



LUCK BROS KOPI
幸運咖啡

Oh! Rasa Sayang



*Good Food, Good Kopi
Great Stories*



Taste of Peninsular Malaya

马来半岛风味

Born from the era of the spice trade, Malaya Peninsular is a land where bold flavours and diverse cultures collide. Our food culture is a daily celebration - where a vibrant blend of multicultural and multi-ethnic traditions come alive in every meal, uniting people through aroma, taste, and the spirit of togetherness. From fragrant sambals to heritage broths, every dish tells a story. At the heart of it all, the Malayan tiger stands proud - a symbol of strength, courage, and the spirit of a united Malaysia.

诞生于香料贸易的年代，马来亚半岛是一片结合独特风味与多元文化交汇的土地。我们每日的饮食文化就像一场盛宴——不同种族和文化背景的马来西亚人民齐聚一桌，因美食而相连。从香浓参巴到经典马来亚风味汤头，每一道菜都述说着一个故事。而在这一切的核心，马来亚虎傲然伫立——它象征着力量、勇气，以及马来西亚人民团结一心的精神。



Brand Story

At LUCK BROS KOPI, every dish and cup of coffee celebrates the rich, multicultural heritage of the Malaya Peninsular. Inspired by the golden age of the spice trade, we blend diverse culinary influences into every flavor.

Born in KL's historic Petaling Street, we bring authentic local tastes to life - from fragrant Nasi Lemak and Curry Noodles to bold, charcoal-roasted kopi. Our menu honors traditional recipes, aromatic spices, and the time-honored coffee craft.

More than just a café, LUCK BROS KOPI is a warm, nostalgic space where locals and visitors connect over food, stories, and the true taste of Malaysia.

在马来半岛的每一道菜与每一杯咖啡中，您品味的不只是美食，更是多元文化交织的历史。幸运咖啡 (LUCK BROS KOPI) 正是这段故事的延续。我们带您回到香料贸易的黄金时代——一个多元民族背景与文化交汇、共同打造独特风味的时代。

幸运咖啡源于对传统咖啡与文化的敬意。从茨厂街出发，我们把地道风味与文化带进每张餐桌与每杯咖啡。从香辣椰浆饭，浓郁咖喱啦沙，到香浓咖啡，每一道菜都承载着这片土地的味道。而我们的炭烧咖啡，更是传统文化的延续。

本地咖啡文化以浓醇厚重著称——炭火烘豆、拉茶手艺，皆为代代相传的技艺。我们以炭烧咖啡为核心，搭配香浓椰浆与传统甜点，呈现道地马来西亚滋味。每一口，都是对香料、椰浆与祖传食谱的致敬。

走进幸运咖啡，复古氛围让人仿佛回到黄金年代。这里不仅是用餐喝咖啡的地方，更是连接文化与人心的空间。不论本地人或游客，都能在这里找到归属与温暖。幸运咖啡，不只是餐厅，更是传递文化与回忆的所在。



World Gourmet
Signature Star Dish Award-
Nasi Lemak Panggong



MOST TRI-FLAVOURED CUP BEVERAGE
SOLD IN A YEAR 2025

Malaysia Book Of Records –
Most Tri-Flavoured Cup Beverage Sold in A Year-
Heritage Blend 3-in-1 - White Kopi | Teh | Cham

Classic
Cendol
经典煎蕊

Heritage Blend 3-in-1
(White Coffee | Teh | Cham)
幸运三兄弟

Signature Nasi Lemak
Ayam Panggong
招牌炸鸡椰浆饭

Our Promises

Signature Nasi Lemak 招牌椰浆饭



101

**Signature Nasi Lemak
Ayam Panggong**
招牌炸鸡椰浆饭

RM16.90



Indulge in the original flavors of Nasi Lemak beings with fragrant steamed rice delicately infused within bamboo wood and complemented by the richness of fresh santan (coconut milk) crafted using a time-honored brewing method, every spoonful transports you to a realm of authentic taste and tradition.

我们秉承历史悠久的经典烹饪方式,带来纯正的原汁原味椰浆饭。选用新鲜浓郁的椰浆,用竹木蒸煮香米,让每一口都散发香气,口感更加丰富。搭配香料恰到好处叁巴调味,以及外脆内嫩的炸鸡,呈现出香甜与微辣的绝妙组合。尽在LUCKBROS KOPI椰浆饭,带您领略风味与传统的融合。

