

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

SPRING CHICKEN (600gms)	80
Spring chicken marinated in a rich blend of yogurt, lime, and aromatic spices then chargrilled for a tender, flavorful bite	
WILD CAUGHT TIGER PRAWN (300gms)	110
Wild-caught tiger prawns coated in a refreshing citrus and spice marinade, flame-grilled to enhance their natural sweetness	
WHOLE SEABASS (700gms)	110
Whole seabass infused with calamansi, kaffir lime, turmeric, and warm spices, then grilled with a hint of smoky citrus	
LAMB RACK (350gms)	130
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)	130
Beef short rib glazed in a homemade BBQ blend with hints of chili and citrus, finished with a bold cumin and paprika rub	

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 chili, 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 chili flakes

AIR ASAM KERISIK

Ginger flower, red chili, 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
SAMBAL HIJAU

20/jar
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 50 per pax

Select a main with a starter or dessert

Choice of 1

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

Choice of 1
MAINS

AYAM KAMPUNG EMAS	35
Crispy golden free-range chicken, served with our signature house-made sambal merah & sambal hijau with nasi basmathi	
CHICKEN RENDANG	35
Slow cooked chicken in aromatic rendang sauce & fresh coconut milk, with kaffir lime leaves & kerisik served with nasi basmathi	
IKAN ASSAM PEDAS	35
Fish fillet in spicy tamarind broth with lady's fingers, ginger flower & laksa leaves served with nasi basmathi	
KAMBING KUZI	35
Braised five-spiced mutton with cashews & black raisins served with nasi basmathi	
MIXED VEGETABLE CURRY	32
Mixed of eggplant, lady's fingers, cabbage, tomato & dried beancurd in fragrant coconut curry served with nasi basmathi	
NASI GORENG WOK HEI	35
Chinese style chilli padi & shrimp fried rice with a side of chicken or beef satay & acar jelatah	
SEABASS SOUP NOODLE	35
Fish fillet cooked in clear broth with rice vermicelli, root vegetables and aromatised with a dash of sesame oil	
JOHOR LAKSA	35
Rich and aromatic fish-based coconut gravy served spaghetti, topped with fresh herbs, cucumber, bean sprouts, and a touch of sambal belacan	

Choice of 1
MAINS

SIGNATURE MEE GORENG	35
Stir-fried yellow noodles with prawns, chicken, tofu, bean sprouts and eggs	
CHAR KWAY TEOW	35
Wok-fried flat noodles served with prawns, fish cake, chives, bean sprouts in soy sauce & chilli paste	
SIGNATURE CHICKEN CHOP	48
Pan-seared boneless chicken leg, fried onion & pepper sauce, served with hand-cut fries & peas	
<i>(Add on RM10 for 2 Course Set Lunch)</i>	
SIGNATURE FISH & CHIPS	68
Our signature tandoori marinated fish, served with crispy kale, hand-cut fries & tartar sauce	
<i>(Add on RM20 for 2 Course Set Lunch)</i>	

STARTER & SOUP

11:00am-10:30pm daily

SIGNATURE HOUSE-MADE SAMBAL & CRACKERS	10
Fish crackers served with our signature house-made sambal merah & sambal hijau	
THE CHOW KIT NACHOS	26
Two types of sweet potato & yam crackers in sweet tamarind glaze	
ROJAK-ROJAK	26
Cucur udang, coconut crackers, deep fried tofu, egg & shredded vegetables in peanut sauce	
SATAY	26
Half dozen chicken, beef or tofu satay grilled on charcoal fire, served with sweet peanut sauce	
<i>Vegetarian option available</i>	
CUCUR UDANG	26
Deep-fried tiger prawn fritters served with chilli plum sauce	
BERGEDIL SUMBAT	26
Deep-fried bean curd skin stuffed with potatoes & minced beef, served with sambal kicap	
<i>Vegetarian option available</i>	
PEGAGA SALAD	26
Pegaga leaves tossed with spicy dried shrimp serunding, grilled tiger prawn & calamansi lime dressing	
<i>Vegetarian option available</i>	
NAM YUE MARINATED CHICKEN WINGS	26
Deep-fried chicken wings with fermented beancurd sauce	
KERABU MANGGA	35
Young mango slices tossed in citrus lime dressing with squid, dried anchovies & cashew nuts	
<i>Vegetarian option available</i>	
ASPARAGUS POMELO SALAD	35
Fresh asparagus complemented with pomelo hand-tossed salad mix such as shallots, serai, coriander leaf, ginger torch & lotus crisps	
GORENG-GORENG	35
Fried assorted mushrooms & snapper slices, sprinkled with sea salt, served with sambal mayo	
MUTTON SOUP	36
Aromatic mutton bone broth cooked with local spices served with tender meat & comes with a slice of toast	

