

Small Sharing Plates to Start

Satay

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

chicken satay — 3 skewers 8.5
beef satay — 3 skewers 9.9
prawn satay — 3 skewers 10.5

Ikan Bilis Kacang

Crunchy anchovies and chilli peanuts. 6.5

Ayam Bawang Putih

Crispy chicken wings tossed with garlic and chillies.

original 12.5
sweet soy — *kicap manis* 13.5

Keropok

Prawn crackers. 6.5

Popiah Goreng *vg*

Vegetable spring rolls, with sweet chilli sauce. 6.7

Tahu Begedil *v* •

Crisp spiced tofu and potato patties with sweet chilli sauce. 6.5

Tahu Sambat *vg*

Crisp tofu stuffed with fresh vegetables, with sweet peanut sauce. 9

Gado Gado *v* **

Traditional Malaysian-style vegetable salad with tofu, rice cubes, egg, and rich peanut sauce. 11.5

There is no right or wrong way to eat Malaysian food.

The secret to truly experiencing classic Malaysian cuisine is to makan sama-sama — sharing dishes together, just as we do at home, the traditional way.

We recommend 1–2 dishes per person with sides, or 2–4 dishes with sides when dining sharing-style between two guests.



Main Sharing Plates - Hidangan Utama

Kari

Kari Ayam

Aromatic chicken curry with new baby potato. 16.5

Pajeri Terung *vg*

Sweet caramelised aubergine curry. 13.5

Rendang

Four-hour braised beef slow-cooked in coconut milk, lemongrass, galangal, and aromatic spices. 18.5

Kari Ikan

Fragrant fish curry with aubergine, balancing warming spice and gentle sourness. 18

Kari Kambing

Aromatic rich lamb curry with new baby potato. 17.5

Ayam Lemak Cili Api

Chicken simmered in coconut milk with turmeric, lemongrass, lime leaf, and bird's eye chilli. 17

Mysore Kambing

Braised lamb in rich tomato curry with bell peppers and warming spices. 18.5

Wok & Grill

Ayam Percik

Char-grilled chicken glazed with sweet coconut and lemongrass sauce. 16.5

Taugeh Ikan Masin **

Garlic and chilli beansprouts with salted fish and tofu. 12.5

Sambal Tumis Udang Petai

Prawns and petai beans stir-fried in spicy sambal. 18.5

Sotong Berlada

Stir-fried squid in belacan chilli and onion sambal. 14.5

Terung Berlada **

Aubergine wok-fried in belacan chilli and onion sambal. 13

Daging Kicap

Wok-fried beef in soy and oyster sauce with bell peppers and chilli. 17.5

Ayam Berlada

Wok-fried chicken in belacan chilli and onion sambal. 16.5

Udang Kunyit

Prawns in turmeric coconut sauce with chilli, garlic, ginger, and lime. 18.9

Ikan Berlada

Wok-fried fish in spicy belacan chilli and onion sambal. 20

Sambal Tumis Sotong

Squid stir-fried in rich spicy sambal. 15

Rice

Nasi Goreng Sayur **

Wok-fried rice with egg, seasonal mixed vegetables and tofu. 15

Nasi Goreng

Wok-fried rice with chicken, prawn, egg and peas. 16.5

Nasi Goreng Kampung

Wok-fried rice with anchovies, prawn, egg, vegetables, and belacan chilli sambal. 17.5

Nasi Lemak

Coconut rice served with sambal prawns, cucumber, peanuts, crispy anchovies, and boiled egg. 18.5

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 16 *Kari Ikan* 19
Kari Kambing 18.5 *Rendang* 17.9

Side

Nasi Putih *vg*

Steamed basmati rice. 4.5

Nasi Kelapa *vg*

Coconut rice. 5.5

Nasi Goreng Telur **

Egg fried rice. 6.5

Sambal Belacan

Belacan chilli and lime dip. 2.5

Kuah Kacang *vg*

Peanut sauce. 3.5

Kuah Kari

Curry dipping sauce — chicken, fish or dal *v*. 3

Ayam Goreng

Fried chicken. 6

Roti Kosong *v*

Plain roti. 6.5

Telur Mata Kerbau *v*

Fried egg. 3

Mee Kosong **

Wok-fried noodles with egg. 6.5

Noodle

Mee Sayur **

Wok-fried noodles with egg, tomatoes, tofu and vegetables.

Mee 16.5 *Bee Hoon* 16.5
Kway Teow 17.5

Bee Hoon Goreng

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

Mee Goreng

Wok-fried yellow wheat noodles with beef, prawn, egg, and vegetables. 18.5

Kway Teow Goreng

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

Kari Laksa

Rich coconut curry noodle soup with prawn, chicken, tofu, egg, and vegetables.

Mee 18.5 *Bee Hoon* 18.5
Kway Teow 19.5

Mee Sup

Comforting chicken broth noodle soup with prawn, squid, tofu, and vegetables.

Mee 16.5 *Bee Hoon* 16.5
Kway Teow 17.5

add Poached egg 2.5

Main Sides

Roti Canai *v*

House-made traditional bread, served with a choice of dalca *v*, fish curry sauce or chicken curry sauce.

