelok chilli sauce.*

-PALATE CLEANSER-

## 2nd Course

(INDIVIDUAL MAINS) CHOOSE 1



BUMBA CAULIFLOWER STEAK

*Chargrilled bumba spiced cauliflower steak piped in with romesco sauce and local goat's cheese served with an avocado mushroom terrine and a mango salsa.*



KAMPUNG CHICKEN & EGG

*A unique blend of hand roasted local dried chilies, cinnamon, cloves and nutmeg, ground into a Manja style jerk dry rub chargrilled on boneless free range organic chicken, paired with kampung chicken egg.*



CURRY LEAF BURNT BUTTER FISH

*The combination of langkawi pearl grouper and eggplant is uniquely asian. We up the ante with three preparations of eggplant.*



KING PRAWN

*Wild caught sea King Prawns from Tawau chargrilled on our coconut husk charcoal grill, paired with roasted bell pepper romesco, fresh diced avocado, chargrilled baby corn and house made Mantou.*

KOPI SPICED BEEF

*Steak and potatoes done the Manja way. Served with a local coffee infused sauce and a nostalgia inducing mash. Tender enough to eat with a fork!*

SARAWAK BLACK PEPPER   
RIBEYE (180GM)

*Grass fed Australian Angus Ribeye with a Sarawak black pepper dry rub, with whole portobello and thrice cooked potatoes, crisped with duck fat.*

## 3rd Course

CHOOSE 1

JAGGERY FRITTERS WITH KOPI PENG 

*A food tradition that is shared by both Indian and Malay communities. We added a local coffee gelato typical of the Chinese kopitiam, making this a truly muhibbah dish.*

MALAYSIAN COCOA TRUFFLE 

*We've perfected this homemade Manja chocolate and added our own infusion. Can you guess what it is?*



VEGAN



GLUTEN-FREE



# TAPAS

## MENU *Option 10*

rm75nett

### 1st Course

CHOOSE 1

#### SARAWAK ALPUKAT DIP

*A signature spiced guacamole made with indigenous Sarawak avocados.*

#### GUACAMOLE & CREOLE PRAWN

*A busy kitchen can be accident prone. However, sometimes that can be a blessing, like when we accidentally dropped our creole style prawns into the guacamole!*

### 2nd Course

CHOOSE 1

#### CHAR SIEW CHICKEN SLIDER (2PCS)

*Being raised listening to mozart makes this juicy chicken sing with every bite.*

#### CHIMICHURRI BEETROOT SLIDERS (2PCS)

*Sliders with handmade vegan patties made with 100% plant based ingredients.*

#### MALAYSIAN RIVER PRAWN SLIDERS (2PCS)

*Blue claw prawn braised in a browned lobster butter with a tangy tibetan pepper aioli.  
One bite will not be enough.*

#### TRUFFLE ANGUS SLIDER (2PCS)

*A gorgeous morsel of handmade Angus prime beef patty, given the Manja twist with the flavours of nori, summer truffle and aged cheddar cheese.*

### 3rd Course

CHOOSE 1

#### NEGOMBO CRAB WITH MANTOU BUN

*Fresh Sri Lankan mud crab de-shelled by hand, stir fried with aromatic spices and paired with freshly fried mantou.*

#### BAYAM MUSHROOM WITH TRUFFLE BUTTER TOAST

*Organic local mushrooms in a sauteed in chili and garlic, layered on a turmeric creamed spinach ragout. Served with truffle butter focaccia toast.*

#### BAYAM ESCARGOT WITH TRUFFLE TOAST

*Chili smoked garlic spiced baby spinach, paired with de-shelled smoked French sea snails sautéed with garlic chips, roasted cumin and fennel on toasted focaccia with truffle butter.*



VEGAN



GLUTEN-FREE





# BEVERAGES MENU

*All beverages need to be pre ordered 7 days in advance.  
Please click the link to view the beverage menu.*

*Note: do not purchase from this link, simply view menu only.  
Let our team know what you want to pre order and we  
will do so accordingly.*

