

Bijan
Menu as of 15 October 2011

Dishes, prices & descriptions may be updated from time to time. Please check with the restaurant for our latest menu to avoid disappointment. Thank you.

A P P E T I S E R S

Popiah Goreng	10
<i>Fried crispy golden spring rolls stuffed with vegetables. Served with Bijan chilli sauce</i>	
Pegedil	10
<i>Fried potato patties filled with minced chicken & served with Bijan chilli sauce</i>	
Cucur Udang	10
<i>Crisp morsels of deep-fried prawns & vegetable strips in a light batter. Served with Bijan chilli sauce</i>	
Cucur Bijan	10
<i>Crisp-fried vegetable fritters of tofu, sweet potato & tempe matchsticks with bean sprouts & spring onions. Served with Bijan's homemade peanut & chili sauce</i>	
Daging Bungkus Kukus	12
<i>Delicate parcel of steamed minced meat & herbs wrapped within a layer of pancake & coconut gravy</i>	
Acar Tauhu	12
<i>Skewered deep-fried marinated tofu topped with a spicy & tangy pickled vegetable sauce</i>	
Pulut Kuning Serunding	12
<i>Turmeric flavoured glutinous rice rolled with spiced shredded fish & grated coconut</i>	
Otak Otak	12
<i>Steamed seafood mousse in kaduk leaf served with toasted Hainanese bread</i>	
Satay	18
<i>Half dozen skewered chicken & beef fillets, marinated in spiced honey & grilled over charcoal fire</i>	
Kepak Ayam Goreng	18
<i>Spiced deep-fried marinated chicken wings with Bijan chilli sauce</i>	
Aneka Pembuka Selera	30
<i>A selection of Bijan's starters; cucur udang, popiah goreng, kepak ayam goreng & pulut kuning serunding</i>	

M E A T

Sup Ekor	30
<i>A Malaysian favourite; oxtail simmered in a light tomato based broth with diced potatoes & tomatoes</i>	
Kerutup Daging	32
<i>Beef stewed in spiced coconut gravy</i>	

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Daging Panggang <i>Slices of chargrilled marinated sirloin, served with a spicy tamarind dip & sambal belacan</i>	48
Rusuk Panggang <i>Chargrilled marinated short ribs. Served with pagedil, sweet soy sauce & sambal belacan</i>	68
Opor Rusuk <i>Beef ribs slow-cooked in a thick gravy of aromatic spices, toasted coconut, palm sugar & coconut milk</i>	68
Rendang Kambing <i>Chunks of lamb shoulder cooked in an aromatic infusion of spices & coconut milk over a slow fire</i>	30
Kambing Panggang dengan Kuah Satay <i>Slices of lamb leg marinated in turmeric, cumin, lemongrass, ginger & spices, chargrilled & served with peanut sauce</i>	48
Korma Kambing <i>Lambshank braised in a mild gravy of spices with potatoes</i>	55
 P O U L T R Y	
Ayam Percik <i>Chargrilled leg of a chicken marinated in turmeric & crushed ginger, drizzled with lightly spiced coconut gravy</i>	20
Ayam Masak Kuzi <i>Tender chicken pieces with spices, fresh tomatoes, almond & raisins simmered in coconut milk gravy</i>	28
Masak Lemak Ayam dengan Nangka <i>Chicken pieces simmered in a rich & spicy curry of turmeric & young jackfruit</i>	28
Ayam Goreng Sambal Tomato <i>Half a crisp-fried chicken topped with a spicy tomato sambal</i>	36
Ayam Kampung Limau Purut <i>Locally raised organic chicken simmered in spicy gravy of chillies, turmeric, kaffir lime & coconut milk</i>	38
Rendang Itik Bijan <i>Juicy & tender deep-fried marinated duck legs topped with our aromatic rendang sauce</i>	58

