



## MALAYSIAN IS FUSION

Our restaurant pays culinary homage to that Malaysian spirit of openness, innovation and 'mix & match' to create amazing culinary experiences

Zheng is named after the Chinese Admiral Zheng He, whose travels in the early 15th century sealed the establishment of the Malacca Empire (*effectively today's modern Malaysia*) as the Southeast Asian centre of trade, commerce and of course cuisine

Zheng He was one of the world's great explorers, sailing throughout the East as a peaceful diplomat of the Chinese Ming emperor. Born in Kunyang, Yunnan in the late 14th century as a Muslim, when he was just 10 years old his homeland was invaded. Zheng He was taken prisoner and made a palace eunuch. As he grew into manhood, his intelligence, bravery and loyalty earned him trust of the emperor and he rose up the imperial administrative hierarchy to the venerable position of Chief Envoy of the Royal Fleet.

Historical records show that during seven voyages, Zheng He visited coastal cities across South East Asia, South Asia, Western Asia and Africa often accompanied by a massive retinue of over 300 ships and about 30,000 crew.

Everywhere he went he would exchange gifts, share knowledge and technology with native communities. Some argue that Zheng He's Missionary zeal had a significant impact on the known world. In his best selling book "1421 - the year China discovered the world" Gavin Menzies even presented evidence to support his surprising claim Zheng He discovered America before Christopher Columbus!

Zheng He landed on the shores of Malacca on five of his voyages. Witnessing the rise of the Malacca empire and the beginning of centuries of exchanged goods, ideas, people and culture, that transformed Malacca into an open and diverse community, melting pot of cultures, religious and practice of fusion Cuisine.

Today, Malaysia comprises three major ethnic communities, each has played an important role in defining "Malaysian Cuisine". The Malays have perfected the art of mixing local and imported herbs and spices in their cooking; the Chinese brought to Malaysia woks and sauces; the Indians introduced their roti's and hot curries. The three combined culinary traditions have preserved their distinct identities, but have also influenced each other over the years to create an exciting & vibrant national Malaysian Cuisine - *Asia's finest!*

## STARTER

1. Zheng's Starter Platter [min 2] **per pax** 16.5  
 ▶ Satay chicken skewer    ▶ Sesame prawn on toast  
 ▶ Salt & pepper squid    ▶ Vegetarian spring roll v  
 ▶ Crispy Seaweed v
2. Crispy Aromatic Duck **QUARTER** 26  
*with pancakes, hoisin sauce & salad.* **HALF** 48
3. Admiral Zheng Wasabi King Prawn 16.5  
*mildly spicy Amazing feedback from our customers!*  
*Modern Malaysian style cooking with light*  
*creamy wasabi & crispy almonds.*
4. Chicken Satay Skewer [4] **gfo** nuts 14  
*Hugely popular Malaysian street food!*  
 Chargrilled marinated chicken on skewers  
 served with peanut sauce & cucumber.
5. Sesame Prawn Toast [4] 14  
 Minced prawn on crispy toast with sesame seeds.

6. Chilli Salt & Pepper **SQUID** 15  
*mildly spicy* **KING PRAWN** 15  
**CHICKEN WING** 14  
**AUBERGINE v** 13  
**TOFU v** 13
7. Vegetarian Spring Roll [2] 10.5
8. Crispy Seaweed v **gf** 10.5
9. Edamame Bean v **gf** served with pinch of sea salt. 8
10. Hot & Sour Soup **spicy** **CHICKEN & PRAWN** 12  
**VEGETARIAN** 11.5
11. Sweetcorn Soup **FRESH CRAB** 15  
**CHICKEN** 11.5  
**VEGETARIAN** 11

## DIM SUM

12. *Steamed Dim Sum*  
**Prawn & Chive Dumplings [4]** 10  
 Flat & round dumplings with tasty filling of prawn,  
 water chestnut, bamboo shoots & chinese chives.

