



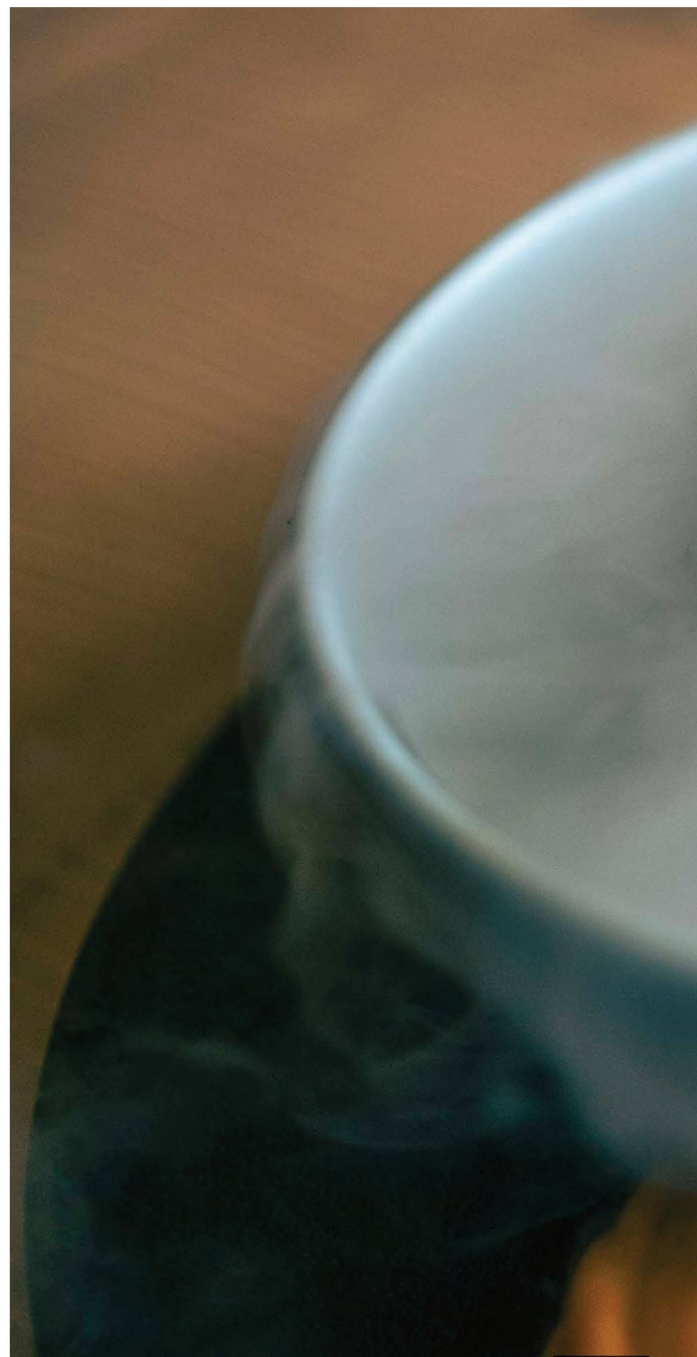
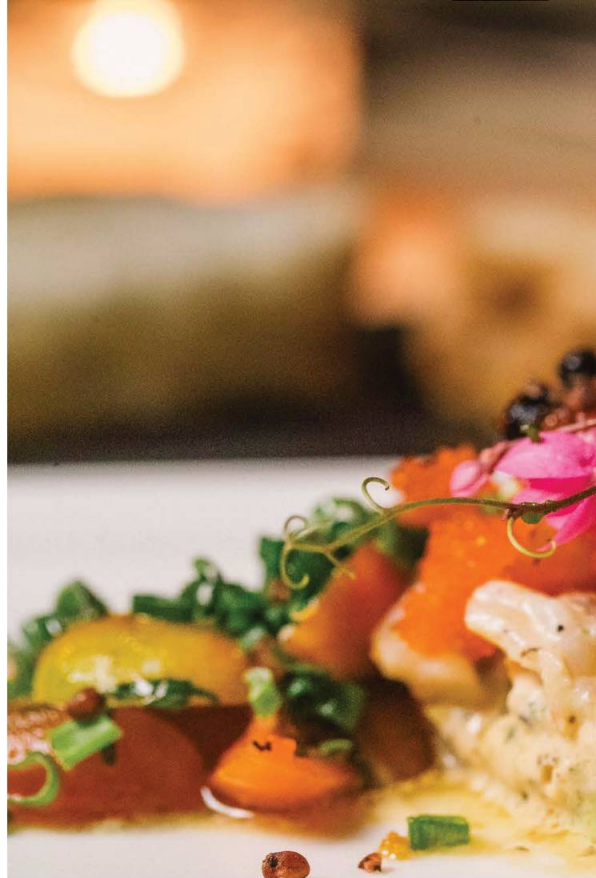
EVENT GROUP BOOKING