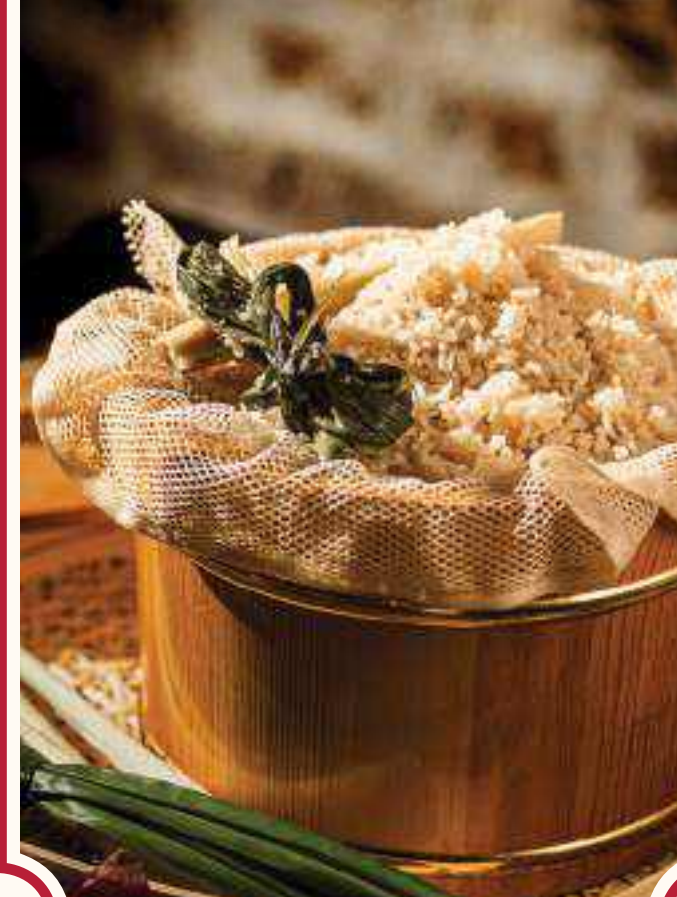
Fresh Santan



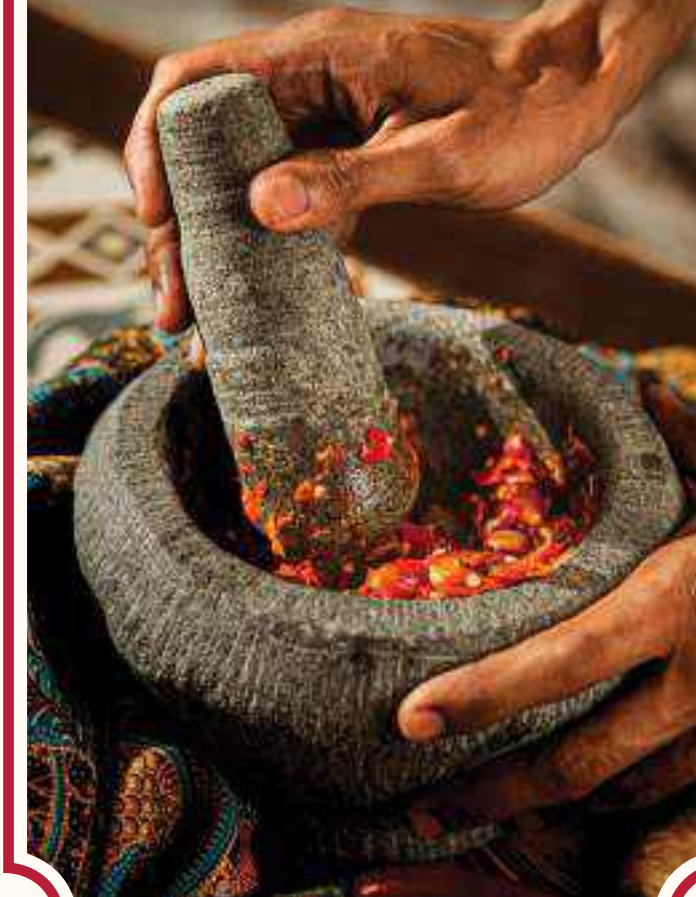
Fried Chicken
Berempah



Fragrant Wood
Infused Rice



Sambal With
Traditional Mortar And Pestle



Nasi Lemak

椰浆饭

102



**Nasi Lemak
with Curry Chicken**
咖喱鸡椰浆饭

RM17.90

Nasi Lemak is more than just a meal — it's a beloved Malaysian icon and a true reflection of the nation's rich culture. Traditionally wrapped in banana leaf, this fragrant coconut milk rice is served with sambal, egg, peanuts, cucumber, and your choice of protein. From roadside stalls to family breakfasts, it's enjoyed by Malaysians of all races and walks of life. Nasi Lemak is a symbol of unity, harmony, taste of home, and everyday comfort across Malaysia.

椰浆饭(辣死你妈)不只是美食,更是马来西亚的文化象征与全民最爱的国民美味。传统上用香蕉叶包裹,米饭以椰浆香气扑鼻,搭配参巴酱、鸡蛋、花生、小黄瓜,以及自选的配菜。从路边摊到家庭早餐桌,椰浆饭深受各族群喜爱。它朴实却满足,是团结、和谐、家的味道,也是马来西亚人日常生活中不可或缺的温暖滋味。

