

## SOMETHING TO BEGIN...

### **PEPPER SQUID \$19 GF**

Tossed in Ria's Own spice blend and curry salt

### **CRISPY PORK BELLY \$22 GF DF**

Oven Roasted Pork Belly served with Asian coleslaw, homemade apple cinnamon sauce

### **CRISPY BATTERED PRAWNS \$20.5 DF**

Crispy local battered prawns with ginger, lemongrass and dried red onions

### **CHICKEN WINGS \$17.5 DF**

Marinated chicken wings in Ria's own spiced blend

### **BEEF IN LETTUCE CUPS \$17.5 GF**

Stir fried beef strips served in romaine lettuce

### **LOTUS CHIPS \$9 GF DF V**

Crispy lotus chips with homemade chilli samba

### **TRADITIONAL SATAY \$10 DF**

Marinated Beef or Chicken served with homemade peanut sauce

### **GRILLED CHICKEN KEBAB \$12.5 GF**

Marinated chicken with onions, peppers and cherry tomatoes served on skewer with cucumber raita

### **PORK RIB NIBBLES \$19 DF**

Tossed in caramelised vinegar and chilli sauce

### **FRIED MUSHROOM BALLS \$12 V**

Filled with spiced potato, mint and coriander chutney

### **MANTOU BUN BEEF \$16 DF**

Asian steamed buns with our famous pulled beef rendang served with cucumber and coriander

## FROM THE GARDEN...

### **FRESH PEAR, COS AND PISTACHIO NUT SALAD \$17 GF DF V**

Pears and pistachio on a bed of cos leaves

### **NYONYA CHICKEN/TOFU SALAD \$20/17 DF VA**

Chicken or Tofu salad in a tangy sweet chilli dressing with crunchy Chinese croutons

### **GRILLED EGGPLANT SALAD \$17 DF V**

Steamed potato and carrots with tomatoes, roasted peanuts tossed in sweet soy bean sauce

### **SPICED GRILLED SQUID SALAD \$19 GF DF**

Marinated spiced squid served in shredded apple & turnips, mint, coriander, bean shoot and homemade fish sauce.

### **CHICKEN RIBLETS SALAD \$21.5 DF**

Spiced chicken riblets served with crispy rice noodle salad

*Please note there is a 10% surcharge on public holidays*

## CLASSIC RIA DISHES

### **BLACK PEPPER AND CORIANDER FRIED CHICKEN \$27.5**

Served with garlic and yoghurt dipping sauce

### **KLEO CHICKEN \$27.5 GF DF NF**

Boneless chicken in delicate yellow curry infused with lime leaf

### **KAPITAN CHICKEN CURRY \$27.5 GF DF**

Robust yellow curry with dried chillies, lemongrass and fresh mint

### **LAMB KARI \$29 GF DF NF**

Malay style curry from Johor with potatoes

### **NYONYA CHICKEN CURRY \$27.5 GF DF NF**

Spiced with coriander, turmeric, cinnamon, chilli and coconut milk

### **MUMS LOH AK \$31 DF NF**

Braised caramelised duck

### **MALACCAN LAMB SEMUR \$29.5 DF NF**

Portuguese Chinese influence, spiced with star anise and cinnamon

### **MALAY SLOW COOKED BEEF \$27.5 DF NF**

Slow cooked with traditional spice and tomato, served in a claypot

### **RENDANG TERLAGI-LAGI \$28.5 DF NF**

Dry style beef braised with lemongrass, so named due to its popularity

### **ARAB BEEF \$28.5 GF DF NF**

From Kedah, influenced by Arabs

Mild with fresh tomatoes and nutty from the addition of ground sesame

### **ALMOND CHICKEN KURMA \$27.5 GF DF**

From Kedah, influenced by Arabs

Indian style chicken in a nutty cream sauce with cardamom

### **CHINESE SHREDDED BEEF \$29.5 DF**

Szechuan style, tossed in caramelised sauce with fresh chilli and sesame seeds

### **RED BAKED FISH FILLET \$29.5 GFA DF**

On a banana leaf with a ginger and lime leaf spiced fresh tomato sauce

### **BORNEO FISH \$27.5**

Fish fillets tossed with lemongrass, black pepper and toasted coconut

### **PORTUGESE BAKED FISH \$29.5 GFA DF**

Spiced fish fillet on a banana leaf

### **NYONYA ACHARD FISH \$29.5 DF**

Whole fried fish fillet with a tangy turmeric and ginger sauce, with chillies, sesame and fresh herbs

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**SEAFOOD TAMARIND \$31 GFA DF**

Fish fillets, squid and prawns poached in a tangy curry sauce

**LEMONGRASS FISH AND PRAWNS \$31 GFA DF**

In a delicate tamarind and coconut sauce with beans and cashew nuts

**NYONYA VEGETABLE CURRY \$21 GFA DF NF V**

With fresh vegetables and tofu, seasoned with turmeric and coconut

**WOK N' SIDE****MALAYSIAN CURRY LAKSA \$19**

Rice & egg noodles, fish cakes, prawns & shredded chicken topped with crispy red onion served in our homemade laksa soup.

**CHAR KWAY TEOW \$21.5 DF**

Hawker style rice noodle with Lup Cheong and prawns

**MEE GORENG \$19.9 DF**

Stir fried egg noodle with beef

**MEE HON \$18.9 DF**

Glass noodles stir fried with assorted vegetables and Asian mushrooms

**STIR FRIED SAMBAL SNOW PEAS WITH PRAWNS \$19.9 GF DF**

Snow peas stir fried with fresh prawns and homemade sambal sauce

**STIR FRIED SAMBAL KANGKONG (SEASONAL) \$17 GF DF**

Asian Spinach stir fried in our home made sambal sauce

**STIR FRIED BOK CHOY \$17 GFA DF NF**

Bok choy, beans and carrot mixed with tofu

**NASI GORENG \$12.5 GF DF**

Fried Rice with cubed carrots, peas and fresh prawns and squid topped with freshly cut chilli.

**CHINESE BAO (STEAMED / FRIED) \$3****RICE \$3 (SINGLE)**

White rice

**NASI KUNYIT \$8.5 GF NFA (SHARING)**

Yellow rice lightly spiced with turmeric, star anise and cloves

**PILAU \$8.5 GF NFA (SHARING)**

Malay/Indian influenced rice with fennel seeds, shredded carrots and cashews

**ROTI \$3 NF**

Grilled flat bread (1 piece)

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