

## WOK N' SIDE

130. **KUNG PAO CHICKEN** *DF* 🍴 27  
Lean & tender chicken served with sour & spicy sauce
131. **SWEET & SOUR PORK** 27  
Crispy fried pork with capsicum, pineapple, sweet & sour sauce
132. **STIR FRIED BOK CHOY** *GFA DF NF* 19  
Bok choy, beans & carrot mixed with tofu
133. **SAMBAL SEASONAL VEGETABLES** *V* 🍴 18  
Stir fried seasonal vegetables with sambal sauce

## RICE & NOODLES

134. **MEE GORENG** *DF VA* 🍴 21  
Homemade egg noodle stir fried in the traditional way with wok fried veg & tender beef
135. **CHAR KWAY TEOW** *DF VA* 🍴 23  
Hawker style rice noodle with lup cheong & prawns
136. **MALAYSIAN CURRY LAKSA** 🍴🍴 24  
Rice & egg noodles, fish cakes, prawns & shredded chicken topped with crispy red onion served in our home made laksa soup

## SIDE

137. **ROTI** *NF (1 PIECE)* 3.5  
Grilled flat bread
138. **JASMINE RICE** *GF DF NF (SINGLE)* 3  
Fragrant white rice
139. **PILAU** *GF (SHARING)* 8.5  
Malay/Indian influenced rice with fennel seeds, shredded carrots & cashews
140. **NASI KUNYIT** *GF (SHARING)* 8.5  
Yellow rice lightly spiced with turmeric, star anise & cloves
141. **RIA SPECIAL FRIED RICE** *DF VA* 19  
Fried rice with eggs, greens & chicken, topped with freshly cut chilli (serves 2)

# RIA

MALAY 🌟 KITCHEN

106 OXFORD STREET LEEDERVILLE  
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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. **CHICKEN WING** DF 18.5  
Lightly marinated in Asian spices, fried to golden brown, served with homemade chilli sauce

## STARTER

104. **PEPPER SQUID** GFA 21  
Tossed in Ria's own spice blend & curry salt
105. **CRISPY PRAWN** DF 23  
Crispy local battered prawns with ginger, lemongrass & dried red onions
106. **PORK BELLY** GF DF 23  
Oven roasted pork belly served with Asian slaw, homemade apple cinnamon sauce
107. **FRIED MUSHROOM BALLS** DF V 16  
Filled with spiced potato, mint & coriander chutney
108. **CHICKEN OR BEEF SATAY (4)** GFA 16  
Served with homemade peanut sauce

## GARDEN

109. **FRESH PEAR, COS & PISTACHIO NUT SALAD** GF DF V 19  
Pears & pistachio on a bed of cos leaves
110. **GRILLED EGGPLANT SALAD** DF V GFA 19  
Steamed eggplant, potato & carrots with tomatoes, roasted peanuts tossed in sweet soy bean sauce
111. **NYONYA CHICKEN/TOFU SALAD** DF VA 22/19  
Chicken or Tofu salad in a tangy sweet chilli dressing with crunchy Chinese croutons
112. **RIA PAPAYA PRAWN SALAD** DF VA NFA 22  
Papaya salad with prawns & tamarind lime sauce

## TRADITIONAL CURRY

113. **NYONYA CHICKEN CURRY** DF 29  
Spiced with coriander, turmeric, cinnamon, chilli & coconut milk
114. **KLEO CHICKEN** GF DF NF 29  
Boneless chicken in delicate yellow curry infused with lime leaf
115. **ALMOND CHICKEN KURMA** GF DF 29  
From Kedah, influenced by Arabs Indian style chicken in a nutty cream sauce with cardamom
117. **RENDANG TERLAGI-LAGI** DF 30  
Dry style beef braised with lemongrass, so named due to its popularity in Malaysia
118. **MALAY SLOW COOK BEEF** DF NF 29  
Slow cooked with traditional spice & tomato, served in a clay pot
119. **LAMB KARI** DF 31  
Malay style curry from Johor with potatoes
120. **SAAG LAMB CURRY** DF 31  
Diced lamb slow cooked with spinach, tomato, onion & mixed spices
121. **NYONYA VEGETABLE CURRY** GF DF V 24  
With fresh vegetables & tofu, seasoned with turmeric & coconut
122. **MALAYSIAN BUTTERNUT SQUASH CURRY** GF DF V 24  
Fresh butternut pumpkin with tangy tomato curry

## LARGE PLATE

123. **CHINESE SHREDDED BEEF** DF 32  
Szechuan style, tossed in caramelised sauce with fresh chilli & sesame seeds
125. **BLACK PEPPER & CORIANDER FRIED CHICKEN** DF 29  
Served with garlic & yoghurt dipping sauce

## SEAFOOD

126. **SEAFOOD TAMARIND** GF DF 34  
Fish fillets, squid & prawns poached in a tangy curry sauce
127. **LEMONGRASS FISH & PRAWNS** GF 34  
In a delicate tamarind & coconut sauce with beans & cashew nuts
128. **NYONYA ACHARD FISH** DF 32  
Whole fried fish fillet with a tangy turmeric & ginger sauce, with chillies, sesame & fresh herbs
129. **PORTUGUESE FISH** DF 32  
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