*CLICK HERE*



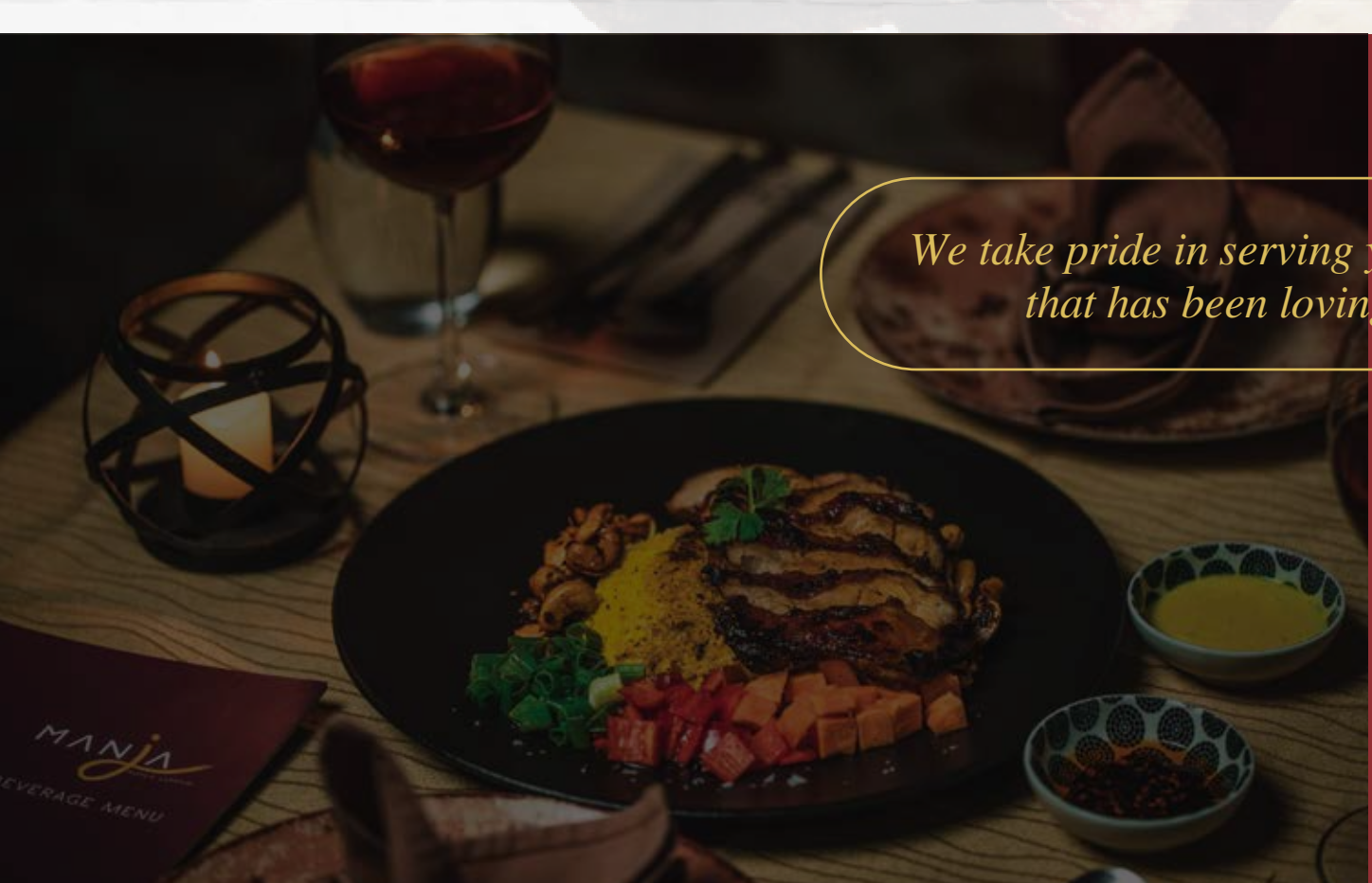


# MANJA GALLERY



LET US MANJA YOU!

