

## EMPURAU MALAYA

THE KING OF MALAYSIAN RIVER



## **NYONYA STEAM**

Nyonya or cuisine is a mix of influence from the Chinese and Malay cuisine.

Nyonya steamed fish is prepared with a twist of tanginess which is very refreshing.



## **HONG KONG STEAM**

Steamed with soy sauce and topped with shredded ginger, scallions, and cilantro leaves. The texture of a perfectly steamed Mahseer–the flesh is tender, silky, and oh-so-delicate.



## TOMATO SALSA

Grilled mahseer top with tomato salsa give a is slightly sweet, savory and zesty taste. Tomato salsa is ideally made with firm, fleshy tomatoes.