

PRIVATE @ — The Chow Kit

Welcome to PRIVATE @ The Chow Kit, where we offer a unique private dining residence for guests to enjoy the comfort, privacy and safety of intimate guest rooms designed by Brooklyn-based collective by Post Company and award-winning cuisine concocted by CNN's Best New Restaurant in Asia.

Please choose from:

Seasonal Menu

RM 500 (2 pax)

A Taste of Chow Kit

RM 450 (2-3 pax)

Comes with:

2 choices of starters to share
2 choices of desserts to share
1 choice of beverage package

Signature Chilli Crab Course

RM 600 (2 pax)

Comes with:

2 choices of starters to share
2 choices of desserts to share
1 choice of beverage package

The Chow Kit Platters Course

RM600 (3-4 pax)

Comes with:

2 choices of starters to share
2 choices of desserts to share
1 choice of beverage package

Seasonal Menu

RM 500 (2 pax)

Starter

Scallop Tartare

Diced Japanese scallops, pickled pineapple, micro lettuce, calamansi dressing and sambal oil

Entrée

Chilli Linguine

Crab meat, house-made spicy chilli sauce and linguine

Mains

Grilled Chicken

Spicy candlenut glaze, basmati ghee rice, char-grilled pineapple and pajori sauce

or

Pan-fried Seabass

Spicy coconut curry, roasted cherry tomatoes, long beans and glutinous rice

or

Roasted Lamb Rack

Grilled eggplant, steamed tapioca, brussels sprout salad and lamb jus

Dessert

Nangka Crème Brûlée

Caramelised honey jackfruit flan

A Taste of — Chow Kit

RM450 (2 - 3 pax)

A nod to all that is Chow Kit, these 7 divine small-plates will leave you spoilt for choice. Perfect for sharing with family & friends when you want to try a little of everything.

Choose 2

Starter

Bergedil Sumbat | Nam Yue Chicken Wings | Pegaga Salad | Kerabu Mangga

Choose 3

Meat & Poultry

Nyonya Kari Kapitan | Ayam Kampung Emas | Rendang Daging | Kambing Kuzi

Choose 2

Seafood

Squid Sambal Petai | Ikan Assam Pedas | Curry Seabass | Sambal Udang

Choose 2

Vegetable

Terung Balado | Pucuk Paku | Masak Lemak King Mushroom Eggplant

Choose 2

Dessert

Pear Tart | Pineapple Cheesecake

1 bottle of

Red Wine

White Wine

Non-alcoholic Wine

4 Cocktails

A Currant Affair

Calamansi Tom Collins

Assamboi Pomelo

Gula Melaka Penicillin

6 Mocktails

Peppered Tropics

Spiced Nanas

Sunkissed Cooler

Signature Chilli — Crab Course

RM600 (2 pax)

Indulge in freshly caught mud crabs stir-fried in our signature sweet and spicy gravy paired with al-dente pasta to soak up the savoury sauce. Comes with a choice of beverage package.

Pre-order is necessary. Confirmation is required 24 hours in advance.

Choose 2

Starter

Bergedil Sumbat | Nam Yue Chicken Wings | Pegaga Salad | Kerabu Mangga

Main Course

Signature Chilli Crab & Pasta

Fresh mud crabs in our signature sweet & spicy sauce, served with 6pcs of deep-fried Mantous & spaghetti aglio oglio

Choose 2

Dessert

Pear Tart | Pineapple Cheesecake

Beverage

Choose from

1 bottle of

Red Wine

White Wine

Non-alcoholic Wine

4 Cocktails

A Currant Affair

Calamansi Tom Collins

Assamboi Pomelo

Gula Melaka Penicillin

6 Mocktails

Peppered Tropics

Spiced Nanas

Sunkissed Cooler

The Chow Kit Platters

RM600 (3-4 pax)

A selection of fresh char-grilled seafood & tender meats marinated in a mix of local herbs and spices. All platters are served with nasi ulam & our signature house-made sambal merah & sambal hijau for a flavourful & hearty kick.

Choose 2

Starter

Bergedil Sambat | Nam Yue Chicken Wings | Pegaga Salad | Kerabu Mangga with Squid

Choose 1

Platter

From the Sea

Squid
with tumeric & daun cekur glaze

Freshwater Prawn
with sea salt & black pepper

Scallop
with mango & salsa

Ikan Bakar (800-1000gm)
Choice of red snapper or sea bass
with sambal glaze

From the Land

Ayam Kampung (Whole bird)
with coconut percik glaze

Beef Spare Ribs
with galangal & star anise

Lamb Loins
with spicy curry marinade

Satay
Chicken or Beef
with our house-made peanut sauce

Best of Both Worlds

Ayam Kampung (Whole bird)
with coconut percik glaze

Beef Spare Ribs
with galangal & star anise

Squid
with tumeric & daun cekur glaze

Ikan Bakar (800-1000gm)
Choice of red snapper or sea bass
with sambal glaze

Choose 2

Dessert

Pear Tart | Cheesecake

Beverage

Choose from

1 bottle of

Red Wine

White Wine

Non-alcoholic Wine

4 Cocktails

A Currant Affair

Calamansi Tom Collins

Assamboi Pomelo

Gula Melaka Penicillin

6 Mocktails

Peppered Tropics

Spiced Nanas

Sunkissed Cooler