

## Starters

### Satay

Char-grilled chicken skewers in spices and herbs, with peanut sauce, cucumber, rice cubes and onion. 14.9

### Keropok

Prawn crackers. 6.5

## Rice & Noodle

### Nasi Goreng

Stir fried rice with chicken, prawn, egg and peas. 16.6

### Kway Teow Goreng

Stir fried freshly made flat rice noodles with prawn, squid, egg and vegetables. 18.7

### Kari Laksa

Noodle curry soup with prawn, egg, chicken, tofu and vegetables.

*Mee* 18.3 *Bee Hoon* 18.3

*Kway Teow* 19.1

### Ayam Bawang Putih

Fried chicken wings tossed in garlic and chillies.

*original* 12.9

*w/ sweet soy (kicap manis)* 13.2

### Gado Gado (v)

Mixed vegetables, tofu, rice cubes and half egg served with peanut sauce. 12.6

### Ikan Bilis Kacang

Crunchy anchovies and chilli peanuts. 6.6

### Tahu Sambat (vg)

Tofu filled with vegetables accompanied with sweet peanut sauce. 9

### Nasi Goreng Sayur \*\*

Stir fried rice with egg, seasonal mixed vegetables and tofu. 15.5

### Mee Goreng

Stir fried yellow wheat noodles with beef, prawn, egg and vegetables. 18.1

### Mee Sup

Chicken broth noodle soup with prawn, squid, tofu and vegetables.

*Mee* 16.9 *Bee Hoon* 16.9

*Kway Teow* 18.4

### Nasi Goreng Kampung

Stir fried rice with anchovies, egg, vegetables, prawn in belacan chilli onion base. 17.1

### Bee Hoon Goreng

Stir fried rice vermicelli noodles with chicken, prawn, egg and vegetables. 17.9

### Mee Sayur \*\*

Stir fried noodles with egg, tomatoes, tofu and vegetables.

*Mee* 16.5 *Bee Hoon* 16.5

*Kway Teow* 17.5

### Nasi Lemak

Steamed coconut rice served with prawn sambal, cucumber, peanuts, fried anchovies and boiled egg. 18.1

### Nasi Campur

A choice of chicken curry, fish curry, lamb curry or beef rendang served with steamed rice, sambal belacan, salted fish and stir fried vegetables.

*Kari Ayam* 15.9 *Kari Ikan* 18.6

*Kari Kambing* 18.9 *Rendang* 17.8

## Lamb, Chicken & Beef

### Kari Kambing

Aromatic lamb curry with new baby potato. 17.9

### Mysore Kambing

Braised lamb in sweet tomato curry with bell peppers. 18.5

### Daging Kicap

Stir fried beef in soy, oyster sauce, bell peppers and chilli. 17.5

### Rendang Daging

Braised beef with coconut milk and spices. 17.7

### Kari Ayam

Aromatic chicken curry with new baby potato. 16.2

### Ayam Percik

Grilled chicken basted in sweet coconut lemongrass sauce. 16.5

### Ayam Berlada

Wok fried chicken in belacan chilli onion base. 16.3

## Seafood

### Sambal Tumis Udang Petai

Prawn and sator beans in sambal. 18.5

### Udang Kunyit

Prawn in chilli coconut with garlic, ginger, lime and tumeric. 18.9

### Kari Ikan

Fragrant fish curry with aubergine. 17.1

### Ikan Berlada

Wok fried fish in belacan chilli onion base. 18.1

### Sotong Berlada

Wok fried squid in belacan chilli onion base. 13.9

### Sambal Tumis Sotong

Squid in spicy sambal. 14.5

## Egg & Vegetable

### Telur Dadar (v)

Omelette with onions and chillies. 12.8

### Sayur Campur \*\*

Stir fried mixed vegetables in oyster sauce. 11.9

### Terung Berlada \*\*

Aubergine in belacan chilli onion base. 12.9

### Taugeh Ikan Masin \*\*

Beansprouts with salted fish and tofu. 11.9

### Pajeri Terung (vg)

Sweet caramelised aubergine curry. 12.9

### Sawi \*\*

Mustard Greens stir fried in oyster sauce, garlic and chilli. 12.5

## Sides & Bread

### Nasi Putih (vg)

Steamed basmati rice. 4.5

### Nasi Kelapa (vg)

Coconut rice. 5.5

### Sambal Belacan

Belacan chilli and lime dip. 3.5

### Roti Canai (v)

Home-made traditional bread, served with a choice of dalca (v), fish kari sauce or chicken kari sauce.

*Regular* 9.9

*Telur (w/ Egg and Onion)* 10.6

## Hidangan Tambahan (Supplemental Dishes)

### Ikan Asam Pedas

Fish in tamarind and chilli with aubergine. 18.7

### Ikan Bakar

banana leaf grilled seabream fillet marinated in spices with sweet tamarrind relish. 18.9

### Dalca (v)

Lentil and vegetable curry. 13.5

Allergy Warning: Food has been cooked and prepared in areas exposed to one or more of the 14 recognised allergens. Please inform your server if you have an allergy.

