





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.

keropok • crackers

Assorted Malay Crackers 20

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

pembuka • small

Keripik Kentang Balado 18

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

Satay

Chicken 36
Beef 39

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

Corn Ribs 15

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

Nusantara Style Gado Gado 35

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



Kerabu Pomelo 48

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



Mee Goreng

Meriah 25

A hearty plate of stir-fried yellow noodles with tender beef slices, tofu, and vegetables, tossed in a flavorful Mamak-style sauce, topped with a fried egg and served with sambal nasi lemak and crispy shallots.

Mee Kari Udang

Galah 45

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

Nasi Goreng

Gembira 27

Kampung-style fried rice accompanied with chicken satay, pickled cucumber, rempeyek crackers and sambal belacan.

Nasi Kerabu Diraja 35

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.

Nasi Ambeng Meriah 35

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).

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.

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.

utama • big plate

Gurame Dancing Fish

65

A whole Gurame fish, fried to crispy perfection, served with a tangy chili salsa and calamansi sambal kicap.

◆ Nyonya Tenggiri Fillet

75

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

◆ 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.

Penang Tamarind Prawn 75

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

◆ Butter Prawns 75

Deep-fried prawns in creamy butter sauce with curry leaves, bird's eye chillies and topped with egg floss.

Crispy Battered Squid

35

Squid coated in a light, crispy batter, served with Thai chili dipping sauce.

Sambal Petai Udang

46

Rich sweet and spicy chilli paste stir-fried with stink beans and prawns.

Sotong Bakar 55

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

Ketam Masak Lemak Cili Api 135

Premium lump crabmeat 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 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



utama • big plate

Thai Style Fried Chicken 33

Fragrant fried chicken infused with pandan leaves, marinated in a blend of aromatic spices topped with fried shallots.

Daging Salai Masak Lemak Cili Api 38

Tender smoked beef in creamy coconut gravy with fiery bird's eye chillies

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.

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.

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.

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.



sayuran • vegetables

Kailan Ikan Masin 25

Stir-fried kailan in superior oyster sauce, fragrant garlic and enhanced with umami rich salted Spanish mackerel.

**Kacang Buncis
Telur 25**

Baby French beans stir-fried with fragrant garlic and eggs.



Urab Pucuk Paku 29

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.



Sambal Tumis Terung

30

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

Ulam Ulaman Platter

33

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.

side • pendamping

Sambal Tempe 22

Savoury tempeh stir-fried with spicy sambal, accented with deep-fried turmeric leaves and fresh torch ginger, all on a crisp banana leaf.

Sambal Telur Puyuh 25

Quail eggs coated in motared chilli sambal with Cameron Highland cherry tomatoes and kaffir lime.

Sambal Paru Belado 35

Spicy, sweet and savory flavours of pounded red hot chilli peppers, garlic, shallot, tomato and kaffir lime, stir fried with beef lungs.

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.





barat • western

Salted Egg Yolk Carbonara

32

Linguini in creamy sauce with bird's eye chilli, curry leaves, fragrant garlic chips and topped with crispy battered sesame chicken.

Samrot Prawn Linguini 35

Pasta tossed with succulent prawns, garlic, finished with a hint of Thai style chilli sambal.

◆ Rendang Linguini 39

Pasta cooked with tender boneless rendang short ribs, long beans, and shimeji mushrooms.

◆ Angus Beef Burger 42

A juicy 150g Angus beef patty with Asian-style cabbage, fried rose shallots in a sesame brioche bun, served with crispy potato chips and Thai chili dip.

◆ Lump Crab Linguini 45

Pasta cooked in tomato sambal, touch of cream with quail eggs and spring onion.

Grilled New Zealand Lamb Shoulder 65

Grilled lamb shoulder marinated in a nusantara sauce served with french fries and pickled cucumbers.

Australian Grain Fed

Rib Eye 110

280g of grain-fed Australian rib eye steak, served with crispy umami rich stir-fried new potatoes and kaffir lime Thai chilli sauce.



pencuci mulut • dessert

minuman meriah • mocktails

◆ **Rosemary Passion** 23
Earl grey tea with fresh passion fruit pulp, lime juice & rosemary.

Pineapple Lady 23
Fresh pineapple juice, lychee, lime zest & soda water.

Calamansi Cooler 23
Menta Cubano, fresh lemongrass, sour plum & soda water.

Nusantara 23
Lemongrass, citrus juice, ginger beer & kaffir lime.

◆ **Meriah Banana Fritters** 18
Local bananas spun with strands of kataifi pastry & deep fried until golden. Served with a refreshing coconut gelato ribboned with palm sugar.

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.

◆ **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.





Coffee & Cocoa

Espresso 8

Macchiato 9

Double Espresso 10

Long Black 11

Piccolo Latte 12

**Caffe Latte / Cappuccino /
Flat White** 13

Chocolate 13

Mocha 15

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

Meriah Ice Tea 19

Refreshing black tea with lemon mint sorbet.

Barley Lime 15

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

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.

Ice Madu Passion Fruit 20

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

Watermelon Lychee 22

A bright & refreshing cooler loaded with vitamins.

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.

Fresh Juice 16 No ice +2

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

Carbonated Drinks

EST Cola 12

OKF Lemon Sparkling 12

Water

Evian Still 330ml 14 **750ml** 20

Spritzer Sparkling 400ml 8

Mineral Water 5