★ *Refined Southeast Asian–European
Sharing Experience*



MANJA
KUALA LUMPUR









MANJA MENUS

*All prices in Malaysian Ringgit (RM) are subject to 10% service charge
and 6% prevailing government tax.*



SHARING MENUS

A communal dining experience designed for groups to enjoy together. Dishes are served sharing-style across the table, encouraging conversation, connection, and discovery of Manja's signature flavours.



The Charred Garden Table

A garden-inspired journey of smoked spice and familiar comforts.

RM155++ per pax

Canapé

WATERMELON CEVICHE

First Course

COTTAGE CHEESE AND MANGO  

Our farm friends Bala & Viji put a lot of love into ensuring their cows are happy. Happy cows make happy milk. Happy milk makes happy paneer.

BAYAM ESCARGOT WITH TRUFFLE TOAST  

Chilli-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.

Second Course

BUMBA CAULIFLOWER STEAK  

Chargrilled cauliflower steak lightly seasoned and roasted until tender with a smoky finish.

CREAMY MUSTARD HERBED CHICKEN BREAST WITH ROMESCO 

Juicy chicken breast marinated in creamy rosemary mustard, grilled to perfection and served atop smoky romesco sauce with homemade chimichurri, crispy fried onions, and aromatic green oil.

Third Course

UMAMI MUSHROOM SOBA 

Local organic shiitake and king oyster mushrooms marinated in a chilli coriander brine, served with soba noodles in a rich umami-forward preparation.

Palate Cleanser

CALAMANSI MINT GRANITA

Fourth Course

RASTALI FRITTERS

Banana coconut fritters made from locally sourced organic Rastali bananas, drizzled with salted kaya caramel.

Digestif

CLASSIC SARAWAK TUAH



Vegetarian Option Available



Gluten-Free Option Available

The Garden Spice Affair

A vibrant exploration of Southeast Asian spices and bold flavours.

RM173++ per pax

Canapé

WATERMELON CECICHE

First Course

BAYAM MUSHROOM WITH TRUFFLE BUTTER TOAST  

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

NEGOMBO CRAB MANTOU 

Sri Lankan-style spicy crab curry served with golden fried mantou top hat shells.

Second Course

BUMBA CAULIFLOWER STEAK

Chargrilled cauliflower steak lightly seasoned and roasted until tender with a smoky finish.

KAMPUNG CHICKEN AND EGG

Jerk-marinated boneless kampung chicken paired with coriander chilli cream and kampung egg

Third Course

TUNA VILLA GAJAH  

Inspired by Bali — tuna, rice noodles, avocado, local chilli oil, and coconut cream.

GARLIC FRIED RICE

Wok-fried jasmine rice infused with aromatic garlic, tossed over high heat for a rich savoury depth and comforting smoky finish.

Palate Cleanser

CALAMANSI MINT GRANITA

Fourth Course

RASTALI FRITTERS

Banana coconut fritters made from locally sourced organic Rastali bananas, drizzled with salted kaya caramel.

Digestif

CLASSIC SARAWAK TUAH



Vegetarian Option Available



Gluten-Free Option Available

The Estate Table

A sharing experience showcasing the harmony of land and sea.

RM205++ per pax

Canapé

SMOKED SALMON MOUSSE TARTLET
GUACAMOLE WITH TOMATO CONFIT

First Course

BORNEO COCONUT TUNA  

Sashimi-grade cubes of line-caught yellowfin tuna atop a grated coconut tartare, showcasing local flavours of kaffir lime, crushed cashews, and handmade sweet potato chips.

