

WELCOME *home.*

The Chow Kit Kitchen & Bar is the warm heart of our hotel - an open space designed to celebrate the spirit of open houses - where strangers become friends and friends become family over a shared meal. Our dishes, crafted from spoken recipes passed down from generations, celebrate the multiculturalism of Malay cuisine, drawing from the north and south of Malaysia.

We are all about balancing style with substance - and by extension - the food we serve. Familiar local flavours with modern presentations, are dished out against a backdrop of old-world charm right in the heart of Kuala Lumpur. Classic Malay ingredients and techniques are rediscovered in our colourful cuisine that pays homage to Chow Kit's rich gastronomic history, and honours locally grown produce. One can expect a rendition of flavour-packed dishes with notable essence of bunga kantan (torch ginger), ulam (local herbs), and plenty more - rolling a little nostalgia of the good old days into every bite.

Silakan.

CHEF'S SPECIAL CHARCOAL GRILL

6:00pm-10:30pm daily

Each order comes with two sides and sambals

MAINS

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|---|-----|
| SPRING CHICKEN (600gms) | 80 |
| Spring chicken marinated in a rich blend of yogurt, lime, and aromatic spices then chargrilled for a tender, flavorful bite | |
| LAMB RACK (350gms) | 100 |
| Lamb rack glazed with a rich sweet soy and garlic blend with a touch of chili heat for a savory, caramelized finish | |
| BEEF SHORT RIB (500gms) | 120 |
| Beef short rib glazed in a homemade BBQ blend with hints of chili and citrus, finished with a bold cumin and paprika rub | |
| WILD CAUGHT TIGER PRAWN (300gms) | 90 |
| Wild-caught tiger prawns coated in a refreshing citrus and spice marinade, flame-grilled to enhance their natural sweetness | |
| WHOLE SEABASS (700gms) | 100 |
| Whole seabass infused with calamansi, kaffir lime, turmeric, and warm spices, then grilled with a hint of smoky citrus | |

SIDES

(Choose 2)

SPICED POTATO

Crispy potatoes tossed in a fragrant sambal made with shallots, garlic, chili paste, and aromatic pandan leaves

ASPARAGUS POMELO SALAD

A medley of tender asparagus and juicy pomelo tossed with shallots, fresh coriander, fragrant serai, and a hint of red chili

CORN RIBS

Corn ribs brushed with melted butter, generously topped with Parmesan cheese

SAMBALS

(Choose 2)

SOS KETUMBAR LIMAU KASTURI

Green chilli, garlic, red onion, calamansi juice, and coriander leaves

SAMBAL SERAI MANGGA

Ripe mango, green chili, lemongrass, tomatoes and lime juice

SOS HALIA BAKAR

Young ginger, garlic and red chilli flakes

AIR ASAM KERISIK

Ginger flower, red chilli, kerisik kelapa, coriander and tamarind

A TASTE OF CHOW KIT

11:00am-10:30pm daily

2 pax | Please allow 20-25 minutes preparation time

220

*A nod to all that is Chow Kit, these 5 divine small plates will leave you spoiled for choice.
Perfect for sharing with family and friends when you want to try a little of everything.*

Starter

(Choose 1)

PEGAGA SALAD | KERABU MANGGA

Entree

JOHOR LAKSA

Meat & Poultry

(Choose 2)

NYONYA KARI KAPITAN | AYAM KAMPUNG EMAS

RENDANG DAGING | KAMBING KUZU

Seafood

(Choose 1)

SQUID SAMBAL PETAI | IKAN ASSAM PEDAS

CURRY SEABASS | SAMBAL UDANG

Vegetables

(Choose 1)

TERUNG BALADO | BRUSSEL SPROUT SAMBAL IKAN BILIS

PUCUK PAKU | MASAK LEMAK MUSHROOM EGGPLANT

Served with nasi ulam, signature house-made sambal merah & sambal hijau

Add On Option:

40 with one glass of wine of the month (white or red)

70 with two glass of wine of the month (white or red)

THE CHOW KIT SAMBAL SELECTION

*Our signature house-made sambal recipe has been fine-tuned to perfection.
Fragrant and punchy, designed to pair well with your favourite local delights.
All sambal are free from preservatives & colouring.*

Freshly made to order everyday.

