



- · Some vegetarian dishes are not vegan.
- All Noodle dishes can be done vegetarian.
- · Please speak to our staff for vegan dishes.
- Please notify our staff if you have any special dietary requirements or allergies.

10% Surcharge Weekends Closed on Public Holidays

Thomas Lee was born in Ipoh, a town in Malaysia renowned for its cuisine, and he has brought the authentic traditional Malaysian hawker-style food to Melbourne at Chef Lagenda, Flemington. Thomas worked as head chef at many restaurants in Melbourne and has 46 years of experience. Thomas took his expertise in Malaysian cuisine to Taiwan, where he spent two years as executive chef and consultant to two restaurants in Taipei.

On returning to Melbourne in 2003, Thomas' passion for Malaysian food continued and he established his own business. In 2005, Thomas opened Chef Lagenda, realising a long-held dream to open a warm, welcoming, traditional Malaysian restaurant, which showcases the authentic cuisine of his home-town, Ipoh, and where food is fresh and tailored to the individual customer.

With 46 years experience, Thomas leads the kitchen at Chef Lagenda, and is joined by Executive Head Chef Kok Wai Seow, who also has over 30 years experience in Malaysian cooking and he brings a wealth of knowledge and expertise to the Chef Lagenda kitchen.



SPARKLING WINE	Glass	Bottle
Angas Premium Moscato NV (SOUTHAUSTRALIA) Light, refreshing, bursting with lemon sherbet & berry fruit flavours	7.0	27.0
WHITE		
Marty's Block Chardonnay (SOUTH AUSTRALIA) White peach, apple blossom and almond meal aromas, complemented with hints of toast, vanilla and shortbread.	8.0	27.0
Jim Barry Atherley Riesling (CLARE VALLEY, SA) The palate has lashings of flavours with elements of lemon curd, lime, grapefruit, guava and nashi pear.	8.0	32.0
Yalumba Wild Ferments Pinot Grigio (SOUTH AUSTRALIA) Blessed with the cool maritime climate of South Australia's Limestone Coast, this Pinot Grigio has vibrant zesty flavours of fresh pear and crunchy green apple	8.0 es.	32.0
Twin Islands Sauvignon Blanc (MARLBOROUGH, NZ) Lively fragrance and crisp palate, citrus flavours and hints of fresh herb lead to a zesty, mouth-watering finish.	8.0	32.0
ROSÉ		
Rogers & Rufus Rosé (SOUTH AUSTRALIA) Red fruits and a savoury briny texture with oyster shell and pink grapefruit acidi	8.5 ty.	37.0
RED		
Marty's Block Shiraz Cabernet (SOUTH AUSTRALIA) With fruit sweetness showing layers of black cherry, spice and stewed mulberrie	7.0	27.0
Vasse Felix Filius Cabernet (wrattonbully, sa) Flavours of blackcurrant and woodsy native forest.	8.0	31.0
Yalumba Wild Ferments Shiraz (SOUTH AUSTRALIA) Sourced from a fine selection of Barossa vineyards, this wine is bright and gener Dark chocolate mocca, blackberry coulis with vanilla, finishing with soft chewy ta		38.0
Redbank Pinot Noir (KING VALLEY, VIC) Soft red colour. Aromas of fresh strawberries, red fruits and dark cherries . The p is fresh and lively, displaying hints of red fruit and spices, finishing with soft tan		38.0



