

A SOUTHEAST ASIAN
Dining Experience



FOOD MENU





EST. 2016

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DINING EXPERIENCE

MANJA
KUALA LUMPUR

Manja, embodies the essence of pampering. We have a deep conviction that our fusion of diverse culinary traditions will captivate your taste buds. Come on in, take a seat, and allow us to pamper your palate with our delightful fusion of cuisines.

Let us 'Manja' you!





Menu curated by Culinary Innovator, Navin Karu

Welcome to Manja Kuala Lumpur, where history, culture, and culinary excellence converge in a magnificent 100-year-old colonial building lovingly restored to its former glory. Nestled in the heart of Malaysia, a land deeply influenced by myriad cultures as the crossroads of East and West, we draw inspiration from this rich heritage to craft a modern Malaysian experience.

Our journey begins with the colonial charm of this historic building, affectionately known as “Serani Row”, once home to families of the Eastern & Oriental company’s dedicated staff. Today, Manja embodies the essence of Malaysia, just like our Manja lady, showcasing the flavours and products of this vibrant nation while paying homage to the region’s culinary history, shaped by the three main races and their colonial legacy.



At Manja, we take immense pride in crafting every dish from scratch, never compromising on quality. Our small-batch sauces, stocks, and marinades are prepared daily, free from artificial flavours, preservatives, or MSG. The meat we serve are trimmed at our very own butchery, ensuring it’s primarily grass-fed and entirely antibiotic-free. We exclusively source our seafood from the finest wild-caught selections, eschewing farmed varieties.

Allow us the privilege of pampering your palate with top-quality, lovingly prepared food that reflects our commitment to both tradition and innovation. At Manja, each dish tells a tale of Malaysia’s culinary tapestry, and we invite you to savour every bite of this remarkable journey with us. Let us Manja you, as we embark on a culinary adventure steeped in history, culture, and unmatched flavour.



OPEN 7 DAYS A WEEK

Sunday to Thursday

12.00pm - 11.00pm

Friday, Saturday & Eve of Public Holiday

12.00pm - 12.00am



❖ SMALLS ❖

Chilli Mushroom Turmeric Cream with Truffle Toast V, GF* 34

Indulge in our enticing Chilli Mushroom Turmeric Cream served with Truffle Toast, featuring a delicate balance of flavours. Accompanied by a sprinkling of Garlic Dust, local Spinach, Sarawak White Pepper, and Dried Chilli fashioning a dish offering just the right kick, embodying the perfect union of South East Asian and European culinary influences.

Bayam Escargot with Truffle Toast GF* 46

Enjoy Manja's Hickory-smoked Escargots in a Garlic Chilli Brine with Fenugreek Cream Spinach, and local Baby Spinach in a Turmeric Coconut Cream on a Truffle-buttered Rosemary Focaccia Toast. The Escargots are sautéed with Garlic, and the house-made Rosemary Focaccia Toast is slathered with the Truffle Butter, consummating an opulent touch.

Cottage Cheese and Mango V, GF* 35

This is where local Cottage Cheese meets Marinated Mangoes dressed in a Coconut Rainforest Honey blend. Our Panner is handcrafted from organic Jersey Milk, infused with Aromatic Spices, expertly grilled, luxuriously drizzled with a Tamarind and Honey Dressing derived from organic Rainforest Honey and accompanied by Baby Corn. This delectable mix of South East Asian and European flavours is hard to resist.

Chilli Lime Fish Cake 32

Enjoy a 100% local Tenggiri Mackerel Patty, perfectly breaded, and served with a delightful Tibetan Pepper and Garlic Aioli. Our patties are all-meat, without fillers, reflecting our commitment to quality and taste. This dish brings together local and international flavours in sublime delight.

Borneo Coconut Tuna GF* 39

Cubes of Sashimi-grade, line-caught Yellowfin Tuna repose atop a Coconut and Cashew Tartar, accompanied by our chef's handcrafted Sweet Potato Chips. This dish is further elevated with the vibrance of Kaffir Lime and crushed Cashews. The Tuna, freshly caught off the coast of Borneo are skilfully flash-frozen onsite and air-flown to preserve exceptional freshness. We highly recommend you to spoon each morsel by hand onto a Sweet Potato Chip for a delightful experience.



❖ SMALLS ❖

Watermelon Ceviche VEGAN, GF* 30

Apple and Kombucha-marinated Watermelon flavourfully heightened with Ginger, Mint, Kerisik, Cashew Nuts, and Kaffir Lime accompanied by handmade Sweet Potato Chips. This is a dish conceived to arouse your taste senses by the starkness and subtlety of flavours and textures.

