

印度煎餅

Roti Prata

Roti prata is a popular flatbread dish in Singapore and Malaysia. It is usually served with dal or other types of curry but can also be cooked in a range of sweet or savoury variations made with different ingredients, such as meat, eggs, or cheese.



01

Roti Prata Set Kari Ayam

Plain Roti Prata and Chicken Curry

Roti Prata Set Kari Kambing

Plain Roti Prata and Mutton Curry



Roti Prata Plain (2 PCS)

Plain Roti Prata with Curry

印度煎餅

咸

Roti Prata | Savoury



**Roti Prata
Telur Bawang**

Roti Prata with Egg and Onion



**Roti Prata
Bawang**

Roti Prata with Onion

02



Roti Prata Telur

Roti Prata with Egg



Roti Prata Keju

Roti Prata with Cheese

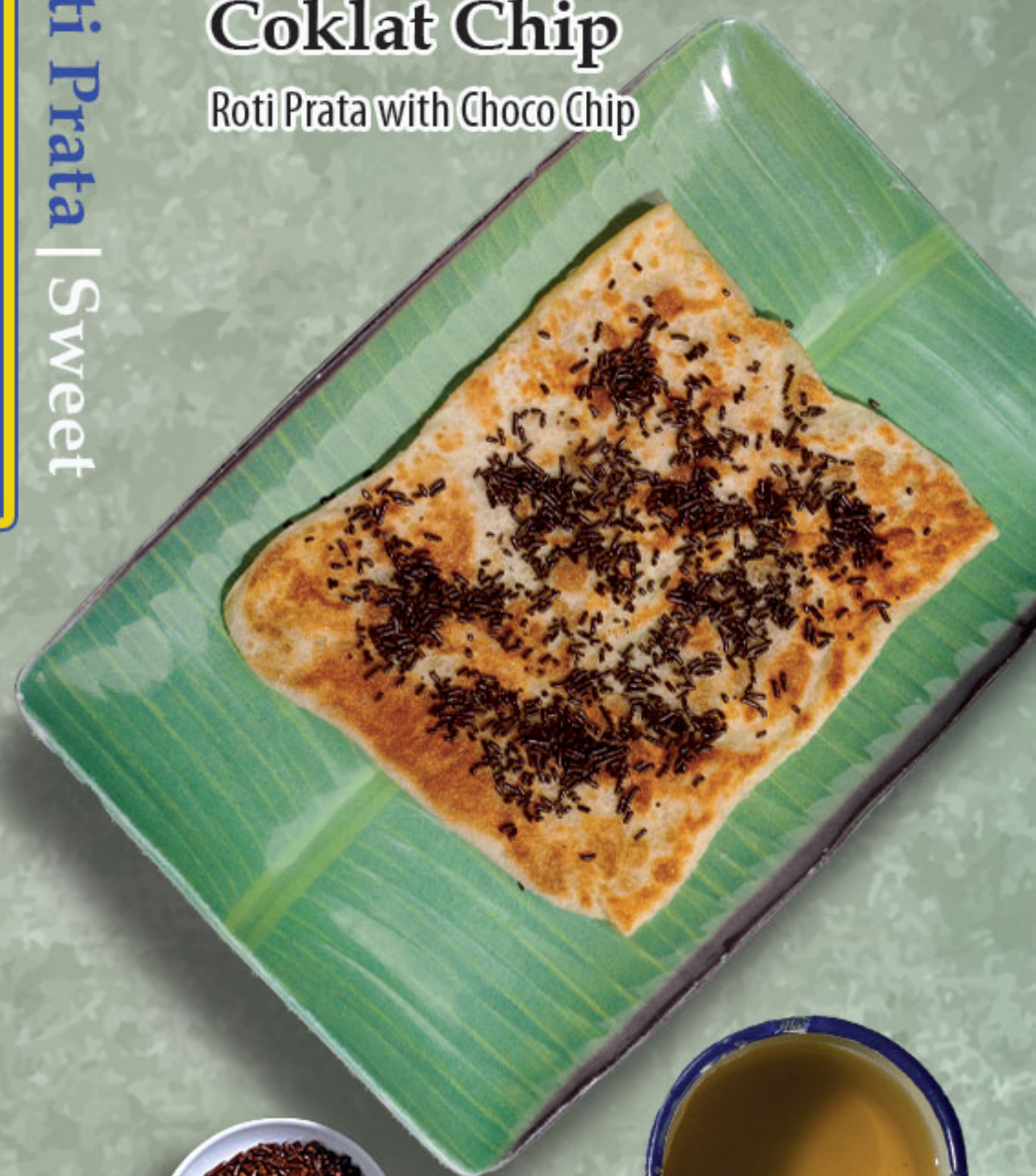


印度煎餅

甜

Roti Prata | Sweet

**Roti Prata
Coklat Chip**
Roti Prata with Choco Chip



**Roti Prata
Pisang Coklat**
Roti Prata with Banana & Choco Chip



**Roti Prata
Pisang Keju**
Roti Prata with Banana & Cheese



Roti Prata Pisang
Roti Prata with Banana



Paper Prata Nutella

Cone shape thin Prata with Nutella

Paper Prata Ovomaltine

Cone shape thin Prata with Ovomaltine

Paper Prata Madu

Cone shape thin Prata with Honey

Paper Prata Coklat

Cone shape thin Prata with Choco Spread

Prata Wijen

Prata with roasted Sesame Seeds

薄煎餅

Paper Prata



04

小煎餅

Coin Prata

Coin Prata

Coin shape Prata with Srikaya



**Introducing our Giant Prata, thin and unbelievably crisp!
Experience the addictive savory hint of the prata's,
followed by a dunk into our velvety sweet sauces.
It's an unforgettable explosion of flavor and texture!**