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BEER Imported		Local		
Tiger	9.0	Calton Draght		7.8
Corona	9.5	VB		7.8
Asahi	9.5	Cascade Premi	um Light	7.8
BUBBLE TEA &	DR	INKS	Regular	Large
Red Milk Tea			6.8	7.8
Add Flavour +0.5: Honey Dew, Yam Taro, Ly Grapefruit, Tropical, Pass Add Extra +0.5: Pearl, Grass Jelly, Jelly, Red Add Popping Boba +1.0: Mango, Lychee, Str	ion Fruit, Cho Bean, Lyche	ocolate, Coffee e Jelly, Chendol		
Iced Blended			7.2	8.2
Add Flavour +0.5: Honey Dew, Yam Taro, Ly Grapefruit, Tropical, Pass Add Extra +0.5: Pearl, Grass Jelly, Jelly, Red Add Popping Boba +1.0: Mango, Lychee, Str	ion Fruit, Cho Bean, Lyche	ocolate, Coffee e Jelly, Chendol		
Green Tea			7.2	8.2
Add Flavour +0.5: Honey Dew, Lychee, Strat Tropical, Passion Fruit Add Extra +0.5: Pearl, Grass Jelly, Jelly, Red Add Popping Boba +1.0: Mango, Lychee, Str	Bean, Lyche	e Jelly, Chendol		
Signature Fruit Green Tea				8.5
Wintermelon Tea Add Extra +0.5: Pearl, Grass Jelly, Jelly, Red Add Popping Boba +1.0: Mango, Lychee, Str	_		6.5	
Soft Drink Coke, Coke No Sugar, Sprite, Fanta			4.5	
Freshly Squeezed Juice Orange, Green Apple or Watermelon Juice			9.0	
Smoothie Mango, Banana, Mixed Berries			9.5	
Lemon, Lime & Bitters			8.5	
Lemon Kumquat			7.5	
Tropical Coconut Juice Sparkling Water			8.5 5.5	
Chinese Tea (per person)			1.5	



DESSERTS

Lagenda House Special 黑糯米伴雪糕 Black glutinous rice served with coconut cream & ice cream	11.8
Ice Kacang 馬來什雪 Made of shaved ice, red beans, jelly, glass jelly, chendol served with sweet syrup & carnation milk	11.8
Chendol 煎堆雪 Made of shaved ice, red beans, chendol served with coconut cream	8.5
Sago Pudding 西米布丁 Served with coconut cream & sweet syrup	8.5
Banana Fritter with Ice Cream 炸蕉雪糕	9.5
Vanilla Ice Cream 雪糕	6.5





SOUP

Chinese Herbal Chicken Soup 藥材燉雞湯	12.8
Prawn Wonton Soup 蝦云吞湯	11.8
Chicken Sweet Corn Soup 粟米雞湯	8.8
Chicken Hot and Sour Soup 雞酸辣湯 🐧	8.8
SIDE DISHES	
Plain Roti 馬來麵包	8.2
Steamed Rice 白飯	3.0
Coconut Rice 椰飯	3.5
Chicken Rice 雞飯	3.5
Sambal Ikan Bilis (Anchovies) 三巴江魚仔 🐧	13.5
Achar (Malaysian Pickled Veggies) 亞扎	9.5

ENTREE



San Choi Bao 生菜包

Your choice of:

 Seafood 	10.8
 Chicken 	9.8
• Duck	9.8

Roti Chicken Roll (6 pcs) 沙爹雞肉麵包卷 Malaysian roti bread wrapped with chicken & satay sauce 19.8



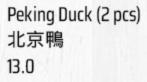
Pan Fried Pork Dumpling with Chives (10 pcs) 煎肉餃子 16.8







Chicken Satay Skewers (4 pcs) 沙爹雞串 15.2





Whiting Fillet with Sweet Chilli Sauce 鮭魚柳配甜辣酱 12.5





Vegetarian Spring Rolls (3 pcs) 齋春卷 11.7

Crispy Prawn & Pork Rolls (3 pcs) 腐皮蝦卷

Deep fried pork and prawn wrapped with beancurd skin

13.4





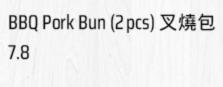
Fried Prawn Wontons (3 pcs) 炸蝦云吞 12.9

Roti with Satay or Curry Sauce 咖哩或沙爹印度薄餅人 10.8



Siu Mai (3 pcs) 燒賣 8.2







LAGENDA SIGNATURE

Wagyu Beef 和牛南瓜

Wagyu Beef with Creamy Butter Pumpkin Sauce

39.8





Nyonya Wagyu Beef with Udon 娘惹和牛乌冬面 With Curry Paste, and a touch of tamarind 28.8

Free Range Chicken (half) 走地雞(半只) Served with Chef Special Soy, Ginger and Garlic 26.8





Honey Pepper Chicken 蜜糖雞 Deep Fried Chicken with Honey Pepper Sauce 27.8

Curry Fish Head 咖哩魚頭 (Rockling fish head in curry

Rockling fish head in curry with a touch of tamarind.



