

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, and 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

KETAM

KETAM is The Chow Kit Kitchen & Bar's crab concept that celebrates the diversity of Malaysian flavours with dishes crafted to showcase our fresh mud crabs.

11:00am-10:30pm daily

SMALL PLATES

MANGO PIE TEE 36
crab meat | young mango | onion | cucumber | lime dressing

CURRY CROQUETTE 36
crab meat | potato | curry gravy

WOK-HEI FRIED RICE 36
crab meat | egg | spring onion

SPICY LINGUINE 36
crab meat | linguine | poached egg | spicy chilli sauce | coriander

MAINS

(THE CRABS ARE PRICED AT RM25++/100G AND RANGE FROM 500G TO 800G IN SIZE)

CHILI CRAB
mud crab | rich and mildly-spiced sauce | man-tao

CURRY CRAB
mud crab | curry | hainanese toast

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

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 asam	
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	