

DUCK

1. Roast Duck	25.80
Served with shallots and sesame seeds in hoisin and plum sauce	
2. Curry Duck	25.80
Served with curry sauce	
3. Sizzling Duck	25.80
Served with ginger, onion, black bean and soy sauce	
4. Chilli Duck	25.80
Served with mild chilli sauce	

FISH

5. Sambal Fish	21.00
Cooked in coconut cream with mild chilli, veggies and pineapple	
6. Chilli Fish	21.00
Cooked in mild chilli sauce with pineapple, beans and zucchini	
7. Sizzling Fish	21.00
Cooked in soy with ginger, onion and black beans	
8. Bangkok Fish	21.00
Lightly battered, tossed through sweet chilli sauce, with crushed peanuts	
9. Kong Po Fish	21.00
Tossed through soy sauce with mixed vegetables, dried chilli and roasted cashew nuts	
10. Chef Curry Fish	21.00
Mild spice with tomato, onion, potato and pineapple	
11. Kampung Fish	21.00
Cooked in soy and oyster sauce with green beans and chilli	
12. Salt and Pepper Fish.....	21.00
Lightly battered tossed in garlic, shallot, onion and chilli	
13. Satay Fish.....	21.00
Tossed through peanut satay sauce with sesame seeds	
14. Yum Yum Fish.....	21.00
Sweet Malaysian curry	
15. Yon Ya Fish.....	21.00
Sweet coconut curry with zucchini, beans, bamboo and pineapple	

VEGETARIAN *(please stipulate vegetarian when ordering)*

16. Gado Gado	18.50
Steamed mixed vegetables with a boiled egg, topped with peanut satay sauce	
17. Vegetarian Curry Tofu	18.50
Mild coconut curry with mixed vegetables	
18. Vegetarian Curry Laksa	18.50
Curry noodle soup with tofu and vegetables	
19. Vegetarian Keow Teow	18.50
Wok fried rice noodle with vegetables	
20. Vegetarian Singapore Noodle	18.50
Wok fried rice noodle with vegetables	
21. Vegetarian Hokkien Mee	18.50
Saffron noodles with mixed vegetables	
22. Vegetarian Nasi Goreng	13.50
23. Vegetarian Green Curry Vegie	18.50
Spicy curry with mixed vegetables	
24. Mixed Vegetables	18.50
Tossed through garlic and oyster sauce	

CHINESE FAVOURITES

25. Black Bean	
<i>Prawn or Combo</i>	
<i>Chicken</i>	25.80
<i>Beef</i>	19.00
<i>Calamari</i>	21.00
26. Mongolian	
<i>Chicken</i>	19.00
<i>Beef</i>	21.00

27. Oyster Sauce	
<i>Prawn or Combo</i>	
<i>Chicken</i>	25.80
<i>Beef</i>	19.00
<i>Calamari</i>	21.00
28. Sweet & Sour	
<i>Prawn</i>	
<i>Pork</i>	25.80
<i>Chicken</i>	21.00
29. Honey	
<i>Prawn</i>	
<i>Chicken</i>	25.80
30. Lemon Chicken	19.00
31. Chow Mein	
<i>Prawn or Combo</i>	
<i>Chicken</i>	25.80
<i>Beef</i>	19.00
32. Cashew Nuts	
<i>Prawn or Combo</i>	
<i>Chicken</i>	25.80
<i>Beef</i>	19.00
<i>Calamari</i>	21.00
33. Pork Ribs Boneless	21.00

DESSERT

34. Banana Fritter Served with vanilla ice cream, topped with caramel sauce	9.00
35. Deep Fried Ice Cream Topped with caramel sauce	9.00
36. Lychees and Ice Cream	9.00
37. Chocolate Mud Cake Served with vanilla ice cream	9.00

KAMPUNG MALAY LUNCH SPECIALS

\$14.50 with Steamed Rice or Fried Rice

38. Kong Po Chicken or Beef
39. Penang Chicken or Beef
40. Sambal Chicken or Beef
41. Yum Yum Chicken or Beef
42. Yon Ya Chicken or Beef
43. Black Bean Chicken or Beef
44. Sweet and Sour Chicken or Pork
45. Honey Chicken
46. Lemon Chicken
47. Beef or Chicken with Cashew Nuts
48. Mixed Vegies in Garlic and Oyster Sauce
49. Meleccan Chicken or Beef

TRADING HOURS:

