

WELCOME TO

ZHENG



WHERE DINING BECOMES A JOURNEY OF DISCOVERY. INSPIRED BY THE LEGENDARY VOYAGES OF ADMIRAL ZHENG HE, OUR MENU BRINGS TOGETHER THE VIBRANT SPICES OF MALAYSIA AND THE TIMELESS TRADITIONS OF CHINESE CUISINE. EACH DISH IS MORE THAN A MEAL — IT IS A STORY OF CULTURES MEETING ACROSS OCEANS, OF HERITAGE CARRIED THROUGH CENTURIES, AND OF FLAVORS THAT INVITE YOU TO EXPLORE, SHARE, AND SAVOR.

APPETISERS

Malaysian Chicken Satay Skewers [4] 10

馬來西亞沙爹鸡肉串 ★ N 1

Charcoal grilled on skewers served with cucumber, onions & mild peanut sauce.

Chilli Salt & Pepper ★ 1 椒盐

A. SQUID 鱿鱼 11.5 C. CHICKEN WINGS 鸡翅 9.5

B. KING PRAWN 大虾 12 D. TOFU 豆腐 9

Crispy Aromatic Duck 香酥鸭

Served with pancakes, salad & hoisin sauce.

A. QUARTER DUCK 1/4 15.5

B. HALF DUCK 1/2 28.5

Sesame Prawn on Toast 虾多士 [4] 10

Vegetarian Spring Rolls 素春卷 [4] 8

Admiral Zheng Wasabi Prawn ★ 1 12.5

芥末虾

Malaysian styled modern cooking with light creamy wasabi & crispy almonds.

Crispy Seaweed 海草 V 8

Prawn Crackers 虾片 3.9

Hot & Sour Soup 酸辣汤 1

With egg

A. CHICKEN & PRAWN 鸡虾 9

B. VEGETARIAN 素 8

Sweetcorn Soup 粟米羹

With egg

A. CHICKEN 鸡肉 8.5 B. VEGETARIAN 素 8

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MAINS

‘Rendang’ Chicken ★ 1 14.5

馬來西亞仁當鸡

Tender chicken slow-cooked in coconut milk, lemongrass, and spices, creating a rich, aromatic curry with deep flavours.

‘Rendang Tok’ Beef ★ 15.5

馬來西亞甜醬牛肉

An authentic slow cooked beef with sweet soya sauce, coconut, and spices recipe passed down through family.

Satay 1 N

馬來西亞沙爹

Stir fried with peppers, onions with our homemade nutty sauce & dried shrimp.

A. CHICKEN 鸡肉 13.5 C. KING PRAWNS 大虾 16

B. BEEF 牛肉 14.5 D. TOFU 豆腐 11.5

Malaysian Chicken Curry ★ 1 14.5

馬來西亞咖哩鸡

Malaysian style curry with boneless chicken, carrot and potato.

‘Sambal’ 馬來西亞叁巴辣椒醬 1

A bold Malaysian chili paste with fiery chillies, fragrant garlic and onions, and a tangy-savoury finish

A. Tofu 豆腐 V 11.5 B. Chicken 鸡肉 13.5

Crispy Cereal King Prawn ★ 1 15.5

麦片虾

Deep fried in light batter with oats, slightly sweet with a hint of chilli.

Gan Ben ★ 1 10

干煸四季豆

Stir fried fine beans with dried chillies & minced chicken.

Broccoli Floret with Garlic 9

蒜蓉西兰花

Godmother’s Chilli 老干妈 ★ 1

Cooked with spring onions & extra hot chilli sauce

A. CHICKEN 鸡肉 12.5

B. BEEF 牛肉 13.5

C. PRAWN & CORIANDER 香辣虾 15.5

Szechuan Spicy Aubergine ★ 1

鱼香茄子

Aubergine in a mildly spice sichuan savoury-sweet sauce

A. BEEF 牛肉 14.5 B. VEGETARIAN 素 12.5

Fried Boneless Chicken N 1 12.5

辣子鸡

With cashew nuts & dried chillies.

Mapo Tofu 麻婆豆腐 1

Silky tofu in spicy, numbing Sichuan peppercorn sauce

A. BEEF 牛肉 13 B. VEGETARIAN 素 11.5

Capital Crispy Chicken ★ 13.5

京都鸡

Singaporean style sweet & sour with sesame seed.

Black Bean Sauce 豆豉

A. STEAMED SEABASS FILLET 鲈鱼片 1 19.5

B. CHICKEN 鸡肉 12.5

C. KING PRAWNS 大虾 15.5

D. BEEF 牛肉 13.5

E. TOFU 豆腐 11.5

Sweet & Sour 甜酸

A. KING PRAWNS 大虾 15.5

B. TOFU 豆腐 V 11.5

C. CHICKEN 鸡肉 12.5

D. SEABASS 鲈鱼 19.5

Ginger & Spring Onions Steamed

Seabass 清蒸鲈鱼片 1

19.5

RICE & NOODLES

Plain Boiled Rice 白饭 4.5

Coconut Rice 椰浆饭 5

Egg Fried Rice 蛋炒饭

with spring onions.

A. PLAIN 蛋炒饭 6

B. CHICKEN 鸡肉 9

C. SPECIAL 扬州炒饭 11.5

(WITH PRAWN & CHICKEN)

Singapore Rice Noodles 1

星洲炒米粉

Stir fried with egg, vegetables and asian spices

A. CHICKEN & KING PRAWN 鸡肉大虾 14.5

B. VEGETARIAN 素 12.5

‘Char Kway Teow’ ★ 炒粿条 15.5

Stir fry flat white rice noodles with egg and king prawns, served with spicy sambal belacan on the side.

‘Mee Goreng’ 1 马来西亚炒面 15.5

Stir fried wheat noodles with chicken, prawn, and vegetables

‘Nasi Lemak’ ★ 椰浆饭套餐 16.5

Coconut rice served with hard boiled egg, roasted peanuts, cucumber, ‘ikan bilis’ tiny dried fish, ‘rendang’ chicken, fried chicken wings & spicy ‘sambal’ – a recipe passed down through family.

FOOD ALLERGIES AND INTOLERANCES

Please ask member of staff if you have any questions about our menu or any allergy information.

1 MILDLY SPICY 1 SPICY 1 EXTRA SPICY N CONTAINS NUTS V VEGETARIAN 1 LEAST 15MINS COOK TIME ★ HIGHLY RECOMMENDED

