



MENU KOI MAHAKAM

SOUP

EUROPEAN

Endive soup With long ciabatta bread	50
Spinach Parmesan soup With a hint of cream	35
Salmon veloute A creamy potage	40
Fresh asparagus soup Freshly made, a la minute	40

ASIAN

Chinese style crab soup Thick creamy corn soup	39
Tom Yam Goong Thai spicy prawn soup, add rice noodles for no extra charge	35
Chinese style asparagus soup A creamy asparagus soup	25
Hot & sour tofu chicken soup A tasty delight with diced tofu and shredded chicken	25

STARTER

EUROPEAN

Pan fried duck liver with rhubarbe Served with vinegar sauce and brioche croutons	150
Homemade duck rilette Served with toasted baguette and onion marmalade	50
Crispy veal brain A KOI specialty, served with tomato and black pepper sauce	55
Twice baked cheese souffle Emmenthal & Parmesan souffle served with mousseline & tomato sauce	60
Frog legs Pan fried frog legs seasoned with garlic and herbs	60
Living belgium mussel - with your choice of sauce (from friday to tuesday)	
Cooked in creamy parmesan sauce	160
Cooked in mariniere sauce	140
Shrimp and goat cheese ravioli Served in creamy shrimp sauce	60
Snail feuillette With creamy mushroom herb sauce	50

Traditional Reblochon Tartiflette 95
Reblochon cheese gratined served with green

Three Cheese Fondue 90
Served with brignoule bread

ASIAN

Prawn spring roll 50
Prawn wrapped in tofu skin served with soya dip

Prawn toast 60
Basket of bread fritters with chicken and prawns served with sweet and sour sauce

Fried calamari 40
Served with Asian mayonnaise

Chinese roast duck wrap 55
Shredded roast duck wrapped in chinese pancake, served with Hoisin sauce

Battered shiitake mushroom 35
Battered and deep fried shiitake mushroom with sweet soy sauce

Vegetable spring rolls 30
An all-time favourite, crispy deep fried spring roll

SALAD

EUROPEAN

Avocado & goat cheese salad 65
Fresh crumbled goat cheese and diced avocado on greens, with toasted ciabatta bread

Duck confit salad 80
Crispy shredded duck confit on mixed greens served in a thin pastry bowl. A KOI favorite!

Freshly baked goat cheese pissaladiere 75
Crumbled goat cheese, olives and roasted paprika baked on naan bread, served on greens

Sweet potato and smoked salmon salad 85
Diced sweet potato and smoked salmon on a bed of greens

Grilled Brie cheese and smoked beef 85
Grilled Brie cheese and smoked beef on potato chips served with greens

ASIAN

Sampler of our favourite salads 90
Prawn salad, jelly fish salad, prawn on toast and cashew nuts

Jelly fish salad 55
Diced jelly fish julienne on lettuce bed, in plum sauce with sesame oil and peanuts

Tofu salad 45
Fried tofu served on greens

Breaded calamari salad 50
With avocado, cashew nuts, and sweet soy dressing

Crispy duck salad Shredded crispy duck on greens, with plum sauce	55
Thai seafood salad Fresh glass noodles and seafood with tasty bengkuang and chombarang herbs in a spicy vinaigrette	50
Breaded shrimp salad Crispy fried shrimp with spring onion and cucumber julienne seasoned with citrus dressing	55
Shrimp salad mayonnaise Fried shrimp on greens served with mayonnaise	55

MEAT - MAIN COURSE

EUROPEAN

Beef tenderloin - vigneron, mushroom, black pepper or Bearnaise sauce Served with French fries or mashed potatoes or potato wedges	115
Beef tenderloin - blue cheese sauce Served with French fries or mashed potatoes or potato wedges	120
Australian Côte de bœuf 600Gr - for 2 people Australian OP ribs served with three sauce and homemade french fries	320
Beef tartare A classic recipe ! Now served with French fries	110
Veal tongue Poulette Stewed veal tongue in Poulette sauce with white rice	85
Slow cooked lamb shank with goat cheese sauce Marinated overnight and slow roasted until tender, served with roasted potato and vegetables	130
Veal kidney Ardennaise Veal kidney Ardennaise sauce served with beef bacon, juniper, mushroom and cream	80

ASIAN

Asian beef steak Panfried steak in black pepper sauce with onions	60
Beef Hunan Panfried beef cooked in Hoisin sauce with paprika and onions	60
Beef butter Wok fried beef in butter sauce	60
Beef lemongrass Wok fried beef with lemongrass	60
Baby kailan and beef stir-fry Sauteed baby kailan with beef in light oyster sauce	35

POULTRY - MAIN COURSE

EUROPEAN

Duck confit	125
Sautéed duck confit, served with green beans and sautéed potatoes	
Duck fillet	120
Pan-seared with your choice of sauce : green peppercorn, blueberry, creamy black pepper And served with roasted potatoes, mashed potatoes, homemade French fries or potato wedges	
Roasted chicken breast “ poulet frites “ style	85
Served with homemade thick cut French fries and fresh rosemary sauce	

ASIAN

Crispy Hoisin duck	80
Deep fried duck in Hoisin sauce served with paprika and bean sprouts	
Duck a'la KOI	80
Confit of duck in oyster and garlic sauce	
Chicken butter sauce	55
Pan fried chicken cooked in butter sauce	
Wok fried chicken	55
Diced chicken with dried chili and cashew nuts	
Crispy chicken	50
Deep fried chicken in Blacan (fragrant Malaysian shrimp paste) seasoning	
Black pepper chicken	65
Panfried chicken cooked in onion and black pepper sauce	

SEAFOOD - MAIN COURSE

EUROPEAN

Grilled Brie cheese gurame	95
Gurame fish fillet topped with grilled Brie cheese, in creamy white wine sauce and served with steamed potatoes	
Japanese black cod mousseline	95
Steamed black cod mousseline sauce served with steamed potatoes	
Dori gratin	85
Baked dori fish gratin served with spinach, smoked marlin, and mozzarella	
Cherry tomato barramundi	90
Panfried barramundi fillet with tomato cherry sauce, served with Parmesan polenta	
Salmon crust	95
Pastry fillet with mixed vegetable topped with mozzarella	

ASIAN

Crispy Szechuan gurame Fried gurame fillet in Szechuan sauce	70
Roasted gurame Roasted whole gurame with spicy peanut sauce	80
Wok fried seafood Mix of seafood in Worcestershire sauce	80
Wok fried Japanese tofu and seafood Mix of seafood and tofu in light oyster sauce	45
Wok fried prawns - with your choice of sauce Wok fried whole prawns, with Szechuan or Asian mayonnaise sauce	60
Black pepper jumbo prawns Wok fried jumbo prawns in black pepper sauce	125
Singapore chili crab Steamed whole crab in traditional hot sweet and sour Singapore style sauce, served with French bread	90
Singapore crispy cuttle fish A traditional Singapore dish : crispy fried cuttlefish with oyster sauce	80

VEGETABLE - MAIN COURSE

Mixed broccoli Steamed broccoli in light oyster sauce with tofu	39
Steamed broccoli in light oyster sauce with shiitake mushrooms	50
Steamed broccoli in light oyster sauce with shredded beef	45
Mixed vegetables A mixed of steamed vegetables in light oyster sauce	30
Kangkung blacan Kangkung stir fried with fragrant Malaysian shrimp paste and spice or garlic sauce	40
Crispy kailan Stirfried kailan leaf in oyster sauce	35