MEAT

11:00am-10:30pm daily

AYAM KAMPUNG EMAS	Whole 78
Crispy golden free-range chicken served with our signature house-made sambal merah & sambal hijau	Half 50
NYONYA KARI KAPITAN	58
Nyonya-style chicken infused with a combination of local herbs & spices in a rich curry thickened with coconut milk, candlenuts & kaffir lime leaves	
RENDANG DAGING	68
Slow-cooked beef tenderloin in aromatic rendang sauce with kaffir lime leaf, kerisik & fresh coconut milk	
LAMB SHANK KUZU	85
Braised five-spiced Australian lamb shank with cashews & black raisins	
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

SAMBAL UDANG	68
Tiger prawns cooked in our signature house-made sambal paste	
SQUID SAMBAL PETAI	78
Squid & petai beans stir-fried in aromatic shrimp paste, lime, chilli & tamarind juice	
SOTONG BAKAR	78
Grilled fresh squid with turmeric & daun cekur glaze served with house-made air assam	
CURRY SEA BASS	80
Slow cooked sea bass fillet in fragrant coconut curry, lady's fingers & tomatoes	
IKAN ASSAM PEDAS (600gm)	88
Golden pomfret in spicy tamarind broth with lady's fingers, ginger flowers & laksa leaves	

VEGETABLES

11:00am-10:30pm daily

PUCUK PAKU	25
Stir-fried baby ferns with anchovies	
<i>Vegetarian option available</i>	
TERUNG BALADO	26
Stir-fried eggplant served with our signature house-made sambal merah, crispy fried shallots & scallions	
<i>Vegetarian option available</i>	
MASAK LEMAK KING MUSHROOM EGGPLANT	32
Slow cooked king mushroom with eggplant in creamy coconut milk garnished with sengkung & carrots	
BRUSSELS SPROUTS SAMBAL IKAN BILIS	32
Stir-fried brussels sprouts with our signature house-made sambal merah, garlic & shallots topped with crispy ikan bilis	
SQUID ASPARAGUS	38
Stir-fried fresh squid with asparagus topped with oyster sauce dressing & fried shallots	

RICE

NASI BASMATHI	8
NASI ULAM	8

ALL TIME FAVOURITES

SIGNATURE CHICKEN CHOP	48
Pan-seared boneless chicken leg, fried onion & pepper sauce, served with hand-cut fries & peas	
SIGNATURE FISH & CHIPS	68
Our signature tandoori marinated fish, served with crispy kale, hand-cut fries & tartar sauce	

DESSERT

11:00am-10:30pm daily

APAM BALIK	22
Crispy turnover coconut & sweet corn pancake, sprinkled with crushed peanuts	
<i>Please allow 20 minutes preparation time</i>	
PINEAPPLE CHEESECAKE	26
Burnt cheesecake with fresh pineapple & topped with mixed berries	
<i>Pre-order 1 day in advance for a whole cake RM128</i>	
GULA MELAKA INDULGENCE	26
Steamed gula melaka cake, served with raisin ice cream & dried fruit coulis	
SAGO GULA MELAKA	26
Sago pudding served with water chestnut rubies, gula melaka syrup & coconut ice cream	
BROWNIE FUDGE	26
Baked dark chocolate (62%) brownie filled with medley biscuits served with milo sauce & coconut ice cream	
NANGKA CRÈME BRÛLÉE	26
Rich leche flan filled with caramelised nangka madu, topped with sugar brulee	
MUSANG KING CUSTARD	36
Baked cream custard with fresh musang king, topped with mixed berries	

THE CHOW KIT
KITCHEN & BAR

BEVERAGE PROGRAMME

COCKTAILS AT THE CHOW KIT

The cocktail menu at The Chow Kit Kitchen & Bar is a vibrant homage to the illustrious history of its surrounding neighbourhood, renowned as the heart of Kuala Lumpur's nightlife. Drawing inspiration from the area's legendary past, each drink is crafted with meticulous attention to detail, embodying the essence of the vibrant culture and energy that has thrived in the vicinity for decades. From classic concoctions with a modern twist to innovative blends that pay homage to local flavours, every sip tells a story of the neighbourhood's dynamic spirit.

