

BREAKFAST

KOPITIAM LAH

1088 12th MAIN INDIRANAGAR BANGALORE

8:30-11:15AM

CLASSICS.....

KOPI SET BREAKFAST

The big three of every traditional kopitiam breakfast: Half-boiled Eggs, Classic Kaya Toast, and your choice of Kopi/Teh. ₹580 🟡

CLASSIC KAYA TOAST

A Malaysian breakfast classic of bread with a generous spread of pandan-coconut jam & chilled salted butter. ₹280 🟡

- **Crisp Toasted**
- **Soft Steamed**

HONEY-BUTTER BAKED TOAST NEW

Oven-baked toast topped with crème chantilly, mandarin compote, shaved peanuts and chilli-honey drizzle. ₹420 🟡

ROTI PISANG NEW

Griddle seared flat bread filled with sliced banana, rich milk custard and topped with condensed milk, coconut caramel sauce and salted nuts. ₹400 🟢

PANDAN FRENCH TOAST

A dense French toast flavoured with pandan, Milo dust, served with a whipped coconut creme and kaya. ₹450 🟡

MALAYSIAN HALF-BOILED EGGS

Runny soft boiled eggs served with light soya sauce and white pepper. ₹210 🟡

- **Add Vegetable Fritters, Kale, Oyster Mushrooms & Condiments** ₹110 NEW

CHINESE TOMATO EGGS NEW

Soft scrambled eggs with cherry tomatoes, steamed scallion bun, fermented black bean & chilli-peanut oil. ₹420 🟡

RADISH KUIH KAK

Steamed & wok-tossed radish-turnip cakes with scallion, chives, bean sprouts, caramelised garlic & oyster-sesame sauce.

- **Veg Oyster Sauce & Shallots** ₹450 🟢
- **Shrimp, Shallots & Egg** ₹510 🟡

HAINANESE OMELETTE

An omelette made with vegetables & noodles in a flavourful roast gravy. ₹380 🟡

- **Add Mushroom** ₹50
- **Add Chicken Luncheon** ₹80

STEAMED EGG BOWL WITH XO

Delicately steamed eggs topped with seafood XO sauce, toasted sesame & soy broth. ₹420 🟡

KL SAVOURY PANCAKE NEW

Seared pancake with sliced onion & red cabbage, asian bean sprouts, scallion crisps, fresh jalapeno & rice wine vinegar sauce, and soya sesame sauce.

- **Vegetables & Edamame** ₹420 🟢
- **Crab, Prawn, Squid & Egg** ₹540 🟡

WANTAN MEE SOUP

Delicately poached wontons and noodles in broth with pokchoy and aromatic shallot oil.

- **Waterchestnut, Tofu & Carrot** ₹510 🟢
- **Chicken & Duck** ₹550 🟡

WANTAN MEE DRY

Yellow noodles tossed in a housemade soy seasoning & shallot oil, served with tender pokchoy and crispy wontons.

- **Waterchestnut, Tofu & Carrot** ₹520 🟢
- **Chicken Wonton & Pork Char Siu** ₹600 🟡

DIM SUM & BAO.....

CRYSTAL DUMPLING

Potato starch dumplings filled with vegetables and wood ear mushrooms. ₹340 🟢

CHICKEN & TRUFFLE DIM SUM NEW

Steamed chicken dumplings with shiitake, fresh basil, oyster sauce, Chinese black vinegar & ginger sauce. ₹380 🟡

CHAR SIU BAO

Steamed buns filled with smokey-sweet barbeque fillings.

- **Mock Duck** ₹280 🟢
- **Pork Belly** ₹340 🟡

TOASTIES.....

SCRAMBLED SAMBAL TOFU TOASTIE

Sourdough toast topped with avocado, sesame sauce, sambal onions and spicy silken tofu scramble. ₹480 🟢

STEAMED BREAD & EGG SANDWICH NEW

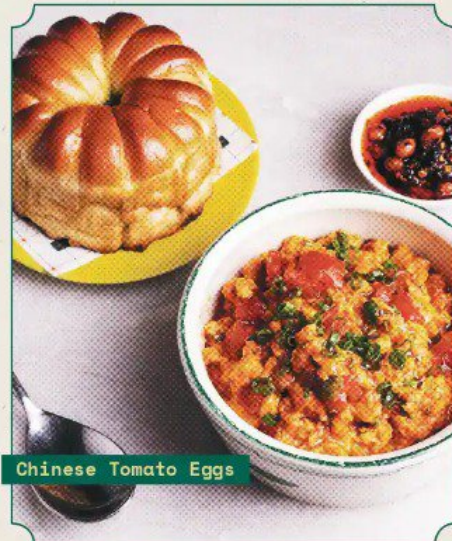
Chinese rice wine vinegar cured soft-boiled eggs, creamy egg scramble, fresh cream cheese, scallion butter. ₹450 🟡