Salmon and Nangka Madu GF* 66

Delight in our locally Smoked Salmon with Heirloom Tomatoes, Italian-style Cherry Mozzarella, and Honey Jackfruit in Citrus Almond Dressing. Our star ingredient: locally Smoked Salmon - a testament to Chef Johan's dedication to the culinary arts, who was a former corporate climber, now scaling the gastronomic heights. Paired with homemade Cherry Mozzarella, this dish beautifully fuses South East Asian and European flavours.

Sarawak Alpukat Dip VEGAN, GF* (Creole Sauce) 32

Manja's Sarawak Alpukat Dip showcases Sarawakian Avocados combined with Paprika-roasted Corn, Cumin, Onions, Tomatoes, and a Smoky Creole Sauce. This flavourful creation is accompanied by Mantous, crafting a perfect balance of tastes and textures that will delight even discerning tastebuds.

Guacamole and Creole Tawau Prawn GF* (Creole Sauce) 38

Our Sea Tiger Prawns are marinated and hot-smoked on the grill, and served alongside a Creamy Avocado Mousse with Mantous. Flavours and textures come to the fore in this delightful dish.

Tibetan Pepper Prawn Bruschetta (2 pcs) GF* 39

Amuse your tastebuds with our Tibetan Pepper Prawn Bruschetta where a symphony of flavours awaits. Featuring poached Sea White Prawns, Creamy Avocado, Tobiko, and our unique Tibetan Pepper Aioli that promises a tantalising culinary experience.

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



❖ SNACKS & BITES ❖

Truffle Angus Slider GF* 48

Indulge in simplicity. Our Angus Prime Beef Patties are crafted with care, boasts the Manja twist with Nori, Summer Truffle, and aged Cheddar Cheese. Sourced from Western Australia and delivered fresh daily from our own butchery, they are then handmade into patties with a subtle infusion of Truffle Butter.

Malaysian River Prawn Slider GF* 39

Our Malaysian River Prawn Sliders feature Freshwater River Lobster braised in house-made burnt Lobster Butter, topped with a distinctive Tibetan Pepper. We source our Giant River Prawns from Sarawak, and the Lobster Butter is infused with the essence of charred Lobster Shells, while the Tibetan Pepper adds an unmistakable floral yet tingling note.

Char Siew Chicken Slider GF* 38

Tender, boneless Chicken Thighs with Char Siew Glaze are complemented with crisp pickled Cucumber and zesty Garlic Chilli Aioli, finished on a fluffy Brioche Bun.

Negombo Crab with Mantou Bun 34

This dish is best experience using your hands by breaking the Mantou into portions to scoop up the Crab. Especially handpicked, this Kuala Selangor Flower Crab is wok-tossed with Shallots, Lime and Chilli and accompanied with Mantous. The distinct Negombo-style preparation sets this dish apart. Embark on a delightful culinary adventure where every bite reveals a burst of flavour.

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



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



❖ INDIVIDUAL MAINS ❖

Kopi Spiced Beef

92

Explore Manja's exquisite Kopi Spiced Beef of Australian Red Gum Beef Ribs, slow-braised in a local charcoal-roasted Coffee Reduction until fork-tender. It's served alongside our delectable Manja Bergedil, a local Potato Cake infused with Cumin-spiced Baked Mash. Our secret lies in using local charcoal-roasted Coffee Beans to create a rich reduction.

Sarawak Black Pepper Ribeye (230 gm)

139

Our grass-fed Angus Ribeye is marinated with an authentic Sarawak Black Pepper Dry Rub, revealing a spicy and tangy note. When grilling, it's generously basted with a Paprika Herb Butter and finally, served with a side of Crispy Duck Fat Potatoes, Smoked Garlic Purée, and Tomatoes. What complements the Steak is the Curry Leaf-spiced Duck Fat Potatoes. We take pride in sourcing our chilled Angus Beef, utilising our very own butchery, The Food Company, that ensures the highest quality and flavour.

Curry Leaf Burnt Grouper Fish GF*

64

Indulge in our Crispy Skin Dragon Tiger Grouper served with Eggplants prepared three ways: Paprika-spiced, Caramelised, and Sesame-roasted enhanced by a flavourful Kurma Pesto. For a silky and aromatic delight, savour this dish with our Burnt Butter Sauce infused with Crushed Curry Leaves. It's accompanied by Eggplants prepared three ways: Traditional hot pickling with Tamarind, roasted and pureed Eggplant and chargrilled.

Tamarind Chilli Barramundi GF*

62

Experience our memorable Asian fusion delight with Manja's Tamarind Chilli Barramundi. This dish beautifully combines five essential tastes: Sweet Coconut Cream, tangy Smoked Tamarind, Spicy Chilli, Bitter Ulam Raja, and salty Garlic Dust.



