



Kumar's

A Malaysian Home Kitchen

I think my story will resonate with many Malaysians born in the 50s, 60s, 70s and maybe even the 80s. It was a time when Malaysians formed an unformidable bond, mostly through food. When Ma sends you off to next door Mak Nah, to 'pinjam' (borrow) eggs or sugar. In return, Ma sends you again; this time with a yummy dish to be enjoyed by Mak Nah and her family. Cuisines were fused and adapted, to create something unique that's truly Malaysian. That is what we have recreated here. Nothing special, nothing extraordinary. Just what Amma cooks at home...



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Starters & Sides

	RM
CRACKLING BENDI Okra fries coated in batter. A delightful starter. You'll know why we call it crackling	15
SAMOSA Minced meat/vegetable in homemade puffed pastry	
- Potato	12
- Chicken	13
- Mutton	17
CUTLET Finely minced fish and potatoes, coated in lightly spiced bread crumbs and deep fried	
- Potato	12
- Fish	14
- Sardin	14
FRIED CAULIFLOWER This has to be the only way to eat cauliflower	15
RAITA Cucumber salad in yoghurt	5
PAKORA Spiced vegetables and onions fritter, coated in batter and deep fried	13
RASAM Have it as a soup, mixed with rice or as a digestive tonic after a heavy meal. This clear soup with cumin, tamarind and turmeric as some of its main ingredients is bursting with health benefits	4
PAPADAM BASKET	6
FRAGRANT STEAMED RICE	4
PARBOILED RICE Premium low glycemic index (low GI) Indian parboiled rice	5
BIRYANI RICE	17
GHEE RICE	14
CAPATI (2 PCS)	11

Mains

	RM
FISH HEAD CURRY Jenahak (Golden Snapper) head stewed in a tangy and spicy curry with vegetables. Truly a Malaysian dish, to be shared alongside laughter and joy	129
JENAHAK CURRY For a single serving of our delicious golden snapper curry, opt for this slice of fish in our signature curry	28
TENGGIRI CURRY Favoured for its firm flesh, the tenggiri (King Mackerel) slice is another good choice for curry	28
FRIED JENAHAK A juicy and meaty slice of deep fried golden snapper	25
FRIED TENGGIRI	25
FRIED BULUS ± 3 pieces of whole silver whiting lightly marinated and deep fried. Crispy on the outside, moist and tender on the inside. <i>(As our seafood is freshly sourced from fishermen, quantity per serving may vary with size of fish)</i>	33
SURA FISH PUTTU Steamed, shredded and lightly spiced milk shark. The milk shark is found in abundance off the shores of Malaysia. Not to be mistaken for shark finning activities, the milk shark is consumed for its meat. Much like any other fish on any seafood menu	32
SURA FISH CURRY Milk sharks do not have bones, instead they have cartilage; a bone like elastic tissue. Our milk shark is cooked in a flavourful tangy curry with a generous infusion of garlic and black pepper	32
FRIED SURA Fried milk shark, bitesize pieces	31

Catch of the Week

Fish used to be so fresh back in the days. Buying frozen seafood from a supermarket was unheard of. Thankfully, we are still blessed with an abundance of seafood off both The East and West Coast of Peninsula Malaysia. Sometimes the catch is better at The South China Sea and sometimes The Straits of Malacca. So we go on a weekly trip to either Beserah Fishing Village in Pahang, or Kuala Selangor Fishing Village in the West Coast based on availability. We wait for the fishermen to return at dawn, and we buy what we like.

Besides what's on our menu, we also bring other seafood so please ask for what just came in. We might have Bawal Emas (Golden Pomfret), Bawal Hitam (Black Pomfret), Bawal Putih (White Pomfret), Senangin, Kerisi, Giant Squid, King Sea Prawns and many more. Ask us for our fresh catch of the week. Can be served fried, in curry, sambal or masala.