103

**Nasi Lemak
with Sambal Petai**
叁巴臭豆椰浆饭

RM17.90

104



**Nasi Lemak
with Kicap Manis Prawn**
甜酱虾椰浆饭

RM19.90

105

**Nasi Lemak
with Beef Rendang**
仁当牛肉椰浆饭

RM23.90

106

**Nasi Lemak
with Curry Lamb**
咖喱羊肉椰浆饭

RM23.90



Mee Siam

暹罗米粉

Mi Sedaap

131

Mee Siam Ayam Panggong

招牌炸鸡暹罗米粉 RM 16.90

134

Mee Siam with Kicap Manis Prawn

甜酱虾暹罗米粉 RM 19.90

151

Mi Sedaap Ayam Panggong

招牌炸鸡Mi Sedaap RM 16.90

154

Mi Sedaap with Kicap Manis Prawn

甜酱虾Mi Sedaap RM 19.90

132

Mee Siam with Curry Chicken

咖喱鸡暹罗米粉 RM 17.90

135

Mee Siam with Beef Rendang

仁当牛肉暹罗米粉 RM 23.90

152

Mi Sedaap with Curry Chicken

咖喱鸡Mi Sedaap RM 17.90

155

Mi Sedaap with Beef Rendang

仁当牛肉Mi Sedaap RM 23.90

133

Mee Siam with Sambal Petai

叁巴臭豆暹罗米粉 RM 17.90

136

Mee Siam with Curry Lamb

咖喱羊肉暹罗米粉 RM 23.90

153

Mi Sedaap with Sambal Petai

叁巴臭豆Mi Sedaap RM 17.90

156

Mi Sedaap with Curry Lamb

咖喱羊肉Mi Sedaap RM 23.90

Add On



180

Ayam Panggong

招牌炸鸡
RM 9.90



181

Curry Chicken

咖喱鸡
RM 9.90



182

Kicap Manis Prawn

甜酱虾
RM 11.90



183

Sambal Petai

叁巴臭豆
RM 8.90



184

Beef Rendang

仁当牛肉
RM 15.90



185

Curry Lamb

咖喱羊肉
RM 15.90

186

Nasi Lemak Rice

椰浆饭 RM 3.00

187

Hainan Chicken Rice

海南鸡饭 RM 3.00

188

White Rice

白饭 RM 2.00

189

Fried Egg

煎蛋 RM 2.00

190

Acar

娘惹阿杂菜 RM 7.90

Nasi Balai Banjir 咖喱饭

201



Nasi Balai TRIO
(Curry Chicken + Lamb + Kicap Manis Prawn)

三拼咖喱饭
(咖喱鸡, 羊肉, 甜酱虾)

RM21.90



"Kandar" and "banjir" are two words deeply loved by Malaysians. A typical local favourite, this dish involves generously banjirkan—or flooding—the rice with a rich, flavorful mix of various curries and spices. It's a celebration of bold flavours in every bite. 「Kandar」和「Banjir」是深受马来西亚人喜爱的两个词。这道本地经典佳肴，就是将香饭淋上满满混合各式香浓咖喱与香料的酱汁，豪迈又过瘾。每一口都是大胆风味的盛宴，淋得越多，越有味。

202

**Nasi Balai
with Curry Chicken**
鸡腿咖喱饭

RM12.90

203

**Nasi Balai
with Curry Lamb**
羊肉咖喱饭

RM17.90

Umami Angus Beef

酱香安格斯牛肉

231

Umami Angus Beef
Rice Bowl
酱烧安格斯牛肉片饭

RM24.90

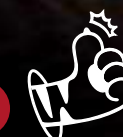


Sliced premium Angus beef, grilled over high heat for a smoky finish and tender bite. Glazed with our signature sauce, it delivers bold, savoury flavour with a touch of sweetness — rich, balanced, and full of local character.
精选安格斯牛肉片，炙火烤制，肉嫩，香气四溢。搭配特制酱汁，咸香微甜，口感浓郁，融合地道风味。

Grandma's Herbal Chicken Soup

滋补药材炖鸡汤

232



Grandma's Herbal
Chicken Soup Rice
阿嬷药膳鸡汤饭

RM17.90



A nourishing chicken soup slow-cooked with traditional Chinese herbs. Rich in flavour and goodness, this herbal broth warms the body and restores energy.
慢火熬煮，融合多种中药材，汤头醇香，滋养身心。一碗药香浓郁的好汤，暖胃更养人。

Hainanese Chicken Rice

海南鸡饭

233



Classic Hainanese Chicken Rice
经典海南鸡饭

RM16.90

Tender poached chicken served with fragrant garlic rice, house-made chili, and soy sauces. A simple yet comforting classic, made the traditional Hainanese way. 嫩滑白切鸡, 搭配香气四溢的蒜香米饭, 自制辣椒与酱油, 经典海南风味, 简单却暖心。

Kampung Fried Rice

家乡炒饭

234



Kampung-Style Fried Rice with Crispy Ayam Panggong
炸鸡家乡炒饭

RM17.90

Local & classic, Kampung Fried Rice is wok-fried with anchovies, egg, vegetables, and spicy sambal. Smoky, savoury, and full of hometown flavour — it's Malaysia's taste of home in every bite.

地道的马来西亚甘榜风味, 香炒米饭融合江鱼仔、鸡蛋、蔬菜与香辣叁巴, 锅气十足、咸香带辣, 是最熟悉的家乡滋味。

Signature Rices

招牌盖饭系列

235



Salted Egg Chicken Rice
金黄咸蛋鸡盖饭

RM16.90

236

Sambal Pedas Petai Chicken Rice
臭豆参峇鸡盖饭

RM22.90

237

Sweet & Sour Chicken Rice
酸甜咕噜鸡盖饭

RM16.90

238



Thai Basil Chicken Rice
泰式罗勒鸡盖饭

RM16.90

239

Wok-Fried Tomato & Egg Rice
番茄炒蛋盖饭

RM13.90

Grandma's Curry Laksa Noodle

阿嬷咖喱啦沙面

Grandma's Curry Laksa
阿嬷咖喱啦沙

RM17.90

- 251A Mihun Mee 米粉面
- 251B Mihun 米粉
- 251C Mee 面



This Malaya Peninsular favourite is defined by its bold curry soup — a rich blend of curry powder, toasted spices, and creamy coconut milk. Aromatic and deeply spiced, the broth wraps around noodles, tofu puffs, chicken, and herbs for a comforting, full-flavoured bowl. 这道马来亚半岛经典美食，以香浓咖喱汤底为灵魂——融合咖喱粉、炒香香料与椰浆熬煮而成，层次分明，香气四溢。配上滑面、豆腐卜、咖喱鸡腿，每一口都温暖又带劲。

Prawn Noodle & Chicken Hor Fun

福建虾面 & 鸡丝河粉

Penang Hokkien
Prawn Noodle
槟城福建虾面

RM17.90

- 252A Mihun Mee 米粉面
- 252B Mihun 米粉
- 252C Mee 面

253

Prawn Hor Fun
with Shredded Chicken
鲜虾鸡丝河粉

RM17.90



Each bowl starts with a broth freshly boiled for hours — the Chicken Hor Fun features a clean, slow-simmered chicken broth that's light yet nourishing, while the Prawn Noodle Soup delivers bold seafood flavour from prawn shells and spices. Served with our unique homemade sambal for that perfect spicy kick.

