



**Chef
Lagenda**[®]
malaysian kitchen

NEW MENU

- We just had to retrieve some of our old favourites.
- The Full menu is available at Deer Park & Woodlea Branch



- 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.

cheflagenda.com



SPARKLING WINE

Angas Premium Moscato NV (SOUTH AUSTRALIA)

Light refreshing, bursting w/ lemon sherbet & berry fruit flavours

Glass

7.0

Bottle

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 apples.

8.0

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)

W/ red fruits and a savoury briny texture with oyster shell and pink grapefruit acidity.

8.5

37.0

RED

Marty's Block Shiraz Cabernet (SOUTH AUSTRALIA)

W/ fruit sweetness showing layers of black cherry, spice and stewed mulberries

7.0

27.0

Vasse Felix Filius Cabernet (WRATTONBULLY, SA)

Flavours of blackcurrant and woody 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 generous. Dark chocolate mocca, blackberry coulis with vanilla, finishing with soft chewy tannins.

8.5

38.0

Redbank Pinot Noir (KING VALLEY, VIC)

Soft red colour. Aromas of fresh strawberries, red fruits and dark cherries. The palate is fresh and lively displaying hints of red fruit and spices, finishing with soft tannins.

8.0

38.0





BEER

Imported

Tiger

9.0

Corona

9.5

Asahi

9.5

Local

Carlton Draught

7.8

VB

7.8

Cascade Premium Light

7.8

BUBBLE TEA & DRINKS

Iced Blended

8.2

Add Flavour +0.5: Honey Dew, Yam Taro, Lychee, Strawberry, Mango, Chocolate

Add Extra +0.5: Grass Jelly, Jelly, Red Bean, Lychee Jelly, Chendol

Green Tea

8.2

Add Flavour +0.5: Mango, Strawberry, Lychee, Honey Dew

Add Extra +0.5: Grass Jelly, Jelly, Red Bean, Lychee Jelly, Chendol

Coconut Juice

8.3

Soft Drink

4.5

Coke, Coke No Sugar, Sprite, Fanta

Freshly Juiced

9.0

Apple, Orange, Watermelon

Smoothie

9.2

Mango, Banana, Mixed Berry

Lemon, Lime & Bitters

8.5

Lemon Kumquat

7.5

Chinese Tea (per person)

1.5



Lagenda House Special

DESSERTS

Lagenda House Special 黑糯米伴雪糕 11.8
 Black glutinous rice served with coconut cream & ice cream

Ice Kacang 馬來什雪 11.8
 Made of shaved ice, red beans, jelly, glass jelly, chendol served with sweet syrup & carnation milk

Chendol 煎堆雪 8.5
 Made of shaved ice, red beans, chendol served with coconut cream

Sago Pudding 西米布丁 8.5
 Served with coconut cream & sweet syrup

Banana Fritter with Ice Cream 炸蕉雪糕 9.5

Vanilla Ice Cream 雪糕 6.5



Chendol



Sago Pudding



Chinese Herbal
Chicken Soup

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
Hot and Sour Soup 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 (6pc)

沙爹雞肉麵包卷

Malaysian roti bread wrapped
with chicken & satay sauce

19.8



Pan Fried Pork Dumpling
with Chives (10pc)

煎肉餃子

16.8



Lagenda Meat
Spring Roll (10pc)

招牌肉春卷

17.8



Chicken Satay
Skewers (4pc)

沙爹雞串

15.2



Peking Duck (2pc)

北京鴨

13.0



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



+



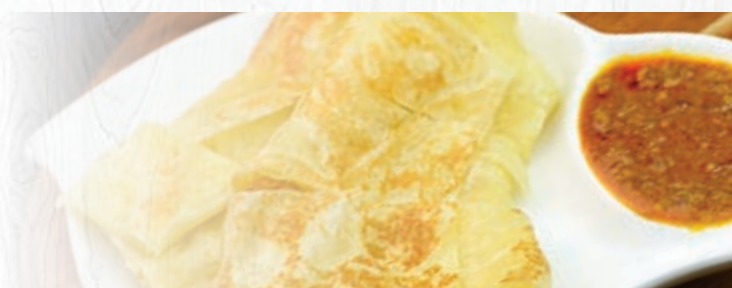
Vegetarian Spring Rolls (3pc)
齋春卷
11.7

Crispy Prawn & Pork Rolls (3pc)
腐皮蝦卷
Deep fried pork and prawn wrapped
with beancurd skin
13.4



Fried Prawn Wontons (3pc)
炸蝦云吞
12.9

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



Siu Mai (3pcs) 燒賣
8.2

BBQ Pork Bun (2pcs) 叉燒包
7.8



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

走地雞

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






Village-Style
Pork Spare Ribs

家鄉豬扒 

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

29.8

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



OLD FAVOURITES

Malaysian Chilli Sauce

馬來辣醬 🌶️

Your choice of:

- Prawn 29.8
- Chicken 27.8
- Scallop 29.8



Kong Po Sauce

宮保醬 🌶️

Contains Peanuts

Your choice of:

- Chicken 27.8
- Prawn 29.8
- Scallop 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 27.8
- Chicken 27.8
- Prawn 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

21.8





Nyonya
Seafood Curry

HOMETOWN SPECIALS (SOMETHING SMALL)

- | | |
|---|------|
| Malaysian Curry Chicken 咖喱雞 🌶️ | 23.8 |
| Beef Curry Rendang 咖喱牛 🌶️ | 23.8 |
| Nyonya Curry Seafood 咖喱海鮮煲 🌶️ | 24.8 |
| Braised Tofu with Mushroom and Crispy Pork
火腩豆腐煲 | 26.8 |
| Stir fry Chinese Broccoli with Crispy Pork 芥蓝炒烧肉 | 24.8 |