BAKWA & EGG SANDWICH

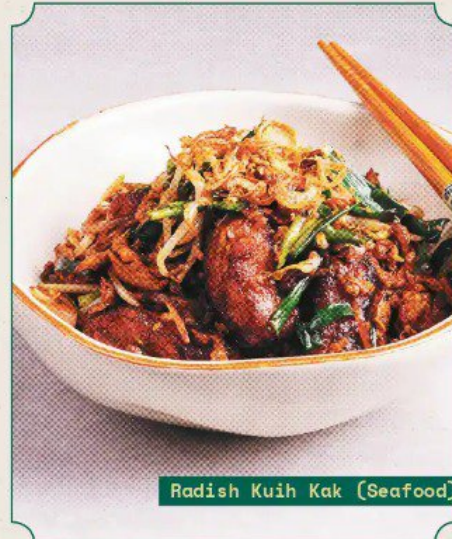
Cured, smoked and honey-glazed chicken meat, fried egg, and lettuce in a toasted sandwich. ₹480 🟡



Steamed Bread & Egg Sandwich



Chinese Tomato Eggs



Radish Kuih Kak (Seafood)



HAINANESE ROAST: Perfected by Chinese immigrants in Malaysia, our Hainanese roast uses high-quality Robusta, caramelised with sugar in a large wok to give it a slick black colour and deep flavour with a distinct addictive sweetness. It's then brewed in a long-spout pot with a sock filter, to give us a dark viscous decoction that's used in all our kopi preparations.

CLASSIC.....

KOPI: Classic kopi with evaporated milk, sweetened with condensed milk. *220 🔥 OR 🍵

KOPI-O: Kopi served black. *180 🔥 OR 🍵

KOPI-C: Kopi with evaporated milk & sugar syrup on the side. *220 🔥 OR 🍵

TEH: Malaysian tea with evaporated milk, sweetened with condensed milk. *220 🔥 OR 🍵

TEH-O: Malaysian tea served dark. *180 🔥 OR 🍵

TEH-C: Malaysian tea with evaporated milk & sugar syrup on the side. *220 🔥 OR 🍵

CLASSIC MILO: The original, malty drink, even better than you remember it. *260 🔥 OR 🍵

ICED CHAM WITH MILK: A mix of kopi & teh with milk foam, sweetened with sugar syrup. *220 🍵

KL SIGNATURE PRESS: A blend of arabica, robusta & liberica coffee. *220 🔥

CARROT MILK: Subtly sweet blend of carrot milk, evaporated milk, and honey; an earthy nourishing beverage. *350 🍵

ROSE MILK: Fresh organic rose petals, crafted into an artisanal rose syrup and blended with creamy milk. *300 🍵

MODERN.....

KOPICCINO: A frothy kopi topped with steamed milk. *220 🔥

KOPI KAYA: Kopi with evaporated milk & coconut kaya paste. *300 🔥

KOPI COLA: A dark kopi concoction with the sparkle of Coca Cola. *240 🍵

KAYA MILK SHAKE: Indulgent shake with kaya, milk & vanilla ice cream. *300 🍵

MILO COLD KOPI: A unique iced blend of malty Milo, kopi, and a splash of milk. *300 🍵

KOPI AFFOGATO: Ice cream swimming in a pool of strong kopi. *300 🍵

PANDAN COLD BREW: Cold brew kopi with pandan ice cubes & dusted pandan. *300 🍵

BOBA.....

KOPI ICE BOBA: Strong, rich Malaysian-style kopi, creamy ice milk, and chewy boba pearls. *320 🍵

BROWN SUGAR ICED TEH BOBA: Malaysian teh blended with brown sugar, creamy iced milk, and chewy boba pearls. *320 🍵

HORLICKS-TEH BOBA: Nostalgic malty Horlicks milk with boba pearls and a dash of Malaysian teh. *320 🍵

MOCKTAILS.....

LYCHEE BREEZE: Delicate sweetness of lychee with the floral notes of hibiscus and the zing of ginger; enhanced with fresh mint, honey, & a hint of citrus, topped with a light vegan foam. *350 🍵

TROPICAL TANGO: Exotic mix of mangosteen, orange, passionfruit, and sour plum, this vibrant concoction delivers a burst of tangy and sweet flavors. *450 🍵