Nostalgic Flavours

The Great Colada Stolichnaya, coconut, pineapple, Vitagen grape	36
A Currant Affair Broker's, Ribena, lychee cordial, lime, roselle tea, soda	45
Not Your Regular (A&W Order) Anostura 5, Cuciello Rosso, ginger, Sarsi cordial, oolong tea	52
Calamansi Tom Collins Broker's, calamansi cordial, soda	40
Gula Melaka Penicillin Monkey Shoulder, Caol Ila 12, gula melaka, ginger, lemon	52
Asam Boi Pomelo Jose Cuervo Tradicional, pomelo, asam boi, soda	38
Kantan Jungle Bird Angostura 5, Aperol, pineapple, lime, ginger torch	48
Mandarin Negroni Highball Broker's, Cuciello Rosso, Campari, preserved mandarin peel, soda	46

The Classics

Dry Martini Broker's, Cinzano Dry	52
Negroni Broker's, Cuciello Rosso, Campari	52
Whiskey Sour Wild Turkey, lemon, sugar, egg white	48
Old Fashioned Wild Turkey, Angostura bitters, sugar	48
Margarita Jose Cuervo Tradicional, Cointreau, lime	38
Jungle Bird Angostura 5, Campari, pineapple, lime, sugar	48
Mojito Angostura 5, mint, lime, sugar, soda	45
Pina Colada Angostura 5, coconut, pineapple, milk	48
Espresso Martini Stolichnaya, Kahlua, espresso, sugar	45
Cosmopolitan Stolichnaya, Cointreau, cranberry, lime	38

Zero Proof

Peppered Tropics	16
Orange, mango, falernum, lime, sichimi	
Sun Kissed Cooler	16
Cranberry, raspberry, lemongrass, lime, sun dried orange	
Jambu Plum Pie	16
Green apple, guava, asam boi, cinnamon, lime	
Spiced Nanas	16
Pineapple, coconut, falernum, lychee, black pepper	
Oolong Fesyen	14
Oolong tea, vanilla syrup, caramel	
Vino Madu	16
Chrysanthemum tea, honey, peach, lime leaf	

The Chow Kit Kitchen & Bar presents a curated selection of wines that is comprehensible with great quality and at the best value, perfect for any occasion. Each wine is carefully chosen by sommeliers to complement rich, local Malaysian flavours coming out of the kitchen. The focal point of the list is the pairing of each wine to our unique local cuisine, from aperitifs to rosé, all in perfect harmony with the hearty dishes.

Please look for our staff for any assistance or recommendations.

BUBBLES

Gls Btl

Canard-Duchene Cuvee Leonie Brut, Champagne, France 480

Pale gold colour with aromas of lightly stewed yellow fruits, tropical fruits, dry flowers, gingerbread. Fresh with flavours of pineapple confit, slightly spicy, toasted flavours on the palate

Sanfeletto Prosecco Superiore Extra Dry DOCG, Veneto, Italy 45 250

Straw yellow with greenish highlights with aroma of wisteria and acacia blossom, green apple and citrus fruits. Delicate, agreeably acidulous, intensely fruity on the palate

ROSÉ

Private Garden, Provence, France 40 200

Light rose gold colour with fruity and floral aromas of lily, white peach and grapefruit. Good acidity and soft on the palate

HOUSE WINE

WHITE

Chateau Lamothe Vincent, Blanc, France 35 150

Pale gold in colour with aromas of citrus, tropical fruits, white flowers, and delicate hints of honey. Fresh and lively on the palate with notes of pineapple, pear, and a subtle mineral finish.

RED

Chateau Lamothe Vincent, Rouge, France 35 150

Deep ruby in colour with aromas of ripe red berries, blackcurrant, and soft spices. Smooth and well-balanced on the palate with supple tannins, dark fruit flavours, and a delicate toasted finish.

