

# DRINKS

## Pressed Earth Juices

**Alphabet** - \$5.30

PINK LADY APPLE, BEETROOT, CARROT,  
LEMON AND GINGER

**Greens One** - \$5.40

GRANNY SMITH APPLE, KALE, SILVER BEET,  
COS, CUCUMBER, CELERY, LEMON

**Greens Five** - \$5.60

KALE, COS, SILVER BEET, CUCUMBER, CELERY,  
LEMON, PARSLEY

**Strawberry Fields** - \$5.30

STRAWBERRY, APPLE, PINEAPPLE

**Vitamin See** - \$5.30

ORANGE, CARROT, LEMON, GINGER

**Black Apple** - \$5.00

BLACK APPLE

**Orange** - \$5.00

SEASONAL ORANGE

**Apple** - \$5.00

SEASONAL APPLE

**Community Brew**

**Kombucha** - \$5.50

**Carton & Co Water** - \$4.00

**Teh Tarik Hot** - \$4.50

FRESHLY BREWED MALAYSIAN TEA, "PULLED"  
TO COOL IT DOWN BEFORE SERVING

**Kopi Tarik Hot** - \$4.50

FRESHLY BREWED TRADITIONAL MALAYSIAN COFFEE,  
"PULLED" TO COOL IT DOWN BEFORE SERVING

**Lemon Lime Bitters** - \$6.00

**Sumo Drink** - \$3.50



**ROTI**  
— *korner* —

**MENU**

BRINGING YOU  
A TASTE OF  
authentic  
MALAYSIAN  
CUISINE  
MADE FROM THE  
FINEST  
FRESH INGREDIENTS

\* BYO \$4 per glass

## ENTREE

- SPRING ROLLS (3 pcs)** 6  
Vegetarian spring rolls, with shredded carrot, bean sprouts, and other seasonal vegetables, served with homemade chilli dipping sauce.
- TASTING PLATE** 28  
A perfect entree to share, with sticks of chicken and beef satay, spring rolls, prawn twister, potato prawns, curry puff and a kerabu salad garnish.
- SATAY CHICKEN/BEEF (3 pcs)** 10  
Tender pieces of lean chicken/beef, marinated in a blend of herbs and spices and grilled, served with cucumber, cubed onions and homemade peanut sauce.
- KERABU SALAD** 8  
A colourful Malaysian salad consisting of shredded coconut, cucumber, shrimps, chillies, bean sprouts and green apple, tossed into a fresh, zesty calamansi juice with herbs for a sweet, sour and spicy sensation.
- PRAWN TWISTERS** 8  
Succulent whole prawns infused with coriander, green onion and garlic, hand rolled in a crispy spring roll pastry, fried to a golden crunch.
- CURRY PUFFS** 8  
Crispy, golden, buttery puff pastry encasing a filling of tasty curried potato.
- VEGGIE PLATTER** 22  
A vegetarian friendly platter with lotus root chips, money bags, samosas, curry puff, spring rolls, green bean fritters, and tapioca fritters.

## TO SHARE

- SAYUR LODAH NLK** 16  
A Malay style vegetable curry made with mixed vegetables and coconut milk. Pairs well with rice and some Sambal.
- SAMBAL TAUHU TEMPE** 16  
A protein packed Malaysian vegetarian dish made of Soya Bean Cake, Fermented Soya Bean Cake and Green Beans served with rice.
- KARI SAYUR** 16  
A flavourful Malaysian curry made with vegetables and coconut milk.
- SAMBAL AYAM** 18  
Chicken cooked in a tasty spicy gravy made primarily from locally grown WA chillies.

**BEEF RENDANG** 19.50  
Tender pieces of choice beef, slow cooked and simmered in coconut milk and spices for a tasty concoction.

**CHICKEN NYONYA CURRY** 18  
Chicken fillet and potatoes cooked using a traditional Malaysian recipe for a delicious classic that never goes out of style.

**BEEF GARING** 18  
Chunks of beef are fried in a mixture of chilli, onions and spices.

**CHILLI CHICKEN DRY FRY** 18  
Diced chicken dry fried in a mixture of blended chilli paste, garlic and curry leaves.

**MIXED VEGETABLE DHAL** 16  
A mild and nutritious vegetarian curry made from lentils, tomatoes, and spices served with chickpeas and a medley of seasonal vegetables. A perfect meal to enjoy with rice and papadums.

## NASI LEMAK

**TRADITIONAL NASI LEMAK** 12  
Coconut flavored rice served with egg, fried peanuts and anchovies with the house specialty sambal.

**+ BEEF RENDANG** +6  
*Tender pieces of choice beef, slow cooked and simmered in coconut milk and spices for a tasty concoction.*

**+ CHICKEN NYONYA CURRY** +6  
*Chicken fillet and potatoes cooked using a traditional Malaysian recipe for a delicious classic that never goes out of style.*

**+ SAMBAL AYAM** +6  
*Chicken cooked in a tasty spicy gravy made primarily from locally grown WA chillies.*

**+ BEEF GARING** +6  
*Chunks of beef are fried in a mixture of chilli, onions and spices.*

**+ CHILLI CHICKEN DRY FRY** +6  
*Diced chicken dry fried in a mixture of blended chilli paste, garlic and curry leaves.*

**+ AYAM GORENG** +6  
*Chicken marinated in a mix of fragrant spices and deep fried.*

**+ AYAM PERCIK** +6  
*Malaysian style chicken marinated with a medley of aromatic spices before being grilled.*

## ROTI

**CANAI (2 PIECES)** 9  
The classic roti that is a staple, is served with an accompaniment of dhal and sambal.

**TELUR/TELUR BAWANG** 10  
Egg is added to the original roti canai and served hot with an accompaniment of dhal and sambal with an option of adding sweet onions.

**MURTABAK AYAM** 12  
Malaysian Roti stuffed with a chicken filling. Vegetarian options available

**MURTABAK DAGING** 12  
Malaysian Roti stuffed with a beef filling. Vegetarian options available

**ROTI CHEESE** 12  
Roti filled with cheese to hit all your cheese cravings

\*RECOMMENDED WITH  
CHICKEN CURRY OR BEEF RENDANG 6

## RICE

**NASI KUNYIT** 6  
Basmati turmeric flavored rice

**NASI SANTAN** 6  
Jasmine rice cooked in coconut milk

**NASI JASMINE** 6  
Fragrant white jasmine rice

## OUR SAMBAL POLICY

If you would like more sambal to accompany your dish, do let us know. The sambal at our Korner is complimentary and our friendly staff will be more than happy to get you more to enjoy!

\* Kindly note a 15% surcharge applies on Public Holidays

\* If you are allergic to any particular food, please advise our staff, they may be able to assist with alternative choices

\* Please note that our products either contain or/are produced in kitchens which contain/use the allergens of peanuts, tree nuts, seafood, soy, milk, (and other dairy), egg, sesame, wheat (gluten) and sulphite preservatives. We cannot guarantee that any of our products are 100% allergen free.

## DESSERT

**SAGO GULA MELAKA** 8  
Sago pudding drizzled with palm sugar served with chocolate brownie crumbs and vanilla ice cream.

**TISU** 10  
This variety of roti is paper thin and made to be "tissue" like, crispy and light, topped with condensed milk and crunchy peanuts.

**ROTI S'MORES** 12  
We have put a Malaysian twist to this campfire classic. Marshmallows, Hershey's chocolate and graham crackers combine to make this decadent sweet treat.

#rotikorner