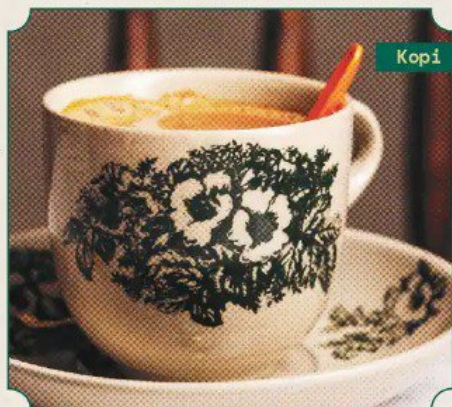
ASIAN COLADA: Delightful twist on the classic colada with creamy coconut milk, aromatic makrut leaves, juicy pineapple, and a splash of lime. *350 🍵

FROSTY DELIGHT: Indulgent rich almond milk infused with the warmth of cardamom and the playful texture of mango jelly, a perfect balance of creamy, aromatic, and fruity. *350 🍵

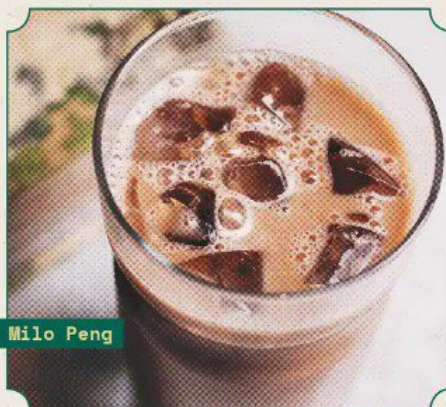
NUTTY BANANA: Ripe banana, aromatic cardamom, and a smooth peanut butter foam; a unique blend of creamy and nutty flavours with a hint of spice. *320 🍵

SOUR GUAVA LEMONADE: Zesty and refreshing lemonade, with tangy guava pickle, bright citrus notes, and a touch of carbonation, offering adventurous, bold and sour flavours. *320 🍵

PISTACHIO BLISS: Blend of salted white chocolate, creamy milk, aromatic nutmeg, and crunchy pistachio, a luxurious treat combining sweet, salty, and nutty flavours. *400 🍵



Kopi



Milo Peng



Sour Guava Lemonade



SMALL PLATES.....

CURRY PUFFS

A pair of crispy laminated pastry parcels stuffed with delicious fillings.

- **Potato** ₹280
- **Egg & Chicken** ₹320

SATAY

Skewers of smokey grilled mushroom/meat served with a rich peanut sauce, rice cakes, pickled cucumber and onion.

- **Mushroom** ₹480
- **Chicken** ₹520
- **Tenderloin** ₹540

POPIAH

Crispy spring rolls with waterchestnut, mushrooms, vegetables or meat, served with a fermented sweet chilli sauce.

- **Vegetables & Mushroom** ₹380
- **Chicken & Duck** ₹440

OTAK OTAK

Nyonya steamed custard delicacy infused with aromatic herbs and spices, wrapped with banana leaves and grilled.

- **Tofu** ₹400
- **Fish** ₹550

AYAM GORENG BEREMPAH

Malaysian-style spiced fried chicken, a Kuala Lumpur staple. ₹520

CHAR SIU PORK

Sliced tender barbequed pork belly with a classic sweet and salty glaze. ₹580

LETTUCE IN OYSTER SAUCE

Steamed iceberg and romaine lettuce with oyster sauce and golden garlic. ₹300

WOK-TOSSED BEANS

Haricot beans tossed in crispy garlic, light soy sauce and butter. ₹300

STEAMED OKRA

Delicately steamed okra with a dark soy, garlic & mushroom sauce and toasted sesame oil. ₹260

ROJAK

Chunky fruit and vegetable salad served with a sweet and sour tamarind-gula melaka dressing, and toasted peanuts.

- **Vegetarian** ₹440
- **Shrimp-paste** ₹440

DIM SUM & BAO.....

CRYSTAL DUMPLING

Potato starch dumplings filled with vegetables and wood ear mushrooms. ₹340 🟢

ASPARAGUS EDAMAME DUMPLING

Spicy edamame and asparagus dumplings served in an aromatic coconut milk broth. ₹340 🟢

SIU MAI

Steamed chicken and duck meat dumplings with wood ear mushrooms and scallion. ₹380 🟡

PRAWN & GARLIC HAR GOW

Steamed prawn and golden garlic dumplings. ₹450 🟡

CHAR SIU BAO

A large fluffy steamed bun with a smokey-sweet barbeque filling.

- *Mock Duck* ₹280 🟢
- *Pork Belly* ₹340 🟡

TOASTIES.....

BUFF RENDANG SANDWICH

Toasted sandwich layered with tender buff rendang, napa cabbage acar, fried shallots & melted cheese. ₹500 🟡

SATAY PATTY SANDWICH

Chicken satay sandwich in toasted sliced brioche, with peanut sauce, pickled onion rings & melted cheese. ₹480 🟡

SCRAMBLE SAMBAL-TOFU TOASTIE

Sourdough toast topped with avocado, sesame sauce, sambal onions and spicy silken tofu scramble. ₹480 🟢

NOODLES.....

