

PAAN

@Changkat

Pan-Asian Flavours

014-652 5100

*51-A, Changkat Bukit Bintang, Bukit Bintang, 50200 Kuala Lumpur,
Wilayah Persekutuan Kuala Lumpur*

WWW.PAANRESTAURANT.COM

ASIAN

Mains

MALABAR FISH CURRY 🍛

RM36

Barramundi simmered in a rich coconut house-made curry, paired with tender baby eggplant, sweet mango cubes, and juicy cherry tomatoes. A tropical delight with bold flavors



MALABAR FISH CURRY

CURRY LAKSA 🍛

RM32

A flavorful coconut curry broth loaded with prawns, chicken, cucumber, onions, and a hint of calamansi for a zesty finish. A bowl of pure comfort

VEGGIE NYONYA CURRY 🌱 WITH EMPING

RM25

A rich house-made coconut Nyonya curry featuring eggplant, potatoes, cherry tomatoes, and crispy fried tempeh, topped with emping for a delightful crunch and flavor

DAGING BALI 🍛

RM30

Tender beef stew simmered with ginger, galangal, chilies, kaffir lime, and soy sauce for a rich and aromatic Balinese-inspired flavor

SALTED EGG FISH FILLET

RM28

Crispy fried barramundi coated in a creamy salted egg sauce, enhanced with aromatic curry leaves and a hint of chili. A perfect balance of savory and spicy

STIR FRY MALA CHICKEN 🍛

RM28

Tender chicken stir-fried with lotus root, celery, and mushrooms in a bold and spicy mala sauce. A fiery delight for spice lovers

TIGER PRAWN LO MEIN

RM35

Wok-fried noodles tossed with succulent tiger prawns, duck egg, capsicum, and fragrant dragon chives. A vibrant and flavorful stir-fry

WILD MUSHROOM LO MEIN

RM25

Wok-fried noodles paired with a medley of brown beech mushrooms, white beech mushrooms, king oyster mushrooms, dragon chives, and capsicum. A rich and earthy delight

VEGGIE MASALA RICE BOWL 🌱

RM25

Wok-fried rice tossed with carrots, mushrooms, potatoes, and sweet peas, seasoned with aromatic Indian masala. A vibrant and flavorful vegetarian dish



VEGGIE MASALA RICE BOWL

ASIAN

Mains

XO FRIED RICE 🍄 Chicken RM28 / Beef RM30

Wok-fried rice infused with premium XO seafood sauce, topped with (tender beef slices or chicken slices), sweet peas, and earthy shimeji mushrooms. Crowned with a touch of caviar for an elegant finish, this dish is a luxurious twist on a classic favorite



XO FRIED RICE (BEEF)

LANKAN YELLOW RICE 🌶️ RM30

Fragrant yellow rice served with your choice of Sri Lankan-style chicken curry or fish curry, accompanied by eggplant mojo, crispy papadam, coconut sambal, and dal curry. A flavorful feast



LANKAN YELLOW RICE



SRI LANKAN FUSION LAMB FRIED RICE

SRI LANKAN FUSION LAMB FRIED RICE RM35

A flavorful fusion of Sri Lankan spices and classic fried rice, this dish features succulent lamb cooked with a blend of aromatic curry spices like turmeric, cinnamon, and cardamom. The rice is stir-fried to perfection, absorbing all the rich, savory flavors from the lamb and spices. The dish is enhanced with a touch of coconut milk, green chilies for a mild heat, and mustard seeds, offering a vibrant Sri Lankan twist. Finished with a perfectly fried egg on top, this dish is a satisfying, spice-infused take on traditional nasi goreng

PARATHA (3) - CHOICE OF

Fluffy, golden-brown parathas served with your choice of accompaniment: creamy dhal curry, flavorful chicken curry, or rich and spicy mutton masala. Perfect for a satisfying meal

DHALL CURRY RM15

CHICKEN CURRY RM18

MUTTON MASALA RM20

ASIAN

Sides



ANGUS BEEF SATAY 🍴

RM35

Chef's Special

Malaysian-style grilled Angus beef skewers served with nasi impit (compressed rice cakes) and a rich, flavorful peanut sauce. A classic with a premium twist

CHICKEN SATAY

RM18

Malaysian-style grilled chicken skewers served with nasi impit (compressed rice cakes) and a rich, flavorful peanut sauce. A classic with a premium twist.

