



Chef Lagenda®

malaysian kitchen

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 40 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 2010, 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 35 years experience, Thomas leads the kitchen at Chef Lagenda, and is joined by Executive Head Chef Kok Wai Seow, who also has over 25 years experience in Malaysian cooking and he brings a wealth of knowledge and expertise to the Chef Lagenda kitchen.

www.cheflagenda.com.au



SPARKLING WINE

Dunes & Greene Chardonnay

Pinot Noir NV Piccolo (SOUTH AUSTRALIA)

A full flavoured sparkling wine w/ a refined finish

Angas Premium Moscato NV

 (SOUTH AUSTRALIA)

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



Glass

Bottle

n/a

7.0

5.5

21.0

WHITE

Marty's Block Chardonnay

 (SOUTH AUSTRALIA)

White peach, apple blossom and almond meal aromas, complemented with hints of toast, vanilla and shortbread.

Jim Barry JB Riesling

 (CLARE VALLEY, SA)

The palate has lashings of flavours with elements of lemon curd, lime, grapefruit, guava and nashi pear.

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.

Twin Islands Sauvignon Blanc

 (MARLBOROUGH, NZ)

The palate is crisp and intense showing citrus flavours w/ hints of coriander

6.0

21.0

6.5

26.0

6.5

26.0

7.0

32.0

ROSÉ

Rogers & Rufus Rosé

 (SOUTH AUSTRALIA)

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

7.0

31.0

RED

Marty's Block Shiraz Cabernet

 (SOUTH AUSTRALIA)

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

Vasse Felix Filius Cabernet

 (WRATTONBULLY, SA)

Flavours of blackcurrant and woody native forest.

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.

Opawa Pinot Noir

 (MARLBOROUGH, NZ)

Red fruit flavours and hints of liquorice accompanied by soft, fine tannins.

5.5

21.0

6.5

27.0

7.0

32.0

7.0

32.0



BEER

Imported

Tiger	7.5
Tsing Tao	7.5
Corona	8.0
Asahi	8.0

Local

The Hills Cider Co. Apple Cider	6.5
Little Creatures Pale	8.0
VB	6.0
Cascade Premium Light	6.0

BUBBLE TEA & DRINKS

	Regular	Large
Red Milk Tea	4.8	5.8
Add Flavour +0.5: Honey Dew, Yam Taro, Almond, Coconut, Lychee, Strawberry, Mango, Milo, Coffee		
Add Extra +0.5: Pearl, Grass Jelly, Jelly, Red Bean, Lychee Jelly, Chendol		
Iced Blended	4.8	5.8
Add Flavour +0.5: Honey Dew, Yam Taro, Almond, Coconut, Lychee, Strawberry, Mango, Milo, Coffee		
Add Extra +0.5: Pearl, Grass Jelly, Jelly, Red Bean, Lychee Jelly, Chendol		
Green Tea	4.8	5.8
Add Flavour +0.5: Mango, Strawberry, Lychee, Honey Dew		
Add Extra +0.5: Pearl, Grass Jelly, Jelly, Red Bean, Lychee Jelly, Chendol		
Wintermelon Tea	4.5	
Add Extra +0.5: Pearl, Grass Jelly, Jelly, Red Bean, Lychee Jelly, Chendol		
Lagenda Special	6.2	
Red Milk Tea w/ Red Bean, Grass Jelly and Ice Cream		
Iced Drink	6.2	
Iced Red Bean, Iced Grass Jelly, Iced Lychee, 3 Colour, Tropical Coconut Juice		
Soft Drink	4.0	
Coke, Coke No Sugar, Sprite, Fanta		
Sparkling Water	4.0	
Fruit Juice	5.5	
Orange, Apple or Mango Juice		
Smoothie	7.0	
Mango, Banana, Mixed Berry		
Lemon, Lime & Bitters	6.5	
Lemon Kumquat	6.5	
Soya Milk w/ Grass Jelly	5.0	
Iced Red Bean w/ Ice Cream	6.0	
Chinese Tea (per person)	0.5	



Lagenda House Special

DESSERTS

Lagenda House Special 黑糯米伴雪糕 9.2

Black glutinous rice served with coconut cream & ice cream

Ice Kacang 馬來什雪 9.0

Made of shaved ice, red beans, jelly, glass jelly, chendol served with sweet syrup & carnation milk

Chendol 煎堆雪 6.5

Made of shaved ice, red beans, chendol served with coconut cream

Sago Pudding 西米布丁 6.5

Served with coconut cream & sweet syrup

Banana Fritter with Ice Cream 炸蕉雪糕 7.5

Vanilla Ice Cream 雪糕 4.5



Chendol



Sago Pudding

廚藝

Chef Lagenda[®]

malaysian kitchen



- 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.

