

Upper Eastside Café

presents

Malaysian Cuisine Lunch Menu

brought to you by students

of

BERJAYA University College

for lunch reservation, please call or email to

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*one day prior reservation is required

Menu

-NYONYA CUISINE-

5/10/2020, 7/10/2020

Starter

Spring Rolls

Stir-fried vegetable fillings wrapped in spring roll skin served with chili sauce
(RM5.00)

Main Course

Nyonya Asam Pedas

An authentic Nyonya delicacy of hot and spicy fish stew flavored with wild ginger flower, lemongrass and pineapples
(RM15.00)

*Main dishes are served with white rice, stir-fried mixed vegetables

Dessert

-ASSORTED NYONYA KUIH-

Onde-Onde

Boiled glutinous rice balls coated with grated coconut filled with palm sugar

Kuih Bengka

Tapioca based cake

Kuih Sago Rose

Chewy rose flavoured sago coated with fresh grated coconut
(RM 5.00)

3-course meal inclusive of a starter, main course and dessert (RM22.00)

Menu

-MALAY CUISINE-

12/10/2020, 14/10/2020

Appetiser

Lontong

A vegetarian dish of 'Lodeh' – vegetables of cabbage, turnips, carrots, long beans, fried tofu, tempeh, glass noodles and compressed rice in turmeric based spiced coconut milk soup
(RM5.00)

Main Course

Nasi lemak

Coconut fragrant rice served with sambal, peanuts, anchovies, fried egg and cucumber
(RM15.00)

Choice of one protein:

Fried chicken

or

Sambal sotong

Dessert

Bubur Pulut Hitam

Sweet black glutinous rice porridge
(RM3.00)

Set menu (RM 20.00)

3-course meal inclusive of a starter, main course and dessert

Menu

-CHINESE CUISINE-
19/10/2020, 21/10/2020

Soup

Sweet Corn Crab Soup

A flavourful crabmeat soup with corn and egg
(RM5.00)

Main Course

Chicken Rice

Fragrant chicken flavoured rice served with clear chicken soup,
cucumbers and chili sauce
(RM15.00)

A choice of
Steamed Chicken
or
Char Siew Chicken

Dessert

Honeydew Sago with Vanilla ice-cream

Chilled honeydew puree with Vanilla ice-cream
(RM5.00)

Set menu (RM 22.00)
3-course meal inclusive of a soup, main course and dessert

Menu

-INDIAN CUISINE-

26/10/2020, 28/10/2020

Starter

Vegetable Pakoras with Piquant Yoghurt Dip

Deep-fried crispy medley of vegetables
(RM5.00)

Main Course

Butter Chicken

Grilled chicken simmered in a mildly spiced tomato sauce topped with butter, served with briyani rice, pappadom and minty cucumber, onion and tomato raita
(RM15.00)

Dessert

Payasam

Creamy rice milk pudding
(RM3.00)

Set menu (RM 20.00)

3-course meal inclusive of a starter, main course and dessert

Menu

-NORTHERN REGION-

2/11/2020, 4/11/2020

Soup

Sup Ekor Berempah

Oxtail braised till tender, flavoured with fresh herbs,
spices and aromatic vegetables

(RM7.00)

Main Course

Kambing Gulai Kawah

Lamb chunks simmered in spiced coconut gravy served with white rice,
fresh vegetables and sambal belacan

(RM15.00)

Dessert

Cendol

Shaved ice topped with pandan jelly, coconut milk, palm sugar,
corn and red beans

(RM3.00)

Set menu (RM 22.00)

3-course meal inclusive of a soup, main course and dessert

Menu

-CENTRAL REGION-
9/11/2020, 11/11/2020

Starter

Cucur Udang

Deep-fried prawn fritters served with mild-spiced peanut sauce
(RM5.00)

Main Course

Kari Ikan

Malaysian-style fish curry laden with coconut cream and garnished with
Lady's fingers and tomato served with white rice and stir-fried cabbage
(RM15.00)

Dessert

Apam Balik with Corn Ice-Cream

Local pancake filled with sugar, peanuts and sweet corn
served with corn ice-cream
(RM5.00)

Set menu (RM 22.00)

3-course meal inclusive of a starter, main course and dessert

Menu

-SOUTHERN REGION-
16/11/2020, 18/11/2020

Soup

Soto Ayam

Spiced chicken soup with shredded chicken, begedil, rice cakes,
boiled eggs and deep-fried vermicelli
(RM5.00)

Main Course

Ayam Kuzi

Mediterranean influenced chicken dish in thick gravy
served with briyani rice and pickled vegetables
(RM15.00)

Dessert

Pengat Pisang and Sago

Braised banana in sweetened coconut milk, palm sugar and sago
(RM5.00)

Set menu (RM 22.00)
3-course meal inclusive of a soup, main course and dessert

Menu

-EAST COAST REGION-

23/11/2020, 25/11/2020

Appetiser

Sup Tulang Rawan

Clear rib soup
(RM5.00)

Main Course

Nasi Kerabu Ayam Percik

Steamed rice flavoured with blue pea flower and accompanied with chiffonade of fresh garden herbs, beansprouts, roasted fish floss, chili sauce and sambal
(RM15.00)

Dessert

Lompat Tikam

Steamed glutinous rice, baked pandan custard, coconut cream and palm sugar
(RM5.00)

Set menu (RM 22.00)

3-course meal inclusive of a soup, main course and dessert

Menu

-EAST MALAYSIA-
30/11/2020, 2/12/2020

Starter

Umai

Traditional cured fish with red onions, ginger, chili and lime juice
(RM7.00)

Main Course

Sambal Udang Sarawak

Succulent prawn in shell, simmered in chili, turmeric and coconut cream sauce.
Served with steamed white rice and stir-fried vegetables
(RM15.00)

Dessert

Kek Lumut Sarawak

Steamed cake coloured with pandan paste to resemble green moss
served with Vanilla ice-cream
(RM5.00)

Set menu (RM 24.00)
3-course meal inclusive of a Starter, main course and dessert

Menu

-MALAYSIAN HAWKER STREET FOOD-

7/12/2020, 9/12/2020

Malay

Satay

A choice of chicken or beef, marinated in fragrant aromatics grilled to perfection served with ketupat, cucumber, onion and peanut sauce
(RM 12.00)

Chinese

Wantan Mee

A choice of dry or soup wantan noodles served with chicken char siew, prawn dumplings and pak choy
(RM7.00)

Indian

Mee Goreng Mamak

Fried yellow noodle mamak-style with fried tofu, chicken slices and prawn
(RM7.00)