每一碗都以长时间新鲜熬煮的汤头为基础——鸡丝河粉汤清澈温润，滋养暖心；虾面则以虾壳与香料熬出浓郁海鲜香气。搭配自家秘制叁巴酱，香辣提味，回味无穷。

Mee Rebus

马来卤面

254

Mee Rebus
马来卤面

RM16.90



Mee Rebus is a hearty noodle dish drenched in a thick, savoury-sweet gravy made from potatoes, spices, and peanuts. Topped with boiled egg and tofu — it's rich, comforting, and deeply Malaysian.

马来卤面是一道浓郁香滑的马来西亚面食，特色在于以马铃薯、香料与花生熬煮而成的酱汁。搭配水煮蛋与豆腐，口感丰盈，暖心又道地。

Pan Mee

板面

255

Pan Mee Soup
板面汤

RM15.90

256

Pan Mee Dry
干捞板面

RM15.90

257

Homemade chilli Pan Mee (DRY)
特制虾米辣椒板面(干)

RM16.90



Pan Mee is a comforting noodle dish made with hand-pulled or hand-rolled wheat noodles, served in a savoury anchovy-based broth. Topped with minced meat, crispy anchovies, vegetables, and spicy sambal — every bowl is simple, hearty, and satisfying. 板面是一道温暖人心的传统面食，手工拉扯和擀制的面条配上咸香江鱼仔汤底。搭配肉碎、炸江鱼仔、青菜与香辣叁巴，朴实中带着满满的满足感。

Mee Mamak

马来炒面

258

Mee Mamak
马来炒面

RM17.90



Mee Mamak is a fiery, wok-fried noodle dish bursting with bold flavour. Tossed with sambal, soy sauce, egg, and tofu, each bite delivers smoky wok hei and a perfect balance of sweet, spicy, and savoury. Inspired by Indian-Muslim street stalls, it's a true stir-fry classic full of energy and soul.

这是一道香辣十足的炒面，融合叁巴酱、酱油、与鸡蛋，大火快炒出迷人的锅气。味道层次丰富，甜中带辣、咸香诱人，源自印度穆斯林街边风味，是一碗热力满满、灵魂十足的经典炒面。

Penang Char Kuey Teow

槟城炒粿条

259

Penang Char Kuey Teow
槟城炒粿条

RM17.90

Penang Char Kuey Teow is a street food legend — flat rice noodles stir-fried over roaring heat for that unmistakable wok hei. Loaded with prawns, egg and bean sprouts, every bite is smoky, savoury, and bursting with bold Penang flavour.

槟城炒粿条是街头美食的代表，以猛火快炒出锅气十足的米粉，加入鲜虾、鸡蛋和豆芽，香气浓郁，咸香交融，完美展现槟城地道风味。

Hainanese Chicken Chop

海南鸡扒

301



Classic Hainanese Chicken Chop
经典海南鸡扒

RM19.90



Our Hainanese Chicken Chop is a timeless fusion of Eastern tradition and Western comfort. A golden-fried chicken cutlet, crispy on the outside and tender inside, is generously topped with our signature tangy tomato-onion gravy — slow-cooked for depth and balance. This nostalgic dish delivers satisfying crunch, rich flavour, and a taste of old-school charm in every bite.

我们的海南鸡扒融合中式传统与西式舒心口味，外酥里嫩的炸鸡扒搭配独家熬煮的酸甜番茄洋葱酱，层次丰富、酸香开胃。佐以马铃薯与炒时蔬，是一道兼具酥脆口感与复古风味的怀旧佳肴，每一口都唤起儿时的温暖回忆。

302

Black Pepper Chicken Chop
黑椒鸡扒

RM19.90



303

Salted Egg Chicken Chop
咸蛋浆鸡扒

RM19.90



304

Classic Fish & Chip
经典英式炸鳕鱼薯条

RM24.90



Vegetarian

素食

331

Vegetarian Rendang Mutton
with Rice

素仁当羊肉饭

RM16.90

332

Vegetarian Asam Fish
with Rice

素亚叁鱼片饭

RM16.90

333

Vegetarian Chicken Kut Teh
with Rice

素鸡肉骨茶饭

RM16.90

Kiddo

儿童餐

Happy Meals,
Happy Kids,
Happy Family!

351

Kids Meal with
Porridge & Yakult
鸡丝粥儿童套餐

RM15.90

352

Kids Meal with
Noodles & Yakult
干捞面儿童套餐

RM15.90

353

Kids Meal with
Roti Canai & Yakult
印度煎饼儿童套餐

RM15.90

Malaysian Breakfast Culture

马来西亚经典早餐

早餐三宝



An old-school breakfast favourite — roti bakar, half-boiled eggs, and kopi. Once a quiet morning ritual for our elders at the kopitiam, its humble flavours still bring comfort and connection — a timeless taste of tradition.