Giant Prata Milo

Giant Prata Ovomaltine

Giant Prata Madu

Giant Prata Coklat

(all variant)

Available only at :

- Ah Mei Puri
 - Ah Mei Pacific Place
- (14.00 - 17.00 WIB)**



印度煎餅

Roti Prata

Must Try

必

尝



BOOM PRATA LAVA CHEESE

Prata with Cheese Explode Sensation



ROTI PRATA OVOMALTINE

Plain Roti Prata with Ovomaltine

穆塔巴克

Murtabak

Murtabak is often described as spicy folded omelette pancake with bits of vegetables. Usually stuffed with beaten eggs, chopped leeks, chives, or scallions and minced meat. In Malaysia, murtabak was originally sold in Indian Muslim restaurants and stalls.

AH MEI'S
BEST
SELLER
★★★★★

Murtabak Sapi
Murtabak Beef

Murtabak Ayam
Murtabak Chicken

Murtabak Kambing
Murtabak Mutton

印度香饭

Nasi Briyani

Nasi Briyani is a traditional Indian rice based dish
Accompanied by meat, vegetables and a gravy or curry
Thai long grain rice is cooked with garlic, yogurt and aromatic spices



Nasi Briyani

Keropok Papadam
(5 pcs)



Nasi Briyani
Kari Kambing

Briyani with Mutton Curry



Nasi Briyani Ayam Tandori

Briyani with Chicken Tandori



Nasi Briyani Ayam Goreng

Briyani with Fried Chicken



Nasi Briyani Kari Ayam

Briyani with Chicken Curry



Nasi Hainan

Hainanese chicken rice is a dish adapted from early Chinese immigrants in Singapore. Originally from Hainan province in southern China. It is considered one of the Singapore's national dishes.

Nasi Hainan
Plain Hainanese Rice



海南鸡饭

推荐菜

HIGHLY RECOMMENDED

Nasi Hainan
Ayam Panggang

Hainanese Rice with
Roasted Chicken



AH MEI'S
BEST SELLER
★★★★★



AH MEI'S
BEST SELLER
★★★★★

Nasi Hainan
Ayam Rebus

Hainanese Rice with
Steamed Chicken



Nasi Hainan
Ayam Goreng
Hainanese Rice with Fried Chicken



Ayam Hainan 1/2 ekor
Panggang/ Rebus
1/2 Hainanese Roasted / Steamed Chicken

Nasi Lemak

Nasi Lemak Plain

Spiced coconut rice without condiment



Nasi Lemak Ekonomis

Spiced coconut rice with condiment



Nasi Lemak Ayam Kari

Spiced coconut rice served with chicken curry, anchovies, peanuts and condiment



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Nasi Lemak Ayam Goreng Ketumbar

Spiced coconut rice served with fried chicken, anchovies, peanuts and condiment



Nasi Lemak Rendang Sapi

Spiced coconut rice served with beef rendang, anchovies, peanuts and condiment



Nasi Lemak Ayam Goreng Tandori

Spiced coconut rice served with chicken tandori, anchovies, peanuts and condiment

特色炒饭

Special Fried Rice

Nasi Goreng Tom Yam

Thai egg fried rice with hot tomyum chillies
served with prawn, fish ball and vegetables

AH MEI'S
BEST
SELLER
★★★★★



Nasi Goreng Mutton Kebuli

Mutton fragrance fried rice with traditional
kebuli spices and served with emping
crackers and pickles



AH MEI'S
BEST
SELLER
★★★★★

Nasi Goreng Paradise

Fried rice with prawn, chicken, vegetables
and topped with sunny side up



汤面类

Noodle Soup

Prawn Mee (Mie Udang)

Yellow noodles with prawns, fish cake, vegetables in spicy prawn gravy

Minced Chicken Meat Noodle (Mie Lebar)

Flat and thick shape egg noodle served with minced chicken meat, fish cake and beansprout

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Bakmie Ah Mei

Egg noodles with chicken meat, meat balls, crispy wonton, served with chicken soup

AH MEI'S
BEST
SELLER
★★★★★

汤面类

Noodles Soup



AH MEI'S
BEST SELLER
★★★★★

Mee Rebus

Yellow noodle with egg, beancurd, potato and beansprout, served with thick spicy gravy

Kari Bihun

Curry chicken bee hoon noodles served with chicken meat and potatoes



Laksa Singapore

Thick rice noodles with a rich and strongly spiced coconut gravy topped with prawn, beancurd, egg and vegetables

AH MEI'S
BEST SELLER
★★★★★



Noodle Soup



I Fu Mie

Crispy noodles with chicken, fish cake, seafood and vegetables in thick chicken gravy



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Kuey Teow Soup Singapore

Flat rice noodles with fish balls and minced meat served with chicken soup



Mie Sop Tom Yam Seafood

Thick round rice noodle with prawn, squid and chicken meat served with tom yum spicy sour broth



米 暹

必 Mee Siam 尝

Must Try

Mee Siam, meaning "Siamese Noodles," is a classic Southeast Asian dish from the Peranakan and Malay culinary heritage, with its name suggesting a historical link to Thailand (Siam) through its use of rice vermicelli and its flavour profile.

