

WOK N' SIDE

MALAYSIAN CURRY LAKSA \$19

Rice & egg noodles, fish cakes, prawns & shredded chicken topped with crispy red onion served in our homemade laksa soup.

CHAR KWAY TEOW \$21.5 DF

Hawker style rice noodle with Lup Cheong and prawns

MEE GORENG \$19.9 DF

Stir fried egg noodle with beef

STIR FRIED MALAYSIAN MEE HON \$18.9 DF

Malaysian style stir fried rice vermicelli with prawns, shredded chicken and fish cake

STIR FRIED SAMBAL SNOW PEAS WITH PRAWNS \$19.9 GF DF

Snow peas stir fried with fresh prawns and homemade sambal sauce

STIR FRIED BOK CHOY \$17 GFA DF NF

Bok choy, beans and carrot mixed with tofu

NASI KUNYIT \$8.5 GF NFA (TO SHARE)

Yellow rice lightly spiced with turmeric, star anise and cloves

PILAU \$8.5 GF NFA (TO SHARE)

Malay/Indian influenced rice with fennel seeds, shredded carrots and cashews

ROTI \$3

Grilled flat bread (2 pieces)

RIA

MALAY  KITCHEN

106 OXFORD STREET LEEDERVILLE
(08) 9328 2998

   /RIAMALAYKITCHEN

20% OFF ALL TAKEAWAY

Complimentary rice with each main meal
Please note there is a 10% surcharge on public holidays

SOMETHING TO BEGIN...

TRADITIONAL SATAY \$18 *GF DF (NOT THE SAUCE)*

6 beef or chicken skewers served with peanut sauce

CHICKEN WINGS \$17.5 *DF*

Marinated chicken wings in Ria's own spiced blend

GRILLED CHICKEN KEBAB \$19.5 *GF*

Marinated chicken with onions, peppers and cherry tomatoes served on skewer with cucumber raita

PORK RIB NIBBLES \$19 *DF*

Tossed in caramelised vinegar and chilli sauce

FRIED MUSHROOM BALLS \$16 *V*

Filled with spiced potato, mint and coriander chutney

FROM THE GARDEN...

GREEN SALAD \$14 *DF*

Mixed leaves in a house dressing

FRESH PEAR, COS AND PISTACHIO NUT SALAD \$17 *GF DF V*

Pears and pistachio on a bed of cos leaves

NYONYA CHICKEN/TOFU SALAD \$20/17 *DF VA*

Chicken or Tofu salad in a tangy sweet chilli dressing with crunchy Chinese croutons

GRILLED EGGPLANT SALAD \$17 *DF V*

Steamed potato and carrots with tomatoes, roasted peanuts tossed in sweet soy bean sauce

CLASSIC RIA DISHES

BLACK PEPPER AND CORIANDER FRIED CHICKEN \$27.5

Served with garlic and yoghurt dipping sauce

KLEO CHICKEN \$27.5 *GF DF NF*

Boneless chicken in delicate yellow curry infused with lime leaf

LAMB KARI \$29 *GF DF NF*

Malay style curry from Johor with potatoes

NYONYA CHICKEN CURRY \$27.5 *GF DF NF*

Spiced with coriander, turmeric, cinnamon, chilli and coconut milk

MUMS LOH AK \$31 *DF NF*

Braised caramelised duck

MALAY SLOW COOKED BEEF \$27.5 *DF NF*

Slow cooked with traditional spice and tomato, served in a claypot

RENDANG TERLAGI-LAGI \$28.5 *DF NF*

Dry style beef braised with lemongrass, so named due to its popularity

ALMOND CHICKEN KURMA \$27.5 *GF DF*

Indian style chicken in a nutty cream sauce with cardamom

CHINESE SHREDDED BEEF \$29.5 *DF*

Szechuan style, tossed in caramelised sauce with fresh chilli and sesame seeds

RED BAKED FISH FILLET \$29.5 *GFA DF*

On a banana leaf with a ginger and lime leaf spiced fresh tomato sauce

BORNEO FISH \$27.5

Fish fillets tossed with lemongrass, black pepper and toasted coconut

NYONYA ACHARD FISH \$29.5 *DF*

Whole fried fish fillet with a tangy turmeric and ginger sauce, with chillies, sesame and fresh herbs

SEAFOOD TAMARIND \$31 *GFA DF*

Fish fillets, squid and prawns poached in a tangy curry sauce

LEMONGRASS FISH AND PRAWNS \$31 *GFA DF*

In a delicate tamarind and coconut sauce with beans and cashew nuts

NYONYA VEGETABLE CURRY \$21 *GFA DF NF V*

With fresh vegetables and tofu, seasoned with turmeric and coconut