烤面包、半生熟鸡蛋与传统咖啡，是一代代人珍藏的经典早餐。过去，长辈们在咖啡店静静享用，如今依旧是温暖人心、承载回忆的传统滋味。

501



Classic Kaya Butter Toast + Half-Boiled Kampung Egg + Kopi O Panas
经典牛油咖椰烤面包 + 生熟甘榜蛋 + 热咖啡O

RM9.90

501A 换 Kopi Kaw Kaw 海南咖啡 (厚)

501B 换 Teh Kaw Kaw 马来拉茶 (厚)

501C 换 Cham Kaw Kaw 鸳鸯 (厚)

+RM 1 (ICE BIG 冰加大)

502

Home-Style Porridge

暖胃粥

RM13.90



503

Springy Noodle Soup

清汤方便面

RM13.90



Roti Canai

印度煎饼

601

Roti Canai
with Curry Chicken
印度煎饼配咖喱鸡

RM14.90



Rooted in Indian heritage and beloved on Malaysian streets, roti canai with curry chicken is a true classic. Crispy, hand-flipped flatbread served with rich, spiced curry — every bite tells a story of flavour, culture, and comfort.

源自印度传统、深受大马街头喜爱的经典美食——香脆的手拍印度煎饼，搭配浓郁香料熬煮的咖喱鸡，每一口都是文化与风味的交融。

LUCK BROS Toast

幸運土司

Nutella Chocolate
巧克力酱

Pandan Kaya
伽椰

Peanut Butter
花生酱

Butter
牛油

602

LUCK BROS Toast
with Half-Boiled Kampung Egg
幸運烤面包 + 生熟甘榜蛋

RM16.90



Toast & Bun

烤面包 & 太空包

605

Egg On Toast
with Curry
咖喱生熟蛋烤面包

RM6.90

604

Crunchy Peanut
Butter Toast
香脆花生酱烤面包

RM6.90

603

Classic Kaya
Butter Toast
经典牛油咖椰烤面包

RM3.90

From handmade traditional toast to soft, fluffy space buns, each piece is generously spread with rich butter and fragrant kaya. Crisp or pillowy, every bite is a comforting throwback to old-school flavours we know and love.
从自家手工制作的传统烤面包，到松软的太空包，涂上香浓牛油与自制香甜咖椰，每一口都是熟悉的老味道。酥脆或柔软，都是经典回忆中的温暖滋味。

608

Crunchy Peanut
Butter Bun
香脆花生酱太空包

RM6.90

607

Kaya Butter Bun
咖椰牛油太空包

RM3.90

606

Apam Balik Bun
曼煎太空包

RM5.90

609

Half-Boiled Kampung Egg
生熟甘榜

RM3.50



Kuih Bakul

年糕

700

**Fried Kuih Bakul
with Yam & Sweet Potato**
炸年糕芋头番薯夹 (3pcs)

RM6.90



Kuih Bakul (Nian Gao) is a timeless delicacy treasured across generations. Made with a time-honoured recipe, our Kuih Bakul is traditionally steamed for hours in banana leaves, giving it a rich aroma and deep flavour. Enjoy it two classic ways: sandwiched between yam and sweet potato, lightly battered and fried to golden perfection; or steamed and served with freshly grated coconut for a soft, sticky, and fragrant treat.

年糕采用传统古法制作，以香蕉叶慢火蒸煮，香气浓郁，是代代相传的经典年味。享用方式有两种：一种夹在芋头与番薯之间，裹粉酥炸至金黄酥脆；另一种则以蒸熟年糕搭配新鲜椰丝，香糯绵密，口感十足。

Satay

沙爹

Chicken Satay
鸡肉沙爹



709A 5 pieces _____ RM13.00

709B 10 pieces _____ RM24.00

Beef Satay
牛肉沙爹

710A 5 pieces _____ RM13.00

710B 10 pieces _____ RM24.00



A true taste of Malaysia — satay is marinated meat skewers grilled to perfection over open flames, served with rich, nutty peanut sauce. Infused with local spices, this iconic street food brings together smoky, savoury, and sweet flavours in one bite. 马来西亚地道风味——沙爹以香料腌制肉串，炭火慢烤至香气四溢，搭配浓郁花生酱。烟熏香、咸甜味交融，是本地街头美食的经典代表。

Taste of Tropical Fruits

热带果香

708

**SengKuang Slice
with Rojak Sauce**
沙葛罗惹

RM5.90

Tropical fruits, Malaysian-style — enjoy them the way locals do: with sweet & slightly spicy rojak paste, tangy sour plum powder, or drizzled with spicy-sweet kicap manis pedas. A bold mix of cultures, flavours, and fun in every bite.
热带水果, 多种马来西亚风味吃法: 可搭配甜酸罗惹酱、酸梅粉, 或马来与泰式风格的香辣甜酱。多元口味融合, 一口尝尽本地风情。

Local Snacks

道地小吃



712

**Kuih Kodok
(Banana Bites)**
马来炸香蕉球 (5pcs)

RM8.90

711

**Crispy Pisang Goreng
(Fried Banana)**
香脆炸香蕉 (5pcs)

RM8.90

Local Snacks

道地小吃



713

Fried Cempedak
炸菠萝蜜 (5pcs)

