

K5, THE STREET BISTRO MENU **(PASTA, PIZZA & BEVERAGE MENU)**

K5 Pizza

Margherita Basilico

Classic Italian pizza with tomato, basil and mozzarella cheese.

Pizza Ruspante

BBQ chicken, tomato, red onions, mozzarella and parmesan cheese.

Napolitana

Mediterranean salted anchovies, calamata olives, garlic, tomato and mozzarella cheese.

Tonno e Spinaci

Tuna, wilted spinach, garlic, tomato, calamata olives and mozzarella cheese.

Quattro Stagioni

Four season pizza topped with fresh onion, pineapple, bell pepper, cherry tomatoes, button mushrooms, parmesan and mozzarella cheese.

Pizza Calzone

Classic folded pizza filled with tomato, mushrooms, onion, chicken ham, roasted sweet peppers, parmesan and mozzarella cheese.

Pizza La Norvegia

Tomato sauce, lightly smoked salmon, roasted red onions, wild mushrooms and mozzarella cheese topped with dill sour cream.

Vegetariana

Oven roasted eggplant, zucchini, bell peppers, red onions, tomato, garlic, basil and mozzarella cheese.

Frutti di Mare

Seafood pizza with green mussels, clams, prawns, fillet of fish, baby squid and semi dried cherry tomatoes topped with mozzarella cheese.

Pizza Al Pepperoni

Traditional classic pizza of beef pepperoni with ricotta, parmesan and mozzarella cheese.

Pazza Pasta *(All pastas are served with garlic bread)*

Conchiglie al Tonno

Shell pasta sautéed in tomato and basil sauce with calamata olives, capers and tuna flakes.

Fettuccini Boscaiola

Fettuccini pasta in a creamy cheese sauce, wild mushrooms, chicken ham, green asparagus tips topped with parmesan cheese.

Gnocchi al Vegetariano

Homemade spinach and potato gnocchi tossed in plum tomato sauce with stewed mushroom topped with mozzarella cheese.

K5 Spaghetti

Our signature spaghetti with fresh salmon, anchovies, garlic flakes and semi dried cherry tomatoes.

Spaghetti Bolognaise

Spaghetti smothered with freshly made beef bolognaise sauce and sprinkled with lots of parmesan cheese.

Spaghetti Napolitana

Freshly cooked spaghetti 'al dente' topped with your choice of Neapolitan style plum tomato sauce or beef bolognaise with lots of parmesan cheese.

Ravioli Di Mare

Seafood filled ravioli in rich lobster cream sauce with sun-dried tomato and basil infused oil.

Penne Pasta "Arabiata" Style

Tube pasta tossed in rich spicy tomato sauce with tiger prawns.

Cheesy Macaroni

Oven-baked macaroni pasta with mushrooms, chicken ham in a creamy sauce topped with parmesan cheese and herb bread crumb.

Sip A Cuppa... Hot & Cold**Kopitiam Brewed Kluang Local Coffee**

Hot or Iced

Freshly Brewed Boh Tea

Hot, Iced or Tarik

Hot Chocolate**Hot or Iced Milo****Fresh Milk****Ice Lemon Tea****Gula Melaka Ice Tea****Old World Frizzies****Kickapoo****Ice Cream Soda****Coke**

Get Jiggy With... Smoothies

Vanna Banana

Va va voom! Combination of banana, strawberry, yoghurt and ice cream smoothie

Pineapple Colada

Exciting mix of pineapple, banana and orange yoghurt.

Melon Wave

A perfect blend of watermelon and honeydew melon that is light, delicious and low in calories

Lady In Red

Take a sip, close your eyes and enjoy the smooth strawberry

Orange Blossom

Refreshing combination of orange and mango that will leave you asking for more

Tropical Squeeze

Tropical blend of orange, mango, banana, pineapple and mango yoghurt. Delightfully smooth!

Fresh Fruit Juices

Carrot Juice

Watermelon Juice

Pineapple Juice

Honeydew Juice

Apple Juice

Orange Juice

Tomato Juice

Old World Favourites

Air Cincau

Assam Boi

Limau Kasturi

Air Selasih

Alcoholic Beverages

Draft Beer (per glass)

Draft Beer (per jug)

Anchor & Tiger (Bottle)

Carlsberg (Bottle)

Guinness Stout

Heineken

House Wine (Red or White)

K5, THE STREET BISTRO MENU **(THE MAKAN TIMES MENU)**

OLD WORLD BREAKFAST FAVOURITES –

All breakfast items are available all day long.

