



**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.

10% Surcharge Weekends

15% Surcharge 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 along-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.au



SPARKLING WINE

Glass

Bottle

Angas Premium Moscato NV (SOUTH AUSTRALIA)
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 JB Riesling (CLARE VALLEY, SA)
The palate has lashings of flavours with elements of
lemon curd, lime, grapefruit, guava and nashi pear.

8.5

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.

8.5

32.0

Twin Islands Sauvignon Blanc (MARLBOROUGH, NZ)
The palate is crisp and intense showing citrus flavours w/ hints of coriander

8.0

32.0

ROSÉ

Rogers & Rufus Rosé (SOUTH AUSTRALIA)
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)
With 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 mocha, blackberry coulis with vanilla, finishing with soft chewy tannins.

8.5

38.0

Opawa Pinot Noir (MARLBOROUGH, NZ)
Red fruit flavours and hints of liquorice accompanied by soft, fine tannins.

8.0

38.0



BEER

Imported

Tiger	9.0
Corona	9.5
Asahi	9.5

Local

Calton Draght	7.8
VB	7.8
Cascade Premium Light	7.8

BUBBLE TEA & DRINKS

Regular

Large

RED MILK TEA

Signature pearl milk tea	7.2	8.2
Coconut milk tea pearl	7.2	8.2
Taro milk tea pearl	7.2	8.2
Grape fruit milk tea pearl	7.2	8.2

GREEN TEA

Red heart bale lemon	7.2	8.2
Mango green tea	7.2	8.2
Grapefruit greer tea	7.2	8.2
Mixed fresh fruit green tea	7.8	8.8

OO LONG TEA

Lychee oolong tea	7.8	9.2
Peach oolong tea	7.8	9.2
Grape fruit oolong tea	7.8	9.2
Mango oolong tea	7.8	9.2

ICED BLENDED

Yam Taro	7.8	9.2
Mango	7.8	9.2
Lychee	7.8	9.2
Honey Dew	7.8	9.2



BUBBLE TEA & DRINKS Regular

Smoothie

Mango	9.8
Banana	9.8
Mixed Berries	9.8
Raspberry	9.8

Extra Popping +1.0

Pearl
Mixed Jelly
Lychee jelly
Grass jelly

Mango popping boba
Lychee popping boba
Strawberry popping boba
Passion Fruit popping boba

SPECIAC DRINK

Lemon, Lime & Bitters 8.9

Lemon Kumquat 7.9

Tropical Coconut Juice 8.5

Three Colours 7.5

Soya bean grass jelly 6.5

Freshly Squeezed Juice 9.8

Orange, Green Apple or Watermelon Juice

Soft Drink 5.0

Coke, Coke No Sugar, Sprite, Fanta, sparkling Water

Chinese Tea 1.5

MEAL DEAL

STEP 1

Choose 2 Items

- B.B.Q Pork Belly
燒肉
- B.B.Q Pork
蜜汁叉燒
- Roast Duck
燒鴨
- Free Range Chicken
走地雞

STEP 2

Choose Noodle

- Flat Rice Noodle 河粉
- Hokkien Noodle 黃麵
- Vermicelli 米粉
- Egg Noodle 蛋麵

STEP 3

Choose Soup

- Chicken Soup
上湯
- Laksa Soup
辣沙湯
- Soya Sauce (Dry)
乾撈

\$23⁸



ENTREE



Lagenda Meat
Spring Roll (10pc) / **18.8**
招牌肉春卷



Chicken Satay
Skewers (4pc) / **15.2**
沙爹雞串



Peking Duck (2pc) / **14.0**
北京鴨



Whiting Fillet with
Red Mayo Sauce / **13.8**
鮭魚柳配色拉醬



Chinese Herbal
Chicken Soup

SOUP

Chinese Herbal Chicken Soup 藥材炖鷄湯	12.8
Prawn Wonton Soup 蝦雲吞湯	11.8
Chicken Sweet Corn Soup 粟米鷄湯	8.8
Chicken Hot and Sour Soup 鷄酸辣湯	8.8