WHITE WINE

Btl

Hubert de Boüard, Chardonnay, Bordeaux, France

250

Golden yellow colour with fruity and citrus aromas of peach, ripe pear, lemon and mandarin with hints of floral and butter. The palate is fresh, fruity, well-balanced and offers a touch of minerality with lengthy finish

Horcher Tradition, Pinot Gris, Alsace, France

260

Deep yellow colour with aromatic floral notes, subtle and round structure on the palate with balanced acidity

Horcher Tradition, Riesling, Alsace, France

260

Golden yellow colour with expressive citrus aromas, rich and pleasant on the palate with crispy and refreshing acidity

Catena Zapata, Chardonnay, Mendoza, Argentina

220

Bright yellow colour with green hues and having a combination aromas of honey, pear, peaches, white flowers and notes of citrus and vanilla. The mouthfeel is fresh with clean acidity

Flametree Oaked Chardonnay, Margaret River, Australia

240

Light yellow colour with aromas of citrus, floral, grapefruit and is well supported by subtle French oak. The palate is textured yet fine, with dry and savoury finish

Wither Hills, Sauvignon Blanc, Marlborough, New Zealand

250

Pale straw yellow colour with aromas of tropical guava fruit and fresh, crisp and zesty acidity, elegant and ease on the palate

RED WINE

Btl

Thomas Barton Reserve, Margaux, France

300

Intense purple red colour with aromas of mixed red and black berries with a hint of smoky and toasty notes. Velvety texture on the palate with ripe tannins, smooth and long finish

Ronan by Clinet, Merlot Bordeaux, France

220

Deep ruby colour with complex and appealing scents of raspberries, cherries, and blackcurrant. Rich on the palate and supple with vibrant flavours of red cherry and hint of spices

Horcher, Pinot Noir, Alsace, France

250

Light garnet colour with red fruits aromas of cherry, raspberry, strawberry. The palate is supple with cherry flavours and hints of liquorice, a long finish with silky tannins

Mauro Molino Langhe DOC, Dolcetto, Piedmont, Italy

250

Violet colour with red fruit bouquet and almond hints. The wine is delicious on the palate

Mauro Molino Barolo DOCG, Nebbiolo, Piedmont, Italy

330

Red ruby colour with intense bouquet and hints of ripe fruit and rose petals. The palate is persistent with fine tannins

Velenosi Montepulciano, Abruzzo, Italy

220

Ruby red with purple hues in colour with aromas of currant, strawberry and raspberry. The palate is fresh and fruity, smooth and soft

Altos de Rioja Crianza, Tempranillo, Rioja, Spain

220

Luminous ruby red colour with slight violet tint and distinctly fruity aromas of cherries and dark berries and perfectly integrated oak notes of chocolate and tobacco. Pleasant on the palate with silky soft tannins

Lapostolle Grand Selection, Merlot, Colchagua Valley, Chile

220

Attractive bright purple red with deep violet notes with expressive aromas of red fruit and black spices over subtle oak notes. Good balance among components with good fruit expression on the palate

RED WINE

Btl

Stag's Leap Hands of Time Red Blend, Merlot, Napa Valley, USA

320

Ruby red colour with aromas of blueberries, plum, blackcurrants with hints of chocolate, cherry and violets notes. Fruits flavours driven on the palate with mouth coating tannins and long finish

Ministry of Clouds, Shiraz, McLaren Vale, Australia

220

Deep ruby red in colour with aromas of mixed black and blue berries, allspice and cardamom supported by gentle oak creaminess. The palate is rich with raspberry and red cherry flavours followed by fine and savoury tannin

SIPPING SPIRITS

WHISKEY	Shot	Btl
Woodford Reserve	35	620
Maker's Mark	32	550
Wild Turkey 81	32	520
John Jameson	30	450
Ballantine's	25	420
Monkey Shoulder	34	560
Macallan 12yrs	45	720
Macallan Fine Oak 15yrs	65	1050
Glenfiddich 12yrs	36	550
Glenfiddich 18yrs	55	1080
Balvenie Double Wood 12yrs	42	750
Singleton 12yrs	36	580
Lagavulin 16yrs	45	850
Akashi White Oak	36	480
VODKA		
Stolichnaya	25	360
Belvedere Pure	32	520
Grey Goose	32	520
Ketel One	32	450
COGNAC		
Courvoisier VS	45	620
Martell Cordon Bleu	70	—
MEZCAL		
Mezcal Illegal Joven	35	580
Mezcal Marcanegra Espadin	35	580