WANTAN MEE SOUP

Delicately poached wontons and noodles in broth with pokchoy and aromatic shallot oil.

- *Waterchestnut, Tofu & Carrot* ₹510 🟢
- *Chicken & Duck* ₹550 🟡

CHAR KWAY TEOW

Smoky stir-fried flat rice noodles with pork crackling, eggs, bean sprouts, garlic chives and dark soy sauce.

- *Chicken* ₹550 🟡
- *Seafood* ₹610 🟡

PENANG FRIED NOODLES

Wok-tossed noodles with vegetable fritters, potato & sambal oelek.

- *Vegetables* ₹510 🟢
- *Chicken* ₹550 🟡

CURRY LAKSA

A spicy and aromatic noodle soup with tofu, eggplant, beans, coconut milk, cashew paste and sambal belachan.

- *Vegetable* ₹580 (full) / 360 (half) 🟢
- *Chicken* ₹680 (full) / 400 (half) 🟡
- *Prawn* ₹720 (full) / 450 (half) 🟡

MEE HOON GORENG





Wok tossed rice vermicelli with sambal oelek, sweet soya, rice vinegar and scallions.

- *Vegetable* ₹420 🟢
- *Egg* ₹480 🟡
- *Chicken* ₹520 🟡

RICE.....



NASI LEMAK

Pandan & coconut milk rice served with fried peanuts, crispy anchovies, boiled egg, sambal tumis, cucumber, and a choice of incredible accompaniments.

- **Jackfruit Rendang** ₹720 
- **Chicken Rendang** ₹780 
- **Buff Rendang** ₹800 
- **Ayam Goreng Berempah** ₹780 



NASI GORENG KAMPUNG

Fried rice tossed with chilli padi sauce, anchovies, eggs and vegetables.

- **Chicken** ₹550 
- **Seafood** ₹610 

CLASSIC FRIED RICE




Wok-tossed fried rice with garlic & scallions.

- **Mushroom, Edamame & Truffle** ₹440 
- **Eggs** ₹440 
- **Chicken** ₹480 
- **Char Siu Pork** ₹480 

MAINS.....




RENDANG

Slow-cooked meat or vegetables with herbs, robust spices, coconut milk and chilli.


- **Jackfruit** ₹580 
- **Chicken** ₹640 
- **Buff** ₹680 

SAMBAL

The classic slow-cooked earthy spiced chilli paste with sliced red onions.



- **Silken Tofu** ₹550 
- **Egg** ₹550 
- **Prawn** ₹680 

SAYUR LODEH


A mild spiced and flavourful coconut milk curry with vegetables, rice cakes, waterchestnuts and tofu. Recommended with roti jala. ₹510 


MAMA'S CURRY


Wholesome potato curry made with coconut milk and curry leaf. Recommended with roti canai.

- **Vegetables** ₹520 
- **Chicken** ₹580 

PAIRINGS.....

LEMAK RICE: Pandan leaf and coconut milk infused jasmine rice. ₹280 

STEAMED RICE: A simple steamed staple, perfect with literally anything. ₹220 

ROTI CANAI: Layered, refined flour flat bread, cooked on a griddle. ₹220 

ROTI JALA: Net crepes flavoured with fresh turmeric. ₹220 



DESSERT

PLATED DESSERTS.....

CHOCOLATE MILO BASQUE CHEESECAKE

A creamy chocolate Milo basque cheesecake served with a Milo ice cream with hazelnut chocolate streusel, crunchy hazelnut praline all served with a warm Milo chocolate sauce. ₹480 🍌

ROASTED BANANA & HAZELNUT ROSE COOKIE

Roasted banana confiture with creamy coconut crème brûlée, caramelised hazelnuts and hazelnut praline ice cream, served with a crispy Malaysian rose cookie (kuih loyang). ₹480 🍌

MANDARIN ROLL CAKE

Light and fruity mandarin roll cake with flavours of mascarpone and mandarin and the perfect crunch from cashew and sesame. ₹480 🍌

KOPI-C TIRAMISU

A Kopi-C tiramisu, an amalgamation of a classic Italian tiramisu brought with a Malaysian Kopi twist. ₹480 🍌

TRADITIONAL.....

O.G. AIS KACANG

Shaved ice dessert topped with pandan jelly, nata de coco, sweet red beans, creamed corn, evaporated milk, coconut milk, rose syrup, gula melaka syrup and toasted peanuts. ₹480 🍌

KUIH PLATTER

A chef-selected variety of traditional sweets from Malaysia (8 pcs). ₹480 🍌

• *Vegetarian option available* 🍌

Take a look at our counter for our fresh savoury & sweet bakes for the day.