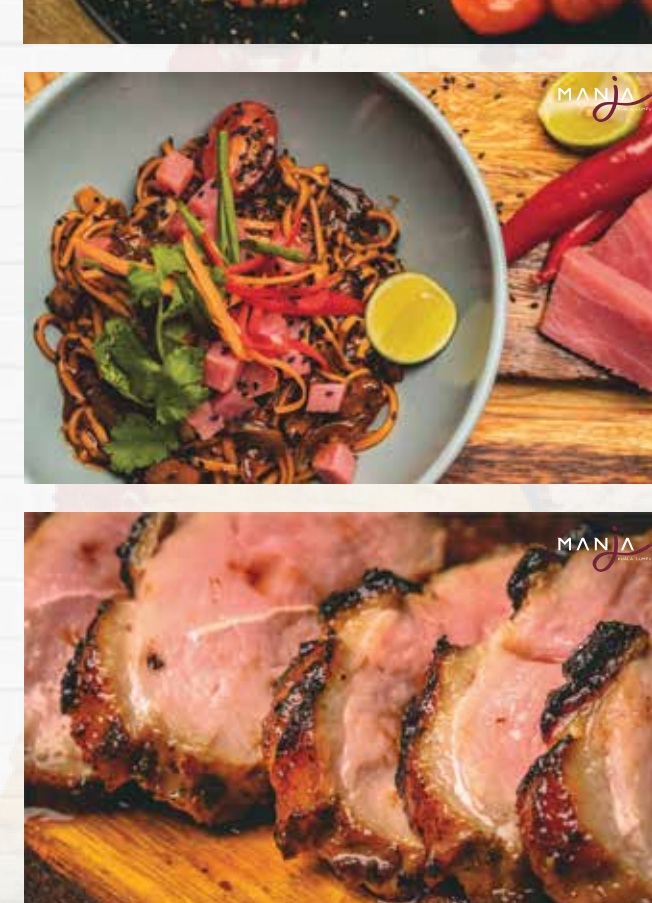
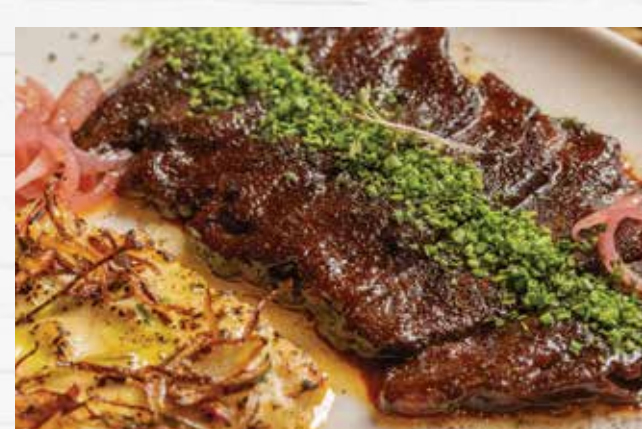
*A truly Manja experience is about more than the food.  
Celebrate your special moments in our gorgeously restored  
colonial house. We have curated menus to cater to every kind of  
event you may be looking to celebrate. Our only promise is that  
you will have a truly unforgettable experience*



*We take pride in serving you top quality food  
that has been lovingly prepared.*



*We use meats and seafood that are predominantly grass fed and completely  
antibiotic free. Our food is flavoured with painstakingly made stocks and  
sauces that use no artificial flavours, preservatives or MSG.*



*More to discover!*



# SAGO EVENTS AT MANJA



*SAGO; a tropical and diverse ingredient, comes from the palm tree, is iconic to South-East Asia and used in many different ways. We believe these elements symbolise our brand and service; the tropical theme and diverse range of concepts and services.*

*SAGO Catering brings some of the finest culinary experiences and innovative concepts from Navin Karu.*

## 3 SERVICES WE PROVIDED 30 - 200 PAX

### Harvest Table



### Penang Wok



### Tropical Buffet



#### a. HARVEST TABLE

*SAGO grazing table experience creates a centerpiece to your event that will draw your guests together around a feast of food.*

FOR 30 PAX  
MIN. RM5.5K-6.5K

#### b. PENANG WOK

*We Malaysians are **CRAZY!** Love to jalan-jalan cari makan even if need to drive aaall the way to Penang for the best Mee Mamak! Siao laaa Wah La Weh!!!*

*We Malaysians are also **LAZY**.... Now you can goyang kaki cos we bring you **the BEST of Georgetown** right to your rumah or event! All this with a semmeh onz gourmet twist.*

*Pro Tip: Don't stress the chef bro! Food must cook one by one, baru bes! Have a drink while waiting... Steam lebih, sedap also lebih!*

**3 STATIONS: GORENG-GORENG, NOODLES & RICE**

FOR 20 PAX  
MIN. RM2.95K

FOR 30 PAX  
MIN. RM3.6K

FOR 40 PAX  
MIN. RM4.1K

#### c. TROPICAL BUFFET

*SAGO brings a tropical picnic experience to your event. Our tables are decorated with fresh tropical flowers and fruits, giving a tropical garden feel to your gathering wherever you are.*

FOR 30 PAX  
MIN. RM6K-8K

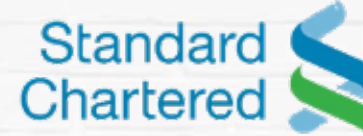
FOR 40 PAX  
MIN. RM7.3K-9K

FOR MENU PRICING/  
ENQUIRY/INFORMATION,  
PLEASE CONTACT:

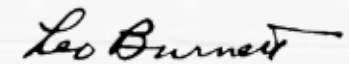
Kyle: 012-3737015  
Sago Event Catering Manager



# CLIENTS



PHILIP MORRIS



Mercedes-Benz



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*A MODERN MALAYSIAN EXPERIENCE*

