



Entrée

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| A1. | Satay Chicken Skewer 沙嗲鸡串 (2) | \$7.50 |
| A2. | Vegetarian Spring Roll 素春卷 (3) | \$6.00 |
| A3. | Minced Pork Spring Roll 猪肉春卷 (3) | \$6.00 |
| A4. | Salt & Pepper Chicken Wings 椒盐鸡翅 (6) | \$7.50 |
| A5. | Salt & Pepper Squid 椒盐鱿鱼 (7) | \$7.00 |
| A6. | Spicy Salt & Pepper Squid 辣鱿鱼条 (5) 🌶️ | \$7.00 |
| A7. | Mini Edamame Roll 毛豆卷 (15) | \$4.50 |
| A8. | Deep Fried Prawn Dumplings 炸虾饺 (4) | \$7.50 |
| A9. | Deep Fried Tofu 炸豆腐 (8) 🌶️ | \$7.00 |

Sides

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| | Steamed Rice 白饭 | \$2.00 |
| | Hainanese Steamed Rice 油饭 | \$3.00 |
| | Coconut Rice 椰酱饭 | \$3.00 |
| | Noodles 面条 | \$2.50 |
| | You-tiao (Deep Fried Bread Stick) 油条 | \$2.00 |
| | Deep Fried Mantou (Chinese Bun) 炸馒头 | \$1.20 |
| | Steamed Vegetable 油菜 | \$5.00 |



Desserts

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| F1. | Sago Pudding 西米布丁
Pandan infused sago pudding with coconut cream and coconut sugar syrup. | \$6.50 |
| F2. | Cendol Sundae 珍多新地
Vanilla ice cream and Malaysian cendol jelly served with palm sugar syrup and crushed peanuts. | \$6.50 |
| F3. | Cendol 珍多冰
Consists of pandan jelly, gula melaka (palm sugar) and coconut milk with red bean topping, it is a staple dessert in Malaysian cuisine. | \$6.50 |

Don't forget we also have a selection of sweet roti.



Roti Place was

opened in 2015 by a Malaysian craving a taste of home. We want to share the flavours of Malaysia to the people of Brisbane through our food. We proudly offer authentic Malaysian street food favourites such as Roti Canai, Nasi Lemak, and Char Kuey Teow. As well as iconic Malaysian dishes Bak Kut Teh (Pork tea), Hainanese Chicken and Malaysian Kam Heong crab, which is wild caught from the Gold Coast. From humble street food beginnings, our signature roti is freshly prepared in house daily and can be seen flipped to order in our open roti kitchen. Roti is crispy, flakey flatbread served both savoury and sweet and is a favourite for all Malaysians. Try our iconic Roti Canai for a savoury option or our popular Mount Roti topped with condensed milk for something sweet. Our menu is ideal for sharing family style, just like we do back home. Gather your friends and loved ones, order a few dishes and don't be afraid to get your hands dirty!



MENU

Roti Place
MALAYSIAN FOOD



Savoury Roti

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| B1. | Roti Canai 马来飞饼 | \$5.50 |
| The traditional roti served with curry sauce. | | |
| B2. | Roti Canai with Curry Chicken/Rendang Beef | \$12.50 |
| 马来飞饼配咖哩鸡 / 马来飞饼配仁当牛 | | |
| Roti canai served with curry chicken or rendang beef. | | |
| B3. | Roti Telur 鸡蛋飞饼 | \$7.00 |
| Filled with scrambled egg. | | |
| + add Onion 洋葱 for \$1.00 | | |
| B4. | Roti Planta 牛油飞饼 | \$7.00 |
| Filled with rich flavoured butter. | | |
| B5. | Roti Cheese 起司飞饼 | \$9.50 |
| Filled with stringy mozzarella cheese. | | |