It features thin rice noodles immersed in a complex, appetizing gravy that perfectly balances the sourness of tamarind, the sweetness of palm sugar, and the heat of chili, making it a beloved icon of cultural fusion in the region.

Mee Siam, yang berarti "Mi Siam," adalah hidangan klasik Asia Tenggara dari warisan kuliner Peranakan dan Melayu, dengan namanya yang mengisyaratkan hubungan historis dengan Thailand (Siam) melalui penggunaan bihun dan profil rasanya. Hidangan ini menyajikan bihun tipis yang direndam dalam kuah kompleks yang menggugah selera, yang menyeimbangkan dengan sempurna antara rasa asam dari asam jawa, manisnya gula merah, dan pedasnya cabai, menjadikannya ikon perpaduan budaya yang digemari di kawasan ini.

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Mee Siam

A spicy and sour vermicelli noodles soup

福建炒面

Singapore Hokkian Mie

Egg noodle and rice noodle stir fry with seafood and vegetables in seafood gravy

AH MEI'S
BEST
SELLER
★★★★★



Mie Tomat

Stir-fried yellow noodles with fish cake, tomato slices, garlic, chili and vegetables

印尼炒面

★★★★★
BEST SELLER

必 馬來炒面 嘗

MUST TRY

Mee Goreng Mamak

AH MEI'S
BEST
SELLER
★★★★★

Mee Goreng Mamak
Ayam Tandori



AH MEI'S
BEST
SELLER
★★★★★

Mee Goreng Mamak



Mee Goreng Mamak
Sapi



Mee Goreng Mamak
Seafood

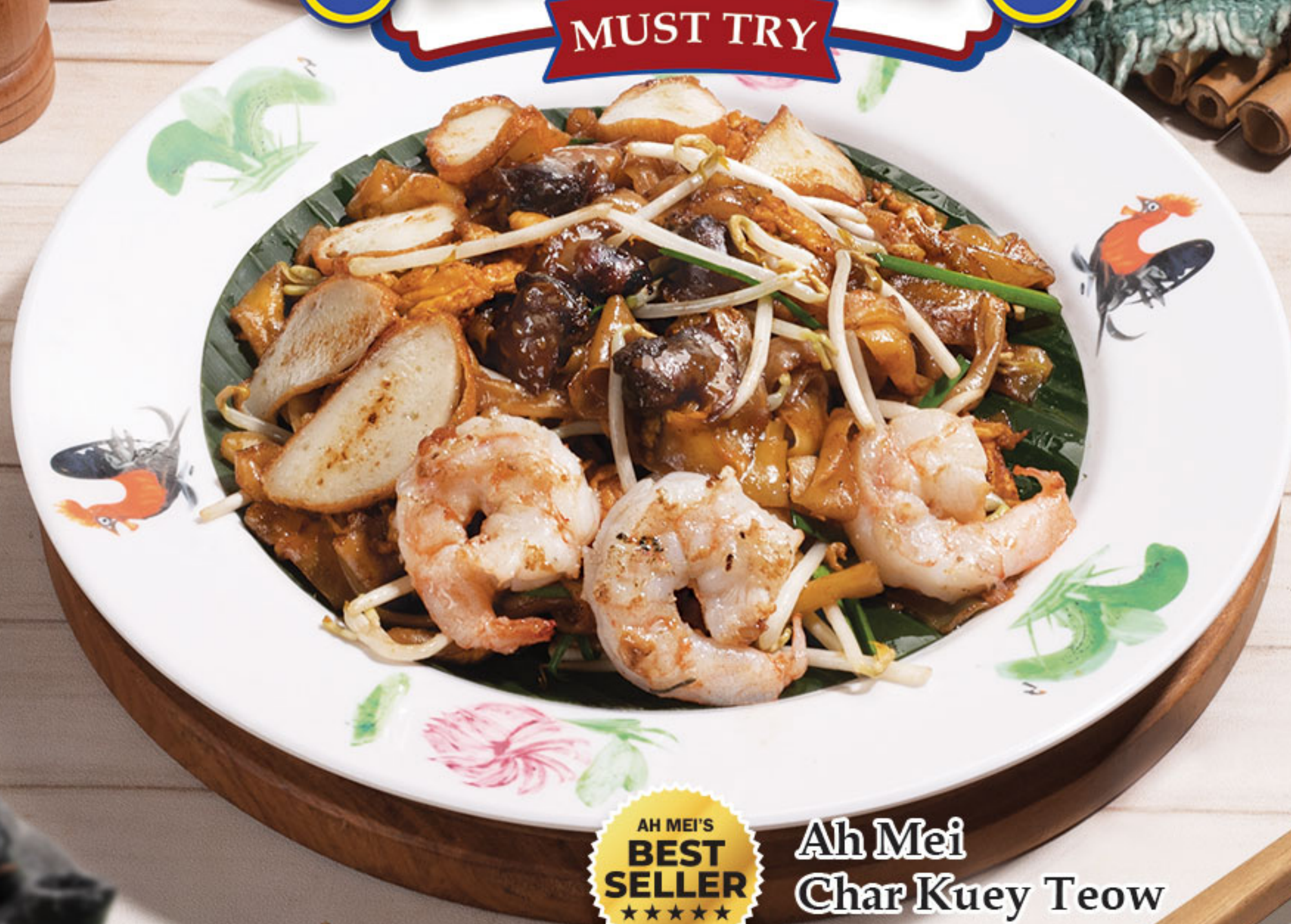


Our Mee Goreng Mamak has achieved Silver Medal in the Malaysia Culinary World Cup 2025,
This victory is a testament to the exceptional quality and unique flavor of our noodles.