SAMBAL MERAH

20/jar

SAMBAL HIJAU

20/jar

LUNCH

Mon-Fri | 11:00am-2:30pm (not available during public holidays)

All lunch items come with:
Honey Chrysanthemum Iced Tea

2 COURSE MENU | RM 48 per pax

Select a main with a starter or dessert

Choice of 1

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|---------------|----|----------------------|
| STARTERS | or | DESSERTS |
| PEGAGA SALAD | | SAGO GULA MELAKA |
| KERABU MANGGA | | BROWNIE FUDGE |
| MUTTON SOUP | | PINEAPPLE CHEESECAKE |

Choice of 1

MAINS

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|---|----|
| AYAM KAMPUNG EMAS | 30 |
| Crispy golden free-range chicken, served with our signature house-made sambal merah & sambal hijau with nasi basmathi | |
| CHICKEN RENDANG | 30 |
| Slow cooked chicken in aromatic rendang sauce & fresh coconut milk, with kaffir lime leaves & kerisik served with nasi basmathi | |
| IKAN ASSAM PEDAS | 30 |
| Fish fillet in spicy tamarind broth with lady's fingers, ginger flower & laksa leaves served with nasi basmathi | |
| KAMBING KUZI | 30 |
| Braised five-spiced mutton with cashews & black raisins served with nasi basmathi | |
| MIXED VEGETABLE CURRY | 30 |
| Mixed of eggplant, lady's fingers, cabbage, tomato & dried beancurd in fragrant coconut curry served with nasi basmathi | |
| NASI GORENG WOK HEI | 30 |
| Chinese style chilli padi & shrimp fried rice with a side of chicken or beef satay & acar jelatah | |
| SEABASS SOUP NOODLE | 30 |
| Fish fillet cooked in clear broth with rice vermicelli, root vegetables and aromatised with a dash of sesame oil | |
| JOHOR LAKSA | 30 |
| Rich and aromatic fish-based coconut gravy served spaghetti, topped with fresh herbs, cucumber, bean sprouts, and a touch of sambal belacan | |
| SIGNATURE MEE GORENG | 30 |
| Stir-fried yellow noodles with prawns, chicken, tofu, bean sprouts and eggs | |
| CHAR KWAY TEOW | 30 |
| Wok-fried flat noodles served with prawns, fish cake, chives, bean sprouts in soy sauce & chilli paste | |

Choice of 1
MAINS

SIGNATURE CHICKEN CHOP

45

Pan-seared boneless chicken leg, fried onion & pepper sauce, served with hand-cut fries & peas

(Add on RM10 for 2 Course Set Lunch)

SIGNATURE FISH & CHIPS

65

Our signature tandoori marinated fish, served with crispy kale, hand-cut fries & tartar sauce

(Add on RM20 for 2 Course Set Lunch)

STARTER & SOUP

11:00am-10:30pm daily

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| GORENG-GORENG Fried assorted mushrooms & snapper slices, sprinkled with sea salt, served with sambal mayo | 35 |
| THE CHOW KIT NACHOS Two types of sweet potato & yam crackers in sweet tamarind glaze | 25 |
| ROJAK-ROJAK Cucur udang, coconut crackers, deep fried tofu, egg & shredded vegetables in peanut sauce | 25 |
| SATAY Half dozen chicken, beef or tofu satay grilled on charcoal fire, served with sweet peanut sauce <i>Vegetarian option available</i> | 25 |
| CUCUR UDANG Deep-fried tiger prawn fritters served with chilli plum sauce | 25 |
| BERGEDIL SUMBAT Deep-fried bean curd skin stuffed with potatoes & minced beef, served with sambal kicap <i>Vegetarian option available</i> | 25 |
| PEGAGA SALAD Pegaga leaves tossed with spicy dried shrimp serunding, grilled tiger prawn & calamansi lime dressing <i>Vegetarian option available</i> | 25 |
| KERABU MANGGA Young mango slices tossed in citrus lime dressing with squid, dried anchovies & cashew nuts <i>Vegetarian option available</i> | 35 |
| NAM YUE MARINATED CHICKEN WINGS Deep-fried chicken wings with fermented beancurd sauce | 25 |
| SIGNATURE HOUSE-MADE SAMBAL & CRACKERS Fish crackers served with our signature house-made sambal merah & sambal hijau | 10 |
| ASPARAGUS POMELO SALAD Fresh asparagus complemented with pomelo hand-tossed salad mix such as shallots, serai, coriander leaf, ginger torch & lotus crisps | 35 |
| MUTTON SOUP Aromatic mutton bone broth cooked with local spices served with tender meat & comes with a slice of toast | 35 |

