

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 2015, 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 43 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 G	ilass	Bottle
Dunes & Greene Chardonnay Pinot Noir NV Piccolo (SOUTH AUSTRALIA) A full flavoured sparkling wine w/ a refined finish	n/a	8.0
Angas Premium Moscato NV (SOUTH AUSTRALIA) Light refreshing, bursting w/ lemon sherbet & berry fruit flavours	6.0	23.0
WHITE		
Marty's Block Chardonnay (SOUTH AUSTRALIA) White peach, apple blossom and almond meal aromas, complemented with hints of toast, vanilla and shortbread.	6.5	23.0
Jim Barry Atherley Riesling (CLARE VALLEY, SA) The palate has lashings of flavours with elements of lemon curd, lime, grapefruit, guava and nashi pear.	7.0	28.0
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.	7.0	28.0
Opawa Sauvignon Blanc (MARLBOROUGH, NZ) The palate is crisp and intense showing citrus flavours w/ hints of coriander	7.5	34.0
ROSÉ		
Rogers & Rufus Rosé (SOUTH AUSTRALIA) W/ red fruits and a savoury briny texture with oyster shell and pink grapefruit acidity.	7.5	33.0
RED		
Marty's Block Shiraz Cabernet (south Australia) W/ fruit sweetness showing layers of black cherry, spice and stewed mulberries	6.0	23.0
Vasse Felix Filius Cabernet (WRATTONBULLY, SA) Flavours of blackcurrant and woodsy native forest.	7.0	29.0
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.	7.5	34.0
Opawa Pinot Noir (MARLBOROUGH, NZ) Red fruit flavours and hints of liquorice accompanied by soft, fine tannins.	7.5	34.0



BEER			
Imported		Local	
Tiger	7.9	The Hills Cider Co. App	ple Cider 7.0
Tsing Tao	7.9	Little Creatures Pale	8.5
Corona	8.5	VB	6.5
Asahi	8.5	Cascade Premium Lig	ht 6.5
BUBBLE TEA	& DR	INKS Reg	ular Large
Red Milk Tea			5.5 6.5
Add Flavour +0.5: Honey Dew, Yam Taro Add Extra +0.5: Pearl, Grass Jelly, Jelly, F			ffee
Iced Blended			5.8 6.8
Add Flavour +0.5: Honey Dew, Yam Taro Add Extra +0.5: Pearl, Grass Jelly, Jelly, F			ango, Milo, Coffee
Green Tea			5.5 6.5
Add Flavour +0.5: Watermelon, Mango, 9 Add Extra +0.5: Pearl, Grass Jelly, Jelly, F			
Wintermelon Tea Add Extra +0.5: Pearl, Grass Jelly, Jelly, F	Red Bean, Lyche	ee Jelly, Chendol	4.8
Lagenda Special			6.8
Red Milk Tea w/ Red Bean, Grass Jelly ar	id Ice Cream		
Iced Drink Iced Red Bean, Iced Grass Jelly, Iced Lycl	hee, 3 Colour, Ti	ropical Coconut Juice	6.8
Soft Drink			4.0
Coke, Coke No Sugar, Sprite, Fanta			
Sparkling Water			4.0
Fruit Juice			5.8
Orange, Apple or Mango Juice			
Smoothie Mango, Banana, Mixed Berry			7.5
Lemon, Lime & Bitters			6.8
Lemon Kumquat			6.8
Soya Milk w/ Grass Jelly			5.5
Iced Red Bean w/ Ice Cream			6.5
Chinese Tea (per person)			1.0



DESSERTS

Lagenda House Special 黑糯米伴雪糕 Black glutinous rice served with coconut cream & ice cream	9.8
Ice Kacang 馬來什雪 Made of shaved ice, red beans, jelly, glass jelly, chendol served with sweet syrup & carnation milk	9.5
Chendol 煎堆雪 Made of shaved ice, red beans, chendol served with coconut cream	6.8
Sago Pudding 西米布丁 Served with coconut cream & sweet syrup	6.8
Banana Fritter with Ice Cream 炸蕉雪糕	7.8
Vanilla Ice Cream 雪糕	5.0







- 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.





