

EQ

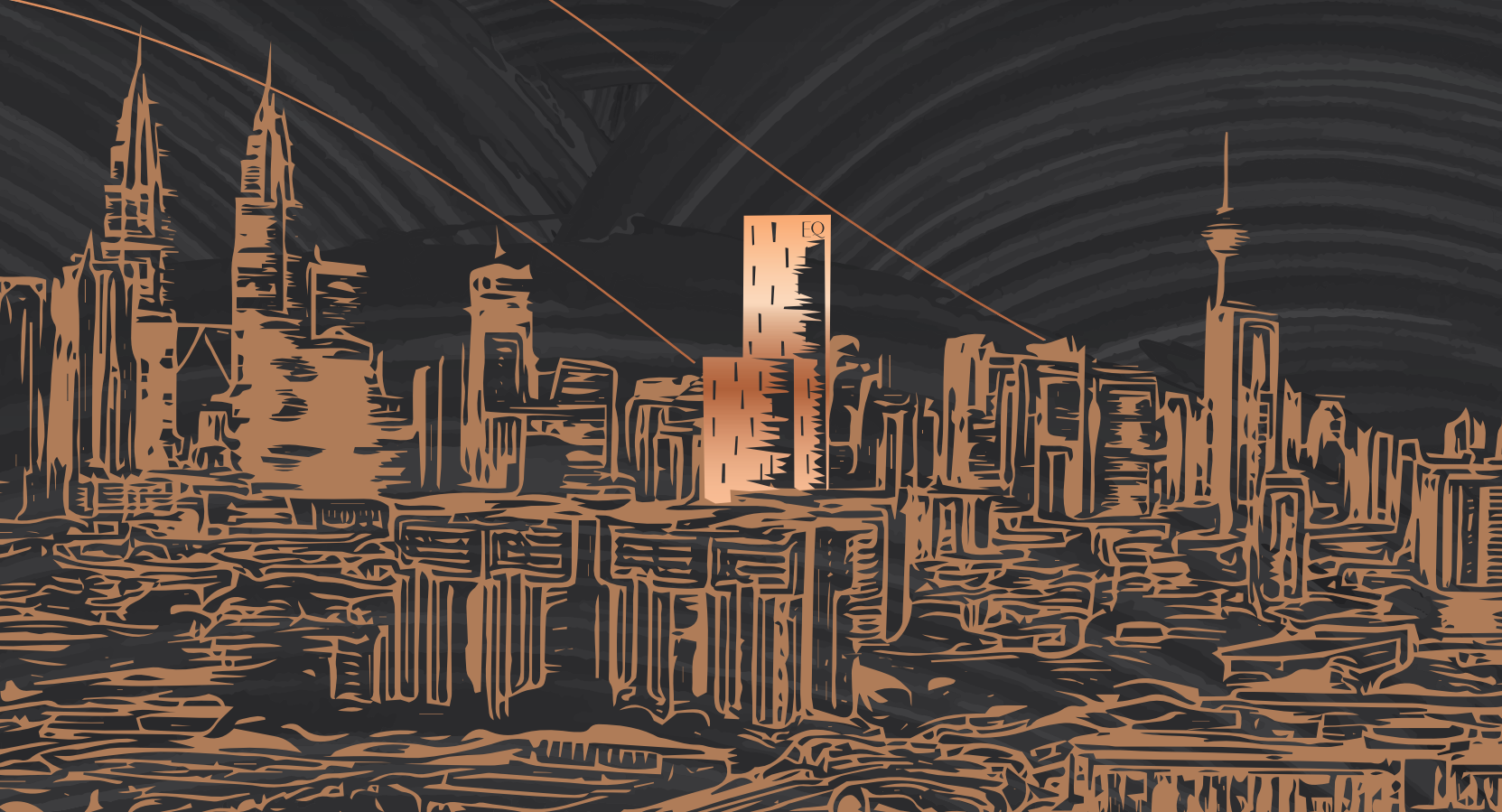


The logo for ni bah RESTAURANT features a stylized green leaf icon above the text "ni bah" in a lowercase, sans-serif font, with "RESTAURANT" in a smaller, uppercase font below it.

we stand among the best ~



NO.1 HOTEL IN MALAYSIA
NO.5 IN ASIA
NO.35 IN THE WORLD





Nipah has served Malaysian favourites for decades. We promise authentic Malaysian flavours featuring the best known dishes from around the country, so that your tastebuds can go where you have yet to visit!