Malaysian Chilli Crab 馬來辣子蟹

Live Mud Crab (Market Price)

Your choice of:

- · Ginger & Shallots
- · Salted Pepper (



Creamy Pumpkin Prawn 南瓜虾球 Crispy Prawns in a creamy pumpkin sauce 30.8



Ginger & Spring Onion King Prawn Noodles

薑蔥蝦麵底

Prawns in Ginger and Spring Onion or Malaysian Chilli Prawn Sauce served with egg noodles

32.8

Salt & Pepper Scallop 椒盐带子 Deep Fried Scallop with Salt & Pepper 29.8





Village-Style Pork Spare Ribs

家鄉豬扒

Stir fried pork ribs with spicy bean sauce and a touch of dry chilli

OLD FAVOURITES

Malaysian Chilli Sauce 馬來辣醬 🐧

Your choice of:

Prawn 29.8Chicken 27.8

Scallop 29.8





Kong Po Sauce 宮保醬 🐧

Contains Peanuts

Your choice of:

Chicken 27.8Prawn 29.8Scallop 29.8

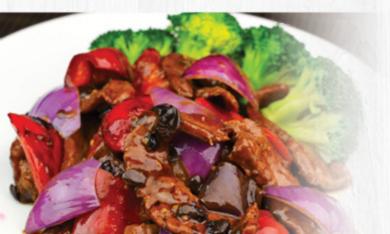
Salted Pepper 椒鹽 (

Your choice of:

Calamari 27.8
 Chicken Ribs 25.8
 Prawn 29.8

• Tofu 23.8





Black Bean Sauce 豉汁

Your choice of:

Beef 27.8Chicken 27.8Prawn 29.8



Sambal Prawn Paste 四大天王 (

Your choice of:

 Mixed Greens 	24.8
 Kang Kong 	19.8
 Eggplant 	19.8

Stir Fried Mixed Greens 炒時蔬

Your choice of:

 Scallop 	29.8
• Beef	27.8
 Chicken 	27.8
• Prawn	29.8





Lemon Sauce 檸檬醬

Your choice of:

 Chicken 	26.8
 Prawn 	29.8
• Duck	28.8

Sweet & Sour Sauce 糖醋醬

Your choice of:

 Pork Ribs 	28.8
 Chicken 	27.8
 Fish Fillet 	28.8
• Prawn	29.8



SALAD

Wagyu Beef Salad 和牛沙拉

Wagyu Beef Salad with Special Pepper Dressing

24.8





Free Range Chicken & Coleslaw Salad 走地鸡沙拉 Free Range Chicken on Vietnamese Coleslaw 21.8

Crispy Pork Salad 脆皮烧肉沙拉

Crispy Pork Salad with Sweet Chilli dressing





HOMETOWN SPECIALS

(SOMETHING SMALL)

Malaysian Curry Chicken 咖喱雞 🖣	23.8
Beef Curry Rendang 咖哩牛 🐧	23.8
Nyonya Curry Seafood 咖哩海鮮煲 🐧	24.8
Braised Tofu with Mushroom and Crispy Pork 火腩豆腐	26.8
Stir fry Chinese Brocolli with Crispy Pork 芥蓝炒烧肉	24.8