Regular 9.5
Telur — *Egg and Onion* 10.9

Sayur Campur **

Wok-fried mixed vegetables in oyster sauce. 12

Sawi **

Choi-sum mustard leaf stir-fried in oyster sauce, garlic and chilli. 12.5

Telur Dadar *v*

Omelette with onions and chillies. 12.5

Udang Sarang Telur •

Batter coated prawns with egg floss, curry leaves, chilli and garlic. 18

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.

Most of our dishes contain chilli. Please let us know if you have an intolerance.

** Vegetarian/Vegan option available *v* Suitable for vegetarians *vg* Suitable for vegans
• Limited time supplemental dishes



All food served is HALAL

Softs

Coke / Diet Coke / 7up 4.5

Mango Jus / Lychee Jus 4.5

Soya Bean 4.5 / Soya Cincau 5

Air Bandung

Pandan syrup & milk. 4.7

Bandung Cincau

Pandan syrup & milk and grass jelly. 5.5

Syrup Limau

Pandan syrup & fresh lime juice. 4.5

Air Mineral TAU

Still / Sparkling mineral water.
750ml 6.5

Teh Tarik

Served hot or chilled. 5.5

Teh

Please ask your server about our selection of teas. 4.5

Teh Jasmine 4

Milo

Chocolate malt served hot or chilled. 5.5

Kopi

Malaysian coffee with condensed milk. 5.5

Teh O Limau

Lime tea served hot or chilled. 5

Nescafe Tarik

Pulled Nescafe coffee with condensed milk served hot or chilled. 5



Monday to Thursday
12.00 to 22.00

Friday and Saturday
12.00 to 22.30

Sunday
12.00 to 22.00

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

Service not included

For parties of 12 or more, a suggested gratuity of 12.5% will be added

125ml measures for selected wines available upon request

25ml measures for spirits available upon request

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Paddington,
London W2 1PX

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@SatayHouse

Prices include VAT

April 2026

Satay House Limited ©

Something Sweet to finish...

Sagu Gula Melaka *vg*

Chilled tapioca pearl pudding with palm sugar syrup and coconut milk. 8.5

Ais Krim *v* & **Sorbet** *vg*

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

Bubur Pulut Hitam *vg*

Warm black glutinous rice pudding finished with coconut milk. 9

Pisang Goreng *v*

Banana fritters with vanilla ice cream and maple syrup. 9.5

Ais Kacang *v*

Shaved ice dessert with red beans, grass jelly, sweet corn, palm sugar syrup, and evaporated milk. 10

Rosé

Pinot Grigio Rosato,

Ponte Pietra Italy, abv 12%

175ml gls 10.7 500ml crf 26

750ml btl 33.7

Beer

Tiger Singapore, abv 4.8%

330ml btl 6.7

Singha Thailand, abv 5%

330ml btl 6.7

Spirit 50ml

Toki

Japanese Whiskey abv 43% 10

The Orientalist - Dragon

Whiskey abv 43% 13

Stoli

Vodka abv 40% 10

Takamaka Blanc

White Rum abv 40.2% 10

The Orientalist - Imperial

Rum abv 43% 13

Takamaka Dark Spiced

Rum abv 38% 10

Gin Malaya

Gin abv 43% 12

Beefeater

Gin abv 40% 10

Tapatio

Tequila abv 40% 10

Hidangan Makan Sama-Sama Experience

minimum 3 persons per menu

Served makan sama-sama style — the traditional Malaysian way of sharing dishes together. Each set menu includes a generous selection of dishes designed for the whole table to enjoy family-style.

A/ The Raja 45 per person

Keropok, Satay, Nasi Putih, Kari Kambing, Ayam Percik, Sambal Tumis Udang, Rendang, Sayur Campur, Dessert

B/ The Bangsawan 40 per person

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

C/ The Menteri 35 per person

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

White

Chardonnay, 16 Stops

South Australia, abv 12.5%

175ml gls 10.7 500ml crf 26

750ml btl 35.9

Pinot Grigio, 'P' Alpha Zeta

Veneto Italy, abv 12.5%

175ml gls 11.4 500ml crf 27.7

750ml btl 37.5

Chenin Blanc, Fairview

South Africa, abv 14%

750ml btl 42

Red

Pinot Nero, Ca' di Alte

Veneto Italy, abv 12.5%

175ml gls 10.7 500ml crf 26

750ml btl 35.9

Malbec, Kaiken Clásico

Mendoza Argentina, abv 13.5%

175ml gls 11.4 500ml crf 27.7

750ml btl 37.5

Shiraz Viognier, Willunga 100

McLaren Vale Australia, abv 14.5%

750ml btl 42

Family-owned and proudly independent since 1973, **Satay House** has spent over five decades sharing authentic Malaysian cuisine with London, rooted in tradition, freshness, flavour, and the spirit of Malaysian hospitality.

Inspired by Malaysia's rich culinary heritage, the menu reflects the diverse communities that shape its food culture — Malay, Chinese, Indian, Nyonya, Eurasian, and the indigenous peoples of Borneo — each bringing distinctive flavours, techniques, and traditions to the table.

