



# LETTER TO AMAH

Dear Amah,

It has been a few years since you left us. not a day goes by without me thinking of you and missing your warm presence. The memories we shared together are etched deep within my heart, and the love and care you showered upon me are cherished forever.

I have opened up a restaurant call Amah. Cooking some of my favourite dishes that you cook for me and based of your cooking philosophy. Cook with care and love. there are no fixed paths or absolute truths. Instead, we embark on a journey of exploration, guided by our intuition and guided by the desires and tastes of those we cook for. "agak-agak la". And the most important making people enjoy and happy eating your food.

Now I am hoping to share your dishes and your philosophy through Amah. Where this is not just a restaurant but a place I am able to bring customers to embark that nostalgic journey through food. I am hoping these tradition is not forgotten and being preserve in this modern society.

I am lucky to be a part of you, where you are able to share all these beautiful memories and recipes with me. I am proud of our history where I decide to name is Amah after your legacy.

I think you would be proud if you have witness the restaurant.

Thank you love grandson,  
Loong

## Terms & Conditions

*15% of the total bill surcharge is applicable on NSW Public Holidays*

*10% of the total bill surcharge is applicable on Sunday*

*No outside food and drink allowed*

*Corkage fee is \$30 per bottle*

*Minimum \$20 spending per head*

*90 minutes dining policy*



Chef's signature



Pork

# Set Menu

## \$288

recommended for 4 people

Steam Hokkaido Scallops

豆豉粉丝蒸扇贝

Red Bean Curd Chicken Wings

红腐乳炸雞翅

Har Mee Bomb

蝦麵雲吞

Ginger Shallot Barramundi

清蒸盲曹

Salt & Pepper Prawns

椒盐蝦王

Tea Smoked Duck Breast

茶香熏鴨

Malaysian Curry Chicken

咖喱雞

Amah Fried Rice

阿嬤招牌炒飯

Belachan Kangkung

馬來薑通心菜

Dessert on the Day

今日甜點

## \$488

recommended for 6 people

Steam Hokkaido Scallops

豆豉粉丝蒸扇贝

Red Bean Curd Chicken Wings

红腐乳炸雞翅

Vegetable Spring Roll

素春卷

Siong Tong Clam

上湯花蛤

Live Mud Crab\*

螃蟹

Tea Smoked Duck Breast

茶香熏鴨

Char Siu

蜜汁叉燒

Amah Fried Rice

阿嬤招牌炒飯

Belachan Kangkung

馬來薑通心菜

Dessert on the Day

今日甜點

## \$388

recommended for 4 people

Steam Hokkaido Scallops

豆豉粉丝蒸扇贝

Mix & Match Satay

和牛和雞柳沙爹烤串

Har Mee Bomb

蝦麵雲吞

Salted Duck Egg Prawn Toast

爆漿流沙蝦滑土司

Siong Tong Clam

上湯花蛤

Ginger Shallot Barramundi

清蒸盲曹

Malaysian Curry Chicken

咖喱雞

Char Siu

蜜汁叉燒

Amah Fried Rice

阿嬤招牌炒飯

Belachan Kangkung

馬來薑通心菜

Dessert on the Day

今日甜點

## \$688

recommended for 6 people

Steam Hokkaido Scallops

豆豉粉丝蒸扇贝

Har Mee Bomb

蝦麵雲吞

Indomie Popcorn Chicken

鹽酥雞米花

Vegetable Spring Roll

素春卷

Ginger Shallot Barramundi

清蒸盲曹

Live Lobster\*

龍蝦

Char Siu Beef Ribs

蜜汁牛肋排

Tea Smoked Duck Breast

茶香熏鴨

Amah Fried Rice

阿嬤招牌炒飯

Belachan Kangkung

馬來薑通心菜

Dessert on the Day

今日甜點

\*cooked in your choice of style

Please inform our staff of any food allergies or special dietary requirements and we will be happy to accommodate you.