HOT BUTTER SHRIMPS

RM30

Crispy fried shrimp tossed in a rich, savory butter sauce infused with garlic, chili, and aromatic curry leaves. A flavorful seafood indulgence

LANKAN COCONUT OIL BREAD

RM35

Fluffy PAAN bread served with spiced mutton masala and a smoky burnt eggplant dip. A flavorful homage to Sri Lankan cuisine

SZECHUAN CHICKEN POPCORN 🌶️

RM25

Marinated crispy chicken thigh wok-fried with oyster sauce, ginger, and fragrant Szechuan peppercorns. A bold and spicy bite-sized delight

SPICED DEVILLED CASHEW

RM12

Delight your taste buds with these perfectly roasted cashew nuts, coated in a blend of aromatic spices. Each crunchy bite is infused with a symphony of flavors—smoky paprika, zesty cumin, a touch of garlic, and a hint of chili for just the right amount of heat

SAVOURY SAUSAGE AT SEA

RM15

Tender scrambled eggs are combined with the rich flavors of sizzling sausages and the unique, briny taste of anchovies. A kick of heat comes from the carefully chosen spices, adding just the right amount of spice without overpowering the dish. The anchovies melt into the eggs, creating a deep umami flavor, while the sausage adds a hearty, savory depth

VEGE SAMOSA (3) 🌿

RM12

Crisp and golden on the outside, our vegetable samosas are packed with a flavorful medley of spiced potatoes, peas, and aromatic herbs. Perfectly seasoned and wrapped in a delicate pastry shell, these classic delights are served hot, offering a satisfying crunch with every bite

VEGE SPRING ROLL (4) 🌿

RM12

Golden-fried to perfection, these delightful spring rolls are packed with a medley of fresh, finely shredded vegetables, including crunchy cabbage, carrots, and aromatic herbs. Served with a tangy-sweet chili dipping sauce

CHICKEN ROLL (3)

RM15

A flavorful and juicy filling of spiced minced chicken (keema), slow-cooked with aromatic Indian spices, onions, and fresh herbs, wrapped in a soft and flaky paratha. Garnished with tangy mint chutney and crunchy onions, this roll is a perfect blend of bold flavors and hearty satisfaction, making it an irresistible grab-and-go delight. Served with a tangy-sweet chili dipping sauce

CRISPY BEEF ROLL (3)

RM18

A flavorful fusion of spice and texture, our Beef Keema Roll features tender, slow-cooked minced beef infused with aromatic Indian spices, onions, potatoes, and fresh herbs. Served with a tangy-sweet chili dipping sauce

SPICY DEVILLED SAUSAGES 🌶️

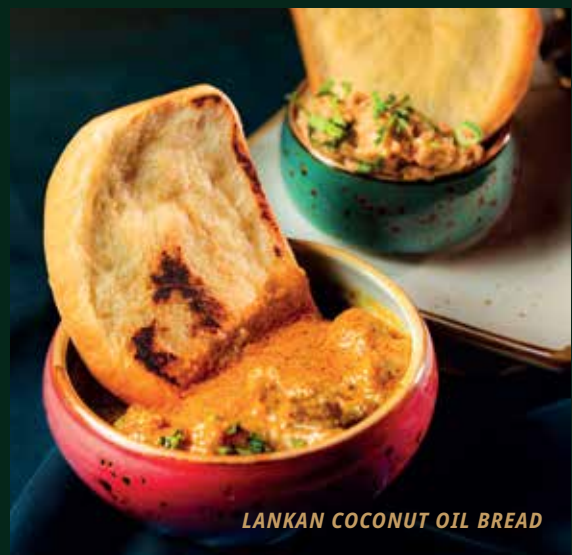
RM20

Succulent sausages simmered in a rich, tangy tomato-based sauce infused with a fiery blend of chili, garlic, and aromatic spices.

