

BREAKFAST & LUNCH

From 7.30am to 4pm

Charcoal Grilled Toast

Charcoal burns unevenly, alive, hotter here and gentler there, and that restlessness gives each slice its character. No blast of heat, just a slow crisp. And smoke that seasons everything.

Kaya & Salted Butter	3.80
Salted Butter & Sugar	3.80
Peanut Butter & Honey	4.20
Homemade Hae Bee Hiam	5.80
Muar Otah Sando	12.50
Soft Boiled Eggs	2.30

Make it a set

2 Soft Boiled Eggs & Hot Kopi C/Teh C/Milo	3.50
Make your drink iced	1.00

Curry Chicken	8.80
Mee Siam	7.80
Egg & Pork Floss Wrap	8.50
Nasi Lemak Classic	6.80



NASI LEMAK

From 11am to 4pm

Fresh coconut milk's natural, unpasteurised fats and vibrant aromatic compounds coat each grain, giving our nasi lemak's basmati rice an authentic, rich lemak flavour and silky texture.

Nasi Lemak Ayam Goreng Berempah	14.80
Nasi Lemak Beef Rendang	17.80
Nasi Lemak Sambal Petai Udang	22.80
Nasi Lemak Assam Pedas Barramundi	18.80
Nasi Lemak Classic	6.80
<i>(coconut-infused basmati rice, egg, sambal, ikan bilis, peanut, sliced cucumber)</i>	

YARA

COMMUNAL

From 11am to 9pm



Ayam Goreng Berempah <i>fried spiced whole chicken leg</i>	9.80	Sambal Petai Udang <i>petai, tiger prawns & sambal</i>	22.80
Curry Chicken <i>whole chicken leg, potato & fresh coconut milk</i>	12.80	Barramundi Assam Pedas <i>with okra, eggplant & tomato</i>	19.80
Beef Rendang <i>slow-cooked beef brisket with house rempah & coconut cream</i>	19.80	Babi Pongteh <i>fermented soy bean paste, bamboo shoot & chinese mushroom</i>	14.80

SMALL PLATES/RICE

Breaded Muar Otah <i>with coconut mayo</i>	10.80	Steamed Kailan <i>with chili crunch or hong kong soy sauce</i>	8.80
Crispy Squid <i>sriracha mayo & lime</i>	12.80	Gado-Gado (V) <i>peanut sauce, tempeh, cabbage, tau kwa, long beans & egg</i>	12.20
Pork Floss Fries <i>condensed milk mayo, chili padi & curry leaves</i>	11.80	Fried Tau Kwa & Tempeh	7.80
Five Spice Chicken Wings <i>chili padi, curry leaf & five spice</i>	9.80	Silver Bean Sprouts & Chives	6.80
Curried Spam Fries <i>curry powder, curry leaves & red chili</i>	11.80	Homemade Achar	4.50
Chap Chye (V) <i>braised carrot, tang hoon, cabbage, mushroom, black fungus & beancurd skin</i>	8.80	Nasi Lemak Classic <i>coconut-infused basmati rice</i>	6.80
		Fragrant Jasmine Rice <i>with lard & soy sauce</i>	1.80



CLAYPOT BRAISED TIGER PRAWN HOKKIEN MEE	15.80 (For 1)
	38.80 (For 2-3)
<i>prawn infused pork broth, tiger prawns, squid, lard & local chives</i>	



BRAISED LALA BEE HOON	13.80
<i>clams, lemongrass, seafood stock, rice vermicelli & sambal belacan</i>	

SWEETS

Coconut Pudding <i>gula melaka infused sago pearls</i>	7.50
Kueh Bingka Ubi <i>tapioca cake</i>	5.80
Teh Peng Crème Brûlée <i>local tea infused rich cream custard</i>	7.50

Prices are subject to prevailing Service Charge and GST