ROAST SPECIALTY

Roast Duck on Rice 燒鴨飯	14.2
B.B.Q. Pork on Rice 叉燒飯	14.2
Crispy Pork Belly on Rice 燒肉飯	14.2
Roast Chicken on Rice 燒雞飯	14.2
B.B.Q. Pork Ribs on Rice 燒排骨飯	14.2
Mixed Roast on Rice 雙拼飯 Choice of 2: Roast Duck, B.B.Q Pork, Crispy Pork Belly, Roast Chicken & B.B.Q Pork Ribs	15.8
Roast Duck (Half) 燒鴨 2	26.8
Roast Chicken (Half) 燒雞	21.8
B.B.Q Pork 叉燒	17.8
B.B.Q Pork Ribs 燒排骨	17.8
Crispy Roast Pork Belly 脆皮燒肉 1	19.8
Two Kinds of Roast Dishes 雙拼燒臘 Choice of Roast Duck, B.B.Q Pork, Crispy Pork Belly, Roast Chicken & B.B.Q Pork Ribs	8.8

MEAL DEAL

STEP 1

Choose 2 Items

- Crispy Pork Belly 燒肉
- B.B.Q. Pork 蜜汁叉燒
- Roast Duck 燒鴨
- BBQ Pork Ribs 燒排骨
- Roast Chicken 燒雞
- Steamed Chicken 白切雞

STEP 2

Choose Noodle/Rice

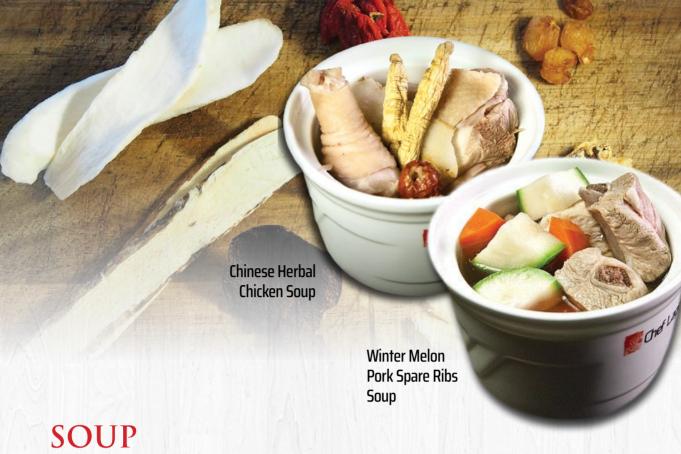
- Flat Rice Noodle 河粉
- Hokkien Noodle 黃麵
- Vermicelli 米粉
- Egg Noodle 蛋麵
- Rice Drop Noodle 銀針粉

STEP 3

Choose Soup

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





Chinese Herbal Chicken Soup 藥材燉雞湯	10.5
Winter Melon Pork Spare Ribs Soup 冬瓜燉豬骨湯	10.5
Prawn Wonton Soup 蝦云吞湯	9.5
Chicken Sweet Corn Soup 粟米雞湯	7.5
Seafood Bean Curd Soup 海鮮豆腐湯	7.9

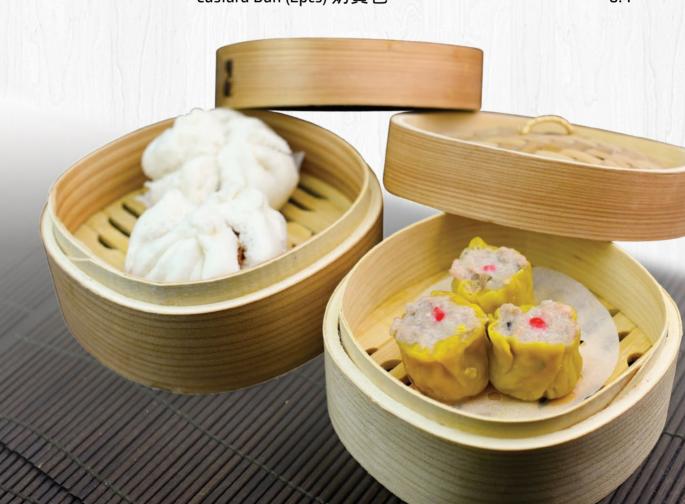
SIDE DISHES

Plain Roti 馬來麵包	6.8
Steamed Rice 白飯	3.0
Coconut Rice 椰飯	3.5
Chicken Rice 雞飯	3.5
Chinese Donut 油條	5.5
Plain Noodles 麵	7.0
Sambal Ikan Bilis (Anchovies) 三巴江魚仔(11.5
Achar (Malaysian Pickled Veggies) 亞扎	8.5