炒粿條

必 Kuey Teow 尝

MUST TRY



AH MEI'S
BEST
SELLER
★★★★★

Ah Mei
Char Kuey Teow

Stirfry rice noodle in spicy dark soy sauce served
with prawn, cockle, fish cake, egg and beansprout

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AH MEI'S
BEST
SELLER
★★★★★

Kuey Teow Goreng
Singapore

Stirfry rice noodle served with prawn,
chicken BBQ, egg and vegetables



Kuey Teow Goreng

炒
粿
條



Kuey Teow Goreng Seafood

Stir fry rice noodle served with prawn, fish cake, egg and bean sprout



Kuey Teow Goreng Sapi

Stir fry rice noodle served with tender beef, egg and vegetables

中峇魯炒粿条



Tiong Bahru Kuey Teow Mee

Char kuey teow and yellow noodles, fried with sweet soy sauce, topped with seafood and lapchiong



20

Lau Pa Sat Kuey Teow Mee

Char kuey teow mix with yellow noodle and egg, topped with vegetables and sambal

AH MEI'S
**BEST
SELLER**
★★★★★

老巴剎粿条面



菜头粿

Carrot Cake

White Fried Carrot Cake

The "white" version fried carrot cake is fried with light soy sauce and relies on the crispiness of the radish cake and the flavor of the egg



21



Black Fried Carrot Cake

The "black" version incorporates dark soy sauce, resulting in a sweet and savory flavor profile



Cheong Fan & Siew Mai

Steamed rice roll topped with fried shallot, sesame seed and combined with 2 pcs. of chicken and prawn dumpling

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肠粉

Cheong Fan

Cheng Fan & Har Kau

Steamed rice roll topped with fried shallot, sesame seed and combined with 2 pcs. of prawn dumpling

Ipoh Chicken Hor Fun

Rice noodle with chicken, mushroom and vegetables in chicken gravy

濕炒河粉

Hor Fun Gravy

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Kuey Teow Siram Sapi

Rice noodle with tender beef, ginger and vegetables in beef gravy

AH MEI'S
BEST
SELLER
★★★★

Hor Fun Gravy

濕炒河粉



AH MEI'S
BEST
SELLER
★★★★★

Kuey Teow Siram Seafood

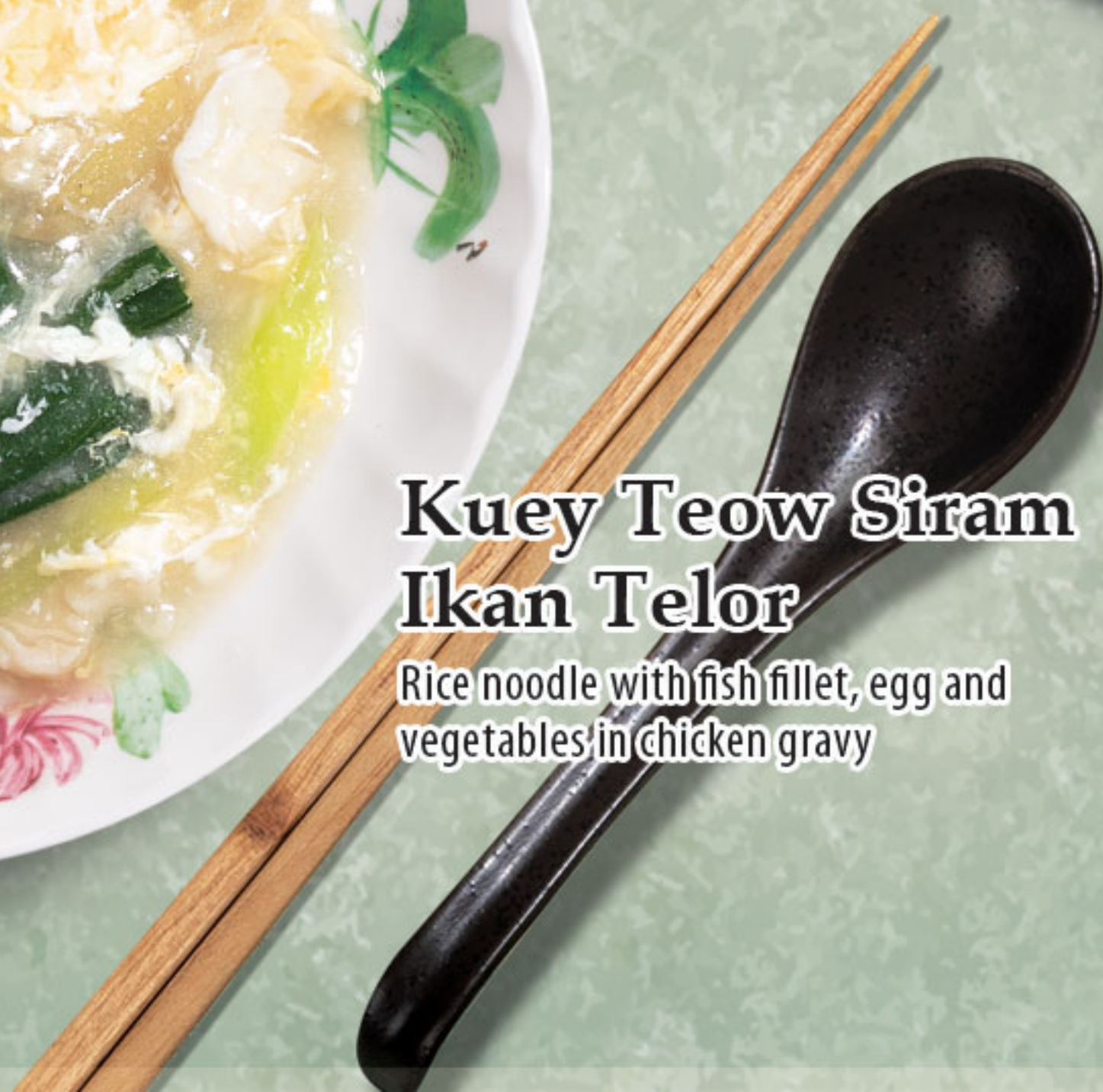
Rice noodle with prawn, squid, fish cake
and vegetables in chicken gravy