MEAT

11:00am-10:30pm daily

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|---|----------|
| AYAM KAMPUNG EMAS | Whole 75 |
| Crispy golden free-range chicken served with our signature house-made sambal merah & sambal hijau | Half 50 |
| LAMB SHANK KUZU | 80 |
| Braised five-spiced Australian lamb shank with cashews & black raisins | |
| NYONYA KARI KAPTAN | 55 |
| Nyonya-style chicken infused with a combination of local herbs & spices in a rich curry thickened with coconut milk, candlenuts & kafir lime leaves | |
| RENDANG DAGING | 65 |
| Slow-cooked beef tenderloin in aromatic rendang sauce with kafir lime leaf, kerisik & fresh coconut milk | |
| AYAM BAKAR MADU | Whole 80 |
| Char-grilled honey glazed spring chicken served with our homemade lada salsa | |
| AYAM MASAK BELIMBING HITAM | Whole 80 |
| Stewed free-range chicken glazed with sweet & spicy belimbing buluh sauce garnished with cashew nuts & kaffir lime leaves | |

FISH & SEAFOOD

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|---|----|
| SOTONG BAKAR | 75 |
| Grilled fresh squid with turmeric & daun cekur glaze served with house-made air asam | |
| IKAN ASSAM PEDAS (600gm) | 85 |
| Golden pomfret in spicy tamarind broth with lady's fingers, ginger flowers & laksa leaves | |
| SQUID SAMBAL PETAI | 75 |
| Squid & petai beans stir-fried in aromatic shrimp paste, lime, chilli & tamarind juice | |
| SAMBAL UDANG | 65 |
| Tiger prawns cooked in our signature house-made sambal paste | |
| CURRY SEA BASS | 75 |
| Slow cooked sea bass fillet in fragrant coconut curry, lady's fingers & tomatoes | |

VEGETABLES

11:00am-10:30pm daily

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|---|----|
| PUCUK PAKU | 25 |
| Stir-fried baby ferns with anchovies | |
| <i>Vegetarian option available</i> | |
| TERUNG BALADO | 25 |
| Stir-fried eggplant served with our signature house-made sambal merah, crispy fried shallots & scallions | |
| <i>Vegetarian option available</i> | |
| SQUID ASPARAGUS | 35 |
| Stir-fried fresh squid with asparagus topped with oyster sauce dressing & fried shallots | |
| BRUSSELS SPROUTS SAMBAL IKAN BILIS | 30 |
| Stir-fried brussels sprouts with our signature house-made sambal merah, garlic & shallots topped with crispy ikan bilis | |
| MASAK LEMAK KING MUSHROOM EGGPLANT | 30 |
| Slow cooked king mushroom with eggplant in creamy coconut milk garnished with sengkuang & carrots | |

RICE

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| NASI BASMATHI | 8 |
| NASI ULAM | 8 |

ALL TIME FAVOURITES

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| SIGNATURE CHICKEN CHOP | 45 |
| Pan-seared boneless chicken leg, fried onion & pepper sauce, served with hand-cut fries & peas | |
| SIGNATURE FISH & CHIPS | 65 |
| Our signature tandoori marinated fish, served with crispy kale, hand-cut fries & tartar sauce | |

DESSERT

11:00am-10:30pm daily

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|---|----|
| APAM BALIK Crispy turnover coconut & sweet corn pancake, sprinkled with crushed peanuts <i>Please allow 20 minutes preparation time</i> | 20 |
| PINEAPPLE CHEESECAKE Burnt cheesecake with fresh pineapple & topped with mixed berries <i>Pre-order 1 day in advance for a whole cake RM128</i> | 25 |
| GULA MELAKA INDULGENCE Steamed gula melaka cake infused with cinnamon, served with rum & raisin ice cream & dried fruit coulis <i>Contains alcohol, non-alcoholic option available</i> | 25 |
| MUSANG KING CUSTARD Baked cream custard with fresh musang king, topped with mixed berries | 35 |
| SAGO GULA MELAKA Sago pudding served with water chestnut rubies, gula melaka syrup & coconut ice cream | 25 |
| APAM CAKE Baked cereal chiffon cake, topped with salted peanut brittle, served with creamy corn custard sauce with white chocolate glaze | 25 |
| BROWNIE FUDGE Baked dark chocolate (62%) brownie filled with medley biscuits served with milo sauce & coconut ice cream | 25 |
| NANGKA CRÈME BRÛLÉE Rich leche flan filled with caramelised nangka madu, topped with sugar brulee | 25 |
| SALTED CARAMEL KUNAFI Crunchy cheesy pan-seared kunafa served with a side of coconut ice cream complemented with gula melaka salted caramel sauce | 25 |