Mains

	RM
CRAB BLACK PEPPER Large blue flower crab in a spicy black pepper sauce. Size may vary as our sea crabs are seasonal as we always buy them fresh on our weekly trip	15 (per 100g)
CRAB CORIANDER The milder of our two crab masala dishes, crab coriander is fragrant and delicious, an excellent choice for crab lovers who want to savour the taste of crab coated in a mild gravy	15 (per 100g)
FRIED CRAB Crispy shells and juicy, sweet meat. The fried crab is an interesting alternative to the more common gravy options. Go for this if you love the flavour of the flower crab without all the sauces	15 (per 100g)
NANDU RASAM My grandmother used to say that Nandu Rasam (crab soup) is an immunity booster. I don't know if that's true, but I instantly feel better after a bowl. Love the taste, too	24
SAMBAL UDANG We get live tiger prawns delivered to our doorstep and cook them in our signature sambal paste. Peeled upon order to ensure freshness	36
PRAWNS PERATTAL Perattal is a stir-fry dish with spices	36
FRIED PRAWNS Our live tiger prawns are firm and sweet. Lightly marinated and given a quick hot oil bath	35
FRIED SOTONG Squid ringlets coated in a light batter and deep fried with onions	29
SAMBAL SOTONG Sambal is a blend of primarily dried chilli but it is not as spicy as it sounds	30
BABY SQUID PERATTAL Tiny squids and potatoes go very well together in a thick gravy	30



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Mains

	RM
MUTTON BONE MARROW BLACK PEPPER (6 pcs) Mutton bone marrow, a heart healthy fat that's also rich in collagen. Yes! It exists! Slow cooked in a delicious black pepper gravy	99
MUTTON BONE MARROW BLACK PEPPER (1 pc)	19
MUTTON VARUVAL A popular spicy and dry mutton dish with a distinct charred taste if done correctly, like we do	38
MUTTON PERATTAL	36
MUTTON CURRY Mutton is the meat from adult sheep. We only buy whole mutton parts, and we process them in-house for all our mutton dishes to ensure its quality	34
MUTTON DALCA Mutton ribs and bones slow cooked with lentils. Let's see. Amma cooked mutton curry on Sunday and sambar on Monday. She was too tired by Tuesday, so she mixed the two dishes together to get mutton dalca! We suspect that's how the mutton dalca originated decades ago but not to worry, ours is cooked fresh daily	30
CHICKEN VARUVAL Dry and spicy chicken. Varuval is a dry dish with very little gravy. It's a dish that is gaining popularity and we hope it will soon need no introduction	24
CHICKEN CURRY WITH POTATOES Now there is a dish that needs no introduction	24
CHICKEN MASALA Perhaps the most overused word, masala simply means mix of ground spices. Our chicken masala is cooked with lots of masala and onions	24
FRIED CHICKEN A must have, our fried chicken is well marinated and not coated in batter. We know the rules: Crispy outside, tender inside	19
CHICKEN 65 Mildly spiced chicken tender bites. A favourite among our younger patrons who prefer bite-size, boneless fried chicken	18
FRIED EGG CURRY What can't you do with eggs? Here we fry them and toss them in curry	18
BOILED EGG SAMBAL Perfectly soft boiled eggs cooked in sambal paste	16
OMELETTE	12

Mains

	RM
SAMBAL IKAN BILIS It has to be ikan bilis and cili kering from that specific grocery store. No compromise	20
SARDIN SAMBAL A not so common sambal, but it tastes amazing!	26
SARDIN CURRY Every Malaysian of the 20th century knows Ayam Brand Sardin. It's dinner when there's nothing left in the fridge.	26
SORAKKAI SOTHI WITH PRAWNS Labu Air Masak Lemak. Sorakkai or bottle gourd has amazing health benefits but unfortunately has a bland taste. Sothi is a delicious coconut milk based yellow curry. So the bottle gourd is cleverly infused with sothi to make this a healthy and delicious dish	24
FRENCH BEANS WITH EGG A Kumar's signature. French beans thinly sliced and stir-fried with eggs and ikan bilis	19
BENDI DRIED PRAWNS Bendi or okra is a highly nutritious vegetable. Stir-fried with dried prawns	16
SAYUR MANIS WITH ANCHOVIES Sayur manis is a local veggie that translates to 'sweet vegetable'. The small, dark green leaves are stir-fried with ikan bilis (salted anchovies) and grated coconut	19
STIR-FRIED CABBAGE WITH ANCHOVIES Shredded round cabbage stir-fried with ikan bilis	14
STIR-FRIED KACANG BOTOL WITH DRIED PRAWNS Also known as winged beans, kacang botol is sometimes eaten raw as ulam (salad). Stir-frying lightly gives it more flavour while maintaining its crunch	16
LONG BEANS WITH PRAWNS If you know your long beans, you will appreciate that we only buy the thin and dark green kind	19
LONG BEANS WITH TAUHU Suitable for vegetarians, long beans stir-fried with bean curd	18
SAWI WITH GRATED COCONUT Sawi Hijau or better known as Choy Sum, the mustard greens is a very popular vegetable	14
TAUHU SAMBAL Firm tofu (bean curd), lightly fried and cooked in sambal	18
TAUHU PERATTAL	18
VENTIYAM KOLUMBU A flavourful vegetarian curry with plenty of vegetables	18
STEWED SPINACH WITH DHAL This delicious spinach and lentil stew has a thick consistency and goes well with both capati and rice	19
VEGETABLE SAMBAR Sambar varies from one household to another. Basically it's a stew of selected dhal(lentils) and vegetables. Every child would say their Amma makes the best sambar. But we at Kumar's quietly know that we make the best!	15