Sweet Roti

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| B6. | Roti Pisang 香蕉飞饼 | \$8.50 |
| Filled with fully ripened banana. | | |
| B7. | Roti Kaya 加椰飞饼 | \$9.00 |
| Filled with homemade pandan infused coconut jam. | | |
| B8. | Roti Nutella 榛子酱飞饼 | \$9.00 |
| Filled with the rich & smooth Nutella spread. | | |
| B9. | Mount Roti (Roti Tisu) 纸巾飞饼 | \$11.50 |
| An extra thin and crispy version of roti in a cone shape. Topping: Condensed Milk / Chocolate / Caramel / Strawberry | | |



Rice

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| C1. | Hainanese Chicken with Rice 海南鸡饭 | \$12.50 |
| Believe it or not, it is rumored to be the best in town. | | |
| C2. | Nasi Lemak (Chicken/Beef) 椰酱饭 (仁当牛 / 咖哩鸡) | \$14.50 |
| An iconic Malaysian rice platter. Fragrant coconut rice, crispy anchovies, roasted peanuts, cucumber and hard boiled egg, served with curry chicken or rendang beef. | | |
| C3. | Curry Chicken with Rice 咖哩鸡饭 | \$12.50 |
| C4. | Rendang Beef with Rice 仁当牛饭 | \$12.50 |
| Malaysian slow cooked beef curry, soft and yummy. | | |
| C5. | Satay Chicken Skewers with Rice 沙嗲鸡串饭 | \$14.00 |
| The ever-popular satay chicken skewers with rice. | | |
| C6. | Chilli Lime Chicken with Rice 香柠辣子鸡饭 | \$14.00 |
| Deep fried chicken with rice, served with homemade lime and citrus chilli dressing. | | |
| C7. | Nasi Goreng 马来炒饭 | \$13.50 |
| Malaysian style fried rice with chicken and seafood. | | |
| C8. | Salty Fish Chicken Fried Rice 咸鱼鸡粒炒饭 | \$13.50 |
| Fried rice with the distinctive flavour from salty fish. | | |



Spanner Crabs

** Available for Weekdays Dinner and All Day Weekend Only.*

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| S1. | Singapore Chilli Crab 新加坡辣子蟹 | \$24.50 |
| Coated with a luxurious, rich and creamy sweet & spicy sauce, this is the most satisfying, and surely the most famous of all crab dishes. | | |
| + Add Deep Fried Mantou 炸馒头 for \$1.00 each | | |
| S2. | Malaysian Kam Heong Crab 马来金香炒蟹 | \$24.50 |
| Literally means the crab is cooked until golden and fragrant. This is the Malaysian interpretation of salt & pepper with Malaysian herbs and spices. | | |
| S3. | Cantonese Ginger & Shallot Crab 粤式姜葱炒蟹 | \$24.50 |
| A Cantonese favourite. By using the delicate taste of ginger and shallot, it brings up the freshness and sweetness of the crab. | | |
| S4. | Butter Herb Crab 马来奶油蟹 | \$25.50 |
| An irresistible creamy butter sauce with fragrant curry leaves and punchy bird eye chilli, who doesn't love this rich and exotic style? Best eaten with Deep Fried Mantou. | | |

Noodle

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| D1. | Malaysian Combination Laksa 马来喇沙汤面 | \$13.00 |
| Hokkien noodle and rice vermicelli with chicken and seafood in an extra rich and creamy coconut curry soup. | | |
| D2. | Malaysian Har Mee (Prawn Noodles Soup) 马来虾面 | \$14.50 |
| Prawn flavoured soup with prawn, shredded chicken, boiled egg, fish cake and noodles. | | |
| D3. | Rendang Beef with Dry Noodle 仁当牛乾捞面 | \$12.50 |
| Malaysian drier beef curry with coconut flakes on seasoned dry egg noodles. | | |
| D4. | Curry Chicken with Dry Noodle 咖哩鸡乾捞面 | \$12.50 |
| Curry chicken with seasoned dry egg noodles in a savoury curry sauce. | | |
| D5. | Char Kuey Teow 炒费刁 | \$13.50 |
| The Hokkien fried flat rice noodle, with seafood and Chinese sausage in a spicy soy sauce. | | |
| D6. | Mee Goreng 马来炒面 | \$13.50 |
| Malaysian spicy chow mein with Hokkien noodle, seafood and chicken, true street food in hawker style. | | |
| D7. | Seafood Combination Rice Noodle in Egg Sauce 海鲜滑蛋炒河粉 | \$14.50 |
| Stir-fried flat rice noodle with seafood and a generous serving of creamy egg sauce. | | |

A 15% SURCHARGE APPLIES ON PUBLIC HOLIDAY.