Second Course

CRAB CAKE WITH AGED POMEGRANATE & TOMATO CONFIT

Golden crab cakes served with garlic aioli, aged pomegranate reduction, and slow-roasted tomato confit.

GRILLED PRAWNS WITH GARLIC CHILI OIL 

Sea prawns sautéed in housemade garlic chili oil, served with Manja bread.

Third Course

TAMARIND CHILLI BARRAMUNDI 

Proudly Asian, this dish celebrates the five tastes — sweet coconut cream, sour smoked tamarind, spicy chilli, bitter ulam raja, and salty garlic dust.

CREAMY MUSTARD HERBED CHICKEN BREAST WITH ROMESCO 

Juicy chicken breast marinated in creamy rosemary mustard, grilled to perfection and placed atop smoky romesco sauce. Finished with vibrant homemade chimichurri, crispy fried onions, and aromatic green oil.

GUNDA GUNDA 

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

Palate Cleanser

CALAMANSI MINT GRANITA

Fourth Course

KAYA CHEESECAKE & ASSORTED COULIS

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

Digestif

CLASSIC SARAWAK TUAH



Vegetarian Option Available



Gluten-Free Option Available

The Manja Signature Table

A curated expression of Manja's signature flavours.

RM230++ per pax

Canapé

SMOKED EGGPLANT WITH FETA CHESSE
BORNEO COCONUT TUNA BITE

First Course

SARAWAK ALPUKAT DIP  

A signature spiced guacamole made with indigenous Sarawak avocados.

Second Course

BAYAM ESCARGOT WITH TRUFFLE TOAST  

Chilli-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 

Locally smoked salmon paired with heirloom tomatoes, cherry mozzarella, and honey jackfruit in a citrus almond dressing.

Third Course

STICKY COFFEE BEEF

Steak and potatoes done the Manja way. Served with a local coffee-infused sauce and nostalgic mash — tender enough to eat with a fork.

KAMPUNG CHICKEN & EGG

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

LOBSTER BUTTER LINGUINE WITH UNAGI 

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

TAIPING DUCK WITH GARLIC FRIED RICE 

Natural tenderisers like kiwi and apple create a unique overnight brine for this duck. Experience the difference in its sous vide and roast preparation.

Palate Cleanser

GREEN APPLE PANDAN SORBET

Fourth Course

RASTALI FRITTERS WITH TEH TARIK GELATO

Banana coconut fritters made from locally sourced organic Rastali bananas, drizzled with salted kaya caramel and served alongside local teh tarik gelato.

Digestif

CLASSIC SARAWAK TUAK



Vegetarian Option Available



Gluten-Free Option Available

The Coastal and Harvest Table

A balanced composition of sea, land, and tropical depth.

RM260++ per pax

Canapé

GUACAMOLE WITH TOMATO CONFIT
WATERMELON CEVICHE

First Course

COTTAGE CHEESE AND MANGO  

Our farm friends Bala & Viji put a lot of love into ensuring their cows are happy. Happy cows make happy milk. Happy milk makes happy paneer.

Second Course

CHILLI LIME FISH CAKE

Inspired by the chef's childhood — elevated with a touch of caviar.

Third Course

POMMERY LAMB & HUMMUS 

It's all about the lamb — presented with a Middle Eastern antipasti influence.

CURRY LEAF BURNT BUTTER FISH 

The combination of Langkawi pearl grouper and eggplant is uniquely Asian, elevated with three preparations of eggplant.

GUNDA GUNDA 

A decadent steamed coconut rice layered with Manja-made sambals, paired with wild Tawau prawns braised in serai-infused sauce, crunchy anchovies, mussels, and sliced avocado.

KING PRAWN 

Wild-caught sea king prawns from Tawau chargrilled over coconut husk charcoal, paired with roasted bell pepper romesco, fresh avocado, chargrilled baby corn, and housemade mantou.

Palate Cleanser

MINT LEMON BITTER

Fourth Course

KAYA CHEESECAKE & ASSORTED COULIS

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

RASTALI FRITTERS

Banana coconut fritters made from locally sourced organic Rastali bananas drizzled with salted kaya caramel.