SRI LANKAN OMELETTE

RM10

A flavorful and hearty omelette made with three farm-fresh eggs, infused with the vibrant spices of Sri Lanka. This golden delight is mixed with finely chopped onions, green chilies, curry leaves, and a touch of turmeric, delivering a fragrant and mildly spicy kick



LANKAN COCONUT OIL BREAD

ASIAN

Sides

SRI LANKAN CUTLETS - CHOOSE FROM:

Crispy and golden on the outside, soft and flavorful on the inside.

FISH CUTLETS

RM15

Made with fresh fish, spiced potatoes, and a blend of Sri Lankan spices.

CHICKEN CUTLETS

RM18

Tender chicken, mashed potatoes, and aromatic seasonings

BEEF CUTLETS

RM20

Savory minced beef mixed with potatoes and spices for a hearty bite

KOREAN FRIED CHICKEN 🍗

RM30

Six pieces of crispy fried chicken drumettes coated in an orange-infused spicy gochujang sauce, topped with a sprinkle of furikake for an extra kick of flavor. A bold and delicious treat

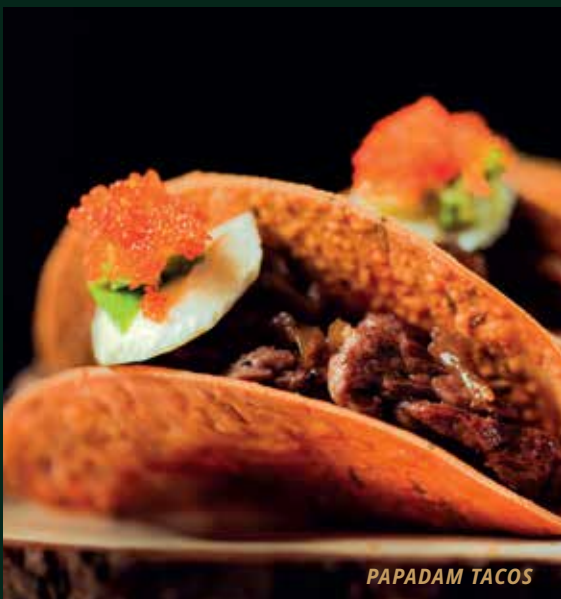


KOREAN FRIED CHICKEN

PAPADAM TACOS 🌮

RM32

Crispy homemade papadam shells filled with sautéed beef, savory caramelized onions, fresh avocado, and a dollop of tangy sour cream. Topped with vibrant tobiko for an added crunch and burst of flavor, these tacos offer a perfect fusion of bold, rich ingredients



PAPADAM TACOS

Salads

GREEK SALAD 🌿🌿

RM20

POTATO SALAD 🌿

RM20

CAESAR SALAD 🌿

RM22



CAESAR SALAD

Add On

WHITE RICE

RM5

YELLOW RICE

RM5

PAAN BREAD

RM6

WESTERN

Mains

THE BOLD BEEF BURGER 🍔

RM35

Juicy beef patty, fresh greens, and our secret house-crafted sauce, all nestled in a golden bun. A bite of perfection

GOLDEN CLUCK BURGER

RM30

Juicy grilled chicken, fresh lettuce, and our signature house-made sauce, served on a toasted bun. A true showstopper

BALSAMIC GLAZED CHICKEN CHOP

RM30

Succulent grilled chicken chop drizzled with balsamic reduction, served with crushed pepper sauce on the side, crispy French fries, and a medley of sautéed carrots, broccoli, and French beans. A wholesome and flavorful delight

BALSAMIC GLAZED LAMB CHOP

RM45

220g of tender lamb chops with balsamic reduction, crushed pepper sauce, crispy French fries, and sautéed veggies.