Chef's signature



Pork

# Amah's Tasting Menu \*

\* minimum 2 people \* All guest must partake in the Tasting Menu

## 阿嬤招牌套餐\* 88/pp

### Dim Sum Platter 點心拼盤

Hainan Chicken Siu Mai

海南雞燒賣

Chilli Crab Har Gao 🌶️

辣椒螃蟹蝦餃

Mapo Cheese Curry Puff 🐷

麻婆芝士咖喱酥

Crispy Satay Chicken Spring Roll

沙爹雞春卷

Black Pepper Prawns 🌶️

砂拉越黑椒咖喱蝦王

Assam Nyonya Barramundi 🌶️

亞叁咖喱盲曹

Malaysian Curry Chicken 🌶️

咖喱雞

Fried Egg Tofu

上湯蟹肉燴蛋豆腐

Belachan Kangkung 🌶️

馬來盞通心菜

Dessert on the Day

今日甜點

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Chef's signature



Pork

DM1

DM2

DM3

DM4

DM5

## DIMSUM 蒸點心

### STEAMED (3 Pieces)

- |                                                                                     |                                                                                                                     |    |
|-------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------|----|
|    | DM1. Hainan Chicken Siu Mai<br>海南雞燒賣                                                                                | 13 |
|  | DM2. Chilli Crab Har Gao         | 16 |
|                                                                                     | DM3. Har Mee Bomb                | 16 |
|  | DM4. Buddha's Delight Dumplings<br>羅漢齋素餃                                                                            | 13 |
|                                                                                     | DM5. Bak Kut Teh Xiao Long Bao  | 16 |
|                                                                                     | DM6. Har Gao<br>蝦餃                                                                                                  | 14 |

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Chef's signature



Pork

## DIMSUM 炸点心

### FRIED (3 Pieces)



DM7. Salted Duck Egg Prawn Toast

爆浆流沙蝦滑土司

16



DM8. Crispy Chicken Satay Spring Roll

沙爹雞春卷

14

DM9. Vegetarian Spring Rolls

素春卷

13

DM10. Mapo Cheese Curry Puff 

麻婆芝士咖喱酥

16



DM7



DM8



DM9



DM10



Chef's signature




Pork



E1

## STARTER 前菜

- E1. Steam Hokaido Scallop  7ea  
Fermented Black Bean, Lap Cheong, Vermicelli  
**豆豉粉丝蒸扇贝**



E2

- E2. Indomie Popcorn Chicken 19  
Crispy Chicken Bites, Indomie Salt Pepper, Kecap Manis  
**鹽酥雞米花**



- E3. Char-Grilled Satay with Peanut Sauce

**沙爹烤串**

Wagyu (6 sticks) **和牛** 59

Chicken (6 sticks) **雞柳** 24

Mix & Match (3 sticks each) **和牛和雞柳** 39



E3



- E4. Fish Ball Soup  22

Handmade Mackerel Fish Balls, Beancurd Fishrolls,  
Flounder Soup

**阿嬤招牌手工馬鮫魚丸湯**



E4



Chef's signature



Pork



**E5. Chicken Wings**

18

*Fermented Red Bean Curd Marinade, Chili Dipping Sauce (5 pieces)*

**紅腐乳炸雞翅**



**E5**



**E6. Amah's Peking Duck**

48

*Tea Smoked Duck Breast, Ginger Torch Plum Sauce, Pancakes*

**阿嬤秘製北京鴨卷餅**



**E6**

## **ROTI CANAI 印度煎餅**

**R1. Chicken Curry Roti Canai** 🌶️

24

*Malaysian curry chicken, Coconut, Roti*

**咖喱雞**



**R2**

**R2. Beef Rendang Roti Canai** 🌶️🌶️

26

*Slow cooked Beef rendang, Toasted coconut, Roti Coconut*

**冷當咖喱牛**



**R3**

**R3. Turmeric Curry Vegetables Roti Canai** 🌶️

23

*Mix Vegetables, Turmeric curry, Roti*

**咖喱菜**





Chef's signature



Pork



LS1

## LIVE SEAFOOD 活海鮮

### Mud Crab 螃蟹

**MP \$\$\$**

LS1. Malaysian Chilli 辣椒

Belachan Chili Sauce, Egg White

Add on Man Tau (8 pieces) 黄金炸馒头

+ \$18

LS2. Salted Duck Egg Cereal Prawn

Salted Duck Cereal, Curry Leaf, Butter

避风塘金沙鹹蛋黃

+ \$20

LS3. Ginger Shallot 姜蔥

Ginger, Shallot, Supreme Stock

Add on Soft Noodles / Crispy Noodles 脆/生麵

+ \$20

LS4. Black Pepper Curry 砂拉越黑椒咖喱

Sarawak Black Pepper, Butter, Curry Leaf

Add on Soft Noodles 生麵

+ \$20



LS4



LS5



LS6

### Lobster 龍蝦

**MP \$\$\$**

(Available for Pre-order at least 48 hours)

