My Humble Bowl

Along these journeys, food became a language of comfort and connection, preserving memories while adapting to new places and generations.

At My Humble Bowl, we honour this shared heritage through time - honoured techniques and thoughtfully prepared dishes, from our signature roast duck to a curated selection of classic Asian comfort foods.

APPETIZERS

SALTED EGG CRISPY FISH SKIN — 28
served with curry leaves

SALTED EGG SQUID — 32
tender squid pieces coated in rich, savory salted egg sauce

WONTON SOUP — 22
prawn and minced chicken dumplings with greens in clear chicken broth

HOT AND SOUR SOUP — 20
with tofu, shrimp, crab meat and bamboo shoot

FRIED CHICKEN WINGS — 24
with honey soy sauce

TEMPURA FRIED ENOKI (V) — 24
with chili garlic flakes

CRISPY EGGPLANT (V) — 26
served with fragrant dressing

DEEP FRIED WONTON — 28
prawn and minced chicken dumplings served with chili mayo

SICHUAN SALT AND PEPPER SQUID — 32
with aromatic spice blend

CRISPY EGGPLANT

SALTED EGG CRISPY FISH SKIN

All prices are quoted in RM & subject to 10% Service Charge & 6% SST

AROMATIC CRISPY DUCK (serves 2 - 3) 50

with steamed egg pancakes, hoisin sauce, signature chilli oil, jullienne of spring onions and cucumber

+ Steamed egg pancake	10
+ Spring onions and cucumber	5

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HOUSE SPECIALITIES

	upper	lower	half	whole
ROAST DUCK	28	33	58	108
ROAST CHICKEN	26	30	48	88

ROAST CHICKEN RICE — 30
served with fragrant oil rice, house made chilli and ginger and soup

SIGNATURE ROAST DUCK RICE — 34
served with white rice, house made dried chilli paste, and soup

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CHEF'S SIGNATURE

Standing roasted chicken in China originates from Cantonese roast meat culture (烧味 / siu mei) in Guangdong province, with roots dating back over a century. Early Cantonese roast shops developed the practice of hanging whole chickens vertically in charcoal or wood-fired ovens, a technique influenced by market cooking and banquet traditions where efficiency, consistency, and visual appeal were important.At My Humble Bowl, our Standing Chicken draws inspiration from this time-honoured Cantonese roasting method, cooking the chicken upright so it continually bastes in its own juices.

STANDING KAMPUNG CHICKEN 128

served with its own juices and with a crispy golden skin

White jasmine rice	4
Fragrant oil rice	5

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CLAYPOT CHICKEN RICE 34
cooked with tender chicken, mushrooms, and savoury soy sauce

INDONESIAN OXTAIL SOUP (SUP BUNTUT) 68
served with a bowl of rice, salted duck egg and sambal belacan

FRIED YAM BASKET 32
“Kung Pao" chicken cubes, bell peppers, cashew nuts and dried chilli

CLAYPOT PRAWN 38
in an aromatic curry sauce

GIANT RIVER PRAWNS IN COCONUT 98
served in fresh coconut water and a special herb blend

GIANT FRESHWATER PRAWN NOODLES (serves 2) 128
2 large prawns, with a choice of meehoon or egg noodles

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SALADS

VIETNAMESE CHICKEN SALAD 32

poached free range chicken with a piquant mix of chilli, lime and herbs in a light peanut sauce

PATTAYA SALAD WITH CRISPY SOFT SHELL CRAB 36

julienne of raw mango, cucumber, shallots and chilli in thai vinaigrette dressing.

VEGETABLES

HONG KONG KAILAN 28
stir-fried with choice of garlic ***or*** oyster sauce

KANGKUNG WITH PRAWNS 28
stir-fried with belacan ***or*** garlic

BROCCOLI 28
stir-fried with choice of garlic ***or*** oyster sauce

STIR-FRIED POTATO LEAVES 28
with fried garlic

KERABU PUCUK PAKU 32
with tauge, sambal belacan and spicy dressing

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TOFU & SEAFOOD

STIR-FRIED BUTTER PRAWN WITH EGG FLOSS	48
SIZZILING TOFU with minced chicken and salted fish	26
BRAISED TOFU WITH SHIMEIJI MUSHROOMS	28
BRAISED TOFU WITH CRAB MEAT	32

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NOODLES

ROAST DUCK NOODLE 38
dry ***or*** soup, with choice of mee hoon ***or*** egg noodles
upgrade to drumstick +3

BEEF NOODLE SOUP 38
aromatic beef stock with mee hoon, sliced grass-fed Black Angus beef (100g), and beef balls

BEEF CHAR SIEW WANTAN MEE 38
with soy-glazed beef shortribs

ROAST CHICKEN NOODLE 32
dry ***or*** soup, with choice of mee hoon ***or*** egg noodles
upgrade to drumstick +3

KAMPUNG CURRY LAKSA 32
with poached chicken, prawns, cockles, tauhu, and brinjal

THAI CRAB LAKSA 38
glass noodle served with fragrant condiments

ROAST DUCK NOODLE

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WOK-HEI FRIED NOODLES

PENANG CHAR KUEY TEOW 28
with cockles, prawns, topped with crab meat

STIR-FRIED PAD THAI *(contains nuts)* 30
with prawns, chicken, bean sprouts and chives