RM12.90

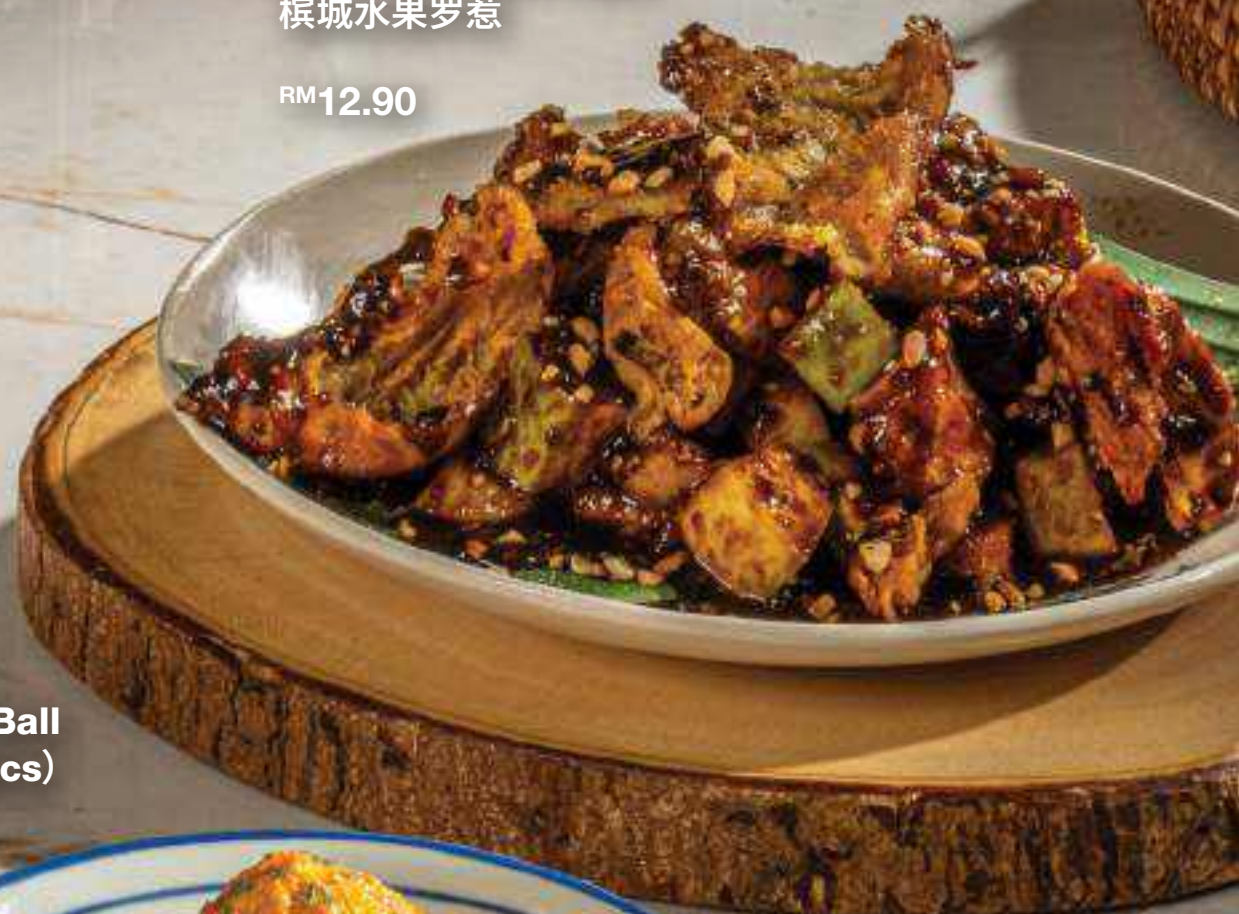


715



Penang Fruits Rojak
槟城水果罗惹

RM12.90



714



Terengganu Fried Lekor
(Fish Cake)
登嘉楼炸鱼饼 (12pcs)

RM12.90



716

Curry Fish Ball
咖喱鱼蛋 (5pcs)

RM8.90



Curry Puff

咖喱角

717A



Curry Puff
咖喱角

RM3.90

717B

Buy 5 Free 1
买5送1

RM19.50

Flaky pastry filled with aromatic curry potatoes and tender chicken — a beloved Malaysian snack with bold spices and golden crunch in every bite.
香酥外皮包裹香浓咖喱马铃薯与嫩滑鸡肉, 每一口都是地道马来风味的小吃经典。



718

Fried Chicken Wings
炸鸡翅 (3pcs)

RM12.90



719

French Fries
薯条

RM9.90



720

Fried Mantou
with Condensed Milk
炸馒头配炼奶 (5pcs)

RM9.90

Traditional Kek Lapis

马来传统千层糕



Pandan
斑斓

Chocolate
巧克力

Original
原味

Kek Lapis (1pc) 千层糕 (1块)

RM8.90

- 801A Original Classic原味
- 801B Pandan斑斓
- 801C Chocolate巧克力

Kek Lapis (Loaf) 千层糕 (1条)

RM49.90

- 802A Original Classic原味
- 802B Pandan斑斓
- 802C Chocolate巧克力

Swiss Roll (1pc) 瑞士卷 (1块)

RM5.90

- 803A Original Classic
虎皮原味
- 803B Pandan coconut
斑斓椰丝
- 803C Roselle洛神花
- 803D Chocolate 巧克力
- 803E Coffee咖啡
- 803F TehTarik 拉茶

Swiss Roll (Loaf) 瑞士卷 (1条)

RM29.90

- 804A Original Classic
虎皮原味
- 804B Pandan coconut
斑斓椰丝
- 804C Roselle洛神花
- 804D Chocolate 巧克力
- 804E Coffee咖啡
- 804F TehTarik 拉茶



Swiss Rolls 瑞士卷

Original
虎皮原味

Pandan coconut
斑斓椰丝

Roselle
洛神花

Coffee
咖啡

Teh Tarik
拉茶

Chocolate
巧克力

礼盒

Loaf with Giftbox



Kek Lapis, or layered cake, is a delicately baked treat known for its beautiful layers and rich, buttery flavour. Each layer is carefully crafted with patience and skill — a festive favourite that reflects the art of traditional baking. 千层蛋糕是一种工艺精致的传统糕点，以层层叠叠的结构和香浓奶油味著称。每一层都细心烘烤，是节庆时不可或缺的经典甜点，展现传统烘焙的匠心。