Available on Malaysian Chilli, Typhoon Shelter Salted Duck Egg,  
Ginger Shallot



## SEAFOOD 海鮮

-  S1. Black Pepper Prawns  39  
Sarawak Black Pepper, Butter, Curry Leaf  
砂拉越黑椒咖喱蝦王
-  S2. Salted Duck Egg Cereal Prawn  41  
Jumbo Prawn, Salted Duck Cereal, Curry Leaf  
避风塘金沙鹹蛋黃蝦王
- S3. Salt & Pepper Prawns 40  
Jumbo Prawn, Salt & Pepper Seasoning, Lime  
椒盐蝦王
-  S4. Assam Nyonya Barramundi  34  
Spicy Sour Curry, Okra, Mint  
亞叁咖喱盲曹
- S5. Steam Ginger Shallot Barramundi 34  
Soy Dressing, Ginger Oil, Shallot  
清蒸盲曹
-  S6. Black Pepper Clam  33  
Sarawak Black Pepper, Butter, Curry Leaf  
Add on Soft Noodles 生麵 + 20  
砂拉越黑椒咖喱花蛤
-  S7. Siong Tong Clam  33  
Supreme Stock, Ginger, Yellow Wine  
Add on Vermicelli 米粉 + 10  
上湯花蛤





M1



M2



M3



M4



M6

Chef's signature

Pork

## MEAT 肉类

- |                                                                                                                                                                                                                                                                                    |    |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----|
| <p> M1. Char Siu </p> <p>Pork Belly, Caramelise Soy, Hainan Chilli</p> <p><b>蜜汁叉燒</b></p>                        | 40 |
| <p> M2. Twice Cooked Angus Char Siu Rib</p> <p>MB3 Short Rib, Caramelise Soy, Hainan Chilli</p> <p><b>蜜汁牛肋排</b></p>                                                                               | 40 |
| <p> M3. Flossy Fried Chicken </p> <p>Fried Chicken, Sweet Mayo, Pork Floss</p> <p><b>肉松小贝脆皮雞</b></p>             | 29 |
| <p>M4. Hainan Chicken (Half)</p> <p>Slow Poached Chicken, Soy Dressing, Hainan Ginger &amp; Chili Sauce</p> <p><b>海南白切雞(半只)</b></p>                                                                                                                                                | 35 |
| <p> M5. Malaysian Curry Chicken </p> <p>Slow Cooked Curry Chicken, Lemongrass, Coconut</p> <p><b>咖喱雞</b></p> | 35 |
| <p> M6. Tea Smoked Duck Breast</p> <p>Ginger Torch Plum Sauce, Soy Dressing</p> <p><b>茶香熏鴨</b></p>                                                                                              | 40 |

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# VEGETABLE 蔬菜 & TOFU 豆腐

- |                                                                                     |                                                                                                                                                                                                      |    |
|-------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----|
|    | <p><b>V1. Belachan Kangkung</b> </p> <p>Morning Glory, Sambal Belachan, Prawn</p> <p><b>馬來薑蝦仁通心菜</b></p>            | 28 |
|    | <p><b>V2. Chap Choy</b></p> <p>Cabbage, Black Fungus, Mung Bean Noodle</p> <p><b>通粉腐皮炒卷心菜</b></p>                                                                                                    | 25 |
|    | <p><b>V3. Fried Egg Tofu</b></p> <p>Egg Tofu, Spanner Crab Meat Sauce, Baby Peas</p> <p><b>上湯蟹肉燴蛋豆腐</b></p>                                                                                          | 32 |
|  | <p><b>V4. Turmeric Curry Vegetables</b> </p> <p>Mix Vegetables, Tumeric Curry, Mustard Seed</p> <p><b>咖喱菜</b></p> | 26 |
|  | <p><b>V5. Braised Claypot Eggplant</b> </p> <p>Eggplant, Pork Mince, Ginger</p> <p><b>肉碎茄子煲</b></p>               | 26 |

## EXTRAS 另加

- |     |                                                                                                                                             |    |
|-----|---------------------------------------------------------------------------------------------------------------------------------------------|----|
| Z1. | <p>Steamed White Jasmine Rice</p> <p><b>白飯</b></p>                                                                                          | 4  |
| Z2. | <p>Chicken Rice</p> <p><b>雞油飯</b></p>                                                                                                       | 6  |
| Z3. | <p>Dry Egg Noodle with Vegetables </p> <p><b>乾撈麵</b></p> | 8  |
| Z4. | <p>Man Tau (8 Pieces)</p> <p><b>黃金炸馒头 (8粒)</b></p>                                                                                          | 18 |
| Z5. | <p>Roti (Per Piece)</p> <p><b>煎餅 (每片)</b></p>                                                                                               | 7  |