Kaya Toast*

Toasted white bread served with homemade pandan kaya, blue pea flower kaya and thin sliced of butter

K5 Roti Ayam

Pan-fried Hainan bread coated with egg and stuffed with minced curry chicken served with sweet and spicy chilli sauce, onion pickles and spicy mayonaise

Garlic Bread (4 pieces)

Perfect toasted french breads topped with fresh herbs

Half Boiled “Omega 3” Eggs

Two farm fresh “Omega 3” eggs half boiled in hot water and traditionally served with soya sauce and white pepper

Nasi Lemak Bungkus

Steamed coconut and pandan flavoured rice with egg omelette, fried anchovies, spinach, roasted peanuts and homemade shrimp sambal served in wax paper wrap

Mee Siam Bungkus

Wok fried vermicelli in chilli paste and bean paste served with sliced omelette and spring onions in wax paper wrap

Chicken Porridge

Chicken porridge with shredded ginger served with “Yau Char Kway”

Nyonya Curry Laksa*

Yellow noodles, fish ball, hard boiled eggs, beancurd skin, beansprout and cockles served in a spicy fragrant curry with coconut cream and polyganum leaf.

Kway Teow 'Tung'

Thin rice noodles simmered in chicken stock served with beansprouts, 'choy sum', fish cake and sliced chicken 'char siew'

Homemade Prawn Dumplings with “Har Chai Min”

Shrimp flavoured noodle with Prawn dumplings stuffed with water chestnut and coriander leaf in clear chicken broth.

K5 Prawn Mee*

Yellow noodles, poached prawns, beansprout, spinach and boiled egg in spicy prawn broth served with prawn sambal

(* Chef's Recommendation)

Too Good To Be Missed!

Deep Fried “Tau Kee”

Deep-fried beancurd skin stuffed with fish paste, served with mild spicy shrimps sauce and fruit salad.

Rojak Buah

A local favourite combination of cucumber, char kway bakar, star fruit, beansprout, sweet turnips, jambu air, mango, pineapple, kangkong and dried squid served with spicy rojak sauce

“Otak Otak” (8 nos)

Charcoal-grilled spicy fish paste wrapped in coconut leaf.

Tau Pok Sumbat Bakar

A Javanese favourite grilled white beancurd stuffed with julienned cucumber, sweet turnip and beansprouts served with peanut sauce and sweet chilli sauce

Sop Ayam

A classical favourite cream chicken soup with braised chicken cube, herbs, carrot, potato and celery served with garlic bread

Sop Kambing

Braised mutton soup with herbs, spices, carrot, potato and celery served with garlic bread

K5 Spicy Wok-fried Noodle*

Wok-fried egg noodle with chilli paste, prawns, squids, fish cakes, eggs, vegetables and beancurd.

Char Kway Teow*

Wok fried thin rice noodles with prawns, squid, fish cake, chicken “char siew”, egg, chives, beansprouts and chillies

Nasi Goreng Bunga Kantan

Spicy stir-fried rice with bunga kantan, prawns and chicken meat topped with fried egg, acar pickles and chicken satay

Claypot “Lou See Fun”

Rice noodle with seafood, sliced chicken and vegetable, braised in black pepper sauce.

Ayam Percik

Herbs marinated de-boned grilled chicken served with steamed rice, side salad and secret percik sauce

Sizzling Rib Eye Steak

Marinated grilled rib eye steak topped with creamy black pepper sauce, vegetables and french fries served on sizzling hot plate

Black Pepper Chicken Chop*

Grilled herb marinated de-boned chicken topped with black pepper sauce served with pasta and vegetables

(* Chef's Recommendation)

Dessert for the Sweet Toothed

Bubur Cha-Cha*

Rainbow coloured glutinous rice flour cooked in coconut milk, palm sugar, rice sago, yam and sweet potatoes

Leng Chee Kang

Served chilled with ginkgo nut, dried longan, lotus seed, red dates, kembang semangkuk and snow fungus

Ice Kacang

Shaved ice with lychees, dried longans, attap seeds, sea coconuts, colourful jelly cubes and red beans topped with milk, sarsi syrup, rose syrup and gula melaka.

Durian Cendol*

Shaved ice with green pea flour, freshly squeezed coconut milk, palm sugar and topped with fresh durian flesh.

Kitchen Sink Ice Cream*

A whopping serving of 4 scoops of ice cream topped with a variety of sauces, nuts and fruits. Recommended for 3 persons or more

(* Chef's Recommendation)