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SEAFOOD

Sotong Cili Gajus <i>Squid cooked with onions, cashew nuts & curry leaves in a fragrant & spicy sauce</i>	32
Sotong Hitam Manis <i>Squid cooked with chilli paste, lemongrass & squid ink</i>	32
Ikan Merah Percik <i>Red snapper fillet marinated with turmeric & crushed ginger, chargrilled & drizzled with spiced coconut gravy</i>	38
Gulai Lemak Ikan Tenggiri <i>Mackerel fillets simmered in a thick turmeric curry with fresh tomatoes & sour carambola*</i>	43
Masak Lemak Udang dengan Nenas <i>Prawns & pineapple chunks cooked in lightly spiced coconut milk</i>	48
Masak Lemak Udang Tempoyak <i>Prawns stir-fried in a creamy fermented durian sauce with curry leaf & onions</i>	48
Udang Sambal Petai <i>Prawns stir-fried with onions, spicy chilli paste & stink beans</i>	48
Ikan Bawal Serkam <i>Black pomfret grilled in banana leaf with a spicy & tangy topping of fresh herbs & chillies</i>	60
Ikan Siakap Goreng dengan Sambal Belimbing <i>Deepfried seabass with sweet soy sauce & spicy sour carambola* sambal</i>	75
Ikan Siakap Masak Asam Pedas <i>Seabass simmered in a tangy chilli & tamarind gravy with okra</i>	75
Kari Udang Galah <i>King prawns cooked in a rich curry of spices & coconut milk</i>	85
Udang Galah Panggang <i>Chargrilled marinated king prawns. Served with spicy tamarind dip & sambal belacan</i>	85

*Young mango is used as a seasonal replacement

VEGETABLE

Terong Goreng Bercili <i>Fried eggplant topped with spicy chilli paste & shallots</i>	12
Kerabu Mangga <i>Spicy & sour young mango salad tossed in a blend of lime & chilli dressing with lily buds, ginger & peanuts</i>	12
Kacang Buncis Goreng dengan Udang <i>Crispy baby french beans stir-fried with prawns & garlic</i>	15

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Kangkung Goreng Belacan <i>Water spinach stir-fried with belacan sauce & dried shrimp</i>	15
Kailan Ikan Masin <i>Choy tam stir-fried with salted fermented mackerel & sambal belacan</i>	15
Asparagus Goreng Belacan <i>Asparagus stir-fried with spicy prawn paste</i>	16
Pucuk Paku Goreng Tahi Minyak <i>Wild fern stir-fried with chilli, caramelized coconut & shrimp</i>	18
Kerabu Nangka <i>Roasted young jackfruit salad with a spicy & tangy coconut milk & herb dressing</i>	18
Kerabu Pucuk Paku Daging Salai <i>Wild fern salad with char-grilled beef slices tossed in a blend of lime, torch ginger & shallot dressing</i>	20
 R I C E	
Nasi Putih <i>Steamed white rice</i>	3
Nasi Lemak <i>Rice cooked in coconut milk & served with deep fried anchovies, peanuts & sambal</i>	7
Nasi Minyak <i>Spiced fragrant rice served with acar & fruit relish</i>	7
Nasi Ulam <i>White rice tossed with dried shrimp, salted fish, anchovies, belacan, herbs & spices</i>	9
Nasi Goreng Kunyit <i>Fried rice with prawns, sambal tumis & turmeric leaves, served with deep-fried chicken wing & fish crackers</i>	21
 D E S S E R T	
Homemade Ice Cream <i>Bijan's own homemade ice cream; durian, pandan, coconut, bandung & spiced teh tarik</i>	7
Pandan Cendol Ice Cream <i>Pandan ice cream topped with cendol pieces & palm sugar syrup</i>	8
Pandan Pudding <i>Cream pudding infused with fragrant pandan leaves & palm sugar syrup</i>	10
Sago Gula Melaka <i>Malaysian classic! Chilled sago served with coconut milk & palm sugar syrup</i>	10

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Corn Creme Brulee	12
<i>The classic French dessert added with the much-loved local flavour of fresh corn</i>	
Coconut Creme Caramel	12
<i>Cream pudding of coconut milk with caramel syrup</i>	
Bubur Pulut Hitam	12
<i>Black glutinous rice porridge served chilled with our homemade coconut ice cream & palm sugar syrup</i>	
Banana Fritters with Coconut Ice Cream	15
<i>Banana fritters laced with palm sugar syrup, sesame & served with a scoop of coconut ice cream</i>	
Gula Melaka Cake	15
<i>Steamed palm sugar sponge cake served with a shot of caramelised palm sugar sauce & coconut ice cream</i>	
Chocolate Durian Cake	15
<i>Creamy durian sandwiched between moist chocolate cake & coated in chocolate ganache</i>	
Durian Cheesecake	15
<i>A rich cheesecake of mascarpone, cream cheese & generous portions of creamy durian on a chocolate biscuit base</i>	
Bijan's Beach Holiday Cake	15
<i>A beautiful layer cake of soft pandan sponge cake, butter cream, mango compote & toasted coconut</i>	