Classic Cendol

经典煎蕊

761



Classic Cendol
经典煎蕊

RM8.90

Fresh
Santan
新鲜椰浆

Authentic
Gula Melaka
纯正椰糖

Homemade
Cendol
自制煎蕊



Experience the true essence of Malaysian heritage with our signature cendol. Immerse your senses in the richness of fresh coconut milk (santan) and the original gula melaka - each spoonful tell a story of tradition and taste.
品味马来西亚传统经典——招牌煎蕊 (Cendol)。浓郁新鲜椰浆，搭配香甜原始的马六甲椰糖，每一口都是传统与风味交织的故事，唤醒味蕾与记忆。

ABC Ice Kacang

红豆冰

762

ABC (Ice Kacang)
红豆冰

RM8.90



A colourful mountain of shaved ice topped with sweet corn, red beans, grass jelly, and drizzled with gula melaka and evaporated milk. ABC Ice Kacang is Malaysia's favourite icy treat — refreshing, nostalgic, and bursting with local flavours.
五彩冰山淋上椰糖与炼奶，搭配玉米、红豆、凉粉等丰富配料，ABC 刨冰是马来西亚人心中最爱的消暑甜品，清凉爽口、满载童年回忆与本地风味。

Cold Dessert

冰甜品

764



Pandan & Longan Jelly
斑斓龙眼冰

RM8.90

763

Aiyu Lemon Jelly
柠檬爱玉冰

RM8.90

766

Roselle Rose & Lychee Jelly
洛神花玫瑰荔枝冰

RM8.90

765

Blue Pea & Longan Jelly
兰花龙眼冰

RM8.90

Hot Dessert

传统热甜品

Bubur Cha Cha is a colourful Nyonya dessert made with yam, sweet potato, sago, and chewy tapioca jelly, gently simmered in fragrant coconut milk. Creamy, comforting, and full of texture. 摩摩喳喳 (Bubur Cha Cha) 是一道娘惹风味甜品, 融合芋头、番薯、西米与Q弹木薯条, 浸泡在浓香椰浆中, 香甜软糯, 层次丰富。

767

Bubur Cha Cha (Mixed Tropical Dessert)
摩摩喳喳

RM8.90

768



Pulut Hitam (Black Glutinous Rice Porridge)
黑糯米

RM6.90



Pulut Hitam is a traditional Malaysian black glutinous rice dessert, slow-cooked until soft and creamy, then topped with a swirl of rich coconut milk. Sweet, earthy, and comforting.

马来西亚传统甜品之一, 以黑糯米慢煮至绵密浓稠, 再淋上香浓椰浆, 甜中带糯, 口感温润。

Heritage Blend 3in1

(White Coffee | Teh | Cham)

幸運三兄弟



MOST TRI-FLAVOURED CUP BEVERAGE
SOLD IN A YEAR 2025

901

Heritage Blend 3in1
(White Coffee | Teh | Cham)

幸運三兄弟

RM14.90



Three Malaysian Favourites, One Cup

Experience the essence of Malaysian beverages in one unique three-compartment cup — rich Ipoh white coffee, smooth and frothy teh tarik, and the bold blend of kopi and tea in cham (Yuan Yang). Three iconic flavours, one unforgettable sip.

一杯分成三格，带你一次品尝马来西亚三种最经典饮品：怡保香浓白咖啡、茶香醇厚拉茶，以及咖啡与奶茶完美融合的鸳鸯。三种地道滋味，一口一世界，让你感受不一样的传统魅力。

LUCK BROS 5 States Kopi 幸運五洲咖啡

Penang

Ipoh

Kuala Lumpur

Malacca

Johor

902

LUCK BROS 5 States Kopi
幸運五洲咖啡

RM22.90



Discover the rich tapestry of Malaysian Hainanese coffee culture — one cup at a time. From the bold, roasted edge of Penang, the silky smoothness of Ipoh, to the balanced brew of Kuala Lumpur, the caramel-like notes of Malacca, and Johor's slightly smoky finish — each kopi tells its own local story, rooted in tradition, roasted with character. 五种风味，带你穿越马来西亚的咖啡文化。檳城的浓醇焦香，怡保的丝滑顺口，吉隆坡的均衡口感，马六甲的焦糖香气，柔佛则带着微微烟熏风味。每一杯，都是一段地方风情与海南传统的交融。

Hainanese Kopi

传统海南咖啡

Brewed from quality local beans and roasted with margarine for extra depth, traditional Hainanese kopi delivers a bold aroma, smooth body, and a lingering richness loved across generations.