LUNCH: Monday - Friday 11.30am - 2.30pm
Saturday 11.30am - 2.00pm

DINNER: 7 nights from 5.00pm

* Prices subject to change

MENU 2023



DINE IN or TAKEAWAY

PHONE: 5539 2899

Shop 6 & 7, Bronberg Plaza

138-162 Slatyer Ave, Bundall, Qld 4217

RAJAH PACK 4 PEOPLE \$69.90

- 4 Poppadoms
- 4 Spring Rolls
- Meleccan Chicken
- Sizzling Beef
- Pork Ribs
- Fried Rice

SET MENU

SULTAN PACK 6 PEOPLE \$105.90

- 6 Poppadoms
- 6 Curry Puffs
- 6 Satay Chicken Skewers
- Sweet & Sour Pork
- Yon Ya Chicken
- Beef Rendang
- Prawn Kampung
- Fried Rice x 2

SET MENU

Please specify any dietary requirements when ordering

GLUTEN FREE options are available

THANKYOU FOR YOUR PATRONAGE
www.kampungmalay.com.au

APPETISERS

1. Spring Rolls 3 for 7.30
Pork filled with cabbage, celery, onion and carrot
2. Curry Puffs 3 for 7.30
Beef filled with potato and carrot
3. Lettuce Roll 7.30
Sautéed prawn, chicken, chinese sausage and vegetables
4. Satay Chicken Skewers 3 for 9.90
Topped with peanut satay sauce
5. Roti Chanai 8.00
Malaysian bread served with curry sauce
6. Coconut Prawns 3 for 9.90
Coated in coconut and lightly fried
7. Marinated Chicken Wings 5 for 8.50
8. Garlic Calamari 8.50
Marinated and lightly fried served with curry sauce
9. Mixed Entree 9.90
Includes chicken wing, spring roll, curry puff, coconut prawn and two fried wontons
10. Fried Wontons 6 for 7.00
Pork filled
11. Salt & Pepper Quail 10.90
Tossed in onion, garlic, shallots and chilli
12. Dim Sims (Steamed or Fried) 3 for 7.30
Minced pork, cabbage, water chestnuts and shallots
13. Garlic Prawns 3 for 9.90
In a garlic sauce with broccoli, onion, baby corn and shallots

SOUP

14. Wonton Dumpling Soup 7.30
15. Szechuan Hot & Sour Soup 7.30
16. Coco Creme Curry Soup - Prawn 9.90
- Beef or Chicken 8.00
17. Tom Yum Soup - Prawn 9.90
- Beef or Chicken 8.00
18. Chicken & Sweet Corn Soup 7.30

NOODLES & RICE

19. Nasi Goreng 13.50
20. Chinese Fried Rice 13.50
21. Singapore Noodles 18.90
Wok fried rice noodle with, pork, ham, prawn and egg
22. Fried Keow Teow 18.90
Wok fried rice noodle with seafood and chicken
23. Hokkien Mee 18.90
Saffron noodles with seafood, chicken and vegetables
24. Seafood Mee Goreng 18.90
Saffron noodles tossed through curry sauce with seafood
25. Steamed Rice or Coconut Rice (S) 4.20 (L) 5.20
26. Curry Laksa *Chicken* 19.00, *Beef* 21.00
Curry noodle soup with tofu and beans
27. Curry Laksa Prawn or Combo 25.80
Curry noodle soup with tofu and beans

PRAWNS

28. Kampung Prawns 25.80
Cooked in soy and oyster sauce with green beans and chilli
29. Chef Curry Prawns 25.80
Mild spice with tomato, onion, potato and pineapple

30. Sambal Prawns 25.80
Cooked in coconut cream with mild chilli, veggies and pineapple
31. Chilli Prawns 25.80
Cooked in mild chilli sauce with pineapple, beans and zucchini
32. Meleccan Prawns 25.80
Mild coconut cream curry served with beans, onion and zucchini
33. Masaman Prawns 25.80
Curry with potatoes, cooked in coconut milk
34. Yon Ya Prawns 25.80
Sweet coconut curry with zucchini, beans, bamboo and pineapple
35. Sizzling Prawns 25.80
Cooked in soy with ginger, onion and black beans
36. Yum Yum Prawns 25.80
Sweet Malaysian curry
37. Red Lemon-grass Prawns 25.80
Spicy curry with potato, carrot and bamboo
38. Kong Po Prawns 25.80
Tossed through soy sauce with mixed vegetables, dried chilli and roasted cashew nuts
39. Capatain Prawns 25.80
Lightly battered, served with sweet chilli sauce
40. Green Curry Prawns 25.80
Spicy curry with potato, beans and bamboo
41. Salt and Pepper Prawns 25.80
Lightly battered tossed in garlic, shallots, onion and chilli
42. Penang Prawns 25.80
Mild yellow curry with zucchini, onion, beans and potato
43. Garlic Prawns 25.80
With broccoli, onion, baby corn and shallots
44. Satay Prawns 25.80
Tossed through peanut satay sauce with sesame seeds
45. Rainbow Prawns 25.80
Lightly battered, tossed through plum sauce with pineapple, veggies and sesame seeds

