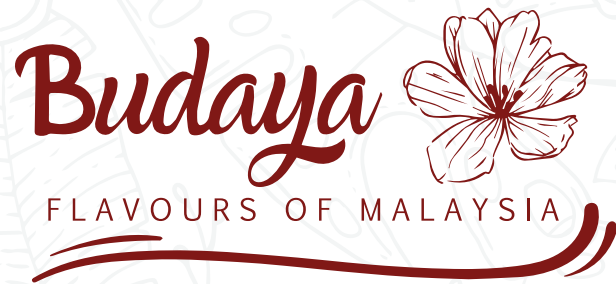




Delicious

malaysian cuisine





Our Story.

Welcome to Budaya where every dish tells a tale of Malaysian heritage. Our journey begins with a passion for preserving and celebrating the rich tapestry of Malaysian culture through the art of culinary craftsmanship. At Budaya, we believe in more than just serving food; we serve stories, traditions, and the heart of Malaysia on every plate.

In the heart of our kitchen, experienced chefs curate a symphony of flavors that dance harmoniously to the rhythm of Malaysia's diverse cultural influences. From the bustling streets of Kuala Lumpur to the serene landscapes of Penang, each recipe is a homage to the vibrant tapestry that defines the Malaysian culinary experience.

As you step into Budaya, immerse yourself in an ambiance that reflects the warmth and hospitality of Malaysia. Our space is a blend of modern aesthetics and traditional elements, creating an inviting atmosphere where families and friends can gather to savor the true essence of Malaysian cuisine.

'FLAVOURS OF MALAYSIA' isn't just a tagline; it's a commitment to bringing you an authentic gastronomic experience. Whether you're indulging in our signature Nasi Lemak, sipping on aromatic Teh Tarik, or relishing the complexity of our diverse curries, each bite is a journey through the streets and markets of Malaysia.

Budaya is more than a restaurant; it's a cultural expedition. Join us on a culinary adventure that transcends borders and unites flavors from every corner of Malaysia. Because here at Budaya, we believe that good food isn't just a meal; it's a celebration of culture, tradition, and the vibrant tapestry that makes Malaysia truly unique.



Appertizers

Flavours of Malaysia

AP01 Keropok Lekor (12 pieces)

Authentic fish c originated from Terengganu state, lightly fried to a crisp exterior, paired with a zesty keropok lekor sauce.

RM14

AP02 Spring Rolls (8 pieces)

Crispy vegetable spring rolls, bursting with fresh flavors, served with a tangy chili paste dip.

RM16

AP03 Potatos Sambal *Signature Dish*

Crispy deep-fried potato chunks tossed in a fiery sambal chili paste, garnished with fragrant spring onions and crunchy fried onions.

RM18

AP04 Kerabu Mangga with Prawns

A refreshing spicy-sour salad of young mango, blended with vinegar, salt, and sugar, topped with succulent prawns and a squeeze of lime.

RM24

AP05 Kerabu Pucuk Paku with Prawns

A vibrant mix of sweet wild fern shoots (pucuk paku), aromatic torch ginger flower (bunga kantan), and sliced onions, enhanced with prawns and lime.

RM26

AP06 Cucur Udang Bean Curd

Crispy prawn fritters and golden-fried bean curd, accompanied by cool cucumber slices and a rich, traditional peanut sauce.

RM34





Soup

Flavours of Malaysia

SO01 Vegetable Soup

RM18

A wholesome vegetable broth featuring sliced onions, diced carrots, peas, sweet corn, green beans, and cabbage, topped with fried onions and spring onions.

SO02 Chicken Tom Yum Soup *Signature Dish*

RM24

Tender chicken slow-cooked in a spicy tom yum broth with onions, celery, tomato, lemongrass, lime leaves, and galangal for a zesty kick.

SO03 Seafood Tom Yum Soup *Signature Dish*

RM30

A medley of half-shell mussels, prawns, and squid rings simmered in a fiery tom yum broth, with onions, celery, tomato, lemongrass, lime leaves, and galangal.