13. Chicken Grilled Dumpling [4] 10.5  
 Served with Chinese vinegar.

**\*\*Anything you would like and not on the menu please ask our staff. We will try our best to accommodate**

# ZHENG SPECIALITIES

## 14. Sweet & Sour Sesame Chicken 24

*Deep fried chicken boneless thigh with sesame seeds*

## 15. Godmother Chilli Peppercorn <sup>spicy</sup> 24

CHICKEN	24
BEEF	25.5
LAMB	26.5
KING PRAWN	26.5

## 1. Zheng's Starter Platter [min 2] <sup>per pax</sup> 16.5

- Satay chicken skewer
- Sesame prawn on toast
- Salt & pepper squid
- Vegetarian spring roll <sup>v</sup>
- Crispy Seaweed <sup>v</sup>

## 2. Crispy Aromatic Duck QUARTER 26

*with pancakes, hoisin sauce & salad.* HALF 48

## 3. Admiral Zheng Wasabi King Prawn 16.5

*mildly spicy Amazing feedback from our customers!*

*Modern Malaysian style cooking with light creamy wasabi & crispy almonds.*

## 19. Crispy Mango Chicken 24

*Crispy fried chicken with Chef's special mango sauce.*

# MALAYSIAN

## 20. Sambal <sup>extra spicy</sup> SEABASS FILLET 32

*Stir fried with dried shrimp chilli paste.*

KING PRAWN	26.5
CHICKEN	24.5

## 21. Chicken Rendang <sup>gf spicy</sup> 24.5

*A classic Malay dish!*

## 22. 'Rendang Tok' Beef <sup>gf</sup> 25

*An authentic slow cooked beef with sweet soya sauce, recipe passed down through family*

## 22. Satay <sup>gfo mildly spicy nuts</sup> CHICKEN 24

Stir fried with peanut based spicy sauce.	BEEF 25
	KING PRAWN 26.5

# CANTONESE

## 23. Crispy Shredded Beef <sup>mildly spicy</sup> 24.5

*Battered & fried beef strips with sweet & sour sauce.*

## 24. Sweet & Sour CHICKEN 24

KING PRAWN	26.5
SEABASS FILLET	32

# VEGETABLE

## 25. Green Beans <sup>mildly spicy</sup> 13

*Green beans & dried chillies with <sup>or</sup> without minced chicken.*

## 26. Choi Sum <sup>vo gfo</sup> 13

*(Chinese green) stir fried with garlic <sup>or</sup> oyster sauce.*

## 27. Mixed Vegetables <sup>vo gfo</sup> 12

*Mixed vegetables stir fried with garlic.*

# RICE, NOODLES & ROTI

## 28. Firecracker Seafood Fried Rice <sup>spicy</sup> 20.5

*Scallops, king prawn, clamari, egg with our special made chilli sauce*

## 29. Nasi Lemak <sup>spicy nuts</sup> 18.5

*Loved by Malaysians for breakfast, lunch, dinner, anytime!*  
*Coconut rice served with spicy sauce (sambal tumis), egg cucumber, fried anchovies, peanuts & Rendang chicken*

## 30. Char Kuey Teow 18.5

*This is a speciality of Penang Island, the food heaven of Malaysia!*  
*Flat rice noodles stir fried with eggs, prawns & spicy sauce (sambal belacan).*

## 31. Singapore Fried Noodles <sup>vo gfo spicy</sup> 18.5

*Thin rice noodles stir fried in asian spice with king prawn, chicken, egg & vegetables.* VEGETARIAN 16

## 32. Fine Noodles VEGETABLE 13.5

Stir fried with egg & beansprouts.	CHICKEN 15
	KING PRAWN 18.5
	ZHENG SPECIAL 17.5
	<i>King Prawn, Chicken and Vegetables</i>

## 33. Steamed Rice <sup>v</sup> 5

*The perfect accompaniment for all dishes.*

## 34. Coconut Rice <sup>v</sup> 6

*Coconut rice used in Nasi Lemak.*  
*Goes well with Rendang, Satay <sup>or</sup> Sambal dishes*

## 35. Egg Fried Rice <sup>v gfo</sup> 7

with spring onion	CHICKEN 11
	KING PRAWN 14
	ZHENG SPECIAL 15

## 36. Roti Canai <sup>v</sup> 4.5

*Indian crispy flat bread*

If you have any food allergy or special dietary requirement, please inform a member of our staff.

<sup>v</sup> Suitable for Vegetarians. <sup>gf</sup> Gluten Free.  
<sup>vo</sup> Vegetarian Option. <sup>gfo</sup> Gluten Free Option.