BEEF

46. Penang Beef Curry 21.00
Mild yellow curry with zucchini, onion, beans and potato
47. Sambal Beef 21.00
Cooked in coconut cream with mild chilli, veggies and pineapple
48. Chilli Beef 21.00
Cooked in mild chilli sauce with pineapple, beans and zucchini
49. Meleccan Beef 21.00
Mild coconut cream curry served with beans, onion and zucchini
50. Yon Ya Beef 21.00
Sweet coconut curry with zucchini, beans, bamboo and pineapple
51. Kampung Beef 21.00
Cooked in soy and oyster sauce with green beans and chilli
52. Masaman Beef 21.00
Curry with potatoes, cooked in coconut milk
53. Sizzling Beef 21.00
Cooked in soy with ginger, onion and black beans
54. Yum Yum Beef 21.00
Sweet Malaysian curry
55. Red Lemon-grass Beef 21.00
Spicy curry with potato, carrot and bamboo
56. Kong Po Beef 21.00
Tossed through soy sauce with mixed vegetables, dried chilli and roasted cashew nuts
57. Beef Rendang 21.00
Spicy slow cooked beef curry with potatoes
58. Green Curry Beef 21.00
Spicy curry with potato, beans and bamboo
59. Chef Curry Beef 21.00
Mild spice with tomato, onion, potato and pineapple

60. Satay Beef 21.00
Tossed through peanut satay sauce with sesame seeds
61. Rainbow Beef 21.00
Cornflour battered, tossed through plum sauce with pineapple, veggies and sesame seeds

CHICKEN

62. Chef Curry Chicken 19.00
Mild spice with tomato, onion, potato and pineapple
63. Penang Curry Chicken 19.00
Mild yellow curry with zucchini, onion, beans and potato
64. Sambal Chicken 19.00
Cooked in coconut cream with mild chilli, veggies and pineapple
65. Chilli Chicken 19.00
Cooked in mild chilli sauce with pineapple, beans and zucchini
66. Meleccan Chicken 19.00
Mild coconut cream curry served with beans, onion and zucchini
67. Yon Ya Chicken 19.00
Sweet coconut curry with zucchini, beans, bamboo and pineapple
68. Sizzling Chicken 19.00
Cooked in soy with ginger, onion and black beans
69. Yum Yum Chicken 19.00
Sweet Malaysian curry
70. Red Lemon-grass Chicken 19.00
Spicy curry with potato, carrot and bamboo
71. Kong Po Chicken 19.00
Tossed through soy sauce with mixed vegetables, dried chilli and roasted cashew nuts
72. Capatain Chicken 19.00
Lightly battered, served with sweet chilli sauce
73. Green Curry Chicken 19.00
Spicy curry with potato, beans and bamboo
74. Masaman Chicken 19.00
Curry with potatoes, cooked in coconut milk
75. Satay Chicken 19.00
Tossed through peanut satay sauce with sesame seeds
76. Salt & Pepper Chicken 19.00
Lightly battered tossed in garlic, shallot, onion and chilli
77. Rainbow Chicken 19.00
Cornflour battered, tossed through plum sauce with pineapple, veggies and sesame seeds
78. Kampung Chicken 19.00
Cooked in soy and oyster sauce with green beans and chilli

CALAMARI

79. Kong Po Calamari 21.00
Tossed through soy sauce with mixed vegetables, dried chilli and roasted cashew nuts
80. Chilli Calamari 21.00
Cooked in mild chilli sauce with pineapple, beans and zucchini
81. Sambal Calamari 21.00
Cooked in coconut cream with mild chilli, veggies and pineapple
82. Salt & Pepper Calamari 21.00
Lightly battered tossed in garlic, shallot, onion and chilli
83. Green Curry Calamari 21.00
Spicy curry with potato, beans and bamboo
84. Satay Calamari 21.00
Tossed through peanut satay sauce with sesame seeds
85. Red Lemon-grass Calamari 21.00
Spicy curry with potato, carrot and bamboo
86. Kampung Calamari 21.00
Cooked in soy and oyster sauce with green beans and chilli
87. Garlic Calamari 21.00
Marinated and lightly fried with curry sauce on the side