SEAFOOD TOM YAM

Our tom yam is rich, spicy and piquant, made with a base of authentic Thai aromatics consisting of lemongrass, galangal, kaffir lime leaves, garlic and chillies. The balance of sweet and sour, tangy and spicy is what makes this soup such a favourite among guests.

“ Nipah was the toast of the town when it debuted as the all-day dining restaurant of Equatorial Hotel in 1974. In the decades that followed, Nipah became synonymous with the true taste of Malaysian food, served in the welcoming hospitality of one of Kuala Lumpur’s finest hotels. In present times Nipah continues to deliver the authentic flavours of some of Malaysia’s best known foods, and continues its long tradition of offering one of the best buffet spreads in the capital, along with a hearty, familiar range of Western favourites. ”

soup

- WILD MUSHROOM** 33
Roasted mushrooms, cream, croutons
- SEAFOOD TOM YAM** 🌶️ 33
A spicy Thai soup made fragrant by the flavours of lemongrass, galangal and kaffir lime leaves
Thai seafood broth, prawns, squid, mussels, oyster mushrooms
- SUP EKOR** 🍖 48
A rich, hearty soup with an oxtail consomme base and a combination of aromatic herbs and warming spices.
Oxtails, carrots, potatoes, Malay spices

salad

- MIXED GARDEN SALAD** 28
Highland mixed salad, cherry tomatoes, olives, cucumber, sauteed mushrooms, walnuts, lemon dressing
- CAESAR SALAD**
Baby gem, anchovy dressing, croutons, aged parmesan 28
Grilled chicken, baby gem, anchovy dressing, croutons, aged parmesan 33
Smoked salmon, baby gem, anchovy dressing, croutons, aged parmesan 48
- URAP SAYURAN** 23
Salad dish of steamed vegetables, seasoned, spiced grated coconut
- GADO GADO** 🥜 23
Long beans, fried tofu, hard boiled egg, bean sprouts, carrots, steamed vegetables, peanut sauce



Signature Dish



Spicy



Peanut



NIPAH SATAY

Our satay has been one of Nipah's draws since it was first offered on the menu. These skewers of tender chicken and succulent beef are marinated in our signature blend of turmeric, garlic, shallots and lemongrass, with just a pinch of sugar to help the meats achieve a perfect char and caramelisation upon grilling.

“Nipah Signature dishes have been menu staples since the days of Nipah’s founding in Equatorial Hotel. These items are drawn from a list of customer favourites, and continue to be made the way our regulars remember – authentic Malay food from our own prized recipes which have been faithfully passed down through decades. These dishes bear the stamp of our brand history dating back to 1973, where many KLites could be heard saying, “Nothing beats the way it tastes in Nipah.” While years have passed, the mouthwatering flavours remained unchanged, drawing new diners into the appreciation of food history via the use of tried-and-true recipes, spot-on flavours, and a pinch of nostalgia. ”

