

meriah

BY SERAI GROUP





Taking a leaf out of the recipe books across the region, Meriah foregrounds wholesome and heartwarming dishes that have graced dining tables for generations. While the spotlight remains invariably on the Malaysian cuisine closest to our hearts, it also acts as a gateway to the equally compelling flavours of our Thai and Indonesian neighbours. Here is to making merry in good and lively company.

meriah

Prices quoted in Ringgit Malaysia (RM) and subject to 10% service charge and prevailing government taxes.

kerupuk • crackers

Assorted Malay Crackers 25

Locally sourced keropok from various states of Malaysia with an array of sambal for dipping

pembuka • small

Satay

Chicken 36

Beef 39

Smoky chargrilled meat skewers with a luscious peanut sauce & a side of ketupat palas, cut cucumbers & onions.

Kerabu Pomelo 48

Fresh pomelo salad tossed with crab meat, shallots, roasted peanuts & Semporna dried shrimps, brightened with a zesty, sweet & spicy dressing.

Prawn Dumpling 35

Translucent parcels of succulent shrimp & Chinese chives to have with fragrant Thai sambal.

Nusantara Style Gado Gado 38

A layered medley of blanched vegetables & crispy potatoes with quail eggs, accompanied by a rich peanut sauce.

Keripik Kentang Balado 25

Thinly sliced & crispy Indonesian potato chips generously coated in flavourful sweet & spicy sambal.

Corn Ribs 15

Charcoal barbecued sweet corn ribs glazed with chilli & Thai BBQ jam.



Nasi Kerabu Diraja 45

Yellow turmeric rice with charcoal-grilled spiced chicken & coconut percik sauce, accompanied by morsels of fresh ulam, salted egg, stuffed chilli, keropok & coconut fish flakes. Comes with budu tumis sauce & our signature tangy sambal.

Meriah Platter 45

Fragrant pandan ginger rice with Malay spiced ayam goreng berempah (fried chicken) & signature short ribs rendang with keripik kentang balado & pickled cucumber.

Nasi Ambeng Meriah 45

Jasmine rice with ayam masak lemak (creamy coconut chicken curry), sambal telur puyuh (quail eggs), fried tempeh with sambal, sayur urap (steamed salad), bergedil (mashed potato fritters), paru berlado (beef lung), silky eggplant with fried anchovies & serunding ayam (spicy chicken floss).

Mee Kari Udang Galah 45

A rich & aromatic curry broth served over yellow noodles, giant freshwater prawns, sliced chicken, tofu puffs, quail eggs.

Nasi Bebek 45

A rice dish from Indonesia's Madura island with spice-infused fried duck, served alongside gulai telur itik (duck curry eggs), sambal & ulam ulaman.

sayuran • vegetables

Sambal Tumis Eggplant 35

Tender & silky eggplant slices smothered in an aromatic sambal sauce with hints of fried anchovies.

Ulam Ulaman Platter 38

A diverse assortment of raw vegetables & herbs, sourced locally & served with house-made sambal, kerepek tempeh & salted egg.

Pucuk Paku Belacan 35

Fiddlehead fern shoots wok-fried with Sabah belacan, an umami-rich spicy shrimp paste from East Malaysia.

Urab Pucuk Paku 35

Blanched fiddlehead fern shoots tossed with toasted shredded coconut, onions, ginger flower shrimp paste & friend anchovies, held together gently by a light & tangy lime dressing.

rice • nasi

Ginger & Pandan 7

Aromatic jasmine rice infused with ginger & pandan to enhance our Southeast Asian flavours

Nasi Kuning Diraja 7

Jasmine rice steamed with turmeric & kaffir lime for that royal & regal hue

Jasmine 7

Fragrant & fluffy Thai jasmine rice, an option that allows the dishes to shine.



utama • big plate

Fried Garoupa

Market Price

Golden deep-fried whole garoupa doused in a northern spicy chilli kantan sauce & crowned with julienned young mango kerabu.

Steamed Seabass

Market Price

Fresh whole steamed seabass served in our comforting signature lime broth infused with garlic, chilli & fresh coriander.

Nyonya Tenggiri Fillet 75

Mackerel fillets cooked in a tangy & aromatic Peranakan-style sauce with ginger flower, eggplant & okra.

Penang Tamarind Prawn 75

Wok-fried succulent prawns with tamarind pulp, topped with fragrant fried shallots & green chilli.