SIPPING SPIRITS

RUM

	Shot	Btl
Matusalem Platino	25	480
Matusalem Classico	28	500
Sailor Jerry	26	450
Mount Gay Black Barrel	26	450
Cachaca 51	22	420
Kraken Spiced Rum	30	580

TEQUILA

Herradura Reposado	22	380
Sierra Reposado	25	380
Gran Centenario Anejo	25	480
Don Julio Reposado	30	445
Don Julio Anejo	30	445
Gran Centenario Resposado	30	480

NIGHTCAP

Campari	25	—
Aperol	22	—
Baileys	25	—
Kahlua	22	—
Cointreau	22	—

—

SIPPING SPIRITS

GIN & TONIC	Gls	Btl
Broker's Gin & Tonic	34	420
Roku Santoru Gin & Tonic	34	620
Hendrick's Gin & Tonic	34	580
The Botanist Gin & Tonic	34	720
Tanqueray Ten Gin & Tonic	34	530
Monkey 47 Dry Gin & Tonic	45	650

HAPPY HOUR

Daily
5:00pm – 8:00pm

*all day for in-house guests

The Triple Threat Special
3 cocktails for 110

The Great Colada
Stolichnaya, coconut, pineapple, Vitagen grape

A Currant Affair
Broker's, Ribena, lychee cordial, lime, roselle tea, soda

Not Your Regular (A&W Order)
Anostura 5, Cuciello Rosso, ginger, Sarsi cordial, oolong tea

Asam Boi Pomelo
Jose Cuervo Tradicional, pomelo, asam boi, soda

Calamansi Tom Collins
Broker's, calamansi cordial, soda

Margarita
Jose Cuervo Tradicional, Cointreau, lime

Jungle Bird
Angostura 5, Campari, pineapple, lime, sugar

Cosmopolitan
Stolichnaya, Cointreau, cranberry, lime

Pina Colada
Angostura 5, coconut, pineapple, milk

HAPPY HOUR

Daily
5:00pm – 8:00pm*

*all day for in-house guests

Tiger Draught
78 for 3 gls

El Molino Merlot | San Telmo Cabernet
Sauvignon
28 gls / 120 btl

El Molino Chenin Chardonnay | San Telmo
Sauvignon Blanc
28 gls / 120 btl



All prices subject to service charge and prevailing government taxes.

THE DRINKIES

RM 950

FREE FLOW SNACKS

Loaded Fries

BOTTLES

(choose 2)

Maker's Mark

Wild Turkey 81

Naked Malt

Monkey Shoulder

Akashi White Oak

Roku Gin

All prices subject to service charge and prevailing government taxes.

DAN LAIN-LAIN

BEER

Tiger Draught	28
Tiger Bottle	24
Heineken Bottle	26
Guinness Strout	26

CIDER

Apple Fox	25
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FRESH JUICE

Apple	15
Orange	15
Watermelon	15

SOFT DRINKS

Coke	8
Sprite	8
Coke Light	8
Bitter Lemon	8
Ginger Ale	8
Tonic Water	8

TEA DROP ARTISANAL

English Breakfast	14
French Earl Grey	14
Sencha Green Tea	14
Chamomile Blossom	14
Lemongrass Ginger Tea	14
Peppermint Tea	14

DAN LAIN-LAIN

COFFEE

Espresso	10
Double Espresso	13
Macchiato	13
Cappuccino	13
Flat White	13
Latte	13
Oat Milk Latte	16
Mocha (with Chocolate Concierge cacao)	22

NON-COFFEE

Matcha Latte	16
Teh Tarik	10
Kombucha (Lavender Lemon / White Tea)	18
Hot Chocolate (with Chocolate Concierge cacao)	18

MINERAL WATER

Acqua Panna (750ml)	18
St. Pellegrino (750ml)	18

ICED TEA

Earl Grey Berry Iced Tea Earl grey, raspberry, lemon	16
Smokey Passion Iced Tea Smokey Lapsang tea, passion fruit, thyme	16
Chrysanthemum Iced Tea Chrysanthemum flower, liquorice wood, honey	16