

Upper Eastside Café

presents

Aseana Cuisine

Lunch Menu

brought to you by students

of

BERJAYA University College

for lunch reservation, please call or email to

Ms Wallis Chong (03-2687 7101)

wallis.chong@berjaya.edu.my

Ms Inthumathi (03-2687 7068)

inthumathi@berjaya.edu.my

*one day prior reservation is required

Menu

-SELECTED CUISINES FROM JAPAN-

6/10/2020

Appetiser

California Roll

Slices of sushi roll with avocado, cucumber, tamago and filament crabstick,
served with wasabi and soy sauce

(RM6.00)

Main Course

Mori Soba (vegetarian)

cold buckwheat noodles with dipping sauce

(RM12.00)

add-on ebi and vegetable tempura

(RM20.00)

OR

Chicken Katsu

Japanese breaded chicken with Tonkatsu sauce, steamed rice and salad

(RM16.00)

Dessert

Japanese Cheese Cake

baked soft cheese cake served with fruits

(RM6.00)

Set menu (RM 26.00)

(set includes an appetiser, a main course and a dessert)

Menu

-SELECTED CUISINES FROM PAKISTAN-

13/10/2020

Appetiser

Spicy Tomato Rasam Soup

tangy and spicy soup drizzled with aromatic oil
(RM5.00)

Main Course

Dal Pakora (vegetarian)

deep-fried lentil cutlets served with steamed rice, Achari Aloo Sabzi, Raita and tamarind chutney
(RM12.00)

OR

Chicken Briyani

braised long grain rice served with exotic spices, chicken meat and Aloo Gubhi
(RM16.00)

Dessert

Gulab Jamun

deep-fried milk balls served in rose syrup
(RM5.00)

Set menu (RM 26.00)

(set includes an appetiser, a main course and a dessert)

Menu

-SELECTED CUISINES FROM THAILAND-

20/10/2020

Appetiser

Som Tam

green papaya, dried shrimps, long beans and peanuts tossed in lime dressing
(RM6.00)

Main Course

Pineapple Fried Rice (vegetarian)

Golden grains of rice jeweled with chunks of juicy pineapple, cashews,
and raisins
(RM12.00)

add-on chicken cubes and prawns
(RM16.00)

OR

Gae Ng Gwio Warn Neua

Thai green beef curry served with steamed rice and vegetables of the day
(RM16.00)

Dessert

Thub Thim Krob

Water-chestnut and jackfruit served in chilled coconut milk
(RM6.00)

Set menu (RM 26.00)

(set includes an appetiser, a main course and a dessert)

Menu

-SELECTED CUISINES FROM CHINA-

27/10/2020

Appetiser

四川汤

Szechuan-style hot and sour soup with crab meat and black fungi
(RM6.00)

Main Course

菠菜豆腐 **(vegetarian)**

Homemade spinach beancurd served with Shimeiji mushroom
served with steamed rice
(RM12.00)

OR

姜葱牛肉

Stir-fried beef strips with ginger and spring onions served with steamed rice
(RM16.00)

Dessert

六味糖水

lotus seed, dried longans, ginkgo nuts, white fungus, dried persimmon slices
and Malva nut served in a sweet broth
(RM6.00)

Set menu (RM 26.00)

(set includes an appetiser, a main course and a dessert)

Menu

-SELECTED CUISINES FROM INDONESIA-

3/11/2020

Appetiser

Soto Ayam

Indonesian chicken broth
(RM6.00)

Main Course

Gado-gado Kuah Kacang (vegetarian)

assorted mixed vegetables, beancurd and fermented soy bean
served with peanut sauce
(RM12.00)

OR

Bebek Betutu

Balinese roast duck served with steamed rice and vegetables of the day
(RM16.00)

Dessert

Kolak Pisang Ijo

slices of banana wrapped in pandan flavoured dough served with
red syrup and condensed milk
(RM6.00)

Set menu (RM 26.00)

(set includes an appetiser, a main course and a dessert)

Menu

-SELECTED CUISINES FROM KOREA-

10/11/2020

Appetiser

Kimchi Jigae

Homemade fermented cabbage soup with beancurd and glass noodles
(RM6.00)

Main Course

Dakkangjung

sweet and crispy chicken with sesame seed served with steamed rice
(RM16.00)

OR

Bulgogi

Korean BBQ marinated beef grilled to perfection served on rice and topped with enoki mushroom and sautéed shredded carrot
(RM16.00)

Dessert

Danpatjuk

sweet red bean soup topped with pinenuts and cinnamon powder
(RM6.00)

Set menu (RM 26.00)

(set includes an appetiser, a main course and a dessert)

Menu

-SELECTED CUISINES FROM VIETNAM-

17/11/2020

Appetiser

Goi Cuon (vegetarian)

Vietnamese spring roll served with peanut sauce
(RM4.00)

add-on prawns and shredded chicken
(RM6.00)

Main Course

Pho Bo

Vietnamese beef noodle soup
(RM16.00)

OR

Com Tam Ga Nuong

lemongrass grilled chicken chop served with steamed rice and
sunny-side up egg
(RM16.00)

Dessert

Banh Gan

baked coconut flavored creme caramel
(RM6.00)

Set menu (RM 26.00)

(set includes an appetiser, a main course and a dessert)

Menu

-SELECTED CUISINES FROM PHILIPPINES-

24/11/2020

Appetiser

Pinakbet Stew (vegetarian)

squash, eggplant, string beans, okra and onions slow cooked in black bean sauce served with quinoa

(RM6.00)

Main Course

Adobong Manok

Filipino chicken in vinegar sauce with steamed rice and vegetables of the day

(RM16.00)

OR

Caldereta

Beef stew with chicken liver, vegetables and potatoes

(RM16.00)

Dessert

Turonos de Saba

sweet spring rolls with banana and jackfruit

(RM6.00)

Set menu (RM 26.00)

(set includes an appetiser, a main course and a dessert)

Menu

-SELECTED CUISINES FROM INDIA-

1/12/2020

Appetiser

Crispy Vegetable Pakoras

Indian version of tempura served with yoghurt and chilli dressing
(RM6.00)

Main Course

Murgh Vindaloo

boneless chicken thigh cooked in ginger, turmeric, cayenne and
paprika flavoured gravy
(RM16.00)

OR

Mutton Masala

lamb cubes stew flavoured with masala spice
(RM16.00)

*All these dishes are served with plain rice, assorted vegetables and pappadum

Dessert

Sevian Kheer

vermicelli milk pudding with sago and cashewnuts
(RM6.00)

Set menu (RM 26.00)

(set includes an appetiser, a main course and a dessert)

Menu

-LIGHT MEAL SELECTIONS FROM VARIOUS ASIAN COUNTRIES-

8/12/2020

Som Tam Mamuang

Thai green mango salad

(RM6.00)

Balinese style Sate Lilit (from the hot kitchen)

Barbeque lemongrass skewered minced chicken served with
kechap manis and cucumber slices

(RM16.00)

Cantonese Seafood Noodle

Stir-fried flat noodles with chicken slices and seafood served
in egg gravy

(RM16.00)

Hainanese Chicken Rice (from the hot kitchen)

slices of steamed chicken meat served with aromatic rice

(RM16.00)