

STARTER

Zheng's Starter Platter	[min 2] 12.50
<ul style="list-style-type: none"> ▸ Satay chicken skewer ▸ Sesame prawn on toast ▸ Salt & pepper squid ▸ Vegetarian spring roll (V) ▸ Crispy Seaweed (V) 	per pax

Crispy Aromatic Duck	16.90
Served with pancakes, hoisin sauce & salad.	QUARTER 30.90
	HALF

Satay Skewer [4] nuts	
Chargrilled marinated skewers served with peanut sauce & cucumber. A highly popular Malaysian street food!	
	CHICKEN 9.90
	BEEF 10.50

Cucur Udang [6]	10.90
Prawn fritters with onions and chives, served with homemade sweet chilli sauce.	

Chilli Salt & Pepper mildly spicy	SQUID 10.90
	KING PRAWN 11.90
	CHICKEN WING 9.90
	AUBERGINE 8.90
	TOFU 8.90

DIM SUM

Steamed Dim Sum	
SAI JIAU [4] chopped prawn	5.90
PRAWN DUMPLING [4] with coriander	5.90
CHICKEN SAU MAI [4]	5.50
SWEET CUSTARD BUN [2]	5.50

MAIN

Sambal extra spicy	
Stir fried with dried shrimp chilli paste.	
	SEABASS 24.90
	KING PRAWN 19.90
	CHICKEN 18.50

Rendang spicy	
Chicken slow cooked with coconut based spicy sauce – a classic Malay dish!	
	CHICKEN 17.50
	BEEF 18.50

Satay mildly spicy nuts	
Stir fried with peanut based spicy sauce.	
	CHICKEN 17.50
	BEEF 18.50
	KING PRAWN 19.90

Curry Chicken mildly spicy	17.50
Malaysian style curry with chicken thigh on the bone & stewed potato.	

Sesame Prawn Toast [4]	10.90
Minced prawn on crispy toast with sesame seeds.	

Vegetarian Spring Roll [2] (V)	7.90
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Vietnamese Summer Roll [2]	7.90
King prawn, egg, glass noodle & vegetables.	

Crispy Seaweed (V)	7.90
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Papaya Salad mildly spicy nuts	7.90
Fresh papaya with chill & peanuts.	

Steamed King Scallop	[min 2] 12.90
glass noodle with ginger & garlic.	each

Hot & Sour Soup spicy	CHICKEN & PRAWN 8.50
	VEGETARIAN 7.90

Won Ton Soup (chicken & king prawn)	8.50
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Sweetcorn Soup	CRAB 9.90
	CHICKEN 7.90
	VEGETARIAN 7.50

Grilled Dumpling	
Served with Chinese vinegar.	
	DUCK [4] 7.50
	CHICKEN [4] 6.90
	VEGETABLE [4] 6.50

Chicken Kick mildly spicy	17.50
Malaysian style crispy chicken.	

Salted Egg	
with salted duck egg yolk.	
	KING PRAWN 19.90
	TOFU 15.90

Asam Pedas spicy	24.90
Seabass fillets with gravy made from South East Asian herbs & spices.	

Godmother Chilli Peppercorn spicy	
	CHICKEN 17.50
	BEEF 18.50
	LAMB 19.90
	KING PRAWN 19.90

Malysian is FUSION

Our restaurant pays culinary homage to that Malaysian spirit of openness, innovation and 'mix & match' to create amazing culinary experiences.

Zheng is named after the Chinese Admiral *Zheng He*, whose travels in the early 15th century sealed the establishment of the Malacca Empire (*effectively today's modern Malaysia*) as the Southeast Asian centre of trade, commerce and of course cuisine.

Zheng He was one of the world's great explorers, sailing throughout the East as a peaceful diplomat of the Chinese Ming emperor. Born in Kunyang, Yunnan in the late 14th Century as a Muslim, when he was just 10 years old his homeland was invaded. Zheng He was taken prisoner and made a palace eunuch. As he grew into manhood, his intelligence, bravery and loyalty earned him the trust of the emperor and he rose up the imperial administrative hierarchy to the venerable position of Chief Envoy of the Royal Fleet.

Historical records show that during seven voyages, Zheng He visited coastal cities across South East Asia, South Asia, Western Asia and Africa often accompanied by a massive retinue of over 300 ships and about 30,000 crew. Everywhere he went he would exchange gifts and share knowledge and technology with native communities. Some argue that Zheng He's missionary zeal had a significant impact on the known world. In his best-selling book "1421 - the year China discovered the world" Gavin Menzies even presents evidence to support his surprising claim Zheng He discovered America before Christopher Columbus!