nipah signatures

- ROTI CANAI** 18
Malaysia’s most famous - and the world’s second most favoured - bread is prepared on a hot griddle and brushed with clarified butter for richness as well as to crisp the exterior of the flatbread while ensuring a fluffy interior.
 Local flatbread, fish curry, dhal
- CURRY LAKSA** 🌶️ 49
A rich coconut milk and curry soup is the base for a hearty Chinese hawker dish of egg noodles with a satisfying mix of meat and vegetables.
 Creamy curry, yellow noodles, fried tofu puffs, shrimps, fishcake, bean sprouts, sambal, mint leaves
- CHAR KWAY TEOW** 🌶️ 49
Famous Penang-style flat rice ribbon noodles cooked over a roaring open fire which gives an unmistakable toastiness to the dish.
 Flat rice noodles, prawns, fishcake, bean sprouts, chives
- NASI GORENG NIPAH** 🍗🌶️🥜 49
A Nipah-version of comforting home-style Malay fried rice with vegetables and egg.
 Kampung-style fried rice, chicken satay, acar, sambal, prawns, chilli, egg
- SATAY NIPAH** 🍗🌶️🥜 49
Grilled Malay meat skewers marinated with turmeric, lemongrass and other aromatics.
 Half dozen chicken or beef, cucumber, red onions, rice cakes, peanut sauce
- HAINANESE CHICKEN RICE** 49
A beloved classic of garlic, ginger and spring onion-infused rice served with tender poached or roasted chicken.
 Poached or roasted chicken, garlic chilli sauce, sweet soy sauce, ginger scallion sauce, clear chicken broth



Signature Dish



Spicy




Peanut



ASAM PEDAS TENGGIRI

Balance is the key to this dish: enough tomatoes to give it a tart and tangy base, and a perfect blend of spices to achieve a comfortable amount of heat which brings out the sweet freshness of the tender fish.



“Malaysian food is characterised by its richness of flavour, and a masterful blending of herbs, spices and aromatics. No matter the origin of the dish, local cuisine is known for its distinctive flavour profile, and the balance of elements in each dish. We have selected some of the best-known dishes from across the country’s 14 states for your enjoyment.”

authentic malaysian

PORRIDGE 32

Popular among the Chinese community, this dish of whole grain rice simmered in a savoury stock is easily digestible, hearty, nutritious and comforting.

Congee, shredded chicken, youtiao cruller, spring onions, coriander leaves, pickled ginger, peanuts

AYAM PERCIK 43

East Coast-hailing rotisserie-roasted chicken marinated in coconut milk and spices, with an additional Balinese twist of bay leaves, cloves and cardamom.

Local grilled chicken leg, fragrant turmeric rice, fruit pickle, vegetable crackers

ASAM PEDAS TENGGIRI 43

This tangy, spicy Malay dish uses dried tamarind to give the fish and gravy an unmistakably tart flavour, layered with the addition of aromatics and tomatoes.

Mackerel, tamarind, chilli paste, wild ginger flower, laksa leaf, ladies fingers

RENDANG TOK 48

A famous dish from Perak prepared by slow-cooking beef, coconut and local spices over a slow fire until tender and fragrant.

Braised beef, coconut milk, toasted grated coconut, lemongrass, galangal, turmeric leaf, fragrant turmeric rice

BERIANI GAM KAMBING JOHOR 58

Johor-style slow-cooked lamb shank with bryani spices, prepared with rice which takes on the richness of the meat.

Lamb bryani, basmati rice, raita, poppadum, dhal, mango chutney

GULAI UDANG GALAH NENAS 58

Prawns simmered in a rich, aromatic gravy of coconut milk and fragrant spices.

Fresh water prawns, coconut milk, turmeric, pineapple, local spices



Signature Dish



Spicy



Peanut



WOK-FRIED CARROT CAKE

This deceptively simple hawker dish calls for a perfect ratio of different flours and freshly grated white Chinese radish to achieve a sheet of springy cubes which are then seasoned and fried so that the exterior crisps, leaving the interior warm and fluffy.

