



Nostalgia of Malaysia's heritage street food

Tepi Laut captures the nostalgia of Malaysia's heritage street food stalls and open-fronted shop-house restaurants. Each food stall offers tempting flavours and a special glimpse into the influences of Malaysian cuisine.



SHANGRI-LA

RASA RIA
KOTA KINABALU

SABAH VEGETABLES

Sabah Vegetables with Egg and Garlic 🌿🥚🧄 **RM40** 🍷130
Stir-fry local Sabah vegetable (sayur manis) with eggs and garlic.

Morning Glory with Sambal Belacan 🌿🥚🍲 **RM40** 🍷130
Water spinach with local Sabahan sambal belacan served with salted egg.

Losun with Crispy Anchovies 🌿🐟 **RM40** 🍷130
Wild chives stir-fried with garlic, Sabahan chili, ginger flower and a top of crispy anchovies.

Stir-fry Local Growth Vegetables **RM40** 🍷130
Vegetables of the day.

Choice of Sauce:

Garlic 🌿🧄

Sambal Belacan 🌿🧄🍲

Ginger 🌿🧄

Black Bean 🌿🧄

Yam Stem with Salted Fish in Turmeric Coconut Gravy 🌿🐟 **RM42** 🍷140
Tender yam stems simmered in rich, creamy coconut gravy infused with turmeric and salted fish.

Local Spinach with Dried Shrimp and Crispy Garlic 🌿🍲 **RM40** 🍷130
Vibrant local spinach sauteed with dried shrimp and crispy garlic adds a delightful crunch and aromatic depth.

All dishes served with steamed white rice

All prices are in Ringgit Malaysia and inclusive of 6% government tax (SST)

🍷 Pay directly with Shangri-La Circle points at the outlet cashier counter.

Our produce and cuisine are rooted in Nature, featuring the finest locally and ethically-sourced ingredients.

🍲 Crustaceans 🐟 Fish 🥜 Lupin 🌿 Mustard 🥜 Nuts 🥚 Soya 🐌 Molluscs

🥜 Peanut 🥚 Egg 🥜 Sesame 🌿 Celery 🌿 Gluten ⚠️ Sulfite 🥛 Dairy 🌿 Vegetarian

ASIAN GRILL

Choice of Satay

Chicken or beef satay 8 pieces with onion, cucumber, ketupat (rice cakes) and peanut sauce.

RM53  170

Tiger Prawn Skewer with Sambal

Prawn marinated in a flavourful blend of spices and sambal. Served with sambal and crackers.

RM88  280

Otak Otak

Fish paste mixed with spices and coconut milk, wrapped in banana leaves and grilled. Served together with spicy dipping sauce.

RM72  230

Ayam Bakar Taliwang

Grilled chicken marinated in a rich, spicy blend of ingredients, served with sambal hijau and crackers.

RM76  250

Charcoal Australian Lamb Chop

Marinated with kuzi sauce and grilled over charcoal.

RM160  510


Charcoal Beef Cheek

Grilled beef cheek with infused of rendang marination and served with creamy rendang gravy.

RM138  440

Comes with Steamed Rice or Brown Rice and Pickled Vegetables

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ROTI HOUSE

Roti Jala 🌾🥚

Roti jala (net bread) roll up with beef wagyu rendang.

RM42  140

Roti Canai Sarang Burung 🌾🥚🥛

A bird nest bread with 2 sunny side-up eggs on top and sprinkled with spring onions.

RM21  70

Murtabak Jawa Kambing 🌾🥚🥛

Local deep fried murtabak with minced lamb and vegetables.

RM38  120

Roti Tissue 🌾🥛🥚

Indian Malaysian thin bread, served with condensed milk, sugar and honey.

RM28  90

Roti Cheese 🌾🥛🥚

A flatbread with four types of cheese - mascarpone, mozzarella, cheddar and parmesan.

RM40  130

Naan Bread 🌾🥛🥚

Plain

Garlic

Cheese



RM15 50

RM15 50

RM21 70

All meals will be served with side dhal vegetables and pickled onions

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CURRY HOUSE

Beef Rendang Tok 🌿

Classic beef rendang slowly cooked in blend of mixed spices and dried shredded coconut and coconut milk.

RM78  250

Kinabalu Chicken Curry

Aromatic spicy chicken curry with potatoes and local crackers.

