

WOK N' SIDE

131. **KUNG PAO CHICKEN** *DF* 🍴 **25.5**
Lean & tender chicken served with sour & spicy sauce
132. **SWEET & SOUR PORK** **24**
Crispy fried pork with capsicum, pineapple, sweet & sour sauce
133. **STIR FRIED BOK CHOY** *GFA DF NF* **17**
Bok choy, beans & carrot mixed with tofu
134. **SAMBAL SEASONAL VEGETABLES** *V* 🍴 **15**
Stir fried seasonal vegetables with sambal sauce

RICE & NOODLES

135. **MEE GORENG** *DF VA* 🍴 **19.9**
Homemade egg noodle stir fried in the traditional way with wok fried veg & tender beef
136. **CHAR KWAY TEOW** *DF VA* 🍴 **21.5**
Hawker style rice noodle with lup cheong & prawns
137. **NASI GORENG** *DF VA* **17**
Fried rice with eggs, greens & chicken, topped with freshly cut chilli
138. **MALAYSIAN CURRY LAKSA** 🍴🍴 **19**
Rice & egg noodles, fish cakes, prawns & shredded chicken topped with crispy red onion served in our home made laksa soup

SIDE

139. **ROTI** *NF (1 PIECE)* **3**
Grilled flat bread
140. **JASMINE RICE** *GF DF NF (SINGLE)* **3**
Fragrant white rice
141. **PILAU** *GF (SHARING)* **8.5**
Malay/Indian influenced rice with fennel seeds, shredded carrots & cashews
142. **NASI KUNYIT** *GF (SHARING)* **8.5**
Yellow rice lightly spiced with turmeric, star anise & cloves

RIA

MALAY 🌟 KITCHEN

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RIAMALAYKITCHEN.COM.AU



20% OFF ALL TAKEAWAY

Complimentary rice with each main meal

Please note there is a 10% surcharge on public holidays

BEER FOOD

100. **LOTUS CHIPS & SAMBAL** GF DF VA 10
Crispy lotus chips with homemade chilli sambal
101. **PORK NIBBLES** DF 19
Tossed in caramelised vinegar & chilli sauce
102. **RIA BEEF SLIDER (2)** 18.5
Dry style braised beef with Asian slaw & spicy mayo
103. **CRUMBED OYSTER (6)** 24
Dusted & deep fried oyster served with homemade spicy mayo
104. **CHICKEN WING** DF 18.5
Lightly marinated in Asian spices, fried to golden brown, served with homemade chilli sauce

STARTER

105. **PEPPER SQUID** GFA 19
Tossed in Ria's own spice blend & curry salt
106. **CRISPY PRAWN** DF 20.5
Crispy local battered prawns with ginger, lemongrass & dried red onions
107. **PORK BELLY** GF DF 22
Oven roasted pork belly served with Asian slaw, homemade apple cinnamon sauce
108. **FRIED MUSHROOM BALLS** DF V 16
Filled with spiced potato, mint & coriander chutney
109. **CHICKEN OR BEEF SATAY (4)** GFA 18
Served with homemade peanut sauce

GARDEN

110. **FRESH PEAR, COS & PISTACHIO NUT SALAD** GF DF V 17
Pears & pistachio on a bed of cos leaves
111. **GRILLED EGGPLANT SALAD** DF V GFA 17
Steamed eggplant, potato & carrots with tomatoes, roasted peanuts tossed in sweet soy bean sauce
112. **NYONYA CHICKEN/TOFU SALAD** DF VA 20/17
Chicken or Tofu salad in a tangy sweet chilli dressing with crunchy Chinese croutons
113. **RIA PAPAYA PRAWN SALAD** DF VA NFA 22
Papaya salad with prawns & tamarind lime sauce

TRADITIONAL CURRY

114. **NYONYA CHICKEN CURRY** DF 27.5
Spiced with coriander, turmeric, cinnamon, chilli & coconut milk
115. **KLEO CHICKEN** GF DF NF 27.5
Boneless chicken in delicate yellow curry infused with lime leaf
116. **ALMOND CHICKEN KURMA** GF DF 27.5
From Kedah, influenced by Arabs Indian style chicken in a nutty cream sauce with cardamom
118. **RENDANG TERLAGI-LAGI** DF 28.5
Dry style beef braised with lemongrass, so named due to its popularity in Malaysia
119. **MALAY SLOW COOK BEEF** DF NF 27.5
Slow cooked with traditional spice & tomato, served in a clay pot
120. **LAMB KARI** DF 29
Malay style curry from Johor with potatoes
121. **SAAG LAMB CURRY** DF 29.5
Diced lamb slow cooked with spinach, tomato, onion & mixed spices
122. **NYONYA VEGETABLE CURRY** GF DF V 21
With fresh vegetables & tofu, seasoned with turmeric & coconut
123. **MALAYSIAN BUTTERNUT SQUASH CURRY** GF DF V 22
Fresh butternut pumpkin with tangy tomato curry

LARGE PLATE

124. **CHINESE SHREDDED BEEF** DF 29.5
Szechuan style, tossed in caramelised sauce with fresh chilli & sesame seeds
126. **BLACK PEPPER & CORIANDER FRIED CHICKEN** DF 27.5
Served with garlic & yoghurt dipping sauce

SEAFOOD

127. **SEAFOOD TAMARIND** GF 31
Fish fillets, squid & prawns poached in a tangy curry sauce
128. **LEMONGRASS FISH & PRAWNS** GF 31
In a delicate tamarind & coconut sauce with beans & cashew nuts
129. **NYONYA ACHARD FISH** DF 29.5
Whole fried fish fillet with a tangy turmeric & ginger sauce, with chillies, sesame & fresh herbs
130. **PORTUGUESE FISH** DF 29.5
Baked fish on banana leaves with homemade sambal sauce

GF - Gluten Free NF - Nut Free DF - Dairy Free V - Vegetarian
GFA - Gluten Free Avail VA - Vegetarian Avail NFA - Nut Free Avail
- Degree of Spice