H1



H2



H3



H4

# SIGNATURES

## 招牌主食

-  H1. Char Koay Teow    
Signature Wok Fried Rice Noodles  
**招牌炒貴刁**  
Jumbo Prawn **蝦王** 33  
Normal **普通** 24
-  H2. Indomie Goreng   
Wok Fried Instant Noodles  
**招牌印尼炒麵**  
Jumbo Prawn **蝦王** 33  
Salted Duck Egg **金鹹蛋** 24
-  H3. Laksa   
Mixed Noodles with Spicy Coconut Soup  
**咖喱喇沙**  
Jumbo Prawn **蝦王** 33  
Hainan Chicken **海南雞** 24  
Vegetable & Tofu **蔬菜豆腐** 24
- H4. Hainan Chicken Rice 24  
Slow Poached Chicken Maryland, Chicken Rice,  
Hainan ginger & Chilli  
**海南雞飯**



Chef's signature



Pork

# SIGNATURES

## 招牌主食

### H5. Amah's Fried Rice

Lap Cheong, Prawns, Baby Peas

阿嬤招牌炒飯

24



H5

### H6. Char Hor Fun

Rice Noodle, Seafood, Chicken, Egg Gravy

海鮮和雞肉滑蛋炒河

29



H6

### H7. Dry Wonton Mee

Egg Noodle, Prawn Wonton, Char Siu

雲吞叉燒乾撈麵

28



H7

### H8. Koay Teow Theng

Rice Noodle, Handmade Fish Ball, Pork Mince, Flounder Soup

手工魚丸果条湯

24



H8

Please inform our staff of any food allergies or special dietary requirements and we will be happy to accommodate you.



F1

## FAVOURITE RICE 特色主食



F2

- F1. Nasi Goreng 🌶️ 25  
Malay Fried Rice, Chicken, Sambal Belachan  
馬來炒飯

- 👨‍🍳 F2. Indomie Popcorn Chicken Rice 24  
Crispy Chicken bites, Indomie Salt Pepper, Kecap Manis  
鹽酥雞米花飯



F3

- F3. Chicken Curry Rice 🌶️ 24  
Slow Cooked Curry Chicken, Lemongrass, Coconut  
咖喱雞飯



F4

- 👨‍🍳 F4. Char Siu Rice 🐷 28  
Char Siu Pork belly, Chicken Rice, Hainan Chili Sauce  
蜜汁叉燒飯







Chef's signature



Pork

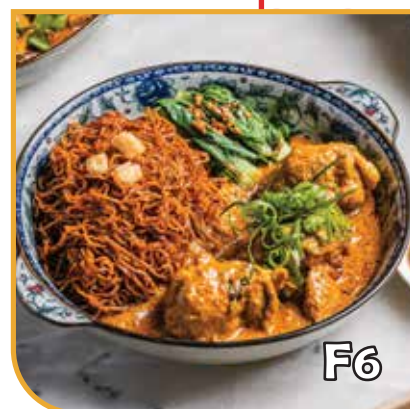
# FAVOURITE NOODLES



## 特色主食

-  **F5. Jumbo Prawn Noodle Soup**   **33**  
Mix Noodles, Spicy Prawn Broth, Jumbo Prawns  
**大蝦湯麵**




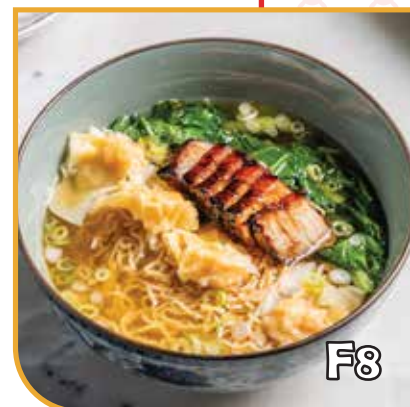
- F6. Chicken Curry with Egg Noodles**  **24**  
Dry Egg Noodle, Slow Cooked Curry Chicken, Choy Sum  
**咖喱雞撈麵**



-  **F7. Hokkien Char**  **25**  
Braised Fat Noodles, Seafood, Crispy Pork Lard, Egg Yolk  
**福建炒麵**



- F8. Wonton Noodle Soup**  **28**  
Egg Noodle, Prawn Wonton, Charsiu  
**雲吞叉燒湯麵**



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