RM62  200

Bangali Lamb Curry 🍷

Flavourful slow cooked lamb with mixed southeast spices, yogurt, tomatoes and parsley on top.

RM88  280

Gulai Kepala Ikan 🐟

Fish head curry with okra, green chili, tomatoes and eggplant.

RM88  280

Sayur Lodeh 🌿🌿

Mixed vegetables, corn, dry bean curd, cooked with turmeric and coconut gravy.

RM40  130


Lamb Kuzzie

Slow cooked lamb with tangy sauce, carrot, peas, potatoes and parsley.

RM88  280

All will be served with choice of white rice or brown rice and pickled vegetables

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NOODLE SOUP, CHINESE BARBEQUE & RICE

Fried Tuaran Noodle with Chicken Char Siew 🌿🥚🍄

RM58  190

Local egg noodles served with vegetables, crispy chicken skin and chicken char siew.

Char Kway Teow (Wet/Dry)

VEGETARIAN 🌿🥚🍄🌱

RM48  160

Char Flat rice noodles with bean curd, chives, egg bean sprouts, onion, red chili and carrot.

KING PRAWNS 🌿🥚🍄🦐

RM60  190

Char Flat rice noodles with king prawn, egg, chives, bean sprouts, onion, red chili and sambal.

Mee Hoon with Chicken and Vegetables (Wet/Dry) 🌿🥚🍄

RM52  170

Vermicelli rice noodles char with chicken, carrot, green vegetables, red chili, onion, and bean sprouts.

Hainanese Chicken Rice 🌿🍄🍄

RM58  190

Poached chicken with butter rice, cucumber, tomato and served together chili blend, homemade soy sauce, ginger blend and superior chicken broth.

Nelayan Fried Rice 🌿🥚🍄🦐🐟

RM64  210

Fisher style fried rice served with fried fish sardine, homemade sambal, vegetables pickles, fish cracker and sunny side up egg.

Korean Fried Rice 🌿🍄🥛🥚🍄

RM60  190

Korean fried rice with kimchi, spring onion, sesame seed, plant-based butter, served on the side of kimchi pickles and fried chicken wings.

Eggless Vegetables Fried Rice 🌿🍄🥛🍄

RM42  140

Fried rice with spring onion, sesame seed, plant-based butter, served on vegetables pickles and tapioca crackers.

Wonton Noodle Soup 🌿🥚🍄🦐

RM58  190


Egg noodles served with mixture chicken and prawn wonton dumpling, chicken broth, chicken char siew and green vegetables.

Malaysian Curry Laksa 🌿🥚🦐

RM68  220

Aromatic curry broth, prawns & chicken, egg, dry bean curd, bean sprouts, red chili served with sambal and calamansi.

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LOCAL SALAD

Young Mango Salad 🥥🌿

RM42 140

Tropical local mango salad with chili, onion, shallot, garlic, crushed peanuts and palm sugar.

Mango & Pomelo Salad 🥥

RM42 140

Fresh mango and pomelo with deep fried coconut prawn, tomatoes, red onion, and coconut vinaigrette.

Okra with Dry Coconut 🌿

RM42 140

Okra with onion, red chili, tomato, palm sugar, lemon grass, onion, dry coconut and lime juice.

Ulam Ulam Sabah

RM40 130

Chilled local vegetables, cabbage, okra, tomato, eggplant, long bean, carrot, cucumber, ulam sabah.

Choice of dipping:

Sambal Tomato 🌿🌿

Sambal Belacan 🌿🌿

Hinava 🐟

RM42 140

Marinated fish in a tangy mixture of lime juice, ginger, shallot, chili, ginger and bitter melon.

LOCAL MALAYSIAN DESSERTS

Ais Batu Kacang 🥥🥥🌿

RM28 90

Grass jelly, red kidney bean, cendol, cream corn, longan, crushed peanut, red syrup, palm sugar, evaporated milk and vanilla ice cream on top.

Pisang Goreng 🌿🌿

RM28 90

Banana fritters with maple syrup.

Bubur Cha Cha 🌿

RM28 90

Glutinous rice with coconut milk and sweet potatoes.

Sago Gula Melaka 🌿

RM28 90

Sago jelly, palm sugar, coconut extract, evaporate milk

Seasonal Fruit Platter 🌿

RM28 90

Pineapple, watermelon, honeydew, papaya and pomelo.

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