

Upper Eastside Café

presents

Aseana Cuisine Lunch Menu

(March & April Special)

brought to you by students
of
BERJAYA University College

for lunch reservation, please call:

Ms Wallis Chong 03-2687 7101

Ms Inthumathi 03-2687 7068

*one day prior reservation is required.

Menu

-SELECTED CUISINES FROM INDONESIA-

10/3/2021, 12/3/2021

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 RM26.00

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

Menu

-SELECTED CUISINES FROM KOREA-

17/3/2021, 19/3/2021

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 pine nuts and cinnamon powder
(RM6.00)

Set Menu RM26.00

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

Menu

-SELECTED CUISINES FROM VIETNAM-

24/3/2021, 26/3/2021

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 RM26.00

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

Menu

-SELECTED CUISINES FROM PHILIPPINES-

31/3/2021, 2/4/2021

Appetiser

Pinakbet Stew (vegetarian)

squash, eggplant, string beans, okra and onions slow cooked in
Bagoong 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

Turones de Saba

sweet spring rolls with banana and jackfruit
(RM6.00)

Set Menu RM26.00

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

Menu

-SELECTED CUISINES FROM INDIA-

7/4/2021, 9/4/2021

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 RM26.00

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

Menu

-Light meal selections from Various Asian Countries-

14/4/2021, 16/4/2021

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)