



Citarasa Nipah

by Chef Zaini

12 MARCH - 9 APRIL 2024



MS 1500
2:067-03/2021

EQ



CITARASA NIPAH MENU

Chef's Signature Dish

Kerabu Pucuk Paku Nyonya

Pennywort, fiddlehead ferns with coconut, dried krill, turmeric and coconut sambal paste

Sup Mamu Kambing, Ayam, Perut, Paru

Spiced soup with mutton, chicken, tripe, lung

Bubur Lambuk Pantai Timur

Malay congee, chilli, turmeric leaf, safflower leaf, coriander, cosmos leaf, Ceylon leaf, torch ginger flower, kaffir lime leaf, fish, crispy fried shallots, garlic oil, shallots

Nasi Beriani Batu Pahat

Fragrant Basmathi cooked with Johor briyani spices
Condiments - hard boiled egg, fried shallots

Citarasa Nipah Shell Out

Prawns, clams, mussels, crabs, bamboo clams
Kam heong, sweet sour, salted egg

Itik Salai Cili Padi

Smoked duck cooked in spicy coconut milk

Kambing Golek

Malay spice-marinated roasted whole lamb

Serawa Durian

Durian, coconut milk, palm sugar

Bubur Som-Som

Rice flour, coconut milk, palm sugar

Teh Tarik Nipah



Ayam Percik



Bubur Lambuk Pantai Timur



Citarasa Nipah Shell Out



PILIHAN MAKANAN LAUT | SEAFOOD ON ICE

Udang, Kupang Hitam, Tiram, Kepah
Tiger prawns, black mussels, oysters and white clams

Dressing - lemon, Tabasco, cocktail sauce, shallot mignonette, spring onion oil,
nuoc cham vinaigrette, Thai cilantro lime dressing

Potato salad, Waldorf salad with walnuts, Thai seafood salad, roasted chicken Cobb salad,
mixed mesclun salad, Thousand Island, Italian dressing, French dressing, herb vinaigrette

PEMBUKA SELERA | LOCAL SALADS

Kerabu Betik Muda
Young papaya, groundnuts

Kerabu Limau Bali
Pomelo, prawns, Asian herbs with peanuts, crispy fried shallots

Urap Pucuk Manis
Indonesian star gooseberry leaves, beansprouts, peanuts, roasted coconut, tamarind,
caramelised coconut dressing

Kerabu Mangga
Young mango, long beans, crispy anchovies, peanuts, herbs

Kerabu Nangka Muda
Young jackfruit, starfruit, shrimp, herbs, peanuts

Kerabu Jantung Pisang
Banana flower, cassava leaves, Vietnamese mint, coriander, torch ginger flower salad,
coconut cream, chilli, anchovy dressing

Terung Bakar
Vietnamese grilled eggplant, scallion oil, Asian almonds and nuoc cham dressing

ULAM-ULAMAN | ASSORTED LOCAL GREENS

Daun Selom, Ulam Raja, Daun Pegaga, Pucuk Gajus, Kacang Botol, Peria, Petai,
Jering, Timun, Terung Lalap, Tomato, Bendi, Tempe Goreng, Tauhu Goreng, Kubis Bulat,
Kacang Panjang
Ceylon leaf, cosmos leaf, pennywort leaf, cashew leaf, winged bean, bittergourd, parkia
bean, blackbead, cucumber, eggplant, okra, fried tofu, cabbage, long beans

MENU SUBJECT TO CHANGE WITHOUT NOTICE



Siakap Tiga Rasa



Sup Mamu Kambing, Ayam, Perut, Paru



PILIHAN SAMBAL | ASSORTED LOCAL SPICY DIPS

Sambal Belacan, Sambal Mangga, Sambal Hijau,
Sambal Tempoyak, Sambal Kicap,
Budu, Cencaluk, Air Asam,
Chilli shrimp paste, mango paste, green chilli paste, fermented durian paste,
sliced chilli in soy sauce, preserved fish sauce, preserved shrimp paste, tamarind sauce,
coconut and fermented krill dressing.

PILIHAN SAMPINGAN | ASSORTED DRIED FISH, CRACKERS

Ikan Talang, Ikan Gelama, Ikan Sepat Goreng Bawang, Ikan Tenggiri, Telur Masin
Queenfish, croaker fish, gourami fish with fried onion, mackerel, salted egg

Keropok Ikan, Keropok Udang, Popadom
Fish crackers, prawn crackers, Popadom

ACAR | ASSORTED PICKLED VEGETABLES

Acar Mangga, Acar Buah, Acar Jelatah
Indian mango chutney, local preserved fruit chutney, pineapple, cucumber
and shallot relish

PILIHAN ANEKA JERUK | SELECTION OF PRESERVED FRUIT

Kedondong, Mangga, Betik, Cermay
Ambarella fruit, mango, papaya, citrus bear fruit

ANEKA SUP | SOUP STATION

Sup Mamu - Kambing, Ayam, Perut, Paru
Spiced soup - mutton, chicken, tripe, lung

Condiments - spring onions, celery, coriander, crispy fried shallots, chilli soy sauce, lime,
calamansi, Bengali bread, rice vermicelli, kway teow, yellow noodle

Beef lung, beef tripe, beef tendon, beef rib, beef bone, lamb, chicken, carrot, celery,
potato, celery leaves, fried shallots, lime



Daging Dendeng Berlada



Sambal Tumis Udang



Nasi Beriani Batu Pahat



BERIANI ISTIMEWA | BRIYANI

Nasi Beriani Batu Pahat
Fragrant Basmathi cooked with Johor briyani spices
Condiments - hard boiled egg, fried shallots

