

**PENANG
BISTRO
MENU**



authentic
tasty
journey

純正馬來西亞
味覺觀感之旅



我們的故事

獨一無二的 地道餐飲體驗

檳城美食是馬來西亞檳城的多元文化的美食。大多數這些美食在路邊攤位，被稱為“小販食品”出售。檳城的名譽作為是在該地區的美食天堂，因為它融合馬來西亞，印度，中國和西方美食的多样化和異國情調的組合。我們承諾一定會把最好的食物帶給我們所有尊貴的顧客，讓你們真真享用到檳城的美食。

在 Penang Bistro，我們保留這個傳統的歷史，更把他們融入溫哥華這個多元文化和充滿活力的城市。我們的菜融合了中國菜和馬來菜的精華，用料複雜，以至少十種以上的新鮮馬來香料結合不同的菜餚，呈現味道香濃，酸甜，微辣，十足有南洋風情，各種獨特，與眾不同的特點。



discover **our story**

Authentic Dining Experience Like No Other

Penang Malaysia is most famous for its road side food stalls known as “Hawker’s Food”. These road side stands are well known for their exotic and mouth watering offerings of Malay, Indian, Chinese and Western cuisines. At Penang Bistro, we strive to preserve the unique flavour of these “tiny restaurants”. We want to bring to you the authentic Malay style of multicultural cooking. We make our many sauces from scratch with imported Malaysian spices. Our chefs are passionate about mixing these authentic spices with fresh local ingredients found in our vibrant city.

It is our mission to bring together the freshest local ingredients and the highest quality imported spices and combine them for flavours that are unique and amazing, reminiscent of the “tiny restaurants” of Penang. Our dishes are specially designed for sharing and the chef tasting menu is the best place to start your exploration.

SIGNATURE

SIGNATURE SEAFOOD

招牌海鲜名菜

Pre-Order live seafood available upon request
(24hr in advance) **需要预定**
king crab, crab, lobster, clam



King Crab (皇帝蟹)
(6 Way 六食)

Market Price
市价



Lobster
龙虾

Choice 选择:
Salted Egg Yolk 金沙
Whole Grain 麦香
Singapore Chilli Sauce 新加坡辣子



Crab
螃蟹



Clam
蚬

Choice 选择:
White Tom Yum Soup 白东阴汤
Nyonya Style 娘惹
Basil Sauce 九层塔汁



Fish Head
鱼头

Choice 选择:
Clay Pot Curry 咖喱煲
Clay Pot Basil Sauce 九层塔汁
Signature Steam 檳城醬蒸

GOLDEN CHICKEN 金鸡独立

Golden chicken is our signature dish.
Delicious crispy, tender and juicy.
A very creative dish and a must try dish

SPECIAL PRICE
\$69.95



Let us know if you have any food allergies
如果有任何食物过敏，请让我们的服务员知道

START & SHARE

前菜


VEGETABLE SPRING ROLL (4) 素菜春卷 \$9.95
carrots and cabbage

PENANG SATAY 沙爹 (雞, 豬) \$12.95
4 skewers of chicken or pork
Marinated chicken, pork skewers
with peanut dipping sauce

HOMEMADE ROTI CANAI 手工印度餅 \$9.95
Crispy Indian style pancake served with curry
dipping sauce (2 pieces)

CRISPY PORK 南乳炸肉 \$12.95
Deep fried pork belly with fermented bean curd

CHEF'S SPECIAL CHICKEN WINGS 炸子鷄翅 \$12.95
Deep fried breaded chicken wings

 TOFU GORENG 馬來燒豆腐 \$9.95
Grilled stuff tofu with bean sprout, cucumber, jicama
and topped with crushed peanuts and sweet sauce

GADO-GADO 印尼沙律 \$12.95
Indonesian style salad served with cucumbers, jicama,
bean sprouts, potato, tofu and top with peanuts sauce

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Awesome Appetizer

特色前菜

 NYONYA CRISPY CALAMARI 娘惹魷魚 \$18.95
golden brown crust and tender calamari
served with Nyonya sauce

SOFT SHELL CRAB WITH GREEN \$19.95
SALAD 泰式軟殼蟹

Crispy soft shell crab with Thai sweet chili sauce
and lightly cucumber, onion, mango and salad green

