

NIPAH COFFEESHIP – MENU

SOMETHING LIGHT

THE EQUATORIAL SANDWICH BAR

Selection of Swiss Cheese, Turkey Ham, Roast Chicken, Tuna Mayonnaise or Roast Beef on your choice of Wholewheat, Plain White, French Baguette or Foccacia, served with French Fries

CHEF SALAD

Strips of Roasted chicken, Swiss Cheese, Turkey Ham and Egg on Garden Green with Thousand Island Dressing

CAESAR'S SALAD

Crispy Romaine Lettuce tossed in a Parmesan Cheese Dressing with Pepper Crusted Prawn

THE 'NIPAH' BURGER

Pure Ground Beef with Grilled Onions, Mushrooms and Melted Cheese on a Homemade Bun, served with Potato Wedges and Coleslaw

FROM THE SOUP KETTLE

MUSHROOM SOUP

Cream of Wild Mushroom served with Foccacia Croutons

SUP EKOR LEMBU

Traditional Malay Oxtail Soup served with slices of bread

SUP KAMBING

Traditional Indian Mutton Soup served with slices of bread

WANTON SOUP

Shrimp Dumplings, Choy Sum and Spring Onions in a Clear Chicken Broth

CONTINENTAL CREATIONS

FISH AND CHIPS

Deep-fried Battered Fish served with Fries, Coleslaw & Tartare Sauce

THE SPAGHETTI CONNECTION

Flavor your “Al Dente” Spaghetti with a choice of Napolitana, Carbonara or Bolognese Sauce

COLONIAL-STYLE CHICKEN CHOP

Fried & Grilled Chicken Thigh served with Mushroom Sauce accompanied by Crinkle Fries & Mixed Vegetables

FROM THE GRILL

BEEF TENDERLOIN (180 gm)

NORWEGIAN SALMON STEAK

LAMB CHOP (210 gm)

All Grilled items are served with Fresh Garden Vegetables, French Fries or Baked Potato and a choice of Bernaise, Green Peppercorn, Barbecue or Herbed Butter Sauce

VEGETARIAN CORNER

VEGETARIAN FRIED RICE

Served with fresh shredded Lettuce, Crackers, sliced Red Chilies and Soya Sauce

SPANISH OMELETTE

An open-faced Omelette filled with vegetables and moistened with Coulis of Tomato

BAKED VEGETABLE STRUDDLE

Assorted Baby Vegetables baked in Filo Pastry and served with Herbed Tomato Sauce

MALAYSIAN FAVOURITES

PENANG “CHAR KWAY TEOW”

Wok-fried Flat Rice Noodles with Prawns, Cockles, Beansprouts and Rich Soya Sauce

“KEONG CHUNG HOR FUN”

Stir-fried Rice Noodles with Egg, Tomato, Chicken, Shrimp and Vegetables

“MEE MAMAK”

Indian-style Fried Noodles with Egg, Tomato, Chicken, Shrimp and Vegetables

CURRY LAKSA

Yellow Noodles and Rice Vermicelli served with Prawns, Cockles, Beansprouts and shredded Chicken in a Spicy Coconut Gravy

ASSAM LAKSA

Rice noodles served in a thick Mackerel Broth, with grated Pineapple, Red Onion, Calamansi and fresh Mint Leaves

NASI GORENG ISTIMEWA

Spicy Fried Rice with Prawns, Chicken and Vegetables topped with a fried Egg, served with Chicken and Beef Satay and Prawn Crackers

NASI LEMAK

Rice Cooked in Coconut Milk, served with Chicken Rendang, Prawn Sambal, Boiled Egg, Green Vegetables and Anchovies

MALAYSIAN SATAY

Grilled skewers of marinated Chicken and Beef served with Spicy Peanut Sauce, Cucumber, Onions and Ketupat

TEO CHEW PORRIDGE

Plain Rice Porridge served with a dozen Condiments

UDANG BERLADA PETAI

Stir-fried Prawns with Chilli & Green Belt Beans, served with steamed Fragrant Rice

CHICKEN CURRY

A traditional favourite served with White Rice, Mango Chutney and Papadum

CHINATOWN SPECIAL WANTON NOODLES

Choice of Soup or Dry Egg Noodles served with Prawn Dumplings, shredded Duck Breast & Vegetables

NASI KANDAR CORNER

Traditional Indian Muslim-style steamed Rice, served with Spiced Meat & Seafood, accompanied by assorted Condiments

CHILLI CRABS

Stir-fried Mud Crabs with Ginger, Spring Onions and Chili, served with steamed Fragrant Rice or Baguette

ASIAN SPECIALITIES

PHO BO (VIETNAM)