Zheng He landed on the shores of Malacca on five of his voyages. Witnessing the rise of the Malacca empire and the beginning of centuries of exchanged goods, ideas, people and culture, that transformed Malacca into an open and diverse community, melting pot of cultures, religions and the practice of fusion cuisine.

Today, Malaysia comprises three major ethnic communities, each has played an important role in defining "Malaysian Cuisine". The Malays have perfected the art of mixing local and imported herbs and spices in their cooking; the Chinese brought to Malaysia woks and sauces; the Indians introduced their roti's and hot curries. The three combined culinary traditions have preserved their distinct identities, but have also influenced each other over the years to create an exciting & vibrant national Malaysian cuisine - *Asia's finest!*



MAIN

Szechuan Style Fried Boneless Chicken <small>spicy nuts</small>	17.50	Crispy Shredded Beef <small>mildly spicy</small>	18.50
Chicken stir fried with dried chillies, cashew nuts & Szechuan pepper.		Battered & fried beef strips with sweet & sour sauce.	
Crispy Mango Chicken	17.50	Cumin Spicy Lamb <small>spicy</small>	19.50
Crispy fried chicken with Chef's special mango sauce.		Lamb stir fried with cumin, fresh pepper, chilli & onion.	
Sweet & Sour Sesame Chicken	17.50	Steamed Seabass	24.90
Deep fried chicken with sweet & sour sauce & sesame seeds.		Seabass steamed with light soya sauce, ginger & spring onion.	
Roast Duck <small>nuts</small>		Crispy Cereal King Prawn <small>mildly spicy</small>	19.90
Served with or without peanuts.		King prawns with chilli, curry leaves & oats. A modern Malaysian Chinese creation!	
	QUARTER 18.90	X.O. Dry Scallop Sauce <small>spicy</small>	
	HALF 35.90	Stir fried with Chinese X.O. sauce.	
Beef with Aubergine <small>mildly spicy</small>	18.50		KING SCALLOP 23.90
Stir fried with garlic & soy sauce.	CHICKEN 17.50		KING PRAWN 20.90

TOFU & VEGETABLES

Chai Pu Tofu <small>(v) mildly spicy</small>	15.90	Okra Belacan <small>spicy</small>	9.50
Freshly made Tofu with dried radish, chilli & spring onions.		Okra (or 'ladies' fingers') stir fried in spicy dry shrimp paste chilli sauce.	
Mapo Tofu <small>extra spicy</small>		Green Beans <small>mildly spicy</small>	9.50
Tofu with chilli & Szechuan pepper.	MINCED CHICKEN 15.90	Green beans & dried chillies with or without minced chicken.	
	VEGETARIAN 13.90	Gai Lan	9.90
Homemade Style Tofu Pot <small>(v)</small>	13.90	(Chinese kale) stir fried with garlic or oyster sauce.	
Braised tofu with mixed vegetables.		Stewed Aubergine <small>(v) mildly spicy</small>	8.50
Kangkung Belacan <small>spicy</small>	9.90	Aubergine stewed with chillies.	
(Water spinach) stir fried in spicy dry shrimp paste chilli sauce.		Mixed Vegetables <small>(v)</small>	9.50
		Mixed vegetables stir fried with garlic.	

RICE, NOODLES & ROTI

Nasi Lemak <small>spicy nuts</small>	15.90	Fine Noodles	
Coconut rice served with spicy sauce (sambal tumis), egg, cucumber, fried anchovies, peanuts & Rendang chicken.		Stir fried with egg & beansprouts.	
Loved by Malaysians for breakfast, lunch, dinner, anytime!			CHICKEN 12.90
Nasi Goreng Kampung <small>spicy</small>	14.90	Steamed Rice	4.50
Fried rice with egg, dried anchovies, shallots & spicy sauce (sambal belacan).		The perfect accompaniment for all dishes.	
Char Kuey Teow	15.90	Coconut Rice <small>(v)</small>	4.90
Flat rice noodles stir fried with eggs, prawns & spicy sauce (sambal belacan).		Coconut rice used in Nasi Lemak. Goes well with Rendang, Satay or Sambal dishes.	
This is a specialty of Penang Island, the food heaven of Malaysia.		Egg Fried Rice <small>(v)</small>	5.90
Singapore Fried Noodles <small>mildly spicy</small>	15.90		CHICKEN 9.90
Thin rice noodles stir fried with prawn, chicken & vegetables.	VEGETARIAN 13.90		KING PRAWN 12.90
		Roti Canai Indian crispy flat bread.	4.90
			CURRY CHICKEN 16.90