SOUP 湯

BAK KUT TEH 肉骨茶 \$26.95
Traditional pork ribs herbal soup

 CLAM WHITE TOM YUM SOUP 白東炎蜆湯 \$39.95
Authentic aroma spices and clear white soup

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SEAFOOD 海鮮

SIGNATURE STEAMED FISH 檳城蒸魚 \$39.95

Steamed fish with bean paste sauce, slightly sour, spicy and savoury

NYONYA STYLE FISH 娘惹魚(請選焗油焗) \$39.95

Choice of steamed or fried
Spicy sour with ginger, garlic, turmeric and lemongrass taste

CRISPY FISH IN GINGER SOYA SAUCE 脆皮鮮魚 \$39.95

Pan fried fish in house soya sauce

CLAY POT CURRY JUMBO PRAWNS 咖喱大蝦 \$39.95

Curry prawns with red curry and vegetable

MANGO PRAWNS OR FISH 芒果大蝦或鮮魚 \$32.95

Lightly breaded prawns or fish topped with sweet chill sauce, onions, cucumbers and mango

CRISPY WHOLE GRAIN PRAWNS 麥片大蝦 \$35.95

Deep fried crispy prawn in grains, egg, curry leaves and slightly chill

SAMBAL JUMBO PRAWNS 參巴大蝦 \$32.95

Wok fried prawns with sambal sauce, bell pepper, onions and tomatoes

GOLDEN SALTED EGG YOLK PRAWN 咸蛋王大蝦 \$39.95

Rich and creamy with salted egg yolk

NYONYA STYLE CLAM 娘惹炒蜆 \$39.95

Spicy sour with ginger, garlic, turmeric, and lemon grass taste

新加坡辣子蟹或咸蛋膏 **Market Price**
Singapore Chili Crab or Salted Egg Yolk

Boiled crab in egg and chill sambal paste
Or deep fried crispy crab in salted egg yolk

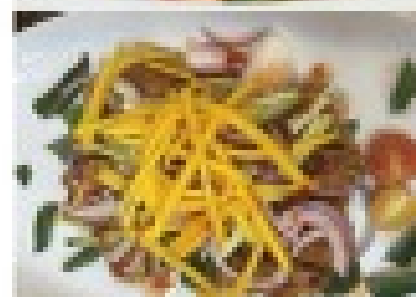
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MEAT

肉類



 **DELUXE CURRY PLATTER 咖喱三寶** **\$38.95**

Rendang chicken, rendang beef and curry pork served in one dish

仁當雞肉或牛肉

 **RENDANG CHICKEN OR BEEF** **\$25.95**

Pan fried boneless chicken / beef stewed in lemongrass, curry, garlic, coconut milk gravy

 **CURRY PORK RIBS 咖喱排骨** **\$26.95**

Spare ribs with potatoes stewed in red curry, lemongrass, and coconut milk

HAINANESE CHICKEN 海南海南雞 **\$23.95**

Poached boneless chicken with soy sauce and bean sprouts served with ginger and chili garlic sauce