MEAL DEAL

STEP 1

Choose 2 Items

- B.B.Q Pork
蜜汁叉燒
- Roast Duck
燒鴨
- Roast Chicken
燒雞
- Steamed Chicken
白切雞

STEP 2

Choose Noodle/Rice

- Flat Rice Noodle 河粉
- Hokkien Noodle 黃麵
- Vermicelli 米粉
- Egg Noodle 蛋麵
- Rice Drop Noodle 銀針粉
- Steamed Rice 白飯

STEP 3

Choose Soup

- Chicken Soup
上湯
- Laksa Soup 辣沙湯
- Tom Yum Soup 冬陰湯
- Soya Sauce (Dry)
乾撈咗



\$14⁸



ROAST SPECIALTY

Roast Duck (Half) 燒鴨	24.0
BBQ Pork 蜜汁叉燒	16.8
Roast Chicken (Half) 燒雞	19.8



SOUP

Chinese Herbal Chicken Soup 藥材燉雞湯	9.5
Winter Melon Pork Spare Ribs Soup 冬瓜燉豬骨湯	9.5
Prawn Wonton Soup 蝦云吞湯	8.4
Chicken Sweet Corn Soup 粟米雞湯	7.5
Seafood Bean Curd Soup 海鮮豆腐湯	7.9

SIDE DISHES

Plain Roti 馬來麵包	6.2
Steamed Rice 白飯	2.5
Coconut Rice 椰飯	3.0
Chicken Rice 雞飯	3.0
Chinese Donut 油條	5.0
Plain Noodles 麵	7.0
Sambal Ikan Bilis (Anchovies) 三巴江魚仔	10.2
Achar (Malaysian Pickled Veggies) 亞扎	7.2

YUM CHA

Siu Mai (3pcs) 燒賣	6.0
BBQ Pork Bun (2pcs) 叉燒包	6.0
Shanghai Pork Dumpling (3pcs) 小籠包	6.8
Custard Bun (2pcs) 奶黃包	6.0

ENTREE



San Choi Bao
生菜包

Your choice of:

- | | |
|-----------|-----|
| • Seafood | 8.8 |
| • Chicken | 8.0 |
| • Duck | 8.0 |

Roti Chicken Roll (6pc)

沙爹雞肉麵包卷

Malaysian roti bread wrapped
with chicken & satay sauce

15.8



Pan Fried Pork Dumpling
with Chives (10pc)

煎肉餃子

12.8

Lagenda Meat
Spring Roll (10pc)

招牌肉春卷

13.0



Chicken Satay
Skewers (4pc)

沙爹雞串

12.0

Peking Duck (2pc)

北京鴨

10.0



Lagenda Bun Clip (2pc)

叉燒荷葉盒

Choice of BBQ pork or duck

10.0



Vegetarian Spring Rolls (3pc)

齋春卷

9.0



Crispy Prawn & Pork Rolls (3pc)

腐皮蝦卷

Deep fried pork and prawn wrapped with beancurd skin

9.6



Whiting Fillet with Sweet Chilli Sauce

鯇魚柳配甜辣醬

9.2



Fried Prawn Wontons (3pc)

炸蝦云吞

9.0



Roti with Satay or Curry Sauce

咖哩或沙爹印度薄餅

8.4



LAGENDA SIGNATURE

Lobster Tail

薑汁蛋白蒸龍蝦尾

Lobster tail steamed with ginger, egg white and Chinese wine

58.0



Assam Barramundi

亞三醬魚柳

Deep fried fillet with Assam tamarind sauce

32.8

Curry Fish Head

咖哩魚頭

Rockling fish head in curry with a touch of tamarind.