Digestif

CLASSIC SARAWAK TUAH



Vegetarian Option Available



Gluten-Free Option Available



INDIVIDUAL

MENUS

*A refined 3-course or 4-course dining
experience where each guest enjoys
their own curated progression of
dishes from start to finish.*

The Orchid Grace

A relaxed, well-balanced individual dining experience.

RM199++ per pax

Canapé

GUACAMOLE WITH TOMATO CONFIT

First Course

BORNEO COCONUT TUNA  

Sashimi-grade cubes of line-caught yellowfin tuna atop grated coconut tartare with kaffir lime, crushed cashews, and handmade sweet potato chips.

Second Course (Choose one)

CREAMY MUSTARD HERBED CHICKEN BREAST WITH ROMESCO 

Juicy chicken breast marinated in creamy rosemary mustard, grilled to perfection and served atop smoky romesco sauce with homemade chimichurri, crispy fried onions, and aromatic green oil.

or

TAMARIND CHILLI BARRAMUNDI 

An Asian fusion delight combining five essential tastes — sweet coconut cream, tangy smoked tamarind, spicy chilli, bitter ulam raja, and salty garlic dust.

Served With

GARLIC OIL RICE

Fluffy jasmine rice infused with fragrant garlic oil for a rich, savoury aroma and delicious flavour.

Palate Cleanser

CALAMANSI MINT SORBET

Third Course

KOPI PENG GELATO

A delightful frozen treat inspired by locally charcoal-roasted coffee. Smooth gelato blended with coffee liqueur for a rich and satisfying finish.

Digestif

CLASSIC SARAWAK TUAK



Vegetarian Option Available



Gluten-Free Option Available

The Signature Set

A refined individual selection with elevated flavours.

RM225++ per pax

Canapé

WATERMELON CHEVICE

First Course

SARAWAK ALPUKAT DIP 

A signature spiced guacamole made with indigenous Sarawak avocados.

Second Course (Choose one)

KOPI SPICED BEEF

Steak and potatoes done the Manja way, served with local coffee-infused sauce and nostalgic mash — tender enough to eat with a fork.

or

CURRY LEAF BURNT BUTTER FISH 

Langkawi pearl grouper paired with eggplant in three uniquely Asian preparations.

Served With

GARLIC OIL RICE

Fluffy jasmine rice infused with fragrant garlic oil for a rich, savoury aroma and delicious flavour.

Palate Cleanser

PANDAN CITRUS SORBET

Third Course

KAYA CHEESECAKE & ASSORTED COULIS

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

Digestif

CLASSIC SARAWAK TUAH



Vegetarian Option Available



Gluten-Free Option Available

The Tasting Experience

A composed progression of Manja's signature dishes.

RM314++ per pax

Canapé

CHEF'S SELECTION

First Course

BORNEO COCONUT TUNA  

Sashimi-grade cubes of line-caught yellowfin tuna atop grated coconut tartare with kaffir lime, crushed cashews, and handmade sweet potato chips.

Second Course

COTTAGE CHEESE AND MANGO  

Our farm friends Bala & Viji put a lot of love into ensuring their cows are happy. Happy cows make happy milk. Happy milk makes happy paneer.

Third Course

SALMON & NANGKA MADU 

Locally smoked salmon paired with heirloom tomatoes, cherry mozzarella, and honey jackfruit in citrus almond dressing.

Fourth Course

KOPI SPICED BEEF

Steak and potatoes done the Manja way with a local coffee-infused sauce and nostalgic mash — tender enough to eat with a fork.

Fifth Course

CURRY LEAF BURNT BUTTER FISH 

Langkawi pearl grouper and eggplant elevated through three distinct eggplant preparations.

Palate Cleanser

MINT LEMON BITTER

Sixth Course

KAYA CHEESECAKE & ASSORTED COULIS

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

Digestif

CLASSIC SARAWAK TUAH



Vegetarian Option Available



Gluten-Free Option Available



BEVERAGE MENU

All prices in Malaysian Ringgit (RM) are subject to 10% service charge and 6% prevailing government tax.



Refreshment Selection

RM59.00++ per pax

Flavoured Water

CITRUS-MINT BLEND

(Valencia & Green Apple)

A refreshing elixir of Valencia orange, tart green apple, and aromatic mint.