  **BASIL CHICKEN 香味雞扒** **\$25.95**

Sweet & tangy boneless chicken stir fried with basil leaf

 **MONGOLIAN CHICKEN 蒙古雞扒** **\$25.95**

Pan fried boneless chicken with house special sauce, curry leaves and garlic

MANGO CHICKEN 芒果雞扒 **\$25.95**

Boneless Pork Chop with House special sauce, Curry leaves and garlic

PENANG PORK CHOP 檳城豬扒 **\$25.95**

Boneless Pork Chop with House special sauce, Curry leaves and garlic

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VEGETABLE 素菜



馬來風光沙堡

CLAY POT SAMBAL KANG KONG

Stir fried water spinach with shallots, garlic, and dried shrimp in sambal paste

\$23.95



咖喱什菜煲

CURRY MIXED VEGETABLE

Mixed vegetable in red curry

\$23.95



參巴豆仔

SAMBAL GREEN BEAN

Stir fried with green beans with sambal, dried shrimp and red chili

\$23.95



參巴茄子

SAMBAL EGGPLANT

Stir fried eggplant in sambal paste

\$23.95



三大天王

MALAYSIA SPECIALTY

VEGETABLE

Stir fried okra, eggplant, green bean with dried shrimp and chili

\$23.95

蒜米或參巴四蓮豆

WINGED BEAN IN GARLIC SAUCE

OR SAMBAL SAUCE

Tropical crunchy bean stir fried in house sauce

\$27.95

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RICE

飯食

NASI NANAS 菠蘿炒飯

Fried rice with seafood, pineapple, onions, eggs and green beans

\$23.95

🌶️ NASI GORENG 馬來炒飯

Malaysian sambal fired rice with seafood, eggs, green beans and chili

\$23.95

🌶️ KAMPUNG FRIED RICE 甘榜提名

Malaysia traditional fried rice with chicken, onions, anchovies, and house paste

\$23.95

🌶️ 魚仔椰子仁當鷄飯

NASI LEMAK RENDANG CHICKEN

Coconut milk rice served with sambal, ikan billis, peanuts, hard boiled egg, and rendang chicken

\$22.95

🌶️ 魚仔椰子仁當牛飯

NASI LEMAK RENDANG BEEF

Coconut milk rice served with sambal, beef billis, peanuts, hard boiled egg, and rendang chicken

\$22.95

SIDE ORDERS

WHITE RICE

\$2.95

HAINANESE RICE

\$3.50

COCONUT RICE

\$3.50

EXTRA HAINANESE CHILI SAUCE **(S) \$2**

OR SAMBAL SAUCE **(L) \$3.50**

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NOODLE 面食

 **CHICKEN CURRY LAKSA 咖喱叻沙** **\$19.95**

Chicken with yellow noodle and rice vermicelli, bean sprouts, fried tofu, boiled egg, and onions in coconut curry broth.

 **LOBSTER CURRY LAKSA 龍蝦叻沙** **\$29.95**

Seafood with yellow noodle and rice vermicelli, bean sprouts, fried tofu, boiled egg, and onions in coconut curry broth.

 **FISH BALLS CURRY LAKSA 魚球叻沙** **\$19.95**

Fish balls with yellow noodle and rice vermicelli, bean sprouts, fried tofu, boiled egg, and onions in coconut curry broth.

 **VEGETABLE LAKSA 素菜叻沙** **\$19.95**

Mixed vegetable with yellow noodle and rice vermicelli, bean sprouts, fried tofu, boiled egg, and onions in coconut curry broth.

  **SAMBAL CHAR MEE HOON 參巴炒米粉** **\$23.95**

Fried rice vermicelli with seafood, cabbage, onions, egg and bean sprouts in sambal sauce.

CANTONESE CHOW FUN 潮州粉卷 **\$23.95**

Fried flat rice noodle and vermicelli with fish cake, seafood, vegetable and egg gravy over the noodles.

  **PENANG CHAR KUEH TEOW 檳城炒粿條** **\$23.95**

Stir fried flat rice noodle with shrimp, fish cake, bean sprout, eggs, green onions and chives in slightly chill paste.

  **PENANG MEE GORENG 馬來炒面** **\$23.95**

Malaysian style fried noodle with bean sprouts, eggs, seafood, shredded tofu, cabbages, tomatoes and onions in chef's sambal sauce.

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Feature Cocktails 特色雞尾酒 2oz Liqueur

Pink Lotus 8.95

vodka, soho lychee liqueur, cranberry juice

Lychee Mojito 8.95

bacardi white rum, soho lychee liqueur, fresh lime, fresh mint and soda water

After Dark Crush 8.95

rum, coconut rum, vanilla syrup, coconut cream and top with soda water

Singapore Sling 8.95

bombay sapphire gin, orange liqueur, pineapple juice, lime juice, dash grenadine and cherry brandy on top

Domestic Beer 本地啤酒

Kokanee, 341ml 4.95

Import Beer 進口啤酒

Tiger Beer, 330ml 5.55

Stella Artois, 330ml 6.55

Guinness, 440ml 7.55

Heineken, 330ml 6.55

White 白酒

	6oz.	9oz.
Sawmill Creek, Chardonnay	4.95	6.95

Sumac Ridge, Sauvignon Blanc	7.95	11.95
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Sand Hill, Pinot Gris	9.95	13.95
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See Ya Later Ranch, Gewurztraminer	39/bottle	
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Mission Hill, Chardonnay	55/bottle	
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Oyster Bay, Sauvignon Blanc	55/bottle	
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Red 紅酒

	6oz.	9oz.
Sawmill Creek, Merlot	4.95	6.95

Sumac Ridge, Cabernet	7.95	11.95
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1884 Reservado, Malbec	49/bottle	
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J. Lohr, Cabernet Sauvignon	59/bottle	
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