

BIJAN ALA-CARTE MENU 2018

A P P E T I S E R S

Popiah Goreng 12

Crispy deep-fried vegetable spring rolls, served with Bijan chili sauce

Pegedil 13

Fried potato patties filled with minced chicken, served with Bijan chili sauce

Cucur Udang 18

Golden fritters of deep-fried prawns & vegetable strips, served with Bijan chili sauce

Cucur Bijan 13

Crisp-fried vegetable fritters of tofu, sweet potato & tempeh matchsticks with bean sprouts & spring onions. Served with Bijan's homemade peanut & chili sauce

Daging Bungkus Kukus 18

Delicate parcels of steamed minced meat, herbs & coconut gravy wrapped within a layer of thin pancake

Otak-Otak 18

Steamed seafood mousse in kaduk leaf served with toasted Hailam bread

Satay 24

Half dozen skewered chicken & beef fillets, marinated in spiced honey & grilled over charcoal fire

Aneka Pembuka Selera 39

A selection of Bijan's starters; cucur udang, popiah goreng, daging bungkus kukus & pegedil

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M E A T

Rendang Tok 50

Traditional slow-cooked caramelised beef in aromatic spices & coconut milk

Daging Panggang 65

Slices of chargrilled marinated Australian sirloin served with a spicy tamarind dip & sambal belacan

Gulai Lemak Daging Salai dengan Jantung Pisang 68

Banana flower simmered in thick turmeric gravy topped with chargrilled marinated Australian sirloin slices

Rusuk Panggang 88

Sticky, chargrilled marinated Australian short ribs, served with pagedil, sweet soy sauce & sambal belacan

Opor Rusuk 88

Australian beef ribs slow-cooked in a thick gravy of aromatic spices, toasted coconut, palm sugar & coconut milk

Sup Tulang Rusuk 45

A local favourite; beef shortribs simmered in a lightly spiced broth with potatoes & celery

Rendang Kambing 50

Slow-cooked lamb in aromatic spices & coconut milk

Gulai Kambing Dengan Ubi Kentang 68

Australian lamb shoulder braised slowly with turmeric, lemongrass, ginger & spices

Kambing Berempah Sambal Dendeng 68

Baked Australian lamb loin marinated in turmeric, lemongrass, ginger & spices

P O U L T R Y

Ayam Masak Kuzi 33

Tender chicken pieces, fresh tomatoes, almond & raisins simmered in spiced coconut milk gravy

Ayam Masak Merah 33

Fried chicken pieces simmered in a sweet & spicy sauce of chilies, tomatoes & spices

Ayam Kampung Limau Purut 45

Free-range village chicken simmered in a spicy gravy of chilies, turmeric, kaffir lime & coconut milk

Rendang Itik Bijan 65

Juicy & tender deep-fried marinated duck breast & leg topped with our aromatic rendang sauce

SEAFOOD

Sotong Hitam Manis 48

Squid cooked with chili paste, lemongrass & squid ink

Sotong Sambal Hijau 48

Marinated squid cooked with spicy green chili sambal

Ikan Siakap Sos Asam 75

Deep-fried seabass served with a tangy blend of peanut & tamarind sauce, slices of raw four angled bean, red onions & red chilies

Masak Lemak Ikan Kurau dengan Pisang Kapas 58

Threadfin fillets cooked in lightly spiced coconut milk with young banana

Masak Lemak Udang dengan Nenas 58

Prawns & pineapple chunks cooked in lightly spiced turmeric & coconut curry

Masak Lemak Udang Tempoyak 58

Prawns sautéed in a creamy fermented durian sauce with kaffir lime leaf & onions

Rendang Udang Nogori 60

Prawns cooked in an aromatic infusion of spices, herbs & spicy bird's eye chilies with coconut milk

Udang Sambal Berempah 58

Prawns sautéed in a fragrant spiced chili paste & curry leaves

Kari Udang Galah (seasonal price)

King prawns cooked in a rich curry of spices with coconut milk

Udang Galah Panggang (seasonal price)

Chargrilled marinated king prawns. Served with spicy tamarind dip & sambal belacan

VEGETABLE

Terong Goreng Bercili 15

Fried eggplant sautéed with spicy chili paste & shallots

Kerabu Mangga 18

Spicy & sour young mango salad tossed in sambal belachan, lime & chili dressing with torch ginger flower, ginger & roasted peanuts

Kacang Buncis Goreng dengan Udang 25

Crisp baby french beans stir-fried with prawns & garlic

Asparagus Goreng Belacan 25

Asparagus stir-fried with spicy prawn paste

Pucuk Paku Goreng Tahi Minyak 28

Wild fern stir-fried with chili, caramelised coconut & shrimp

Kerabu Nangka 20

Roasted young jackfruit, herb salad & dried shrimp floss tossed in a spicy & tangy coconut milk dressing

Masak Lemak Cendawan Tiram dengan Udang 28

Oyster mushroom & prawns cooked in a rich & spicy curry of turmeric & coconut milk

Kerabu Pucuk Paku Daging Salai 38

Wild fern salad with chargrilled beef slices tossed in a lime, torch ginger & shallot dressing

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R I C E

Nasi Putih 4
Steamed white rice

Nasi Lemak 8
Rice cooked in coconut milk & served with deep fried anchovies, peanut & sambal

Nasi Minyak 10
Spiced fragrant rice served with acar & fruit relish

Nasi Goreng Kunyit 28
Fried rice with prawns, sambal tumis & turmeric leaves, served with chicken satay & fish crackers

D E S S E R T

Homemade Ice Cream 8

Bijan's homemade ice cream; durian, pandan & coconut

Durian Ice Cream 12

Homemade creamy durian ice cream

Pandan Cendol Ice Cream 10

Pandan ice cream topped with cendol pieces & palm sugar syrup

Pandan Pudding 10

Cream pudding infused with fragrant pandan leaves & palm sugar syrup

Sago Gula Melaka 12

A true Malaysian classic! Chilled sago served with coconut milk & palm sugar syrup

Corn Creme Brûlée 12

The classic French dessert infused with the much-loved local flavour of sweet corn

Coconut Creme Caramel 12

Cream pudding of coconut milk with caramel syrup

Banana Fritters with Coconut Ice Cream 16

Banana fritters laced with palm sugar syrup, sesame seeds & served with a scoop of coconut ice cream

Gula Melaka Cake 16

Steamed palm sugar sponge cake served warm with a shot of caramelised palm sugar sauce & coconut ice cream

Chocolate Durian Cake 28

Creamy durian sandwiched between moist chocolate cake & coated in chocolate ganache

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Durian Cheesecake 26

A rich cheesecake of mascarpone, cream cheese & generous portions of creamy durian on a chocolate biscuit base

Mango Cheesecake 18

A rich cheesecake of cream cheese & mangoes on a cream cracker base