CHOICE OF FRESH JUICE

Fresh Apple

Fresh Orange

Watermelon

Welcome Drink

MINT LEMON BITTERS

*A refreshing blend of Asian organic honey, freshly squeezed lemon juice, and crushed mint leaves
— a cooling citrus quencher with a local touch.*

Social Pairing

RM55.00++ per pax

Flavoured Water

CITRUS-MINT BLEND

(Valencia & Green Apple)

A refreshing elixir of Valencia orange, tart green apple, and aromatic mint.

All prices are in Malaysian Ringgit (RM) and are subject to applicable government taxes and service charges where relevant.



Vegetarian Option Available



Gluten-Free Option Available

Choice of Mocktail or Kombucha

Kombucha

PEAR & PINEAPPLE

A vibrant brew combining the crisp sweetness of ripe pear with tangy pineapple for a lively tropical finish.

Mocktail

PEPPERED PIÑA GUAVA

A refreshing blend of guava and pineapple, balanced with honey and a hint of black pepper.

Coffee or Tea

Signature Beverage Pairing

RM95.00++ per pax

Flavoured Water

MINTED CUCUMBER LIME

Pure water infused with crisp cucumber, fresh mint, and lime for clean, sugar-free refreshment.

Cocktail

BUNGA RAYA GIN

Inspired by Malaysia's national flower, hibiscus. Premium gin infused with floral hibiscus and delicately enhanced with rose syrup.

Kombucha

PEAR & PINEAPPLE

A vibrant brew combining the crisp sweetness of ripe pear with tangy pineapple for a lively tropical finish.

Coffee or Tea

All prices are in Malaysian Ringgit (RM) and are subject to applicable government taxes and service charges where relevant.



Vegetarian Option Available



Gluten-Free Option Available

Curated Pour Selection

RM117.00++ per pax

Flavoured Water

CITRUS-MINT BLEND
(Valencia & Green Apple)

A refreshing elixir of Valencia orange, tart green apple, and aromatic mint.

Choice of Any Two Beverages

Cocktail

SPIRIT OF BORNEO

*Traditional artisan rice wine (tuak) blended into a refined margarita-style cocktail
— inspired by Bornean heritage and specially mentioned in the Michelin Guide.*

Wine by the Glass

DEAKIN ESTATE SHIRAZ (Australia)

Light-bodied and fruit-forward with vibrant cherry, plum, and blackberry notes, finished with subtle spice and soft vanilla.

or

DEAKIN ESTATE CHARDONNAY (Australia)

Medium-bodied Chardonnay with bright pineapple notes, gentle oak character, and refreshing acidity.

Tuak

CLASSIC TUAK GLASS

Beer

TIGER BEER (Glass)

HEINEKEN BEER (Glass)

Coffee or Tea

All prices are in Malaysian Ringgit (RM) and are subject to applicable government taxes and service charges where relevant.