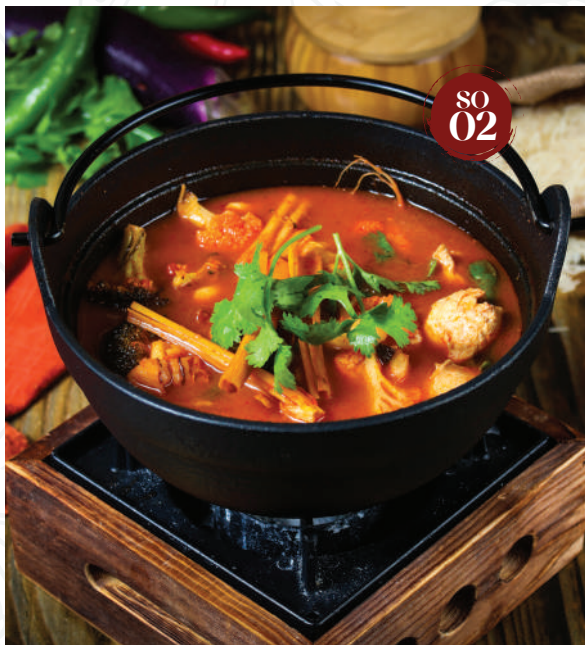
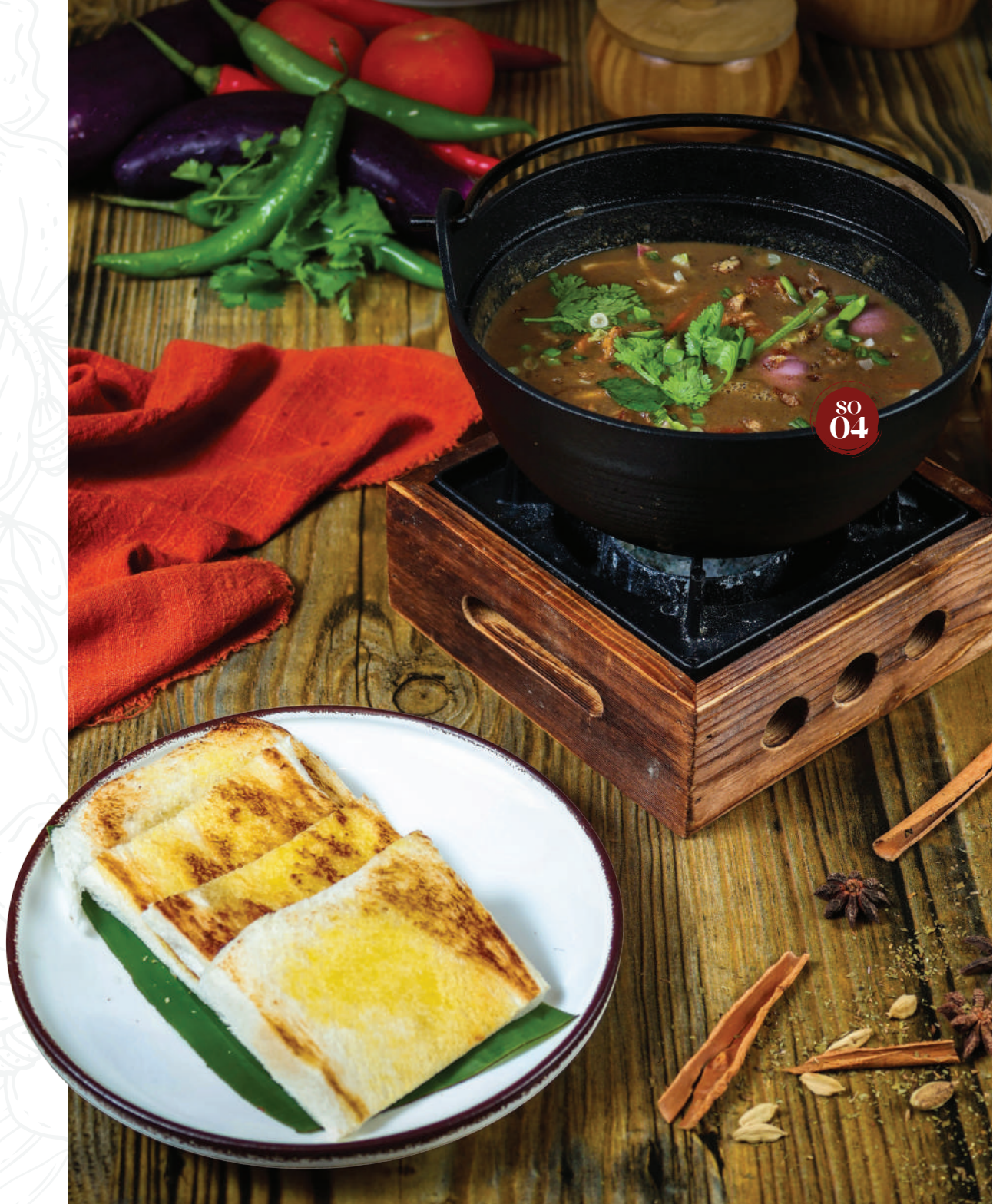
SO04 Soup Kambing Mamak with Bread *Signature Dish*

RM32

A hearty spicy lamb broth infused with onions, ginger, diced carrots, diced potatoes, and aromatic herbs, served with warm bread.



**All prices not inclusive of 10% service charges.*





All-Time Favorite

Flavours of Malaysia

ATF 01 Nyonya Curry Mee *Signature Dish*

RM26

A Penang Peranakan delight with tender noodles in a fragrant curry gravy, served with shredded chicken.

ATF 02 Nasi Lemak *Signature Dish*

RM28

Fragrant coconut milk rice, served with crispy fried peanuts with crispy spiced fried chicken, anchovies, fresh cucumber slices, a hard-boiled egg, papadom and Sambal (Chilli paste).



**All prices not inclusive of 10% service charges.*



Main Course

Flavours of Malaysia

CHICKEN

MC01 Chicken Kapitan (Quarter Chicken)

RM35

Juicy chicken steeped in a creamy, spicy kapitan gravy, a signature Peranakan delight.