“Malaysian street food is known world-wide for its flavour, variety and satiability. Often prepared by hawkers who have spent a lifetime perfecting one particular dish, it is not rare to hear about hawkers being succeeded by their children, thus continuing the legacy of good food. Food hawkers are an intrinsic part of Malaysian culture, with stalls, food carts and now food trucks on suburban road shoulders, as well as busy thoroughfares like morning and night markets and hawker centres. The one thing that unites all hawkers of note is their consistency, use of fresh ingredients, and adherence to a tried and true recipe. At Nipah we strive to deliver an authentic version of some of Malaysia’s most popular hawker fare, so as to give our guests a sampling of the richness of flavours, textures and aromas that make the country’s food so popular.”

local hawker

- WOK-FRIED CARROT CAKE** 28
Grated white radish is mixed with a combination of flours to produce a fluffy, steamed cake which is then fried until the exterior is crunchy.
 Rice flour, dark soy sauce, soy sauce, bean sprouts, egg, dry shrimp paste
- IPOH HOR FUN** 🍜 43
Smooth flat rice noodles immersed in a clear, flavourful chicken consommé made famous by hawkers in the tin-mining town of Ipoh in Perak.
 Flat rice noodles, chicken, prawns, bean sprouts, chicken broth
- PENANG ASAM LAKSA** 43
Smooth rice noodles in a thick, aromatic gravy made of mackerel, garnished with sliced onions, shredded cucumber and calamansi lime.
 Rice noodles, mackerel fish, pineapple, onion, cucumber, prawn paste, calamansi lime
- CANTONESE YEE MEE** 43
Dried noodles tossed in a rich, eggy gravy with fish cake, prawns, chicken slices and vegetables
 Yee mee, fish cake, prawns, chicken, egg drop gravy, choy sum
- MI GORENG MAMAK** 🍜🌶️🥜 43
Flavourful egg noodles from the Indian Muslim community fried with egg and chilli paste.
 Wok-fried yellow noodles, prawns, chicken, potatoes, bean curd, vegetable fritters, peanut sauce
- NASI LEMAK AYAM GORENG** 🌶️🥜 43
One of Malaysia’s most famous meals, featuring steamed coconut milk-infused rice accompanied by fried chicken and a piquant hot-sweet chilli and onion sambal.
 Coconut rice, Malay-spiced fried boneless chicken, egg, anchovies, cucumber, peanuts, sambal



Signature Dish



Spicy



Peanut




CHICKEN SATAY PIZZA

A marrying of the best of Italy and Malaysia, our special pizza begins with hand-tossed dough, and a generous topping of tender chicken marinated in lemongrass and other spices, and then tossed in our signature satay sauce made out of groundnuts and other aromatics.




classics

CHEESE SANDWICH Toasted sandwich, chicken loaf, cheddar, focaccia bread, mixed salad	28
EQ CLASSIC CLUB SANDWICH Grilled chicken breast, sliced chicken loaf, fried egg, lettuce, capsicum mayo spread, French fries	43
CHEESE BURGER 200g Australian beef patty, brioche bun, onion, lettuce, tomatoes, beef strips, cheddar cheese, fries	48
SALMON FILLET 160g pan-seared salmon, French fries, mixed salad, chimichurri	88
AUSTRALIAN GRAIN-FED BLACK ANGUS SIRLOIN 220g grass-fed Black Angus, trio of sautéed mushrooms, French fries, herb butter	128

pasta

CHOOSE YOUR PASTA: FETTUCINE SPAGHETTI LINGUINE	
BEEF BOLOGNESE Beef ragout, pomodoro, aged parmesan	43
MUSHROOM CREAM  Trio of mushrooms, cream, aged parmesan	43
PRAWN POMODORO Tomato sauce, garlic, parsley	43
SALMON AGLIO OLIO Garlic, chilli flakes, parsley	43

pizza

MARGHERITA  Tomato sauce, mozzarella cheese, basil, oregano	43
CHICKEN SATAY   Marinated chicken, peanut sauce, mozzarella cheese, red onion, cucumber	49
DIAVOLA Tomato sauce, beef pepperoni, chilli, black olives, mozzarella cheese	49
TURKEY & MUSHROOM Tomato sauce, mozzarella, turkey slice, mushrooms	49



Signature Dish



Vegetarian



Peanut



COCONUT PANDAN PANNA COTTA

A fusion dessert which combines the Italian technique of firming pandan leaf-infused coconut milk with gelatine for a sweet, satisfying end to any meal.