For certain dishes, proteins can be substituted.

\*\*Vegetarian/Vegan option available

(v)Vegetarian

(vg)Vegan



All food served is HALAL

## Softs

**Coke/Diet Coke/7up** 4.5

**Mango Jus / Lychee Jus** 4.5

**Soya Bean 4.3 / Soya Cincau** 4.6

**Air Bandung**

Pandan syrup & milk. 4.8

**Bandung Cincau**

Pandan syrup & milk and grass jelly. 5.1

**Syrup Limau**

Pandan syrup & fresh lime juice. 4.5

**Air Mineral TAU**

Still or sparkling mineral water.

750ml 6.5

## Hot & Chilled

**Teh Tarik**

Served hot or chilled. 5.2

**Teh**

Please ask your server about our selection of teas. 4.1

**Teh Jasmine** 4.1

**Milo**

Chocolate flavoured malt served hot or chilled. 5.4

**Kopi**

Malaysian coffee with condensed milk. 5.2

**Teh O Limau**

Lime tea served hot or chilled. 4.5

**Nescafe Tarik**

Pulled nescafe coffee with condensed milk served hot or chilled. 5.1

## Dessert

**Sagu Gula Melaka (vg)**

Steamed tapioca pearl pudding, drenched in palm sugar and coconut milk. 9

**Ais Krim & Sorbet**

Please ask for a selection of ice cream and sorbet flavours. 7.5

**Ais Kacang (v)**

Sweet red beans, cincau jelly, creamed sweet corn topped with shaved ice, red syrup, palm sugar and evaporated milk. 10.5

**Pisang Goreng (v)**

Banana fritters with vanilla ice cream and maple syrup. 10

**Bubur Pulut Hitam (vg)**

Warm black sticky rice with coconut milk. 9.5

## Large Group Hidangan Sharing Menus (for parties of 12 or more)

**Menu A** - 46 per person

**Keropok, Satay, Nasi Putih, Kari Kambing, Ayam Percik, Sambal Tumis Udang, Daging Kicap, Sayur Campur, Dessert**

**Menu B** - 42 per person

**Keropok, Ayam Bawang Putih, Nasi Putih, Kari Ikan, Ayam Masak Merah, Rendang Daging, Sawi, Dessert**

**Menu C** - 36 per person

**Tahu Sumbat, Taugeh Goreng, Pajeri Terung, Sayur Campur, Telur Dadar, Nasi Goreng Sayur, Dessert**

## Beer

**Tiger**, Singapore, abv 4.8%

330ml btl 7

**Singha**, Thailand, abv 5%

330ml btl 7

## Rosé

**Pinot Grigio Rosato**

**Veneto**, Italy, abv 12%

175ml gls 10.5 500ml crf 25.9

750ml btl 33.6

## White

**Chardonnay, 16 Stops**,

South Australia, abv 13.5%

175ml gls 10.6 500ml crf 25.8

750ml btl 35.7

**Pinot Grigio 'P', Alpha Zeta**

**Veneto**, Italy, abv 12.5%

175ml gls 11.2 500ml crf 27.5

750ml btl 37.5

**Chenin Blanc, Fairview**,

South Africa, abv 13.5%

750ml btl 42.1

## Red

**Pinot Nero, Ca' di Alte**

**Veneto**, Italy, abv 12.5%

175ml gls 10.6 500ml crf 25.8

750ml btl 35.7

**Malbec, Kaiken Reserve**

**Mendoza**, Argentina, abv 14%

175ml gls 11.2 500ml crf 27.5

750ml btl 37.5

**Shiraz Viognier, Willunga**

**100 McLaren Vale**, Australia, abv 14.5%

750ml btl 42.1

## Spirits

25ml 9

**Johnny Walker, Black Label**

Scotch Whiskey abv 40%

**Jack Daniels**

Whiskey abv 40%

**Smirnoff**

Vodka abv 37.5%

**Bacardi**

White Rum abv 37.5%

**Gordon's**

Gin abv 37.5%

**Courvoisier**

Cognac abv 40%

## Liquor

50ml 9.9

**Baileys**

Irish Cream abv 17%

**Sunday to Thursday**

Lunch: 12.00 to 16.00

Dinner: 17.30 to 22.00

**Friday and Saturday**

Lunch: 12.00 to 16.00

Dinner: 17.30 to 22.30

Cash, Apple Pay, Google Pay and all major Debit & Credit cards accepted

• Service not included •

100% of all cash and card tips go to our team

125ml measures for selected wines available upon request

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@SatayHouse

Prices include VAT

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