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Kuey Teow Siram Ikan Telor

Rice noodle with fish fillet, egg and
vegetables in chicken gravy



炒米粉

Fried Bee Hoon

Bihun Goreng Tom Yam

Thai style fried bee hoon with tomyum spices, served with prawn, fish ball, egg and beansprout

AH MEI'S
**BEST
SELLER**
★★★★★

Bihun Goreng Komplit

Easy pek-cha bee hoon with vegetables, fried chicken, fried tofu skin and sunny side up

Bihun Goreng Polos

Simply plain stir-fried bee hoon or pek-cha with vegetables

AH MEI'S
**BEST
SELLER**
★★★★★

必

潮州炒面線

嘗

Teochew Fried Mee Sua



Teochew Misua Goreng Polos Telur

Teochew style stir fried mee sua with egg, beansprout and sprinkled with fried shallots

Teochew Misua Goreng Seafood

Teochew style stir fried mee sua with seafood, egg, mushroom and beansprout



Bubur

Bubur Polos

Plain rice congee without condiment



AH MEI'S
**BEST
SELLER**
★★★★★

Bubur Ikan

Rice congee with soft and tender fish slices
served with chopped scallion and fried onion



AH MEI'S
**BEST
SELLER**
★★★★★

Bubur Ayam

Rice congee with shredded chicken meat
served with chopped scallion and fried onion





Bubur

Bubur Ayam Penang

Rice congee served with shredded chicken meat, salted egg, cakwe and topped with fried onion



Bubur Ayam Telur Phitan

Rice congee served with shredded chicken meat, century egg, chopped scallion and fried onion



儿童餐

Kid's Menu

海南鸡排



Signature Hainanese Chicken Cutlet

Crispy batter-fried boneless chicken drizzled with thick savory brown sauce and served with french fries and vegetables

虾酱鸡肉炒饭



Ah Mei Fried Rice Ayam Goreng Balacan

Ah Mei Special Fried Rice with shrimp paste fried chicken, papadam and pickles

AH MEI'S
BEST
SELLER
★★★★★

必 吐司套裝 尝
MUST TRY

Singapore Toast Set



Half Boiled Egg
(2 pcs)



Traditional Kaya Toast Set

Kaya Toast, half boiled egg, Coffee / Tea



30



Peanut Thick Toast Set

Peanut Thick Toast, half boiled egg, Coffee / Tea



French Toast Set

French Toast, half boiled egg, Coffee / Tea



Hongkong Polo Bun Set

Hongkong Polo Bun, half boiled egg, Coffee / Tea



辣椒蟹吐司



Chilli Crab Toast

Old time toast bun with
Singapore hot chilli crab



Old Steamed Bread

Authentic old fashioned steamed bread
served with kaya and butter

加耶蒸面包



Toast
MUST TRY

Egg Mayo Toast

Toasted bread with a thick spread of chopped up boiled egg mixed with creamy rich mayonnaise



32



Hongkong Toast

Thick sandwich toasted with egg and evaporated milk and stuffed generously with peanut butter



Avocado Srikaya Toast

Thick toasted bread combine with the savory creaminess of smashed avocado with the sweet and rich flavor of srikaya

OLD TIME TOAST

必 老式吐司 尝

MUST TRY



33



Old Time Toast Nutella

Toasted bread with Nutella

Old Time Toast Ovomaltine

Toasted bread with Ovomaltine

Old Time Toast Chocolate Rice

Toasted bread with chocolate sprinkles

Old Time Toast Srikaya

Toasted bread with srikaya (Original / Pandan)





皇后吐司

QUEEN TOAST

A sweet, baked dish similar to French toast, possibly named for its richness or a connection to Queen Esther from Purim. Made with butter and brown sugar.