SIDE DISHES

Plain Roti 馬來面包	8.2
Steamed Rice 白飯	3.0
Coconut Rice 椰飯	3.5
Chicken Rice 鷄飯	3.5
Sambal Ikan Bilis (Anchovies) 三巴江魚仔	13.5
Achar (Malaysian Pickled Veggies) 亞扎	9.5

ROAST SPECIALTY

Roast Duck on Rice 燒鴨飯-----19.5

B.B.Q.Pork on Rice 叉燒飯-----19.5

Crispy Pork Belly on Rice 燒肉飯-----19.5

Mixed Roast on Rice 雙拼飯-----21.8

Choice of 2: Roast Duck, Free Range Chicken, Crispy Pork Belly

Roast Duck(Half) 燒鴨-----35.8

B.B.Q Pork 叉燒-----26.8

Crispy Roast Pork Belly 脆皮燒肉-----28.8

Two Kinds of Roast Dishes 雙拼燒臘-----34.8

Choice of Roast Duck, Free Range Chicken, Crispy Pork Belly





San Choi Bao
生菜包

Your choice of:

- Prawn 10.8
- Chicken 9.8
- Duck 9.8



Roti Chicken Roll (6pc)

沙爹雞肉面包卷

19.8

Malaysian roti bread wrapped
with chicken & satay sauce



Pan Fried Pork Dumpling

with Chives (10pc)

煎肉餃子

16.8

ENTREE



Crispy Prawn & Pork Rolls (3pc)
腐皮蝦卷 13.4

Deep fried pork and prawn wrapped with beancurd skin



Fried Prawn Wonton (3pc) 13.9
炸蝦雲吞



Vegetarian Spring Rolls (3pc) 11.7
齋春卷



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



Siu Mai (3pc) 9.2
燒賣



BBQ Pork Bun (2pc) 8.8
叉燒包

LAGENDA SIGNATURE



Fried whole Barramundi Fish 糖醋脆皮魚 42.8

Sweet and Sour Sauce



Free Range Chicken (half) 走地雞(半祇) 28.8

Served with Chef Special Soy, Ginger and Garlic



Mongolian Beef 蒙古牛 29.8

Served with chef special plum sauce on sizzling



Creamy Pumpkin Prawn

南瓜蝦球

30.8

Crispy Prawns in creamy pumpkin sauce.



Honey Pepper Chicken

蜜糖雞

28.8

Deep Fried Chicken with Honey Pepper Sauce



XO Pipsis

XO醬炒海貝

29.8

Stir fried with XO Sauce



Curry Fish Head

咖哩魚頭

42.8

With Curry Paste, and a touch of tamarind



Village-Style Pork Spare Ribs

家鄉豬扒

29.8

Sweet chili bean with a touch of dry chili



Ginger & Spring Onion King Prawn

Noodles 姜葱蝦面底

34.8

Served with Chef Special Soy, Ginger and Garlic

OLD FAVOURITES



Malaysian Chilli Prawn

馬來辣蝦

29.8



Kong Po Chicken

宮保雞

28.8



Salted Pepper Calamari

椒鹽鮮魷

28.8



Black Bean Beef

豉汁牛

28.8

OLD FAVOURITES



Sambal Mixed Greens
四大天王

Your choice of:	• Mixed Greens	24.8
	• KangKong	19.8
	• Eggplant	19.8



Stir Fried Mixed Greens with Beef
炒時蔬 **28.8**



Lemon Chicken
檸檬雞 **27.8**



Sweet & Sour Pork Ribs
糖醋排骨 **28.8**



Chinese Broccoli

VEGETARIAN

Mixed Greens with Tofu 22.8

什菜豆腐

Gado Gado 22.8

沙爹什菜

Braised Tofu w/ Mushroom 23.8

冬菇豆腐

Curry Mixed Green Vegies 20.8

咖哩什菜

**Chinese Broccoli or Mixed Green Vegies
with Garlic or Oyster Sauce** 20.8

蚝油或蒜蓉炒唐芥蘭



Nyonya
Seafood Curry

HOMETOWN SPECIALS (SOMETHING SMALL)

