

LEMAK

APPITIZER

ROTI CANAI 9 Pan-fried flatbread paired with creamy coconut chicken curry
CHICKEN 65 🌿🍷 12 Curry leaves, green chili
SAMOSA CHICKEN KEEMA 11/12 Fried pastry w stuffing
VEG SPRING ROLL 🌿 6 Mixed vegetables
MANGO CHICKEN 🍷 12 Batter chicken, cumin infused spiced mango glaze
SPINACH PAKORA 🌿🍷 9 Spinach corn batter
SPINACH CHAT 🌿🍷 12 Sev, onion, tomato, cilantro, tamarind, house spice
OKRA PAKORA 🌿🍷 8 Corn batter
OKRA CHAT 🍷 11 Onion, tomato, cilantro, tamarind, house spices
FLYING SHRIMP 🍷🌶️ 14 Onion & bell pepper, homemade chili sauce
CHICKEN SATAY 🍷 12 grilled chicken on skewers spiced peanut sauce

SOUP

NOODLE 🍷 8 Clear chicken broth + CHICKEN 3 + VEG 2+ SHRIMP 5
SWEET CORN 🍷 7 House blend spices & herbs + EGG 1.5 +CHICKEN 3 + SHRIMP 5
MULTUGANNY 🌿🍷 8 Lentil, pureed vegetables, coconut cream

SALAD

MANGO 🌿🍷 9 mangoes, cilantro, onion, sambal, mint, lemon, cucumber
GREEN 🌿🍷 8 romaine, tomato, onion, carrots, cucumber
ADD PROTEIN : CHICKEN 5 SHRIMP 7 FISH 7 BEEF 8

KIDS

CHICKEN FINGER & FRIES 10
INDO- ME NOODLES 10

MALAYSIAN

RENDANG 🍷 Slow cooked coconut, lemongrass, spices
SAMBAL 🍷🌶️ Red chili, ginger, garlic, shallots, lime
NASI GORENG 🍷 Rice, stir fried with shrimp paste, fish sauce, market vegetable, fried egg
LAKSA 🍷 Coconut infused broth with shrimp, fish & tofu
PAD THAI 🍷 Flat rice noodle, egg, crushed peanut
RED 🍷🌶️ Coconut, bamboo shoots, string beans, bell peppers and basil.
GREEN 🍷 Coconut, zucchini, eggplant, bamboo shoots, bell peppers and basil. Spicy.
MASAMAN 🍷 Coconut, onions, potatoes, carrots and peanuts.
SINGAPORE NOODLE 🍷 Fragrant curry spices a mix of vermicelli
CHILI 🍷🌶️ Corn batter, tossed w soy chili tomato
CHICKEN 20/ LAMB 24/ BEEF 24/ VEG & TOFU 19/ SHRIMP 25/ FISH 25

🌿 **VEGAN**
🍷 **GLUTEN FREE**
🌶️ **SPICY**

If you have a food allergy please speak to the server, chef, manager



www.lemakmalaysian.com
914-574-5280

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INDIAN

JALFREZI 🍳 Wok tossed, mushroom, tomato, bell pepper, tangy flavor

MADRAS 🌿🌶️ Coconut milk, mustard, curry leaf

BHUNA 🌿 Onion, tomato, green chili, bell pepper

VINDALOO 🌿🌶️ A fiery Goan specialty with vinegar infused red chili paste

KONDAPUR 🍳 Coconut, curry leaf

AMWALA 🍳 Curried mango, mint, ginger, cilantro

BUTTER 🍳 Smoked pepper, chicken, infused cream & tomato

CURRY 🍳 Onion, tomato, ginger, garlic, house blend spices

PHAL 🌿🌶️ A volcanic British Indian curry

LANGARWALI DAL 🌿🍳 18
Medley of lentils, cumin, dry red chili

**CHICKEN 20/ LAMB 24/ BEEF 24/ VEG & TOFU 19/
SHRIMP 25/ FISH 25**

RICE SPECIALITY

BIRYANI 🍳 Aged basmati rice, house blend spice, boiled egg

RICE BOWL 🍳 Basmati yellow rice choice of protein

FRIED RICE 🍳 Basmati rice, vegetable soy & tomato, egg

NASI LEMAK 🍳 Coconut rice, herbs, sambal, hard-boiled egg & cucumber

**CHICKEN 20/ LAMB 24/ BEEF 24/ VEG & TOFU 19/
SHRIMP 25/ FISH 25**

DESSERT

RICE PUDDING 6

PILIT HITAM 🍳 6
Black glutinous rice porridge in coconut milk and suga

GULAB JAMUN 5
Fried cheese ball, homemade syrup

DRINK

THE TARIK 5
Evaporated milk, black tea

MADRAS COFFEE 5
Indian filter coffee

ICE LONGAN 5
Iced longan berry, mint served with ice cubes

MANGO LASSI 7
Mango, yogurt smoothie

CHAI 5
Hot Indian tea, milk, spice

SIDE

INDIAN PARATHA 4

MALAYSIAN ROTI 3

CORN BREAD 4

CHAPPATI 4

AGED BASMATI RICE 4

COCONUT RICE 12
pandan leaf, basmati rice, curry leave, mustard

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