ALLERGY ADVICE - We often use shrimp paste, peanut, egg in preparing our sauces and marinades. If you have a specific dietary requirement, please don't hesitate to check with our friendly staff.



Mains

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| E1. | Hainanese Chicken 海南鸡 | \$16.50 |
| Chicken poached in a ginger and scallion infused broth. Served with ginger mince and garlic chilli sauce. | | |
| E2. | Sambal Chicken 叁芭鸡 | \$16.50 |
| Deep fried chicken thigh fillet tossed with Malaysian shrimp paste chilli sauce. | | |
| E3. | House Sambal Chilli Squid 秘制叁芭鱿鱼 | \$19.50 |
| Squid stir fried in a house made sambal chilli sauce, addictively spicy and delicious. | | |
| E4. | Chilli Lime Chicken 香柠辣子鸡 | \$17.00 |
| Deep fried boneless chicken pieces. Served with lime and citrus chilli dressing. | | |
| E5. | Bak Kut Teh (Pork Tea) 肉骨茶 | \$17.50 |
| Meaty pork rib simmered in a distinctive Chinese herbal broth. | | |
| E6. | Guinness Pork 黑啤骨 | \$16.50 |
| Deep fried pork chop coated with a sticky sauce made from Guinness stout. | | |
| E7. | Sizzling Black Pepper Tofu with Chicken Mince 铁板黑椒豆腐 | \$16.50 |
| Deep fried fluffy tofu with chicken mince in black pepper sauce. | | |
| E8. | Malaysian Fish Curry 马来咖哩鱼片 | \$20.50 |
| Aromatic curry with fish fillet packed with flavours. | | |
| E9. | Salt & Pepper Fish Fillet 椒盐鱼片 | \$19.50 |
| Deep fried whiting fillets tossed with chilli, salt & pepper. | | |
| E10. | Sizzling Garlic Fish 铁板蒜香鱼 | \$19.50 |
| Crumbed fish fillets dressed with creamy garlic sauce. | | |
| E11. | Oatmeal Prawn/Chicken 麦片虾/鸡 | \$20.50/\$18.50 |
| Battered prawn/chicken tossed in an aromatic mixture of oats, butter, garlic, curry leaves and chilli. | | |
| E12. | Seafood Combination in Nyonya / Satay Sauce 娘惹 / 沙嗲炒海鲜 | \$23.50 |
| Assorted seafood stir fried in a mouth-watering Nyonya sauce with a mixture of chilli, lime, garlic and lemon grass flavour or the classic creamy and rich satay sauce. | | |
| E13. | King Prawn in Garlic Egg Sauce / Singapore Chilli 滑蛋虾 / 新加坡辣子虾 | \$20.50 |
| King prawn stir fried in a savoury creamy garlic egg sauce or Singapore chilli sauce. | | |
| E14. | Mint Mayo Prawn 薄荷虾 | \$21.50 |
| Deep fried battered king prawn tossed in fresh & aromatic mint mayo. | | |
| E15. | Stir Fried Mixed Vegetables in Belacan / Garlic Sauce 马拉盏炒杂菜 / 蒜蓉炒杂菜 | \$13.50 |
| Vegetables stir fried in Malaysian Belacan chilli paste or garlic sauce. | | |
| E16. | White Clam in Hot Pot with Supreme Soup 上汤浸蛤蜊 | \$20.50 |
| White clam simmered in Chinese supreme soup with a hint of ginger and chilli. | | |
| E17. | Wok Fried White Clam in Kam Heong / Ginger & Shallot 金香 / 姜葱炒蛤蜊 | \$20.50 |
| White clam stir fried with a slightly spicy Malaysian Kam Heong paste or in the traditional flavoursome ginger & shallot sauce. | | |

