

Champor

NOW AT SUTRA

Dear Guests,

Due to a heavy rain fall last weekend, there has been a mishap at Champor. Fortunately no one has been hurt but the restaurant is now under renovation. Therefore, the whole team of Champor has now moved to Sutra. Being a smaller restaurant, we had to re-plan the kitchen logistics. So we will only showcase the best of Champor's ala-carte menu. Thank you for understanding!

Your team at Champor and Sutra

Aperitif

Baby Mai-Tai

Rum, lime juice, almond syrup, orange liqueur, sugar syrup

6,90 EUR (glass 0,1 l)

A Taste of the East

Bombay Sapphire Gin refined with fresh lemongrass, sweet thai basil, lime juice and brown sugar

9,90 EUR

Champor Signature Starters

Malaysian Macam-Macam

Served evenings only, hand & homemade

Malaysian favourites: Satay topped with peanut sauce, steamed Dim Sums with prawn, chicken and sesame filling paste, Kerabu Mangga – mango salad with Shrimps, Potato Pakoras, Chili Chicken Wantans – boiled Wantans with Coriander Sauce, Pandan Chicken; marinated chicken breast pieces wrapped in pandan leaves and Fish Cakes.

16,00 EUR p. p. (only for 2 and above)

Chili WanTans

Homemade wantans filled with chicken breast and sesame oil paste, boiled and mixed with a homemade coriander, chili, garlic and Sambal – spicy hot

12,90 EUR

Crispy Tamarind Fish

Fine sliced pike-perch fillet short fried and seasoned with a homemade tamarind vinaigrette, shallots and coriander – lightly spicy

14,90 EUR

Potato Pakoras (v) *

Punjabi, indian Pakoras: Potatoes in chickpea batter, deep fried and served with a sauce – piquant and vegetarian

10,90 EUR

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Roti Canai (v)

Malaysian – Indian Muslim bread, also known as Paratha or the "Flying Bread"

3,50 EUR

Curry – Dip (v)

A special Malaysian Curry

3,50 EUR

Hauptgerichte

Hot means: Original spicy hot! If you like it even hotter than original, please order chili at the side.

Orange Duck

Drumsticks or breast meat

Marinated duck fried to a crisp finish and laid on vegetables that are stir fried in a homemade orange sauce with fresh oranges, chili, sambal, ginger and cinnamon – lightly spicy Drumsticks or Breast Meat

24,00 EUR

Belacan Fried Rice

Different and intensive – for Asia fans that love the shrimpaste taste

Fried Rice fried with minced chicken and shrimps, with a homemade belacan chili sauce and shrimp paste, served with prawn keropok and fried chicken boxing – lightly spicy

21,00 EUR

Masala Chicken Curry

One of my favourite homemade chicken dishes. Best eaten with a Roti!

Fine sliced chicken breast fillet and potatoes fried in a homemade masala paste from lemongrass, tumeric, cinnamon, cardamom, jeera, dry chili and shallots and simmered in coconut milk – lightly spic

19,90 EUR

Beef Curry – Nasi Kandar Style

Cuts of Sirloin steak simmered with a curry paste made from masala, chili, ginger, coriander and lemongras – hot

26,00 EUR

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Dark Stir Fried Beef

Fine sliced Sirloin steak, stir fried in homemade thick, dark sauce with garlic, Portwein, Ketjap Manis, Sambal and Star anis, served with bulls-eye egg

26,00 EUR

Prawn Sodhi

Black Tiger Prawns, Malaysian-Indian style, cooked in coconut milk, tumeric, chili and garam-masala, garnished with coriander – lightly spicy

28,00 EUR

Tamarind Fish

Pike, cut in slices, lightly crumbed, deep fried and stirfried in a homemade Tamarind sauce, made of fresh tamarind, sambal garlic, curry leaves and dry chili, garnished with Kaffir leaves – lightly spicy

26,00 EUR

Vegetarians/Vegans:

please ask/talk to us. We tailor make our vegetarian/vegan dishes for you!