VEGETARIAN

- | | |
|--|------|
| Mixed Greens with Tofu 什菜豆腐 | 22.8 |
| Gado Gado 沙爹什菜 | 22.8 |
| Braised Tofu w/ Mushroom 冬菇豆腐 | 23.8 |
| Curry Mixed Green Vegies 咖喱什菜 🌶️ | 20.8 |
| Chinese Broccoli or Mixed Green Vegies
w/ Garlic or Oyster Sauce
蠔油或蒜蓉炒唐芥蘭 | 20.8 |



Chinese Broccoli

RICE

Hainanese Free Range Chicken Rice

海南雞飯 (走地鸡)

Steamed chicken served with chicken rice & soup

19.8



Hainanese Free Range Chicken Rice

Nasi Lemak Special 馬來什會飯 (咖哩雞或咖哩牛)

 17.8

Combination rice dish with pickles, sambal anchovies, egg, peanut, cucumber served w/ choice of curry chicken or beef rendang

Special Fried Rice 特式炒飯 15.8

Nasi Goreng 馬來炒飯 16.8

Malaysian fried rice with curry & shrimp paste

Vegetarian Fried Rice 齋炒飯 14.8

Stir fried w/ green vegies, tofu & egg

Duck Fried Rice 鴨炒飯 17.8

Wagya Beef Fried Rice 和牛炒飯 19.8

Salted Fish & Crispy Pork Fried Rice 鹹魚雞粒炒飯 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



Combination Curry Laksa

Curry Laksa 咖哩辣沙

Served with Mixed noodles

Your choice of:

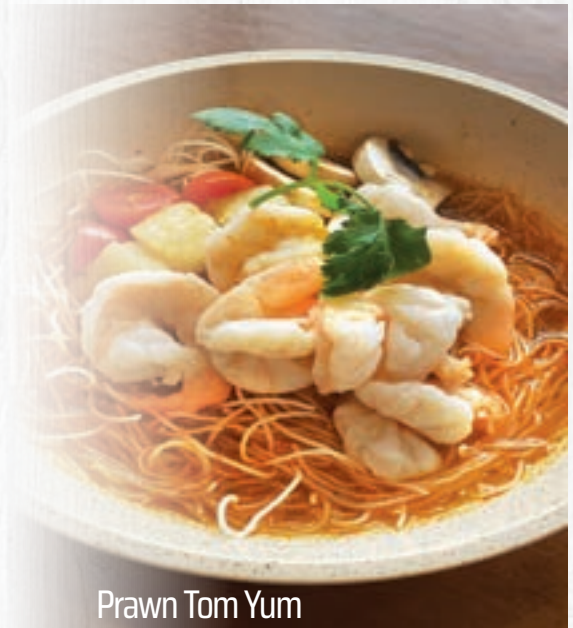
- Combination 16.8
- Chicken 16.8
- Seafood 20.8
- Duck 18.8
- Mixed Greens 15.8

Tom Yum Noodle Soup 冬阴

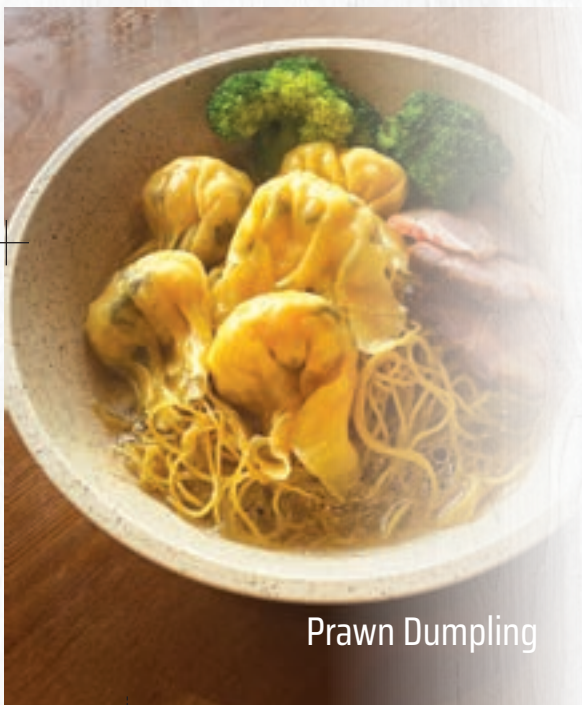
Served with Vermicelli noodle

Your choice of:

- Prawn 20.8
- Chicken 16.8
- Seafood 20.8
- Mixed Greens 15.8



Prawn Tom Yum



Prawn Dumpling

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:

- Shrimp 19.8
- Chicken 18.8
- BBQ Pork 18.8
- Beef 18.8
- Mix Green 17.8



Shrimp Mee Goreng



BBQ Pork Singapore Noodles

Singapore Noodles

星洲炒米

Vermicelli noodles with curry paste

Your choice of:

- BBQ Pork 18.8
- Chicken 18.8
- Shrimp 19.8
- Beef 18.8
- Mix Green 17.8

Sizzling Udon Noodles

鐵板黑椒牛烏冬麵

Broccoli with black pepper

Your choice of:

- Beef 19.8
- Chicken 19.8
- Shrimp 20.8
- BBQ Pork 19.8
- Mix Green 18.8



Beef Sizzling Udon Noodles



Chicken Fried Koay Teow

Fried Koay Teow 炒貴刁

Your choice of:

- Chicken 18.8
- Shrimp 19.8
- BBQ Pork 18.8
- Beef 18.8
- Mix Green 17.8