Vegetarian Option Available



Gluten-Free Option Available

Navin Kaur
CULINARY INNOVATOR



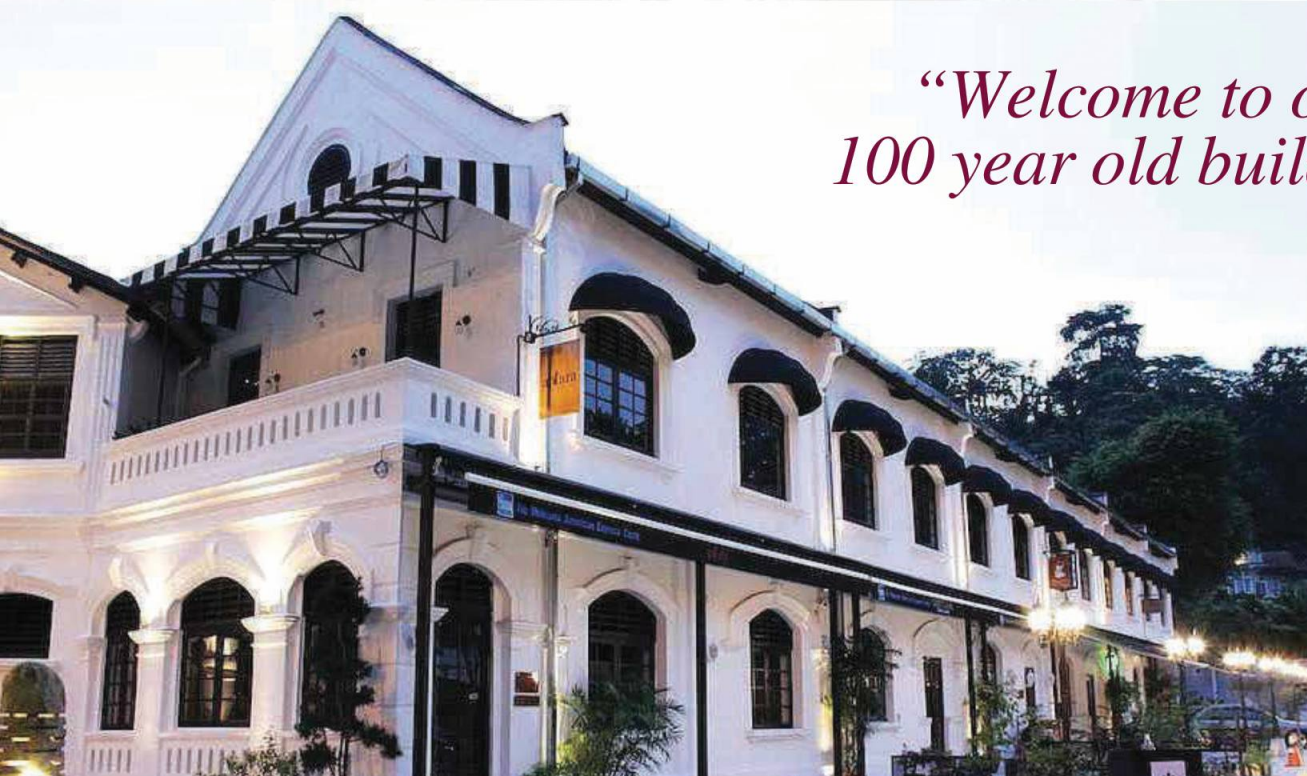
“Manja is a collection of childhood memories fused through cooking, travel, love and laughter.”

“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

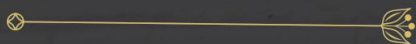
Lunch: 11:30am - 3:30pm

Dinner: Weekday Weekend
 5:30 - 10pm 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.*



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
RM2.5K (MIN. SPEND)

FRI, SAT, EVE OF PUBLIC HOLIDAY
RM3K (MIN. SPEND)

MINIMUM
BOOKOUT

30 PAX

Al-Fresco



SUN-THURS
RM5K (MIN. SPEND)

FRI, SAT, EVE OF PUBLIC HOLIDAY
RM8K (MIN. SPEND)



MINIMUM
BOOKOUT

50 PAX

Dining Hall



SUN-THURS
RM3K (MIN. SPEND)

FRI, SAT, EVE OF PUBLIC HOLIDAY
RM4K (MIN. SPEND)

MINIMUM
BOOKOUT

30 PAX

Bar Dining
1st Floor



RM2K (MIN. SPEND)

MINIMUM
BOOKOUT

12 PAX

Skyview

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
+6012-2032131*

*Sound/Light : Mr.KJ
+6012-3058746*



CORKAGE

Spirits 1L: RM170 nett

Wine: RM82 nett

Champagne: RM118 nett

BEER BARREL

Heineken 10L: RM702 nett

**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.

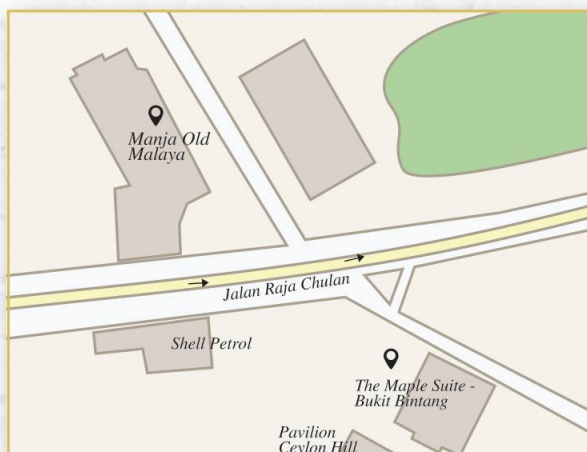
PAYMENT TERMS

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 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*



Elevated Pairing Experience

RM 163++ per pax

Flavoured Water

CITRUS-MINT BLEND
(Valencia & Green Apple)

A refreshing elixir of Valencia orange, tart green apple, and aromatic mint.