CANTONESE FRIED SEAFOOD NOODLES 34
choice of kuey teow ***or*** mee hoon in egg gravy

STIR-FRIED MEEHOON WITH CHICKEN AND SEAFOOD 28
with bean sprout and signature sambal belancan

CANTONESE FRIED BEEF KUEY TEOW 36
sliced beef tenderloin stir fried with ginger and scallion in egg gravy

ADD - ONS

Wonton Noodles/Meehoon/ Kuey Teow (100gm)	8	Chicken (100gm)	15	Cockles (30gm)	15
		Tiger Prawn (3 pcs)	15	Black Angus Beef (100gm)	25

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RICE

DUCK PORRIDGE 26
topped with sliced roast duck and a side of braised peanuts

DEEP FRIED CRISPY CHILI CHICKEN 30
with fried garlic and dry chilies (our take on General Tso's chicken)

CLASSIC SWEET & SOUR CHICKEN 30
with chunks of pineapple, yellow onion and capsicum

DUCK LYCHEE CURRY 38
in claypot with aromatic spices

STIR-FRIED BEEF TENDERLOIN 48
Black Angus beef (120gm) with a choice of black pepper sauce
or ginger and scallion

STEAMED COD FISH 68
(per 100gm) choice of superior soy sauce

[all the above are served with a bowl of rice]

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WOK - HEI FRIED RICE

CRAB MEAT FRIED RICE 38
topped with crab meat and ebiko

VEGETARIAN FRIED RICE (V) 28
with mushroom and vegetarian luncheon meat

CLASSIC PETAI FRIED RICE *(contains nuts)* 32
with pandan chicken and sunny side up

SOFT SHELL CRAB & SALTED EGG YOLK FRIED RICE 36

SEAFOOD FRIED RICE 38
with prawn, squid and scallops

ADD - ONS

White jasmine rice	4	Petai (20gm)	10	Chicken (100gm)	15
Fragrant oil rice	5	Tiger Prawn (3 pcs)	15	Soft Shell Crab (1pcs)	15
		Squid (50gm)	15	Black Angus Beef (100gm)	25

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BINGSU

HONEY MANGO 32
fresh mangoes and organic acacia honey

RED BEAN BANANA 32
home-cooked sweet red bean and caramelised bananas

MIXED BERRY 32
home-cooked mix berries, pomegranate

ESPRESSO NUTS 32
home-cooked 100% arabica coffee sauce, mixed nuts and cacao nips

MATCHA 32
matcha and red beans

Ice - cream
Single scoop +8 / Double scoop +16

DESSERTS

SAGO GULA MELAKA 15
coconut milk, sago, gula melaka

CAKES & PASTRIES
from our sister outlet next door, **Kenny Hills Bakers**

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BEVERAGES

COFFEE *roasted by Kenny Hills Coffee Roasters*

	hot	cold
ESPRESSO	10	-
ESPRESSO MACCHIATO	11	-
BLACK (upsize +2)	11	13
PICCOLO	12	-
CORTADO	12	
CAPPUCINO (upsize +2)	13	15
FLAT WHITE	13	15
LATTE	13	15
MOCHA (upsize +2)	16	18
CENDOL LATTE	-	18
COCONUT COFFEE	-	18

NON - COFFEE

	hot	cold
ENGLISH BREAKFAST	11	13
FRENCH EARL GREY	11	13
CHAMOMILE BLOSSOM	11	13
JASMINE GREEN TEA	11	13
PEPPERMINT	11	13
CHOCOLATE (upsize +2)	14	16
MATCHA LATTE	16	18

change to soymilk / oatmilk +3 / extra shot +3

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MOCKTAILS & COOLERS

COCONUT ROSELLE REFRESHER 18
jasmine silver needle tea, hibiscus tea, coconut water, house made cinnamon plum syrup, lime

SILVER PLUM REFRESHER 18
jasmine silver needle tea, house made tamarind plum syrup, ginger juice, soda

ICE PEACH TEA 16

ICE LEMON TEA 16

MAGIC APPLE 18
malabar chai tea, apple cider vinegar, spiced honey

PINEAPPLE HIGHBALL 18
earl grey cold brew, house made gula melaka syrup, pineapple juice, plum salt

MANGO CITRUS COOLER 18
jasmine silver needle tea, mango puree, lime

BLUE ORCHID 18
jasmine silver needle tea, house made butterfly pea concentrate, coconut water, green apple syrup, lychee syrup, lime

MAGIC APPLE

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My Humble Bowl

"A FARMER GROWS AND HARVESTS A VEGETABLE; A PREP COOK PROCESSES IT; A CHEF COOKS IT; A SERVER PRESENTS IT. ONCE EATEN, A BUSSER CLEARS IT; A DISH-WASHER CLEANS UP. I HOPE PEOPLE START TO UNDERSTAND THAT **ONE BOWL OF FOOD SUPPORTS MANY PEOPLE.**"

–NIVEN PATEL