Biryani

BIRYANI WITH CHICKEN

Biryani rice, chicken masala, mutton dalca, mint onion

RM

33

BIRYANI WITH MUTTON

Biryani rice, mutton varuval, mutton dalca, mint onion

39

BIRYANI WITH PRAWNS

Biryani rice, prawns perattal, mutton dalca, mint onion

39

**all prices are subject to service charge and service tax*



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For the Evening

	RM
PLAIN THOSAI (2 PCS) served with 2 types of chutney, podi, sambar	13
PLAIN THOSAI (2 PCS) with Chicken Curry served with 2 types of chutney, podi, sambar, chicken curry with potato	17
MASALA THOSAI served with 2 types of chutney, podi, sambar	15
IDLI (3 PCS) served with 2 types of chutney, podi, sambar	13
IDLI (3 PCS) with Sardin Curry served with 2 types of chutney, podi, sardin curry	17
IDLI (3 PCS) with Mutton Curry served with 2 types of chutney, podi, mutton curry	20
IDIAPPAM (2 PCS) served with coconut, gula merah, sambar	13
IDIAPPAM (2 PCS) with Sorakkai Sothi served with sorakkai sothi with prawns, tauhu sambal	18
POORI (2 PCS) served with tauhu sambal, sambar, potato masala	17
ROTI CANAI (2 PCS) served with mutton dalca, sambal ikan bilis, plain fish curry	13
ROTI CANAI (2 PCS) with Chicken Masala served with chicken masala, mutton dalca, sambal ikan bilis, plain fish curry	22
ROTI CANAI (2 PCS) with Mutton Bone Marrow served with 1 piece mutton bone marrow, mutton dalca, sambal ikan bilis, plain fish curry	33
EGG ROTI served with mutton dalca, mint onion, sambal ikan bilis	18
CHICKEN MURTABAK served with mutton dalca, mint onion, sambal ikan bilis	23
MUTTON MURTABAK served with mutton dalca, mint onion, sambal ikan bilis	30
SARDIN MURTABAK served with mutton dalca, mint onion, sambal ikan bilis	20
CAPATI (2 PCS) with Mung Bean served with kacang hijau with potato, sambar	20
CAPATI (2 PCS) with Mutton Keema served with mutton keema, poori masala, sambar	26

Drinks & Dessert

CHAI	RM
Chai Tarik	10
Iced Chai	11
Ginger Chai	14
Masala Chai	14

KAAPI	RM
Filter Kaapi	11
Bru Kaapi	10
Kopi 'O'	10
Kopi 'O' Ais	10

LASSI	RM
Mango Lassi	17
Strawberry Lassi	17
Sweet Lassi	14
Salt Lassi	14

FRESH JUICES	RM
Orange Juice	15
Apple Juice	15
Lime Juice	13
Watermelon Juice	15
Carrot Susu	16
Beetroot Susu	16

MILO	RM
Hot Milo	12
Iced Milo	13

CHILLS	RM
Lime Cream Soda	14
Pepsi Float	14
Sirap Bandung	13
Iced Lemon Tea	10
7UP	10
Pepsi	10
Marina Breezer (Fresh Coconut with Gula Melaka)	15
Fresh Pandan Coconut	12

BOTTLED WATER (750ml)	RM
ACQUA PANNA (still)	18
SAN PELLEGRINO (sparkling)	18
EVIAN (still)	18
PERRIER (sparkling)	18

DESSERT	RM
Mango Kulfi	12
Strawberry Kulfi	12
Almond Kulfi	12
Gulab Jamun with Vanilla Ice Cream	12
Freshly Cut Fruits	12

ASSORTED BOTTLED BEERS & SELECTED WINES
ARE ALSO AVAILABLE