38.8



Malaysian Chilli Crab

馬來辣子蟹

Live Mud Crab (Market Price)

Your choice of:

- Ginger & Shallots
- Salted Pepper
- Baked Curry Sauce



Scotch Fillet

蜜椒牛柳

Diced scotch fillet with
honey black pepper sauce

32.8

Free Range Chicken Pot

藥材走地雞煲

Steam boiled free range chicken
in Chinese wine & our chef's special
Chinese herbal soup

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

23.8

Supreme

King Prawns (4pc)

金香大蝦

Australian King Prawns stir fried
with dry curry paste and curry leaves

28.8



Chilli Pipis

辣子醬炒蜆

Stir fried pipis in Malaysian
chilli sauce

24.8

OLD FAVOURITES

Malaysian Chilli Sauce

馬來辣醬 🌶️

Your choice of:

- | | |
|-----------|------|
| • Prawn | 23.8 |
| • Chicken | 21.8 |
| • Scallop | 23.8 |



Kong Po Sauce

宮保醬 🌶️

Contains peanuts

Your choice of:

- | | |
|-----------|------|
| • Chicken | 21.8 |
| • Prawn | 23.8 |
| • Scallop | 23.8 |

Salted Pepper

椒鹽 🌶️

Your choice of:

- | | |
|----------------|------|
| • Calamari | 20.8 |
| • Chicken Ribs | 19.8 |
| • Prawn | 23.8 |
| • Tofu | 18.8 |



Spicy Sweet Chilli Sauce
甜辣醬 🌶️

Your choice of:

- | | |
|-----------|------|
| • Chicken | 21.8 |
| • Prawn | 23.8 |
| • Tofu | 18.8 |



Sambal Prawn Paste
四大天王 🌶️

Your choice of:

- | | |
|----------------|------|
| • Mixed Greens | 19.8 |
| • Kang Kong | 16.8 |
| • Spinach | 16.8 |
| • Eggplant | 16.8 |

Stir Fried Mixed Greens
炒時蔬

Your choice of:

- | | |
|-----------|------|
| • Scallop | 23.8 |
| • Beef | 21.8 |
| • Chicken | 21.8 |
| • Prawn | 23.8 |





Black Bean Sauce 豉汁

Your choice of:

- | | |
|-----------|------|
| • Beef | 21.8 |
| • Chicken | 21.8 |
| • Prawn | 23.8 |

Sweet & Sour Sauce 糖醋醬

Your choice of:

- | | |
|---------------|------|
| • Pork Ribs | 22.8 |
| • Chicken | 21.8 |
| • Fish Fillet | 22.8 |
| • Prawn | 23.8 |



Lemon Sauce 檸檬醬

Your choice of:

- | | |
|-----------|------|
| • Chicken | 20.8 |
| • Prawn | 23.8 |
| • Duck | 22.8 |

Nyonya
Seafood Curry



HOMETOWN SPECIALS (SOMETHING SMALL)

Malaysian Curry Chicken 咖喱雞	17.8
Beef Curry Rendang 咖喱牛	17.8
Crispy Yam Duck 芋頭鴨	18.8
Nyonya Curry Seafood 咖喱海鮮煲	19.8
BBQ Pork Ribs with Plum Sauce 醬爆排骨	17.8
Pork Belly with Yam 芋頭扣肉	17.8

VEGETARIAN

Mixed Greens with Tofu 什菜豆腐	18.8
Gado Gado 沙爹什菜	17.8
Braised Tofu w/ Mushroom 冬菇豆腐	18.8
Curry Mixed Green Vegies 咖喱什菜	17.8
Chinese Broccoli w/ Garlic or Oyster Sauce 蠔油或蒜蓉炒唐芥蘭	16.8

Or your choice of:

- Kang Kong
- Spinach
- Bok Choy

Crispy Duck
with Yam Paste



Chinese Broccoli





Hainanese
Chicken Rice

RICE

Hainanese Chicken Rice 海南雞飯 12.8
Steamed chicken served with chicken rice & soup

Nasi Lemak Special 馬來什會飯 ☐ 咖哩雞或咖哩牛 ☐ 13.8
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 12.8