❖ INDIVIDUAL MAINS ❖

Jerk Portobello with Roasted Chipotle V, GF* 78

Explore a global flavour melding on your plate with our Jerk Portobello duetted with Roasted Chipotle. This dish is a masterful blend of Jamaican, Italian, Malaysian, and French flavours. It features a rich roasted Chipotle Sauce, Smoky Eggplants, Cashews, and grilled Portobello Mushrooms.

Bumba Cauliflower Steak V, GF* 49

Savour our chargrilled Cauliflower Steak that has been marinated in a Secret Spice blend, highlighting the uniqueness of Sarawak Black Peppercorn and, crushed, dried Curry Leaves. This alluring dish is stuffed with a Red Bell Pepper Romesco, a long-time Manja signature, prepared by charring the Red Bell Peppers and blending them with a selection of spices. It's served alongside local Goat's Cheese, an Avocado Mushroom Terrine, and a refreshing Nangka Salsa.

Kampung Chicken and Egg 52

Manja's boneless Village Chickens are coated in a unique Jerk Dry Rub of Cinnamon, Cloves, and Nutmeg. This flavour-laden dish is perfected by Grey Oyster Mushrooms from Melaka, served on a Chilli Coriander Cream Sauce and topped with a Kampung Chicken Egg. The secret to these Village Chicken's taste comes from their organic Yogurt diet and Mozart serenades.

Wagyu Gula Melaka VEGAN, GF*

| | | |
|---------------------|---|----------------------------|
| A5 Rump (RM1.85/GM) | - | Ribeye M/S 6-7 (RM1.65/GM) |
|---------------------|---|----------------------------|

Our Wagyu is seasoned with Himalayan Pink Salt and Sarawak Black Pepper, then lightly caramelised with Gula Melaka. It's paired with herbed roasted Garlic Japanese Rice, marinated Mushrooms, sous-vide free-range Egg, and a touch of Manja-made Chilli infusion for an awakening of heat.



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

❖ INDIVIDUAL MAINS ❖

Pommery Lamb and Hummus GF* 118

Lavish your palate with our Grilled Lamb Cutlets, marinated in a Tarragon Mustard infusion and paired with a smoked Paprika Marinade. Perfectly grilled on our Coconut Husk Grill, this dish offers an exquisite flavour profile. Served with a delectable Black Sesame Hummus, Goat's Cheese, and a side of indulgent Duck Fat Potatoes.

Creole Prawn and Smoke Tamarind 89

The must-try King Prawn with Tamarind Romesco is a culinary delight featuring wild Sea Prawns from Tawau. These Prawns are marinated in a zesty Chilli Lime blend and served with a smoky Romesco Sauce, grilled Corn, and Tomato Confit, heightened by a smoked Tamarind Dressing.

Mushroom Kebab with Hummus Antipasti V, GF* 66

Our Brown Rice Kebabs are a balanced union of Shiitake, Sweet Onion and Pea. These expertly spiced Kebabs come together with Black Sesame Hummus, Curry Leaf Olive Oil Potatoes, and a Tomato Confit with Olives, culminating in a delightful combination of tastes and textures.

Lemon Butter Scallop and Saffron Snapper Ravioli 121

Manja's Lemon Butter Scallop and Saffron Snapper Ravioli is delicately crafted by hand, filled with Red Snappers from Langkawi and immersed in a Saffron Cream reduction. Served with Lemon Butter Scallops and a hint of Wasabi Caviar for a delightful flavour intertwine. The Snappers are prepared in a local-style dry fry with Curry Leaves and local spices, a unique taste dimension awaiting your discovery.



❖ NOODLES ❖

Umami Mushroom Soba VEGAN, GF* 41

This vegetarian Pasta dish features Soba Noodles immersed in a Chilli Coriander base, highlighting local organic Shiitake and King Oyster Mushrooms, marinated in a Chilli Coriander Brine. These savoury Mushrooms are accompanied with stir-fried Noodles and Tofu Puffs.

Tuna Villa Gajah GF* 48

It is our delight to serve you the Tuna Villa Gajah, a dish borne out of Chef Navin's memorable experience in Ubud, Bali. While at the Villa Gajah with acquaintances he was struck with a late-night hunger pang but, no eatery was open. With ingredients he had purchased at the morning market, he concocted this spur-of-the-moment but delectable creation that satisfied everyone's appetite and tummies. After some refinements, this dish became featured in Manja's menu. It's a testament to the joy of culinary improvisation and the bond of shared moments with good friends

Lobster Butter Linguine With Unagi 56

Our Lobster Butter Linguine with Unagi boasts of an enjoyable combination inspired by the local tradition of infusing Prawn Oil into noodles. In our rendition, we infuse the richness of the Lobster Butter into the Pasta, creating a decadent base. It's adorned with tender pieces of Unagi, River Prawns and Ebiko, presenting you with a joyous treat.