Queen Toast Butter Sugar

Crispy toast bread with butter and sugar



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Queen Toast Milo Durian

Crispy toast bread with Milo, durian and condensed milk



Queen Toast Original Kaya

Crispy toast bread with srikaya and butter

點心時間

Snack Time

Laksa Puff Cakalang

Deep fried crescent shaped pastry filled with shredded cakalang meat in spicy laksa flavour



AH MEI'S
**BEST
SELLER**
★★★★★

Curry Puff (Kari Pap)

Deep fried crescent shaped pastry filled with curried potato and chicken meat



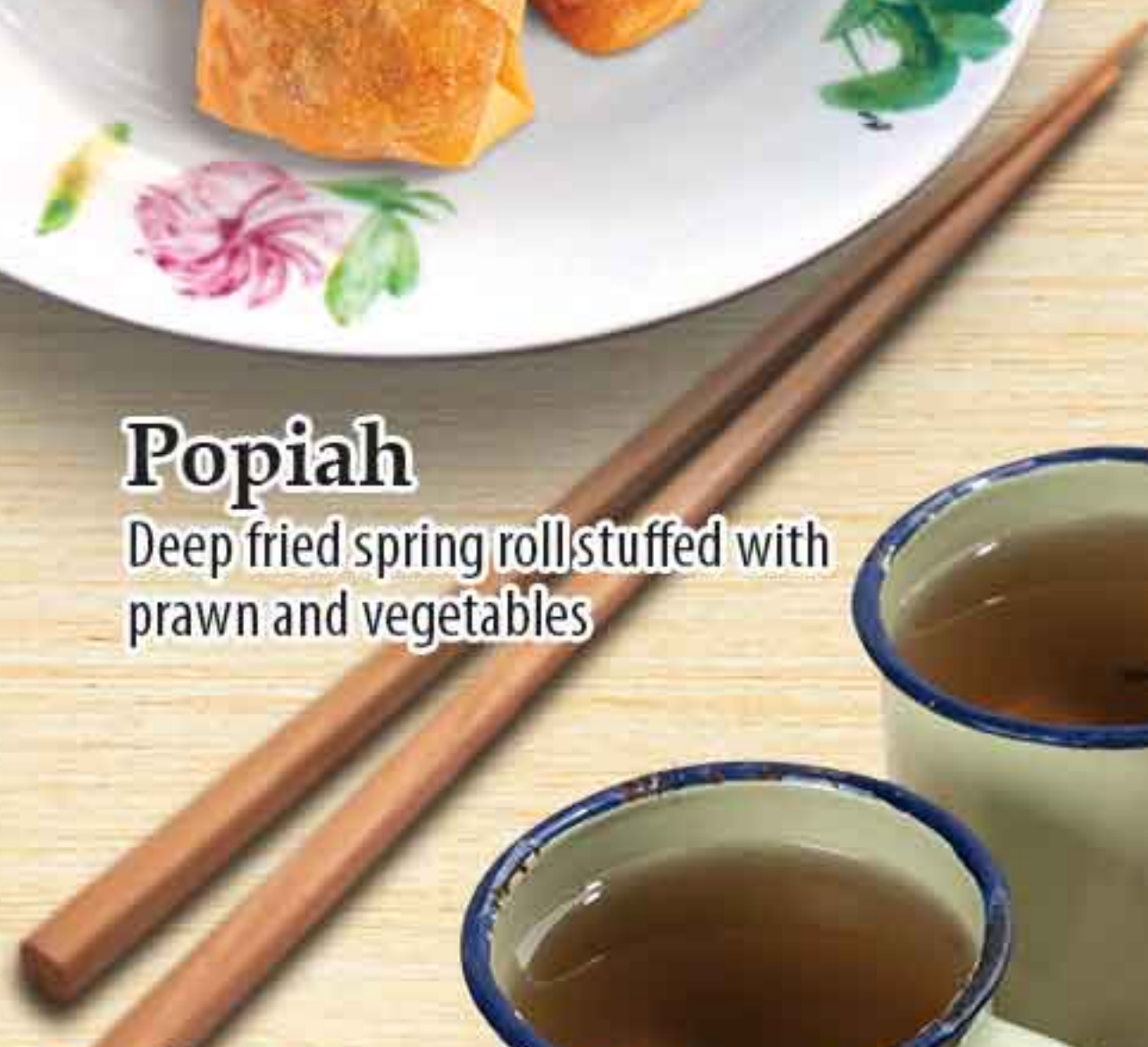
Popiah

Deep fried spring roll stuffed with prawn and vegetables



Onde-Onde (3 pcs)

Crispy sesame seed ball with mung bean paste



點心時間

Snack Time

Rojak Special

Sweet and spicy salad dish with cakwe, fried beancurd, bengkoang, cucumbur
Topped with crushed peanuts and dark shrimp paste

Singkong Goreng

Deep fried crispy cassava

Sukun Goreng

Deep frying battered breadfruit

AH MEI'S
BEST
SELLER
★★★★★

間點小食

Snack Time



Kue Keranjang Talas Goreng Tepung

Sandwiched nian gao and slice of taro deep fried with and eggles crispy batter



Selat Popiah

Thin crispy deep-fried pastry shell filled with shredded vegetables and ebi serve with a sweet hot chili sauce