Ketam Masak Lemak Cili Api 135

Premium lump crab meat cooked in a creamy turmeric & coconut milk broth enriched with a myriad of traditional spices & the heat of bird's eye chillies with ulam raja.

Meriah Beef Short Ribs Rendang 85

A traditional Malay-style dry curry featuring fall-off-the-bone short ribs, slow cooked in a tantalising sauce reduced with coconut milk & topped generously with fried rose onion.

Ayam Bakar

Half 48

Full 78

Marinated spiced chicken grilled slowly over charcoal to ensure tenderness & a slightly crispy outer layer. Served alongside savoury & flavourful percik sauce & Meriah sambal.

Gulai Asam Pedas Oxtail 85

Fork-tender braised oxtail steeped in a tamarind-based stew, mildly spiced with the likes of ginger flower & kaffir lime to enhance its natural richness.

Roasted Duck Masaman Curry 78

Slow-roasted duck & potato folded in a pool of mild but fragrant southern Thai curry with a sprinkling of shallots & cashews on top.

Sotong Bakar 55

Fresh jumbo squid barbecued directly over charcoal Hibachi grill until smoky, served with a sweet & spicy calamansi sauce.

Meriah Crab Omelette 138

Premium lump crabmeat combined with light & fluffy souffle eggs, perfected with a crispy exterior, & paired with a sambal sauce.

Classic, eggs only 48

Meriah Cendol 20

Every Malaysian's favourite — shaved ice cendol topped with pandan-flavoured flour jelly, red beans & drizzled with coconut milk & palm sugar syrup

Meriah Banana

Fritters 25

Local bananas spun with strands of kataifi pastry & deep fried until golden. Served with a refreshing coconut gelato ribboned with palm sugar.

Chilled Mango Sago

20

A deliciously chilled treat combining mango puree, tapioca sago, fresh pomelo & coconut milk.

Es Teler 25

The ultimate Indonesian fruit cocktail — shaved ice served with creamy avocado, young coconut flesh, jackfruit & sweetened condensed milk.

Baked Chocolate Tart Pudding 32

(Please allow 20mins baking time)

Freshly baked Belgian chocolate tart with hazelnut brittles & vanilla custard ice cream.

minuman meriah • mocktails

Rosemary Passion 25

Earl grey tea with fresh passion fruit pulp, lime juice & rosemary.

Pineapple Lady 25

Fresh pineapple juice, lychee, lime zest & soda water.

Calamansi Mojito 25

Menta Cubano, fresh lemongrass, sour plum & soda water.

Nusantara 25

Lemongrass, citrus juice, ginger beer & kaffir lime.



Coffee & Cocoa

Espresso 8

Double Espresso 10

Long Black 11

Caffe Latte / Cappuccino /
Flat White 13

Piccolo Latte 12

Macchiato 9

Mocha 15

Chocolate 13

Affogato 16

With Ice +3

Tea

English Breakfast 13

Earl Grey 13

Chamomile 13

Jasmine Green 13

Oolong Tea 13

Mint Tea 13

Meriah Teh Tarik 13

Soda Gembira Kelapa Muda 22

Translated to "happy soda", this well-loved drink combines soda water, rose syrup, coconut & condensed milk.

Es Alpukat 25

Blended avocado with coconut ice cream topped with milk chocolate shavings.

Watermelon Lychee 22

A bright & refreshing cooler loaded with vitamins.

Meriah Ice Tea 19

Refreshing black tea with lemon mint sorbet

Calamansi Asam Boi 20

Sweet & tangy sour plum juice to cut through all the spice.

Lychee Lemongrass 20

An invigorating pairing that is both mellow & flavourful.

Barley Lime 19

Pearls of barley dance in a citrusy drink that helps reduce heat in the body.

Ice Madu Passion Fruit 20

Zingy passion fruit tea for a perk-me-up.

Fresh Juice 19 No ice +2

Starfruit / Dragon Fruit / Soursop
Apple / Pineapple / Coconut /
Orange / Carrot / Watermelon

**Premium Carbonated
Drinks** 15

Water

San Pellegrino Sparkling 500ml 15

Acqua Panna Still 500ml 15

Mineral Water 5

Ke Restoran Meriah pergi bersantai,
Pergi bersama teman dan rakan;
Sate dan cendol kegemaran ramai,
Menjadi hidangan sepanjang zaman.



To Meriah Restaurant, we go for delight,
With friends and comrades, a joyful flight;
Satay and cendol, loved by day and night,
Timeless dishes that bring pure delight.

A CONCEPT BY

