

Starters

Satay

Char-grilled chicken skewers in spices and herbs, with peanut sauce, cucumber, rice cubes and onion. 13.8

Keropok

Prawn crackers. 5.5

Ayam Bawang Putih

Fried chicken wings tossed in garlic and chillies.

original 11.6

w/ sweet soy (kicap manis) 11.9

Gado Gado (v)

Mixed vegetables, tofu, rice cubes and half egg served with peanut sauce. 10.9

Ikan Bilis Kacang

Crunchy anchovies and chilli peanuts. 6.5

Tahu Sambat (v)

Tofu filled with vegetables accompanied with sweet peanut sauce. 7.8

Rice & Noodle

Nasi Goreng

Stir fried rice with chicken, prawn, egg and peas. 14.9

Kway Teow Goreng

Stir fried freshly made flat rice noodles with prawn, squid, egg and vegetables. 16.9

Kari Laksa

Noodle curry soup with prawn, egg, chicken, tofu and vegetables.

Mee 15.9 *Bee Hoon* 15.9

Kway Teow 17.2

Nasi Goreng Sayur**

Stir fried rice with egg, seasonal mixed vegetables and tofu. 13.9

Mee Goreng

Stir fried yellow wheat noodles with beef, prawn, egg and vegetables. 16.1

Mee Sup

Chicken broth noodle soup with prawn, squid, tofu and vegetables.

Mee 14.7 *Bee Hoon* 14.7

Kway Teow 16.6

Nasi Goreng Kampung

Stir fried rice with anchovies, egg, vegetables, prawn in belacan chilli onion base. 15.6

Bee Hoon Goreng

Stir fried rice vermicelli noodles with chicken, prawn, egg and vegetables. 15.9

Mee Sayur**

Stir fried noodles with egg, tomatoes, tofu and vegetables.

Mee 14.7 *Bee Hoon* 14.7

Kway Teow 16.1

Nasi Lemak

Steamed coconut rice served with prawn sambal, cucumber, peanuts, fried anchovies and boiled egg. 16.2

Nasi Campur

A choice of chicken curry, fish curry, lamb curry or beef rendang served with steamed rice, sambal belacan, salted fish and stir fried vegetables.

Kari Ayam 14.4 *Kari Ikan* 16.4
Kari Kambing 17.4 *Rendang* 15.8

Lamb, Chicken & Beef

Kari Kambing

Aromatic lamb curry with new baby potato. 16.3

Mysore Kambing

Braised lamb in sweet tomato curry with bell peppers. 16.7

Daging Kicap

Stir fried beef in soy, oyster sauce, bell peppers and chilli. 15.7

Rendang Daging

Braised beef with coconut milk and spices. 16.1

Kari Ayam

Aromatic chicken curry with new baby potato. 14.6

Ayam Percik

Grilled chicken basted in sweet coconut lemongrass sauce. 14.9

Ayam Berlada

Wok fried chicken in belacan chilli onion base. 14.7

Seafood

Sambal Tumis Udang Petai

Prawn and sator beans in sambal. 16.9

Udang Kunyit

Prawn in chilli coconut with garlic, ginger, lime and tumeric. 17.2

Kari Ikan

Fragrant fish curry with aubergine. 15.5

Ikan Berlada

Wok fried fish in belacan chilli onion base. 15.6

Sotong Berlada

Wok fried squid in belacan chilli onion base. 12.9

Sambal Tumis Sotong

Squid in spicy sambal. 13.2

Egg & Vegetable

Telur Dadar (v)

Omelette with onions and chillies. 11.6

Sayur Campur**

Stir fried mixed vegetables in oyster sauce. 10.9

Terung Berlada**

Aubergine in belacan chilli onion base. 11.4

Taugeh Ikan Masin**

Beansprouts with salted fish and tofu. 10.6

Pajeri Terung**

Sweet caramelised aubergine curry. 11.8

Sawi**

Mustard Greens stir fried in oyster sauce, garlic and chilli. 11.5

Sides & Bread

Nasi Putih (v)

Steamed basmati rice. 3.9

Nasi Kelapa (v)

Coconut rice. 4.9

Sambal Belacan

Belacan chilli and lime dip. 3.2

Roti Canai (v)

Home-made traditional bread, served with a choice of dalca (v), fish kari sauce or chicken kari sauce.