Ham Cim Piang Wijen

Cinnamon flavor deep fried bread coating with sesame seed



Pisang Goreng

Deep frying battered banana served with aromatic kaya

Roti Goreng Kari Ayam

Fried bread with chicken curry



Roti Goreng Cakalang Laksa

Fried bread with skipjack tuna laksa



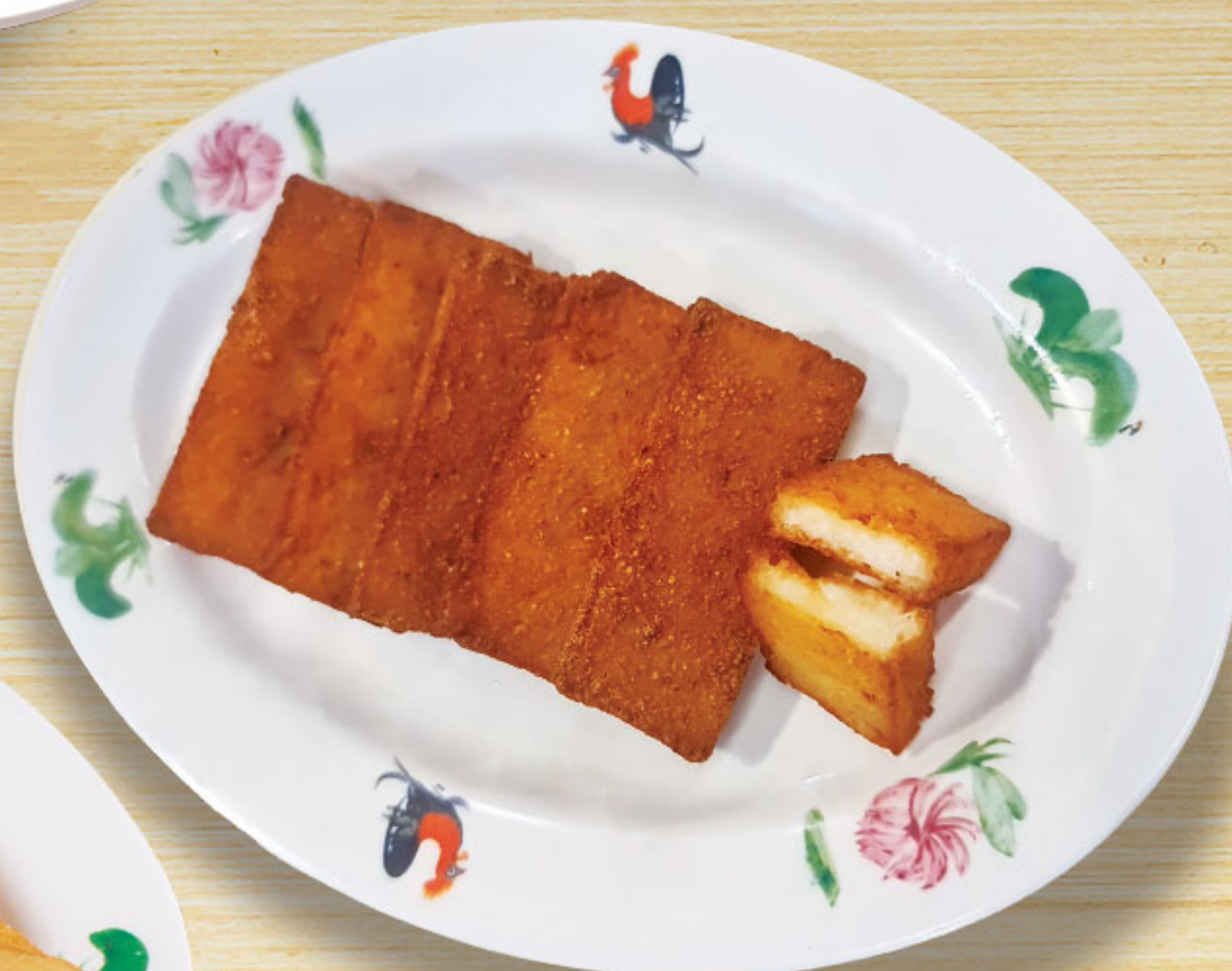
Cakwe

Golden brown deep fried strip dough
Suitable for porridge or as a snack



Fried Carrot Cake

Deep fried steamed white radish cake



Mantau Goreng

Fried mantau served with
condensed milk and srikaya



熱甜點

Hot Dessert

AH MEI'S
**BEST
SELLER**
★★★★★

Bobo Cha Cha

Coconut milk dessert with sweet potatoes, steamed yam, bananas, pearl sago and tapioca flour chunks

Bubur Kacang Hijau

Mung beans sweet dessert porridge in coconut milk and palm sugar

Bubur Kacang Ijo Ketan Hitam

Mung beans and black sticky rice porridge

AH MEI'S
**BEST
SELLER**
★★★★★

熱甜點

Hot Dessert

AH MEI'S
**BEST
SELLER**
★★★★

Bubur Ketan Hitam Topping Almond

Sweet dessert made from black glutinous rice, coconut milk, palm sugar, topped with slices of almonds