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❖ RICE ❖

Taiping Duck with Garlic Fried Rice GF* (Hoisin & Soy Sauce) 72

This dish is prepared the day before where we brine the Duck overnight in a Green Apple and Kiwi Puree, which not only tenderises the meat but also infuses it with unique flavours. The Duck is then sous vide for over eight hours to ensure it remains juicy and pink whilst being thoroughly cooked. Finally, we pan-roast it to crisp the skin for a satisfying crunch. This succulent Duck is served with Garlic Fried Rice and a refreshing Mango Salsa.

Saffron Spiced Lamb GF* 60

The mouth-watering Saffron Spiced Lamb is a testament to how slow-cooking can transform meats. We slow-roast the Lamb in a Saffron-spiced Ghee, adding a Sarawak Peppercorn Chilli Marinade. It's then combined with Steamed Rice and topped with a Creamy Cashew Nut Masala. This Masala is a unique creation where Cashews are roasted and hand-ground with our special spice mix. A serving of Raita completes this gastronomic presentation.

Gunda Gunda GF* 48

An authentic Malaysian dish inspired by late-night refrigerator raids, fine-tuned and perfected by Manja. Gunda Gunda is a spiced Sambal Coconut Seafood Rice Bowl featuring steamed Coconut Rice mixed with our homemade Sambals. This delicious creation is perfected with Tawau Prawns in a Lemongrass-infused sauce, crunchy Anchovies, Mussels, and sliced Avocado. We're confident this meal's blissfully rich taste will transport you into the heart of Malaysian culinary delights.

(Sharing Good for Two)

Malaysian Giant River Prawn GF* 188

The Malaysian Giant River Prawn's meat is carefully diced and blended with River Prawn Butter and spices. A gentle smoking of Paprika is next, filled into the edges of the shell and, baked to perfection. Served alongside Linguine and a luscious Lobster Cream Sauce, with a touch of zesty Lemon to arouse intense flavours.





❖ DESSERT ❖

Kaya Cheesecake And Assorted Coulis GF* 39

Manja's Kaya Cheese with Star Fruit Puree is not only a delightful dessert but also a celebration of local fare. Our in-house Cream Cheese, crafted from local Jersey Milk, takes centre-stage. The homemade Nyonya-style Coconut Jam, known as Kaya, crowns this dessert for a touch of elegance. Served with a selection of Fresh Fruits and a Date Pesto.

Rastali Fritters with Teh Tarik Ice Cream V 39

Enjoy the nostalgia of Old Malayan Teatime with our charming and tasty dessert. Organic local Rastali Banana Fritters are drizzled with Honey and Himalayan Pink Salt Caramel are paired with our house-churned Teh Tarik Gelato. Rastali Bananas are most ideal for frying and Manja transforms these into delectable Fritters, making this dessert a memorable present-day teatime treat.

Malaysian Cocoa Truffle V, GF* 36

The Malaysian Cocoa Truffle is a luxurious dessert that combines 70% Pahang Chocolate with Truffle, Fleur De Sel, and a hint of delicate Rose Leaves. These artisanal Chocolate Truffles are meticulously handmade, infused with Truffle Butter and Tibetan Pepper and, drizzled with Dark Chocolate Ganache. The Rose Leaves lends a subtle and enchanting floral note to this exquisite creation.

Kopi Peng Ice Cream With Kahlua V, GF* 32

Enjoy Manja's Kopi Peng Gelato which is a refreshing frozen treat inspired by the nostalgic and much-loved local charcoal-roasted coffee. Our Gelato expertly combines the richness from the Coffee Liqueur, giving a wondrous yet harmonious contrast not easily forgotten.

Jaggery Fritters with Kopi Peng V, GF*

Jaggery Fritters takes on a new meaning at Manja. Charred Jaggery and Roasted Rice are deep-fried to a delightful crisp, then dusted with Cinnamon. It's accompanied by a scoop of local Coffee Gelato, Whipped Mascarpone, and Mango Coulis. The result is a mouth-watering masterpiece of balance between sweet and creamy textures, honouring a beloved local tradition.



www.manja.com.my

PRIVATE FUNCTIONS

For years Manja has been the venue for those celebrating their special moments and functions. We customised our menus to best suit your guest's needs and curate a special course menu to create the sense of sharing, creating a fully inclusive dining experience.

Contact us for more informations. (+6012-373-7063)

FOOD & HEALTH CHANNEL

A community effort to educate, inform and make our love for food, sustainable.

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Reviews ★★★★★

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