



SIGNATURE STARTERS

Our well-known and beloved starters from Champor

Malaysian Macam-Macam (only for 2 and above) 16.00 p. P.

Malaysian favourites: Chicken Lobak (minced chicken breast with beancurd skin), steamed Dim Sums with prawn, chicken and sesame filling paste, Pink Bee Hoon (rice noodles and egg), Chickpea Potato Pakoras, Chili Chicken Wantans (filled dumplings with coriander sauce), Pandan Chicken (marinated chicken breast pieces wrapped in Pandan leaves) and Spicy Fish Cakes.

Chili WanTans 12.90

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

Crispy Tamarind Fish 14.90

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

Potato Pakoras (vegetarian) 10.90

Punjabi, Indian Pakoras: Potatoes in chickpea batter, deep fried and served with a dip – piquant

Roti Canai (vegetarian) 3.50

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

Curry-Dip 3.50

A special Malaysian curry

Soup of the day from 8.90

Please ask!

SIGNATURE DISHES

Our well-known and beloved dishes from Champor

Orange Duck (drumsticks or breast meat) 24.00

Marinated duck fried to a crisp finish and laid on vegetables, sliced pak choi and asparagus that are stir fried in a homemade orange sauce with fresh oranges, chili, sambal, ginger and cinnamon – lightly spicy

Belacan Fried Rice 21.00

Fried Rice fried with minced chicken and shrimps, with a homemade belacan chili sauce and shrimp paste, served with prawn keropok and chicken wings/boxing – lightly spicy, different, intensive and for the more experienced Asia-fans

Masala Chicken Curry 19.90

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 spicy

Beef Curry – Nasi Kandar Style (nur wenige Portionen am Tag) 26.00

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

Dark Stir Fried Beef 26.00

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

Prawn Sodhi 28.00

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

Tamarind Fish 26.00

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

SIDES

Nasi Putih large 2.00 / small 1.50

Jasmin rice (AAA-quality)

Homemade sambal-chili paste (hot) per portion 1.00

or fresh chili

Extra coriander or extra sauces for starters or tapas per portion 1.00

Valid from 6:00 p.m.

The kitchen closes at 10:00 p.m., the restaurant at 11:00 p.m.

We offer authentic Malaysian dishes ranging from mild to spicy.

When saying "spicy" we do mean "spicy".

If you have any food intolerances,

please ask our service staff for our list of allergens.

We only use potatoes as natural starch.

Vegetarian dishes:

Please ask us.

All dishes and prices are subject to change.