Flat rice Noodles in Clear Beef Stock of Vietnamese Herbs and Spices, topped with Tender Beef Fillet

TANDOORI CHICKEN (INDIA)

Served with Briyani Rice, Pickled Onions, Raita and Mango Chutney

CUMI – CUMI (INDONESIA)

Stuffed Squid cooked in Turmeric infused Coconut Milk and Bird's Eye Chili

D.I.Y. POPIAH (serves 2 persons) (MALAYSIA)

Braised Sweet turnip with Prawns, rolled with homemade Crepes, served with Sweet Bean and Chili Sauce

TOD MAN PLA (THAILAND)

Deep-fried traditional Thai Fish Cakes served with Cucumber Relish

ACROSS THE CAUSEWAY: SPECIALITIES FROM SINGAPORE

HOKKIEN MEE

Stir-fried and braised Yellow Noodles prepared in a rich stock with Prawns, Squid, Eggs and Beansprouts, served with Chili and Lime

MEE SIAM

Stir-fried Rice Vermicelli in a Sweet Hot Broth, garnished with Hard Boiled Egg, Chives and Tofu Cakes

HAE MEE SOUP

Aromatic Spicy Prawn Broth with Yellow Noodles and Rice Vermicelli, served with Prawns, Water Convolvulus and Beansprouts

HAINANESE CHICKEN RICE

Fluffy Fragrant Rice served with Tender poached Chicken accompanied with Chicken Broth, Thick Sweet Soya Sauce, Chili and Ginger Dip

ASIAN SWEET TEMPTATIONS

AIS KACANG ISTIMEWA

Shaved Ice Mountain in Rainbow Flavoured Syrup with Palm Seeds, Red Bean, Sweet corn, Roasted Peanuts and Assorted Jelly, topped with Vanilla Ice-cream

SWEET POTATO IN GINGER

Steamed Sweet Potato soaked in Hot Ginger Syrup

CHENG T'NG

A healthy dessert with 5 essential ingredients of Barley, Longan, Dried Persimmon, Ginko Nut and Lotus Seed

LEK TAU SUAN

Steamed Split Mung Beans in Pandan Flavoured Syrup served with Yew Char Kway or Chinese Cruller

SAGO GULA MELAKA

Sago served with Coconut Milk and Brown Coconut Sugar

ASSORTED LOCAL KUIH

A variety of traditional Homemade Cakes

TROPICAL FRESH FRUIT PLATTER

Exotic Fresh Fruits with Calamansi and Mint Sherbet on Crushed Ice

BANANA SPLIT

The all-time favourite...Chocolate, Vanilla and Strawberry Ice-cream sandwiched in between Bananas and covered in Chocolate Fudge and Fruity Toppings

BREAD & BUTTER PUDDING

Traditional English Warm Bread and Butter Pudding with Vanilla Sauce

NIPAH COFFEESHIP – BEVERAGE LIST

FRESHLY SQUEEZED JUICES

Apple, carrot, Honey Dew, Lime, Mango, Orange, Pineapple, Star fruit and Watermelon

CHILLED JUICES

Grapefruit, Green or Pink Guava, Kiwi and Tomato

AERATED DRINKS

Coke, Coke Light, Sprite, Ginger Ale, Ginger Beer, Bitter Lemon, Soda, Tonic, Guinness Malta and Nutri Malt

MINERAL WATER

Still	:	Eau Claire
		Evian
Sparkling	:	Perrier

HOT DRINKS

Local Coffee

Freshly Brewed Coffee

Decaffeinated Coffee

Kopi Tarik

Teh Tarik

Freshly Brewed Cameronian Tea

Specialty Tea

(Camomile, Darjeeling, Earl Grey, English Breakfast, Orange Pekoe)

Hot Chocolate, Milo or Ovaltine

Cappuccino

Espresso

Latte Tarik

Double Espresso

Cafe Latte

Refreshing House Creations

THIRST QUENCHERS

Fresh Sugarcane, Whole Coconut, Lychee, Lychee Asam Boi, Limau Asam Boi, Cincau and Cincau Limau

FRUITY CONCOCTIONS

Galaxy Star

A blend of fresh star fruit juice, tangy fresh lime and rose syrup

Love Wave

A combination of fresh calamansi juice with orange squash and sea coconut

Jumping Jack

Fragrant Fresh jack fruit juice mixed with orange squash

Sweet Sour Devine

A concoction of fresh ciku juice, pink guava and grenadine syrup, topped with soda

Hurricane

A unique mixture of banana, watermelon and fresh lime with grenadine syrup and fresh cream

Nipah Breeze

Refreshing green guava juice blended with papaya and a touch of fresh milk