Choice of Any Two Beverages

Cocktail

SPIRIT OF BORNEO

*Traditional artisan rice wine (tuak) blended into a refined margarita-style cocktail
— inspired by Bornean heritage and specially mentioned in the Michelin Guide.*

Wine by the Glass

DEAKIN ESTATE SHIRAZ (Australia)

Light-bodied and fruit-forward with vibrant cherry, plum, and blackberry notes, finished with subtle spice and soft vanilla.

or

DEAKIN ESTATE CHARDONNAY (Australia)

Medium-bodied Chardonnay with bright pineapple notes, gentle oak character, and refreshing acidity.

Tuak

LYCHEE TUAK GLASS

Beer

TIGER BEER (Glass)

HEINEKEN BEER (Glass)

Coffee or Tea

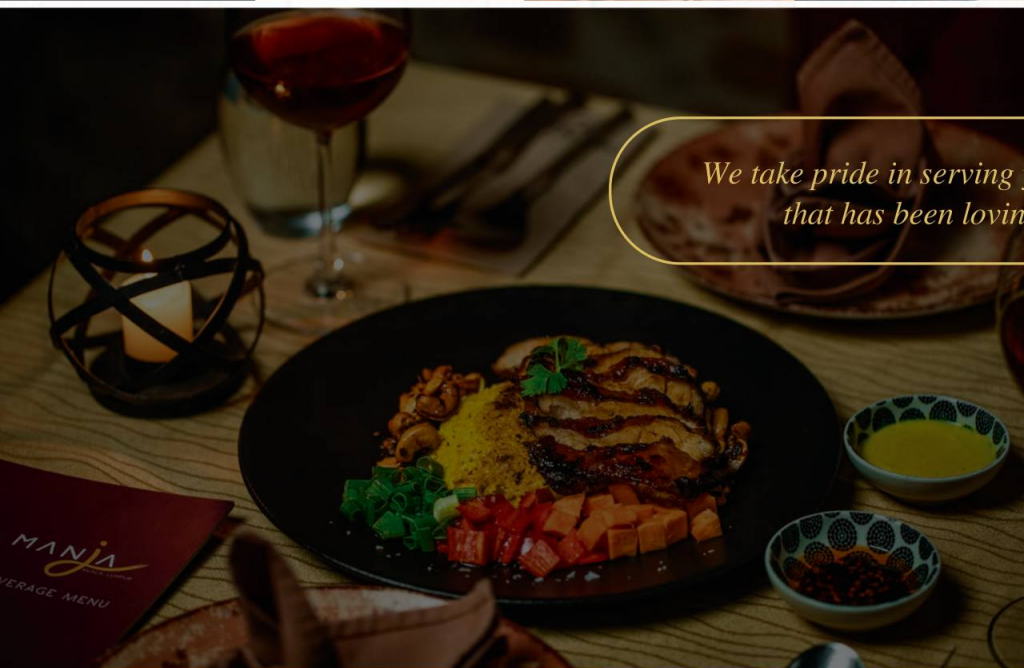
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Vegetarian Option Available



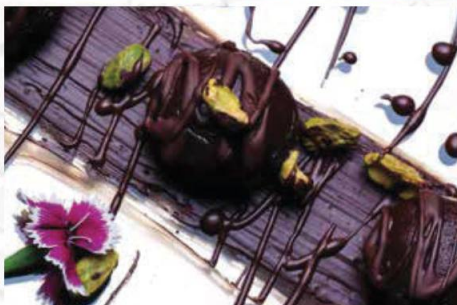
Gluten-Free Option Available



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!

CLIENTS



AWARDS



Click the icon below to discover more!



manjakualalumpur



Manja



manjakualalumpur



manja.com.my



A MODERN MALAYSIAN EXPERIENCE