VEGETARIAN

Mixed Greens with Tofu 什菜豆腐	ā	22.8
Gado Gado 沙爹什菜	ā	22.8
Braised Tofu w/ Mushroom 冬菇豆腐	ā	23.8
Curry Mixed Green Veggies 咖哩什菜 🐧	2	20.8
Chinese Broccoli or Mixed Green Vegies with Garlic or Oyster Sauce 蠔油或蒜蓉炒唐芥蘭	2	20.8

Chinese Broccoli

RICE

Hainanese Free Range Chicken Rice 海南雞飯 (走地鸡) Steamed chicken served with chicken rice & soup



Nasi Lemak Special 馬來什會飯 (咖哩雞或咖哩牛) Combination rice dish with pickles, sambal anchovies, egg, peanut, cucumber served with choice of curry chicken or beef rendang	17.8
Special Fried Rice 特式炒飯	15.8
Nasi Goreng 馬來炒飯 \ Malaysian fried rice with curry & shrimp paste	16.8
Vegetarian Fried Rice 斋炒飯 Stir fried with green veggies, tofu & egg	14.8
Duck Fried Rice 鸭炒飯	17.8
Wagyu Beef Fried Rice 和牛炒飯	19.8
Salted Fish & Crispy Pork Fried Rice 鹹鱼烧肉炒飯	18.8
Roti Chanai Curry Chicken 咖哩雞馬來麵包 🎈	18.8
Roti Chanai Beef Rendang 咖哩牛馬來麵包 🔪	18.8

SOUP NOODLES



Curry Laksa 咖哩辣沙 (Served with Mixed noodles

Your choice of:

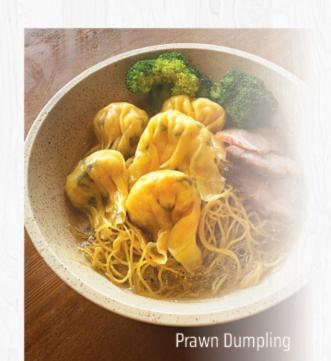
 Combination 	16.8
Chicken	16.8
 Seafood 	20.8
• Duck	18.8
 Mixed Greens 	15.8

Tom Yum Noodle Soup 冬阴 (Served with Vermicelli noodle

Your choice of:

• Prawn	20.8
• Chicken	16.8
 Seafood 	20.8
Mixed Greens	15.8





Clear Chicken Soup 清汤 Served with Egg noodle

Your choice of:

• Prawn Dumpling (5)	19.8
• Chicken	16.8
 Seafood 	20.8
 Beef Brisket 	17.8
Mix Greens	15.8

STIR FRIED NOODLES

Mee Goreng 印度炒麵 🖠

Stir Fried Yellow Noodles with Curry Paste and tomato sauce

Your choice of:

- Beef 18.8 Shrimp 19.8
- Mixed Greens 17.8 Chicken 18.8
- BBO Pork 18.8





Singapore Noodles

星洲炒米

Vermicelli noodles with curry paste

Your choice of:

- BBO Pork 18.8
- Beef 18.8
- Chicken 18.8
- Mixed Greens 17.8
- Shrimp 19.8

Sizzling Udon Noodles

鐵板黑椒牛烏冬麵 🖠

Broccoli with black pepper

Your choice of:

- Beef 19.8
- BBO Pork 19.8
- Chicken 19.8
- · Mixed Greens 18.8





Chicken Fried Koay Teow

Fried Koay Teow 炒貴刁 🖠

Your choice of:

- Chicken 18.8
- Beef 18.8
- Shrimp 19.8
- Mixed Greens 17.8
- BBQ Pork 18.8

Hokkien Fried Noodles 福建炒麵

Thick noodles & broccoli with dark soya sauce

Your choice of:

- Chicken 18.8
- Beef 18.8
- Shrimp 19.8
- Mixed Greens 17.8
- BBQ Pork 18.8





Fried Noodles w/ Egg Sauce 怡保滑蛋河

Flat rice noodle & broccoli with egg gravu

Your choice of:

- Shrimp 19.8
- Beef
- 18.8
- Chicken 18.8
- Mixed Greens 17.8
- BBQ Pork 18.8