Nasi Goreng 馬來炒飯 13.8
Malaysian fried rice, chicken, shrimp with curry paste

Vegetarian Fried Rice 齋炒飯 11.8
Stir fried w/ green vegies, tofu & egg

Salted Fish & Chicken Fried Rice 鹹魚雞粒炒飯 14.8

Minced Beef Fried Rice 牛肉碎炒飯 13.8

Curry Chicken on Rice 咖哩雞飯 13.8

Beef Rendang on Rice 咖哩牛飯 13.8

Roti Chanai Curry Chicken 咖哩雞馬來麵包 14.8

Roti Chanai Beef Rendang 咖哩牛馬來麵包 14.8



Curry Laksa

SOUP NOODLES

- | | |
|--|------|
| Curry Laksa 咖哩辣沙  | 12.8 |
| Mixed noodles with shrimp, fish cake & chicken | |
| Chicken Curry Laksa 雞咖哩辣沙  | 12.8 |
| Mixed noodles with chicken | |
| Mixed Greens Curry Laksa 什菜咖哩辣沙  | 11.8 |
| Mixed noodles with mixed green vegetables | |
| Seafood Curry Laksa 海鮮咖哩辣沙  | 17.8 |
| Mixed noodles with king prawn, calamari, fish fillet & scallop | |
| Fish Head Curry Laksa Noodles 咖哩魚頭湯米  | 16.8 |
| Vermicelli noodle with Rockling fish head or fillet in laksa soup | |
| Har Mee 蝦麵 | 15.8 |
| Hokkien noodles with prawn, fish cake, egg & prawn soup | |
| Seafood Tom Yum Noodles 泰式海鮮酸辣湯米  | 17.8 |
| Vermicelli noodle with king prawn, calamari, fish fillet & scallop | |
| Prawn Dumpling Noodles 蝦水餃叉燒湯麵 | 15.8 |
| Egg noodles with BBQ pork, green vegies & chicken soup | |
| Fish Head Noodles 魚頭湯米 | 15.8 |
| Vermicelli noodle with Rockling fish head or fillet served with tomato, tofu & pickled mustard | |
| Hor Fun Chicken Soup 怡保湯河粉 | 12.8 |
| Flat rice noodles with chicken, prawn & fishcake | |
| Assam Laksa 阿三辣沙  | 15.8 |
| Thick vermicelli with cucumber, onion, pineapple & sour fish soup | |



Claypot Rice
Drop Noodles

STIR FRIED NOODLES

Claypot Rice Drop Noodles 瓦煲銀針粉 14.8
BBQ Pork, mushrooms w/ spicy shrimp paste

Fried Koay Teow 炒貴刁 14.8
Fried rice noodles, shrimp, fishcake, chinese sausage & chilli

Mee Goreng 印度炒麵 14.8
Hokkien noodles, shrimp, chicken, tomato with curry paste

Singapore Noodles 星洲炒米 14.8
Vermicelli noodles, BBQ pork, chicken, shrimp with curry paste

Hokkien Fried Noodles 福建炒麵 14.8
Thick noodles, seafood, pork, green vegies w/ dark soya sauce

Fried Noodles w/ Egg Sauce 怡保滑蛋河 15.8
Flat rice noodle, shrimp, fishcake, calamari, pork,
green vegies with egg gravy

Loh Mee 淋麵 14.8
Thick noodle, shrimp, fishcake, calamari, pork,
green vegies with dark egg gravy soup

Combination Fried Flat Rice Noodles 什會炒河 15.8
Shrimp, calamari, fishcake, pork, vegies with oyster gravy

Sizzling Udon Noodles 鐵板黑椒牛烏冬麵 15.8
Beef, green vegies with black pepper

Seafood Fried Crispy Noodles 海鮮炒麵 18.8
King prawn, calamari, fish fillet, scallop, vegies with gravy

Lagenda Fried Noodles 廚藝炒米粉 14.8
Vermicelli, minced beef fried in dry curry paste and curry leaves

Curry Chicken Noodles 咖哩雞麵 14.8
Dry egg noodles with soya sauce topped with curry chicken