AH MEI'S
**BEST
SELLER**
★★★★★

Bubur Talas Ubi Kacang Gingko

Taro and sweet potato dessert with ginkgo nuts in coconut milk base

Kolak Pisang Ubi

Sweet dessert based on coconut milk and pandan flavour served with banana and sweet potatoes

冷甜點

Cold Dessert

Ice Thai Rubies

Coconut milk dessert with sweet potatoes, steamed yam, bananas, pearl sago and tapioca flour chunks



Ice Teler

Authentic iced cold dessert with slices of avocado, coconut and jackfruit, served in coconut milk and syrup



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Ice Talas Rubies

Classic Cantonese sweet dessert with taro, sago pearl served in iced coconut milk soup



Ice Kachang

Red beans, grass jelly, chendol, sweet corn and sprinkles with ground peanuts.
Served with shaved ice and condensed milk



Ice Kachang Sirsak

Red beans, grass jelly, chendol, sweet corn and soursop, sprinkles with ground peanuts.
Served with shaved ice and condensed milk



Ice Chendol

Ice chendol with red beans and topped with shaved ice and palm sugar syrup

Ice Champur Durian

Cold dessert with chendol, red bean, fermented cassava, grass jelly, durian and topped with shaved ice



Ice Chendol Durian

Ice chendol with red beans and durian topped with shaved ice and palm sugar syrup



Ice Champur

Sweet dessert topped with chendol and red beans, fermented cassava. Served with shaved ice and palm sugar syrup



热 饮 Hot Beverage

Hot Tea 热茶	Teh with Milk 奶茶	Coffee Tarik 拉咖啡
Kopi O 咖啡烏	Coffee with Milk 奶咖啡	Tea Tarik 拉茶
Tea O 茶烏	Milo with Milk 美禄加牛奶	Kopi Cino
Yin Yang 鸳鸯	Butter Coffee 黄油咖啡	Tea Cino

TEH TARIK
TEA TARIK



KOPI TARIK
COFFEE TARIK



KOPI CINO
MILK LAYERED WITH COFFEE ON TOP



KOPI MENTEGA
BUTTER COFFEE



TEA CINO
MILK LAYERED WITH TEA ON TOP



Cold Beverage

Ice Tea Kosong 清茶	Ah Mei Milk Tea Special 奶茶
Ice Kopi O 咖啡乌	Ah Mei Ice Coffee Special 奶咖啡
Ice Tea O 茶乌	Yin Yang 鸳鸯
Ice Coffee 咖啡	Es Batu 冰
Mineral Water 矿泉水	Barley 冷大麦



ICE COFFEE
咖啡



ICE KOPI O
咖啡乌



ICE TEA TARIK
拉茶



ICE KOPI TARIK
拉咖啡 (冷)



TEH GULA MALAKA
茶加棕榈糖



KOPI GULA MALAKA
咖啡加棕榈糖



MILO DINOSAUR
美禄恐龙 (冷)



HONEY LIME
蜂蜜柠檬 (冷)



BARLEY
薏米 (冷)

LEMON SOUR PLUM
青柠梅子



COCONUT COFFEE
椰香咖啡 (冷)



47



RED BEAN BLENDER ICE
紅豆攪冰



RIBENA LEMON SPARKLING
利宾纳柠檬

必 鮮 榨 果 汁 尝

Fresh Juice



AVOCADO COFFEE
牛油果咖啡



JUS JERUK
鲜榨橙汁



JUS KEDONDONG
安巴雷拉果汁



JUS KIETNA
基特纳果汁



JUS SIRSAK
刺果番荔枝汁

48

ES KOPI TARIK
CINCAU
冰仙草拉咖啡



ES TEH TARIK
CINCAU
冰仙草拉奶茶





必 點心 尝

Dim Sum



Siew Mai
烧卖



Cha Siew Pao Ayam
叉烧包



Fong Zau
凤爪



Har Kau
虾饺

必 点心 尝

Dim Sum



Kulit Tahu Seafood
海鲜豆皮卷



50

Wonton Goreng
炸馄饨



Guan Jiang
光镔

Teochew Guan Jiang (Bean Curd Rolls)

A cherished traditional Teochew delicacy originating from the Chaoshan region of China. Historically, it's a popular dish served during festivals like Chinese New Year.

These savory rolls are made by wrapping a creamy filling of shredded taro and jicama (yam bean), mixed with peanuts, in thin bean curd skin. Steamed and then deep-fried to a golden crisp, Guan Jiang offers a delightful balance of creamy interior and crunchy exterior.



Nasi Hainan

海南鸡饭



Hainan Chicken Rice Combo

Fragrant Hainanese rice paired with hainanese roasted chicken and steamed chicken. Accompanied by clear soup and a spicy sambal dip.



點心時間

Snack Time

Duo Popiah

A perfect duo of crispy fried popiah and classic fresh popiah, served together on a single plate. Served with sambal.



砂拉越哥罗面

New Menu

Sarawak Kolo Mee

SPICY

Kolo Mee Chili Oil

Noodle dish with a spicy, savory, and aromatic flavor with hot chili oil, soy sauce, garlic, and vinegar. Served with chicken char siew, bok choy and dumplings.

Kolo Mee

A Sarawak-style dry noodle dish, tossed in light soy sauce and fragrant oil, served with toppings like minced meat, chicken char siew, bok choy and dumplings