MC02 Butter Chicken (Indian Style | 300g)

RM35

Tender fried chicken breast slow-cooked in a rich buttery tomato gravy, served sizzling on a hot plate.

MC03 Chicken Masak Lemak Cili Api (Half Chicken)

RM40

Tender chicken slow-cooked in creamy coconut milk with turmeric paste and fiery cili api (bird's eye chilies), a Malaysian classic.

MC04 Chicken Asam Pedas (Half Chicken)

RM40

Succulent chicken simmered in a spicy-tamarind broth, served with fried lady fingers (okra), eggplant, and juicy tomatoes.

MC05 Ayam Goreng Crispy (Half Chicken)

RM40

Crispy fried chicken is a dish consisting of chicken pieces that have been coated with seasoned flour or batter and then fried.



**All prices not inclusive of 10% service charges.*

BEEF

MC06 Beef Asam Pedas (300g)

RM40

Braised beef steeped in a spicy-tamarind asam pedas sauce, infused with bunga kantan (torch ginger) and daun kesum (Vietnamese coriander), served with eggplant, lady fingers, and tomato.

MC07 Beef Masak Lemak Cili Api (300g)

RM45

Melt-in-your-mouth braised beef cooked with turmeric paste, cili padi (bird's eye chilies), and toasted coconut paste (kerisik).

MC08 Beef Rendang (300g)

RM55

Rich, slow-cooked beef rendang with coconut milk, chili paste, herbs, and kerisik (toasted coconut paste), served with fragrant turmeric leaves.



*All prices not inclusive of 10% service charges.

LAMB

MC09 Lamb Varuval (300g)

RM45

Tender Australian lamb slow-cooked with a fragrant curry paste and dry herbs, finished with a dry, spicy stir-fry texture.

MC10 Lamb Shank Curry

RM65

Aromatic basmati rice cooked with biryani spices, yogurt, herbs, onions, lemongrass, and chili paste, paired with a succulent lamb shank.



*All prices not inclusive of 10% service charges.

PRAWN

MC11 Udang Sambal Petai (10 XXL pieces)

RM60

Juicy deep-fried prawns tossed in a bold sambal chili paste with sliced onions, lemongrass, and pungent petai (stinky beans).

MC12 Udang Masak Lemak (10 XXL pieces)

RM60

Crispy fried prawns slow-cooked in a creamy turmeric paste with fragrant turmeric leaves.

MC13 Cereal Tiger Prawn (10 XXL pieces)

RM60

Deep-fried prawns sautéed in butter with cili padi (hot chilies), curry leaves, and a crispy cereal coating.

SQUID

MC14 Sotong Sambal (500g)

RM60

Tender boiled calamari sautéed with a spicy sambal chili paste, sliced onions, and red chili.

MC15 Sotong Goreng Tepung (500g)

RM60

Crispy battered calamari fried to perfection, seasoned with curry leaves and cili padi (hot chilies).

MC16 Sotong Telur Masin (500g)

RM60

Boiled calamari stir-fried with butter, cili padi, onions, curry leaves, and creamy salted egg yolk.



**All prices not inclusive of 10% service charges.*

FISH

MC17 Crispy Fried Fish Tilapia (300g)

RM23

Fried fish tilapia served with fried onion and cili padi.

MC18 Fried Fish Tilapia Sambal Petai (300g)

RM25

Fried fish tilapia served with sambal petai.

MC19 Tenggiri Masak Lemak (2 pieces)

RM55

Crispy fried tenggiri fish cooked in a creamy turmeric and coconut milk broth, garnished with fresh tomato.

MC20 Tenggiri Masak Sambal (2 pieces)

RM55

Deep-fried tenggiri fish topped with a vibrant sambal chili paste, sliced onions, and fried onions for crunch.

MC21 Tenggiri Asam Pedas (2 pieces)

RM60

Fried tenggiri (Spanish mackerel) simmered in a spicy-tamarind asam pedas sauce, served with bunga kantan (torch ginger), fried lady fingers, eggplant, daun kesum (Vietnamese coriander), and tomato.

MC22 Flying Sea Bass (700g-800g)

RM65

Crispy fried sea bass served with 3 types of sauces (Berlado, Butter Sauce and Sweet Sour Sauce).



*All prices not inclusive of 10% service charges.



Side Dishes

Flavours of Malaysia

SD01 Terung Berlado (8 pieces)

RM17

Fried eggplant drizzled with a spicy sambal berlado sauce, sprinkled with fried onions and spring onions.

SD02 Kangkung Tumis Belacan Udang

RM18

Fresh water spinach stir-fried with belacan (shrimp paste), sliced onions, red chili, anchovies, and tender prawn meat.

SD03 Bendi Goreng Belacan Udang

RM18

Crisp lady fingers (okra) sautéed with sliced onions, red chili, belacan, and savory prawn meat.



**All prices not inclusive of 10% service charges.*



RICE

RCOI White Rice

Aromatic rice, the perfect base for any dish.

RM3.5

**All prices not inclusive of 10% service charges.*

**THANK
YOU &
ENJOY
YOUR
FOOD!**