Malaysian Curry Chicken 25.8

咖喱雞 ㉑

Beef Curry Rendang 25.8

咖喱牛 ㉑

Nyonya Curry Seafood 25.8

咖喱海鮮煲 ㉑

Braised Tofu with Mushroom and Crispy Pork 26.8

火腩豆腐

Stir fry Chinese Broccoli with Crispy Pork 24.8

芥藍炒燒肉

RICE

Hainanese Chicken Rice 海南鷄飯 ----- 21.8

Steamed chicken served with chicken
rice & soup

Nasi Lemak Special 馬來什會飯 (咖哩雞或咖哩牛) 19.8

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

King Prawn Fried Rice w/ XO Sauce XO醬大蝦炒飯 20.8

Special Fried Rice 特式炒飯 ----- 16.8

Nasi Goreng 馬來炒飯 17.8

Vegetarian Fried Rice 齋炒飯 ----- 15.8

Duck Fried Rice 鴨炒飯 ----- 18.8

Salted Fish&Crispy Pork Fried Rice 咸魚燒肉炒飯 19.8

Roti Chanai Curry Chicken 咖哩雞馬來面包 ----- 19.8

Roti Chanai Beef Rendang 咖哩牛馬來面包 ----- 19.8



Hainanese Chicken Rice

SOUP NOODLES



Curry Laksa 咖哩辣沙

Served with Mixed noodles

Your choice of:

- | | |
|----------------|------|
| • Combination | 17.8 |
| • Chicken | 17.8 |
| • Seafood | 22.8 |
| • Mixed Greens | 16.8 |

Tom Yum Noodle Soup 冬陰

Served with Vermicelli noodle

Your choice of:

- | | |
|----------------|------|
| • Prawn | 21.8 |
| • Chicken | 17.8 |
| • Seafood | 22.8 |
| • Mixed Greens | 16.8 |



Clear Chicken Soup 清湯

Served with Egg noodle

Your choice of:

- | | |
|------------------------|------|
| • Prawn Dumpling (5) | 20.8 |
| • Chicken | 17.8 |
| • Seafood | 22.8 |
| • Mixed Greens | 16.8 |

STIR FRIED NOODLES



Mee Goreng 
印度炒面

21.8

Stir Fried Yellow Noodles, Shrimp and Chicken with Curry Paste and Tomato Sauce



Singapore Noodles 
星洲炒米

21.8

Vermicelli noodles, Shrimp, Chicken, BBQ Pork with Curry Paste



Sizzling Udon Noodles
鐵板黑椒牛烏冬面 

21.8

Beef and Broccoli with Black Pepper



Seafood Crispy Noodles 
海鮮炒面

23.8

Rockling Fish, Scallop, Calamari, King Prawn with White Sauce



Fried Koay Teow 
炒貴刁

21.8

Stir Fried Flat Rice Noodles with Shrimp, Fish Cake and Chinese Sausage



Fried Noodles w/Egg Sauce
怡保滑蛋河

21.8

Flat Rice Noodles, Shrimp, Chicken, Fish Cake, Calamari and Chinese broccoli with Egg Sauce



DESSERTS

Lagenda House Special 黑糯米伴雪糕 12.8
Black glutinous rice served with coconut cream & ice cream

Ice Kacang 馬來什雪 12.8
Made of shaved ice, red beans, jelly, glass jelly, chendol
served with sweet syrup & carnation milk

Chendol 煎堆雪 9.5
Made of shaved ice, red beans, chendol
served with coconut cream

Sago Pudding 西米布丁 8.8
Served with coconut cream & sweet syrup

Banana Fritter with Ice Cream 炸蕉雪糕 9.8

Vanilla Ice Cream 雪糕 8.5