At Satay House, we specialise in traditional Malay-style cooking, refined over generations through the influence and craftsmanship of chefs past and present. Guided by the values of family, kindness, and togetherness, the dishes are designed to be shared — celebrating the warmth, depth, and vibrant diversity of Malaysian cuisine.

Continue the journey at **SUDU**, our modern Malaysian eatery, and discover **19FiftySeven** — our hidden speakeasy inspired by the nostalgia and flavours of Malaysia.

From 1973 to today — thank you for supporting independent Malaysian hospitality in London.



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beef satay — 3 skewers

prawn satay — 3 skewers

Ikan Bilis Kacang

Crunchy anchovies and chilli peanuts.

Ayam Bawang Putih

Crispy chicken wings tossed with garlic and chillies.

original

Keropok

Prawn crackers.

Tahu Begedil *v •*

Crisp spiced tofu and potato patties with sweet chilli sauce.

Tahu Sumbat *v*

Crisp tofu stuffed with fresh vegetables with sweet peanut sauce.

Gado Gado *v ***

Traditional Malaysian-style vegetable salad with tofu, rice cubes, egg, and rich peanut sauce.

Gluten Free & Gluten Free Option Menu

Some dishes have a gluten free option.

Main Sharing Plates - Hidangan Utama

Kari

Kari Ayam

Aromatic chicken curry with new baby potato.

Pajeri Terung *vg*

Sweet caramelised aubergine curry.

Rendang

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Kari Ikan

Fragrant fish curry with aubergine, balancing warming spice and gentle sourness.

Kari Kambing

Aromatic rich lamb curry with new baby potato.

Ayam Lemak Cili Api

Chicken simmered in coconut milk with turmeric, lemongrass, lime leaf, and bird's eye chilli.

Mysore Kambing

Braised lamb in rich tomato curry with bell peppers and warming spices.

Main Sides

Sayur Campur *** gf**

Wok-fried mixed vegetables in oyster sauce.

Sawi *** gf**

Choi-sum mustard leaf stir-fried in oyster sauce, garlic and chilli.

Telur Dadar *v*

Omelette with onions and chillies.

Udang Sarang Telur *•*

Batter coated prawns with egg floss, curry leaves, chilli and garlic.

Wok & Grill

Ayam Percik

Char-grilled chicken glazed with sweet coconut and lemongrass sauce.

Taugeh Ikan Masin *** gf**

Garlic and chilli beansprouts with salted fish and tofu.

Sambal Tumis Udang Petai

Prawns and petai beans stir-fried in spicy sambal.

Sotong Berlada *gf**

Stir-fried squid in belacan chilli and onion sambal.

Terung Berlada *** gf**

Aubergine wok-fried in belacan chilli and onion sambal.

Ayam Berlada *gf**

Wok-fried chicken in belacan chilli and onion sambal.

Udang Kunyit

Prawns in turmeric coconut sauce with chilli, garlic, ginger, and lime.

Ikan Berlada *gf**

Wok-fried fish in spicy belacan chilli and onion sambal.

Sambal Tumis Sotong

Squid stir-fried in a rich spicy sambal.

Rice

Nasi Goreng Sayur *** gf**

Wok-fried rice with egg, seasonal mixed vegetables and tofu.

Nasi Goreng *gf**

Wok-fried rice with chicken, prawn, egg and peas.

Nasi Goreng Kampung *gf**

Wok-fried rice with anchovies, prawn, egg, vegetables, and belacan chilli sambal.

Nasi Lemak

Coconut rice served with sambal prawns, cucumber, peanuts, crispy anchovies, and boiled egg.

Nasi Campur *gf**

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 Kari Ikan

Kari Kambing Rendang

Side

Nasi Putih *vg*

Steamed basmati rice.

Nasi Kelapa *vg*

Coconut rice.

Nasi Goreng Telur *** gf**

Egg fried rice.

Sambal Belacan

Belacan chilli and lime dip.

Kuah Kacang *vg*

Peanut sauce.

Kuah Kari

Curry sauce (chicken, fish or dal *v*).

Ayam Goreng

Fried chicken.

Telur Mata Kerbau *v*

Fried egg.

Noodle

Bee Hoon Sayur *** gf**

Wok-fried rice vermicelli noodles with egg, tomatoes, tofu and vegetables.

Bee Hoon Goreng *gf**

Wok-fried rice vermicelli noodles with chicken, prawn, egg and vegetables.

Kari Laksa

Rich coconut curry noodle soup with prawn, chicken, tofu, egg, and vegetables.

Bee Hoon

Kway Teow

Something Sweet to finish...

Sagu Gula Melaka *vg*

Chilled tapioca pearl pudding with palm sugar syrup and coconut milk.

Ais Krim *v & Sorbet vg*

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

Bubur Pulut Hitam *vg*

Warm black glutinous rice pudding finished with coconut milk.

Ais Kacang *v*

Shaved ice dessert with red beans, grass jelly, sweet corn, palm sugar syrup, and evaporated milk.

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