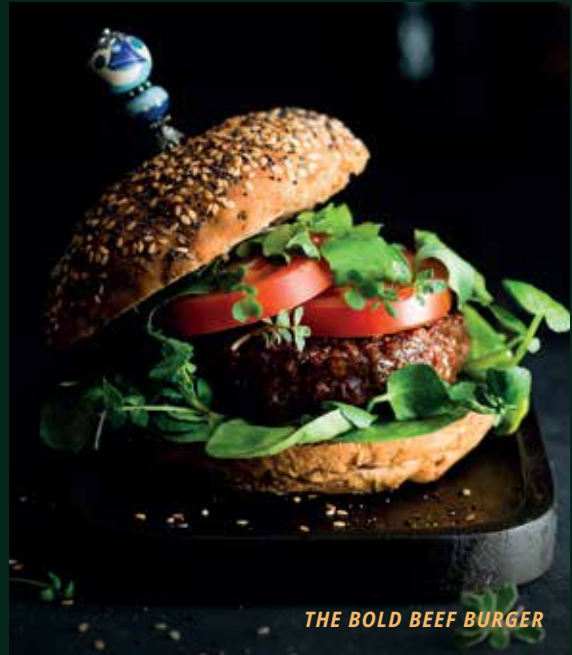
PASTA BOLOGNESE BLISS

RM30

Rich, slow-cooked meat sauce tossed with al dente pasta, topped with parmesan and juicy cherry tomatoes. Comfort in every bite



STICKY LAMB RIBS



THE BOLD BEEF BURGER

CREAMY CHICKEN CARBONARA

RM28

Al dente pasta tossed in a rich, creamy sauce with tender chicken and parmesan. A comforting classic

SEAFOOD AGLIO OLIO

RM25

Al dente pasta tossed with garlic, olive oil, chili flakes, and a medley of fresh seafood. Simple, flavorful, and irresistible

CRISPY FISH & CHIPS

RM30

Perfectly fried fish fillet with a crispy, flaky coating, paired with seasoned fries and our zesty tartar sauce. A crowd-pleasing favorite that never disappoints

CHEESY GRILLED SANDWICH 🌿

RM20

Crispy toasted bread loaded with gooey melted cheese, served with a side of golden fries. A timeless favourite

STICKY LAMB RIBS 🍖

RM55

Sweet & sour marinade pan-grilled lamb chop with spicy potato

WESTERN

Sides

HASH BROWNS RM20

POTATO WEDGES RM15

ONION RINGS RM15

BBQ CHICKEN WINGS RM25

PARMESAN FRIES RM15

GOLDEN FRIED CALAMARI RM25



DESSERTS



SPICED JAGGERY PUDDING RM25

A rich and aromatic dessert with cardamom, creamy white chocolate, ghee-roasted cashews, and tangy gooseberries. A fusion of traditional flavors with a modern twist

BROWNIE TOP WITH MINT ICE CREAM RM22

A rich, fudgy brownie topped with a refreshing scoop of mint chocolate ice cream. The cool, creamy ice cream pairs perfectly with the warm, decadent brownie for a delightful contrast in every bite

COFFEE CRÈME CARAMEL RM22

A silky caramel custard infused with the bold flavors of coffee, topped with a glossy caramel glaze. A decadent dessert with a caffeinated twist

APPLE MOMOS RM20

Warm, delicate momos filled with a sweet blend of apple and cinnamon, creating the perfect balance of spice and sweetness. Served on a smooth mascarpone cream for a rich and creamy contrast, these bite-sized treats are a delicious fusion of flavors and textures

RED VELVET CAKE RM20

A classic indulgence, this moist and velvety cake is layered with rich cream cheese frosting. The vibrant red color and delicate cocoa flavor make it a perfect treat for any occasion. Enjoy the perfect balance of sweetness and tang in every bite



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