Regular 8.6

Telur (w/ Egg and Onion) 9.2

Hidangan Tambahan (Supplemental Dishes)

Ikan Asam Pedas

Fish in tamarind and chilli with aubergine. 16.3

Ayam Lemak Cili Api

Chicken in coconut, tumeric, lime and spicy birds eye chilli. 15.3

Allergy Warning: Food has been cooked and prepared in areas exposed to one or more of the 14 recognised allergens. Please inform your server if you have an allergy.

For certain dishes, proteins can be substituted.

**Vegetarian/Vegan option available
(v)Vegetarian



All food served is HALAL

Softs

Coke/Diet Coke/7up 3.9

Mango Jus / Lychee Jus 3.9

Soya Bean / Soya Cincau 3.9

Air Bandung / Bandung Cincau

Pandan syrup & milk. 3.7

Syrup Limau

Pandan syrup & fresh lime juice. 3.9

Air Mineral

Still or sparkling mineral water.

750ml 4.9

Hot & Chilled

Teh Tarik

Served hot or chilled. 4.7

Teh

Please ask your server about our selection of teas. 3.9

Teh Jasmine 3.9

Milo

Chocolate flavoured malt served hot or chilled. 4.9

Kopi

Malaysian coffee with condensed milk. 4.5

Teh O Limau

Lime tea served hot or chilled. 3.9

Nescafe Tarik

Pulled nescafe coffee with condensed milk served hot or chilled. 4.4

Dessert

Sagu Gula Melaka (v)

Steamed Tapioca pearl pudding, drenched in palm sugar and coconut milk. 7.9

Ais Krim & Sorbet

Please ask for a selection of ice cream and sorbet flavours. 6.9

Ais Kacang (v)

Sweet red beans, cincau jelly, creamed sweet corn topped with shaved ice, red syrup, palm sugar and evaporated milk. 8.5

Pengat Pisang (v)

Warm coconut dessert with sliced banana and tapioca pearls. 8.1

Large Group Hidangan Sharing Menus (for parties of 12 or more)

Menu A - 40 per person

Keropok, Satay, Nasi Putih, Kari Kambing, Ayam Percik, Sambal Tumis Udang, Daging Kicap, Sayur Campur, Dessert

Menu B - 35 per person

Keropok, Ayam Bawang Putih, Nasi Putih, Kari Ikan, Ayam Masak Merah, Rendang Daging, Sawi, Dessert

Menu C - 30 per person

Tahu Sumbat, Taugeh Goreng, Pajeri Terung, Sayur Campur, Telur Dadar, Nasi Goreng Sayur, Dessert

Beer

Tiger, Singapore, abv 4.8%
330ml btl 6.1

Singha, Thailand, abv 5%
330ml btl 6.1

Rosé

Pinot Grigio Rosato Veneto, Italy, abv 12%
175ml gls 9 500ml crf 22.5
750ml btl 30.4

White

Chardonnay, 16 Stops, South Australia, abv 13.5%
175ml gls 9.2 500ml crf 22.4
750ml btl 30.2

Pinot Grigio 'P', Alpha Zeta Veneto, Italy, abv 12.5%
175ml gls 9.6 500ml crf 23.9
750ml btl 32.6

Chenin Blanc, Fairview, South Africa, abv 13.5%
750ml btl 36.2

Red

Pinot Nero, Ca' di Alte Venato, Italy, abv 12.5%
175ml gls 9.2 500ml crf 22.4
750ml btl 30.4

Malbec, Kaiken Reserve Mendoza, Argentina, abv 14%
175ml gls 9.7 500ml crf 23.9
750ml btl 32.4

Shiraz Viognier, Willunga 100 McLaren Vale, Australia, abv 14.5%
750ml btl 36.4

Spirits

25ml 7.5

Johnny Walker, Black Label
Scotch Whiskey abv 40%

Jack Daniels
Whiskey abv 40%

Smirnoff
Vodka abv 37.5%

Bacardi
White Rum abv 37.5%

Gordon's
Gin abv 37.5%

Courvoisier
Cognac abv 40%

Liquer

50ml 8.5

Baileys
Irish Cream abv 17%

Sunday to Thursday

Lunch: 12.00 to 16.00

Dinner: 17.30 to 22.00

Friday and Saturday

Lunch: 12.00 to 16.00

Dinner: 17.30 to 22.30

Last kitchen orders are half an hour before closing.

A 12.5% discretionary service charge will be added to your bill. 100% of all cash and card tips go to our team.

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@SatayHouse

Prices include VAT

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