Ayam Masak Beriani
Chicken cooked in briyani spices

Kambing Masak Beriani
Mutton cooked in briyani spices

Acar Jelatah, Acar Buah, Popadom
Local preserved fruit chutney, pineapple, cucumber, shallot relish, popadom

HIDANGAN MELAYU | MALAY DISHES

Nasi Beras Wangi
Steamed fragrant white rice

Daging Dendeng Berlada
Smashed beef with chilli

Ayam Panggang
Malay-style grilled chicken

Siakap Tiga Rasa
Sweet and sour fish

Itik Salai Cili Padi
Smoked duck cooked in spicy coconut milk

Sambal Tumis Udang
Prawns cooked with chilli paste

Ketam Masak Cili
Stewed flower crabs with turmeric and coconut milk

Gulai Nangka Muda
Braised young jackfruit

Sayur Campur
Malay-style sauteed mixed vegetables



ARAH MUHIBBAH | MUHIBBAH CORNER

Salted Egg Fried Chicken with Spring Onions
Wok-Fried Black Pepper Beef with Capsicum
Stir-Fry Hong Kong Kailan with Garlic
Fish Head Curry with Okra
Vegetable Sambar
Lamb Varuval

HIDANGAN PANGGANG | BARBEQUE SELECTIONS

Kambing Golek
Malay spice-marinated roasted whole lamb

Ikan Pari Bakar, Bawal, Lala, Udang, Kepak Ayam Madu
Sambal kicap, air asam, black pepper sauce, mint sauce

ANEKA SATE PILIHAN | SATAY CORNER

Sate ayam, sate daging, nasi himpit, bawang, timun, kuah kacang
Chicken satay, beef satay, rice cubes, onion, cucumber, peanut sauce

ANEKA MI PILIHAN | NOODLE CORNER

Mi Kari Laksa
Curry mee

Mi Rebus
Yellow noodle, sweet potato

Mi Bandung
Yellow noodle, prawns, poached eggs

Asam Laksa
Sour and spicy fish noodle soup

ORDER SAJA | MADE TO ORDER

Roti Canai, Roti Telur, Murtabak Ayam, Jala Jelita
Flat bread, stuffed pancakes, lace savoury pancake

Kari Kepala Ikan
Indian fish head curry

Dhall Sambar
Moong dal Curry

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Hidangan Raya dan Pencuci Mulut



GORENG-GORENGAN | FRIED SNACKS

Pisang Goreng, Cucur Udang, Popia Goreng, Keropok Lekor,
Samosa, Keledek Goreng
banana fritters, prawn fritters, fried spring roll, fish crackers, fried sweet potato

CELUP TEPUNG | LOCAL BATTERED SELECTIONS

Udang, Ketam, Ikan, Sotong, Cendawan Tiram
Prawns, crabs, fish, squid, oyster mushrooms

HIDANGAN RAYA NIPAH | NIPAH RAYA FEAST

Nasi Himpit
Rice cake

Lemang Pulut Putih
Bamboo glutinous rice

Ketupat Nasi Daun Kelapa
Rice cake, coconut leaf

Ketupat Palas
Glutinous rice

Kuah Kacang
Peanut sauce

Serunding Ayam
Spicy chicken floss

Serunding Daging
Spicy beef floss

Rendang Ayam
Chicken, coconut cream, spices, makrut lime, lemongrass, turmeric leaves

Kuah Lontong Sayur Lodeh
Mix vegetables, glass noodles, coconut, turmeric



ANEKA BUAH BUAHAN | TROPICAL FRUIT

Tembikai, Ciku, Buah Salak, Pisang Emas,
Nenas, Tembikai Susu
Watermelon, sapodilla, snake fruit, banana, pineapple,
honeydew, passionfruit

Rojak Buah
Mixed fruit salad, spicy sweet dressing

PENCUCI MULUT | DESSERTS

Chocolate banana caramel cake
Pandan palm sugar cremeux layer
Date and walnut cake
Classic tiramisu

ASIAN FUSION

Durian choux
Passionfruit, mango pavlova
Cempedak financière
Ciku cheesecake
Sago gula Melaka
Pandan panna cotta with gula Melaka

Thai Mango Sticky Rice
Thai mango, coconut and glutinous rice

Bubur Pengat Pisang
Simmered banana, coconut milk, palm sugar

Serawa Durian
Durian, coconut milk, palm sugar

Bubur Pulut Hitam
Glutinous rice, coconut milk, palm sugar

Bubur Som-Som
Rice flour, coconut milk, palm sugar

Cendol, Ais Kacang
Cendol, shaved ice, condiments



ASSORTED TRADITIONAL MALAY KUIH

Seri Muka, Tepung Pelita, Ketayap, Onde Onde,
Keria, Akok, Koci, Kasturi, Lapis, Talam, Bingka Ubi

MINUM CORNER | FESTIVE DRINKS

Teh Tarik Nipah

Nescafe Tarik

Kopi Kampung

Air Tebu

Air Soya

Air Jagung Manis

Air Longan

Air Bandung Istimewa

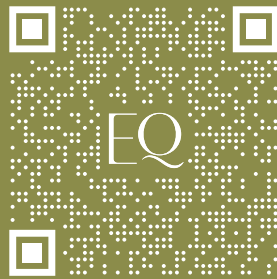
Air Sirap Selasih

Air Milo Dinosaur

Air Tembikai Laici

Koktel Buah-Buahan

Mixed fruit cocktail



FOR RESERVATION AND ENQUIRIES

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