选用优质本地咖啡豆，配以黄油炒香慢烘，传统海南咖啡香气浓郁、口感顺滑、回味醇厚，是几代人钟爱的经典风味。



903

Kopi KAW KAW
(Rich & Bold)
海南咖啡 (厚味)

RM4.50 (HOT)
RM5.90 (ICE BIG)

903A

Kopi O
海南咖啡 O

RM3.90 (HOT)
RM5.50 (ICE BIG)

903B

Kopi O
(Kosong - no sugar)
海南咖啡 O (无糖)

RM3.90 (HOT)
RM5.50 (ICE BIG)

903C

Kopi C
海南咖啡 C

RM4.50 (HOT)
RM5.90 (ICE BIG)

Teh Tarik

马来拉茶

Teh Tarik, Malaysia's iconic "pulled tea," is a smooth blend of black tea and condensed milk, frothed to perfection through an age-old pouring technique. Creamy, comforting, and loved in every mamak and kopitiam across the country. 拉茶是马来西亚最具代表性的饮品之一，以红茶与炼乳调制，再通过传统“拉茶”手法打出绵密泡沫，香浓顺口，深受全国各族群喜爱，是大排档与茶室的经典风味。

904

Teh Tarik KAW KAW
(Rich & Bold)
马来拉茶

RM4.50 (HOT)
RM5.90 (ICE BIG)

904A

Teh O
茶 O

RM3.90 (HOT)
RM5.50 (ICE BIG)

904B

Teh O
(Kosong - no sugar)
茶 O (无糖)

RM3.90 (HOT)
RM5.50 (ICE BIG)

904C

Teh C
茶 C

RM4.50 (HOT)
RM5.90 (ICE BIG)

905

Cham KAW KAW
(KOPI + TEH) *Rich & Creamy
鸳鸯 (咖啡 + 奶茶) *厚味

RM4.50 (HOT)
RM5.90 (ICE BIG)

White Coffee

白咖啡

906



White Coffee Kaw Kaw
(Classic & Thick)
经典白咖啡 (厚味)

RM4.50 (HOT)
RM5.90 (ICE BIG)

907

**Charcoal Roasted
Coffee Kaw Kaw**
(Smoky & Bold)
炭烧咖啡 (厚味)

RM4.50 (HOT)
RM5.90 (ICE BIG)

White Coffee is a uniquely Malaysian brew, made from beans roasted with margarine for a lighter, smoother flavour. Originating from Ipoh, it's creamy, aromatic, and beloved for its mild bitterness and rich body.
白咖啡是马来西亚特色饮品, 源自怡保。采用黄油低温烘焙咖啡豆, 带出香滑顺口、色泽浅淡的独特风味, 口感温和、醇香浓郁, 深受各族喜爱。

Milo

美禄

908

Milo Classic
美禄

RM5.50 (HOT)
RM6.90 (ICE BIG)

909

Milo Dinosaur
(Extra Milo Powder)
恐龙美禄

RM8.90

910

Milo Tower
美禄塔

RM22.90



Milo is more than just a chocolate malt drink — it's a national comfort. From our signature Milo Tower 118, made famous at our Petaling Street outlet, to the legendary Milo Dinosaur topped with a mountain of Milo powder, we serve it big, bold, and ice-cold. Perfect for sharing, perfect for every Malaysian table.
Milo 不只是饮料, 更是我们成长的味道。从茨厂街门市爆红的超人气 Milo Tower 118, 到满满麦芽粉堆顶的经典 Milo Dinosaur, 浓郁香甜, 冰爽过瘾, 人人都爱, 一起分享, 满满回忆!

Local Specialty

特色冰饮

911

Kopi Cincau Ice
咖啡仙草冰

RM8.90

912

Teh Cincau Ice
奶茶仙草冰

RM8.90

913

Cham Cincau Ice
鸳鸯仙草冰

RM8.90



Cincau - A cooling and silky grass jelly drink, loved for its smooth texture and natural herbal taste.

Perfect for hot days - refreshing, light, and satisfying.

凉粉/仙草-清凉滑顺的仙草饮品,口感嫩滑,带有天然草本香气,是炎热天气中最解渴消暑的选择。

Naturally fragrant and refreshing, this herbal blend soothes and cools with every sip.
清香淡雅,解渴去腻,天然草本香气,入口舒爽。

932



Pandan Longan
斑斓桂圆

RM11.90

931

Pandan Lemongrass
斑斓香茅

RM9.90



A traditional cooling drink made by simmering dried longan and pandan leaves. Naturally sweet, aromatic, and soothing — perfect for quenching thirst and calming the body.

传统滋润饮品,以桂圆干与香兰叶慢火熬煮,自然清甜、芳香四溢,清热解暑,温润身心。

Refreshing 冷饮

933



Limau Asam Boi Soda
金桔梅子苏打水

RM11.90



A tangy, fizzy blend of sour plum and soda — refreshingly salty-sweet with a nostalgic local twist.

酸咸带甜的传统风味,融合汽水的清爽刺激,一口唤醒童年回忆,解渴又开胃。

934

Ribena Special
利宾纳苏打水

RM9.90



935

Sirap Bandung Special
玫瑰苏打奶

RM9.90



936

Coca Cola Lemon
柠檬可乐

RM 5.90

939

Honey Lemon
蜂蜜柠檬水

RM 5.90 (HOT)
RM 8.90 (COLD)

937

Sprite Lemon
柠檬雪碧

RM 5.90

940

Bottle Water
瓶装矿泉水

RM 2.50

938

Lemon Tea
柠檬茶

RM 5.90 (HOT)
RM 8.90 (COLD)

Old Malaya Classic Spreads 马来风味酱

Durian Kaya
榴莲咖椰

813A RM6.90 (90gm)

813B RM14.90 (220gm)

Crunchy Peanut Butter
花生酱

814A RM6.90 (90gm)

814B RM14.90 (220gm)

Original Kaya
椰糖咖椰

811A RM5.90 (90gm)

811B RM12.90 (220gm)

Pandan Kaya
斑斓咖椰

812A RM5.90 (90gm)

812B RM12.90 (220gm)

805

Heritage Spread Box
- Taste of Old Malaya (4-in-1)
马来风味 - 经典抹酱 (4-in-1)

RM23.90 (4 x 90gm)

