

TO START

GARLIC BREAD (4)	8
ASSORTED BREADS WITH OLIVE OIL AND BALSAMIC	8

SOUPS

CLASSIC MUSHROOM SOUP	11
<i>herb oil, herbed croutons, parmesan cigar</i>	
GREEN PEA CAPPUCINO	11
<i>parmesan nutmeg foam, cinnamon lavosh</i>	
POTATO AND LEEK MISO SOUP	11
<i>crispy tofu puffs, nori crackers</i>	

TO SHARE

BUTTON MUSHROOM	8
<i>balsamic vinegar, red shallots</i>	
CHILLED SILKEN TOFU	12
<i>caviar, dried shrimp and hoisin jam, chives</i>	
LAKSA FRIED CHICKEN WINGS (4)	13
<i>laksa paste, chilli and lime sauce</i>	
CHILLED CHILI MARINATED LOTUS ROOT	8
<i>chilli, garlic, fried shallots, Chinese chives</i>	

STARTERS

GRILLED PRAWNS	17
<i>chilled hondashi broth, angel hair pasta, soft boiled quail eggs</i>	
DARK SOY CARAMEL QUAIL	16
<i>poached quail eggs, Chinese kale</i>	
CRISPY FENNEL AND BLACK PEPPER PORK BELLY (5)	16
<i>orange and five spice reduction</i>	
CRAB AND CORN CAKES (3)	16
<i>Singapore spicy chilli sauce, arugula salad</i>	
APPLE AND FENNEL SALAD	12
<i>spiced apple reduction dressing, candied walnuts</i>	

MAIN COURSE

OYSTER SAUCE AND SCALLION SPRING CHICKEN	26
<i>half spring chicken, shao xing wine foam, crispy basil, chilli and shallots baby bok choy</i>	
FIVE SPICE DUCK BREAST	34
<i>yam puree, sautéed chilli spinach, kushiyaki quail eggs, orange plum reduction</i>	
BRAISED PORK BELLY	28
<i>grilled abalone mushroom, garlic spinach aioli, confit potatoes, poached duck eggs</i>	
PAN SEARED SALMON	30
<i>laksa cream, pickled cucumber and mint salad, fermented prawn foam</i>	
OVEN BAKED RED MULLET	36
<i>tomato and lemon salsa, grain mustard potato salad, green pea puree</i>	
BRAISED RED DATES LAMB SHANK	34
<i>oyster sauce, shao xing wine, red dates, grilled daikons, cream of spinach</i>	
CONFIT OF MISO SAKE BEEF BRISKET	32
<i>shrimp and radish cake, coriander and raisin cous cous, miso glaze</i>	
GRILLED AUSTRALIAN SIRLOIN (200gm)	40
<i>lime and chilli fermented beans, sautéed spiced potatoes, grilled portabella mushrooms, sun dried tomatoes</i>	
(V) STEAMED SILKEN TOFU STEAK	22
<i>black vinegar pickled wood ear mushroom, curried eggplants, dehydrated cucumber chips</i>	
PASTA	
NYONYA CURRY SPAGHETTI	22
<i>calamari, prawns, turmeric, coconut milk, curry leaves</i>	
COCONUT AND GINGER CARBONARA FETTUCCINI	24
<i>coconut, ginger and pandan leave cream, poached hainanese chicken, crispy chicken skin, garlic sambal</i>	
FIVE SPICE ROAST PORK AGLIO OLIO	22
<i>crispy roast pork, thai basil, chilli flakes</i>	

SIDE DISHES

STEAMED GARLIC RICE	4
TEMPURA POTATO WEDGES	6
GRAIN MUSTARD POTATO SALAD	6
APPLE FENNEL SIDE SALAD	6

DESSERTS

SAGO PUDDING AND LONGAN BROTH	10
<i>sago, candied winter melon, longan, red dates, barley, dried persimmons, white fungus</i>	
CHENDUL AND RED BEAN PANNA COTTA	12
<i>coconut panna cotta, gula melaka ice cream</i>	
TROPICAL FRUIT STRUDEL (15 MINS WAIT)	14
<i>assorted seasonal tropical fruits, almond cream, candied nuts, spiced ice cream</i>	
KOPI' O BREAD BUTTER BUDDING	14
<i>milk tea "teh tarik" ice cream, kaya mousse</i>	
SARSI POACHED PEARS	12
<i>rambutan salsa, nutmeg granita</i>	
JACKFRUIT CHEESECAKE	15
<i>tapioca water chestnuts, salted peanut biscotti</i>	

WE ARE 100% MSG FREE & ALL FOOD ITEMS ARE
MADE AT PREMISE.

FOR DIETARY REQUIREMENTS, KINDLY INFORM
OUR STAFFS OF SPECIAL DIETS.

ALL PRICES SUBJECT TO 10% SERVICE CHARGE.

WHO ARE WE?

Asiatique Kitchen & Lounge Penang was established on the 11th of September 2013, following months of preparation and planning. We managed to secure a group of young talented chefs and floor staffs that are ready to battle like armies; with only one mission in their mind, which is to provide the best and top quality of food, wine and service to the guests at all times. We strive to be better by the day, brainstorming and late nights to achieve what we have set to gain in the Penang food scene. At Asiatique Kitchen & Lounge Penang, a menu is never a menu. We are so constantly changing that our customers loses track of what was their favourite dish. Keen to be always trying out new dishes and drinks, our team is constantly changing and evolving. You may find Spanish Baked Eggs this month, but next month when you return you will be trying our new Coca-Cola BBQ Pulled Pork Sandwich. From North to South, to East to West; cooking has no boundaries.

CATERING & PARTIES

ASIATIQUE KITCHEN & LOUNGE ARE ALSO AVAILABLE FOR EVENT CATERINGS INDOOR/OUTDOOR, CUSTOMIZED MENUS AND BUDGET THAT SUITS YOUR NEEDS. OUR YOUNG TEAM OF ENERGETIC INDIVIDUALS STRIVES FOR THE BEST TO PROVIDE TOP QUALITY FOOD AND SERVICE TO YOUR SPECIAL OCCASSIONS.

FOR FURTHER INFORMATION AND BOOKING, KINDLY CONTACT:

ALDRIEN MOH (0146689693)

ASIATIQUE TANJUNG TOKONG BRANCH (048903995)



Asiatique was named after the direct translation of the word "ASIAN" from English to French. As how we see our culinary style, Modern Australian Cuisine is the merry of two exciting worlds onto one plate. Old classic French cuisine, new Asian ingredients, a crazy unlawful mindset of chefs, and we now have Asiatique. The word Asiatique opens us up to a whole new world of cuisine experimentation. We could do pastas, BBQ ribs and thai beef salads in one menu. That is how we see Asiatique as. We aim to let customers from across all regions, race and age to feel comfortable with our menu; a touch of home with a gastronomic twist. However, we are never moving away from good old traditional recipes, such as cheesecakes or mushroom soups. Because, if we can't get these old classics right, everything else wouldn't even be taken into consideration. So now you see, why our menu is a combination of the old world and new world cuisine.