YUM CHA

Siu Mai (3pcs) 燒賣	6.6
BBQ Pork Bun (2pcs) 叉燒包	6.6
Shanghai Pork Dumpling (3pcs) 小籠包	7.5
Custard Run (2ncs) 奶苦句	6.4



ENTREE



San Choi Bao 生菜包

Your choice of:

 Seafood 	9.2
 Chicken 	8.5
• Duck	85

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

16.8



Pan Fried Pork Dumpling with Chives (10pc) 煎肉餃子 13.8

Lagenda Meat Spring Roll (10pc) 招牌肉春卷 14.5



Chicken Satay Skewers (4pc) 沙爹雞串 12.5





Lagenda Bun Clip (2pc) 叉燒荷葉盒 Choice of BBQ pork or duck 11.0





Vegetarian Spring Rolls (3pc) 齋春卷 9.9

Crispy Prawn & Pork Rolls (3pc) 腐皮蝦卷

Deep fried pork and prawn wrapped with beancurd skin

10.8





Whiting Fillet with Sweet Chilli Sauce 鮭魚柳配甜辣酱 10.2

Fried Prawn Wontons (Эрс) 炸蝦云吞 10.8





Roti with Satay or Curry Sauce 咖哩或沙爹印度薄餅 (8.8

LAGENDA SIGNATURE

Malaysian Chilli Crab 馬來辣子蟹 🐧

Live Mud Crab (Market Price)

Your choice of:

- Ginger & Shallots
- Salted Pepper
- Baked Curry Sauce \





Curry Fish Head 咖哩魚頭 🐧

Rockling fish head in curry with a touch of tamarind.

40.8

Assam Barramundi 亞三醬魚柳 🖠

Deep fried fillet with Assam tamarind sauce

34.8





Scotch Fillet 蜜椒牛柳 🐧

Diced scotch fillet with honey black pepper sauce

34.8



Village-Style Pork Spare Ribs

家鄉豬扒

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

25.8

Free Range Chicken (Half) 走地雞 Steamed half free range chicken 26.8



Ginger & Spring Onion King Prawn Noodles

薑蔥蝦麵底

Australian King Prawns in **Ginger and Spring Onion** or **Malaysian Chilli Sauce**served with egg noodles

32.8

Chilli Pipis 辣子醬炒蜆 Stir fried pipis in Malaysian Chilli or Dry Curry Sauce 26.8



OLD FAVOURITES

Malaysian Chilli Sauce 馬來辣醬 🆠

Your choice of:

Prawn 25.8Chicken 23.8Scallop 25.8





Kong Po Sauce 宮保醬 🐧

Contains peanuts

Your choice of:

Chicken 23.8Prawn 25.8Scallop 25.8

Salted Pepper 椒鹽 🐧

Your choice of:

Calamari 22.8Chicken Ribs 21.8Prawn 25.8Tofu 20.8



Spicy Sweet Chilli Sauce 甜辣醬 (

Your choice of:

Chicken 23.8Prawn 25.8

• Tofu 20.8





Sambal Prawn Paste 四大天王 (

Your choice of:

• Mixed Greens 20.8

• Kang Kong 17.8

• Eggplant 17.8

Stir Fried Mixed Greens 炒時蔬

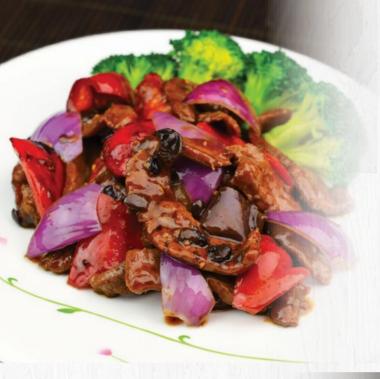
Your choice of:

Scallop 25.8Beef 23.8

• Chicken 23.8

• Prawn 25.8





Black Bean Sauce 豉汁

Your choice of:

Beef 23.8Chicken 23.8Prawn 25.8

Sweet & Sour Sauce 糖醋醬

Your choice of:

Pork Ribs
 Chicken
 Fish Fillet
 Prawn
 24.8
 24.8





Lemon Sauce 檸檬醬

Your choice of:

22.8
25.8
24.8



HOMETOWN SPECIALS (SOMETHING SMALL)

Malaysian Curry Chicken 咖喱雞 🐧	19.8
Beef Curry Rendang 咖哩牛 🐧	19.8
Nyonya Curry Seafood 咖哩海鮮煲(20.8
BBQ Pork Ribs with Plum Sauce 醬爆排骨	17.8
Pork Belly with Yam 芋頭扣肉	19.8
Supreme King Prawns 金香大蝦(Australian King Prawns stir fried with dry curry paste and curry leaves	28.8

VEGETARIAN

Mixed Greens with Tofu 什菜豆腐	19.8
Gado Gado 沙爹什菜	19.8
Braised Tofu w/ Mushroom 冬菇豆腐	19.8
Curry Mixed Green Vegies 咖哩什菜(18.8
Chinese Broccoli w/ Garlic or Oyster Sauce 蠔油或蒜蓉炒唐芥蘭	17.8

Or your choice of:

- Kang Kong
- Bok Choy
- Spinach

Chinese Broccoli



RICE

Hainanese Chicken Rice 海南雞飯 Steamed chicken served with chicken rice & soup	14.2
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 w/ choice of curry chicken or beef rendang	15.2
Special Fried Rice 特式炒飯	13.2
Nasi Goreng 馬來炒飯 (Malaysian fried rice, chicken, shrimp with curry paste	14.2
Vegetarian Fried Rice 齋炒飯 Stir fried w/ green vegies, tofu & egg	12.2
Salted Fish & Chicken Fried Rice 鹹魚雞粒炒飯	16.2
Minced Beef Fried Rice 牛肉碎炒飯	14.2
Curry Chicken on Rice 咖哩雞飯 🐧	15.2
Beef Rendang on Rice 咖哩牛飯 🖣	15.2
Roti Chanai Curry Chicken 咖哩雞馬來麵包	16.2
Roti Chanai Beef Rendang 咖哩牛馬來麵包 🐧	16.2



SOUP NOODLES

13.8
13.8
12.8
18.8
17.8
16.8
18.8
16.8
16.8
13.8
16.8



STIR FRIED NOODLES

Claypot Rice Drop Noodles 瓦煲銀針粉 (BBQ Pork, mushrooms w/ spicy shrimp paste	16.2
Fried Koay Teow 炒貴フ(Fried rice noodles, shrimp, fishcake, chinese sausage & chilli	16.2
Mee Goreng 印度炒麵(Hokkien noodles, shrimp, chicken, tomato with curry paste	16.2
Singapore Noodles 星洲炒米 (Vermicelli noodles, BBQ pork, chicken, shrimp with curry paste	16.2
Hokkien Fried Noodles 福建炒麵 Thick noodles, seafood, pork, green vegies w/ dark soya sauce	16.2
Fried Noodles w/ Egg Sauce 怡保滑蛋河 Flat rice noodle, shrimp, fishcake, calamari, pork, green vegies with egg gravy	17.2
Loh Mee 沐麥面 Thick noodle, shrimp, fishcake, calamari, pork, green vegies with dark egg gravy soup	16.2
Combination Fried Flat Rice Noodles 什會炒河 Shrimp, calamari, fishcake, pork, vegies with oyster gravy	17.2
Sizzling Udon Noodles 鐵板黑椒牛烏冬麵(Beef, green vegies with black pepper	17.2
Seafood Fried Crispy Noodles 海鮮炒麵 King prawn, calamari, fish fillet, scallop, vegies with gravy	19.8
Lagenda Fried Noodles 廚藝炒米粉 (Vermicelli, minced beef fried in dry curry paste and curry leaves	16.2
Curry Chicken Noodles 咖哩雞麵 (Dry egg noodles with soya sauce topped with curry chicken	16.2