“ Malaysia's tropical climate has resulted in a vast array of chilled or iced desserts meant to refresh and cut through the heat. While fresh fruit is the most common after-meal staple - a result of the country's rich agrarian heritage - many local desserts also draw heavily on the versatile coconut for its rich cream and grated flesh. The inclusion of fresh coconut milk into Malaysian desserts give the sweet treats a distinctive creaminess and fragrance. This is further drawn out by the use of pandan as an aromatic. The coconut-pandan combination has resulted in some of the county's favourite desserts. Our talented chefs have continued this tradition in their creation of Western desserts utilising this delightful mix. ”

desserts

SLICED TROPICAL FRUIT 	25
Four types of seasonal fruit	
BURNT CHEESECAKE	28
Soft creamy cheese filling, fresh cream	
TRIO OF ICE CREAM 	28
Vanilla, chocolate and strawberry ice creams, chocolate sauce, peanuts, strawberry	
MANGO SAGO GULA MELAKA  	28
Sago, mango, palm sugar, coconut milk	
COCONUT PANDAN PANNA COTTA  	28
Pandan flavour, coconut milk	
LONGAN SEA COCONUT 	28
Sea coconut, longan, brown sugar, white fungus	
AIS KACANG  	28
Red beans, grass jelly, atap chee, palm sugar, cendol, evaporated milk, condensed milk	



Signature Dish



Vegetarian



Peanut



ICED LEMON TEA

HOUSEMADE
LEMONADE

ELDERFLOWER SMASH

ICED
LEMONGRASS TEA

KAFFIR PASSION

beverages

WATER	
Evian 330 ml	18
Perrier 330ml	18
San Pellegrino 750ml	28
Acqua Panna 750ml	28
REFRESHER	18
Housemade Lemonade Lemon juice, Sprite, mint leaf, sugar syrup	
Iced Lemongrass Tea English Breakfast tea, lemongrass, lemon juice, sugar syrup	
Iced Lemon Tea English Breakfast tea, lemon juice, sugar syrup	
MOCKTAILS	21
Kaffir Passion Passionfruit syrup, ginger ale, lime juice, kaffir leaf	
Elderflower Smash Elderflower, soda, mint leaf, lemon wedges	
FRESH JUICES	18
Orange	
Carrot	
Watermelon	
Green apple	
Pineapple	
CHILLED	15
Mango	
Guava	
Red apple	
KOMBUCHA BY WONDERBREW®	18
Original	
Nihon green tea	
Beetroot basil	
Passionfruit	
Purple serai	



LATTE TARIK™

The trademarked Latte Tarik was invented in Hotel Equatorial in the late Nineties to offer a coffee equivalent of Malaysia's favourite hot tea beverage, teh tarik. Based on a double espresso selected for its aroma and intensity, the drink combines condensed and evaporated milks, and is frothed to bring out the espresso's crema. The result is a smooth, satisfying cup of perfectly balanced sweetness, with a luxuriant mouthfeel.

beverages

SOFT DRINKS

15

Coca-Cola classic
Coca-Cola light
Sprite
Tonic water
Ginger ale
Soda water

HOT

15

Latte Tarik™
Espresso
Brewed coffee
Cappucino
Cafe latte
English Breakfast
Earl Grey
Chamomile
Peppermint
Lemon myrtle
Jasmine green
Sencha green

LOCAL

15

Teh Tarik
Tea, sweetened condensed milk, evaporated creamer
Teh Halia
Tea, freshly pounded ginger, sweetened condensed milk, evaporated milk
Nescafe Tarik
Nescafe, sweetened condensed milk, evaporated creamer
Hot Chocolate
Chocolate concentrate, sweetened condensed milk, evaporated creamer





AYAM PERCIK

Our East Coast-style roast chicken is prepared by marinating the meat in Malay aromatics, and then basting the roasting chicken with a turmeric-scented coconut milk paste for a tender, slow-cooked dish of multi-layered flavours.