

GOOD FOOD, GREAT MOMENTS

MENU

◆ MALAYSIAN CAFE ◆



BAKE AND BITE

◆ MADE WITH HEART. ◆

Our Story

Led by a Malaysian chef, Bake and Bite brings authentic Malaysian flavors to your table, inspired by the everyday life of a traditional Kopitiam.

In Malaysia, a Kopitiam is more than just a coffee shop — it's a place where people gather from morning to night, enjoying simple food, strong coffee and familiar flavors. From a set of kaya toast and a cup of kopi, to comforting bowls of noodles and rich coconut curries, it's part of daily life.

At Bake and Bite, we recreate that experience by offering a variety of dishes — from hearty meals to light bites, desserts, and traditional drinks. Whether you're here for a quick bite, a warm meal, or a relaxing cup of coffee, this is a place to sip, snack, and stay.

在马来西亚主厨的带领下，Bake and Bite 将地道的马来西亚风味带到餐桌，灵感源自日常生活中的南洋咖啡店（Kopitiam）。

在马来西亚，Kopitiam 不只是咖啡店，更是人们从早到晚聚在一起的地方。一杯咖啡、一份咖椰吐司，或是一碗热腾腾的面与椰香浓郁的咖喱，都是日常生活的一部分。

在 Bake and Bite，我们希望还原这种轻松而熟悉的用餐体验，从主食到小吃、甜点与传统饮品，让每一位客人都能找到属于自己的那一口温暖。

无论是简单吃一口、享用一顿热饭，还是坐下来慢慢喝一杯，这里都是一个可以放松停留的地方。



Portuguese 蛋挞 Egg Tart



Every Portuguese Egg Tart is a little taste of home. The chef's older brother has loved egg tarts for as long as he can remember. Inspired by those childhood memories, the chef set out to create a recipe just for him - one that combined the delicate techniques of Western pastry with the comforting flavors of the Eastern-style egg tarts they grew up enjoying.

The result is the chef's own signature recipe, featuring a buttery, flaky crust and a silky, smooth custard filling. It started as a gift for family, and today it's a family favorite we're honored to share with you.



Food Allergy Warning

Please be advised that our food may have come in contact or contain peanuts, tree nuts, soy, milk, eggs, wheat, shellfish or fish.



Drinks 饮品

D1. Malaysian White Coffee (hot)

马来白咖啡 (热)

\$4.99



D2. Malaysian White Coffee (iced)

马来白咖啡 (冰) \$6.99

D3. Kopi O (hot) \$4.99

黑咖啡 (热)



D4. Kopi O (iced) \$6.99

黑咖啡 (冰)

Ipoh white coffee

D5. Black Rose

White Coffee

黑玫瑰马来白咖啡

\$9.99



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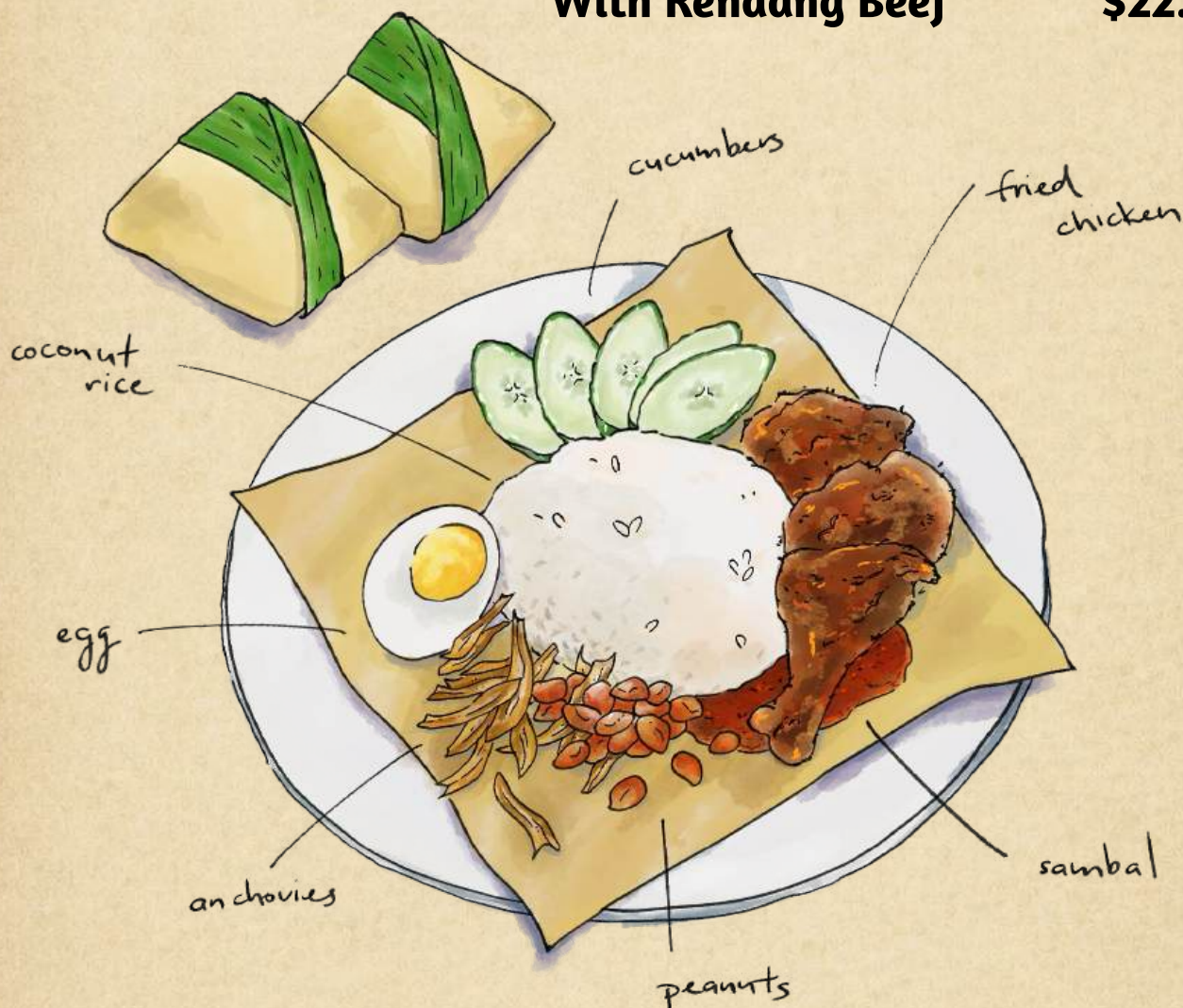
Illustrations are for reference only. Actual presentation may vary

Nasi Lemak



With Fried Chicken
With Rendang Beef

\$15.99
\$22.99



Nasi Lemak is a popular Malaysian dish of coconut rice served with sambal, anchovies, peanuts, egg, and cucumbers. It's rich, savory, and slightly spicy, often enjoyed as a comforting breakfast or anytime meal.

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Curry Noodle Soup (Karu Mee)

\$14.99



fried wonton
strips

shredded
chicken

noodles

tofu puffs

bean sprouts

curry soup

calamansi

Kari Mee is a comforting noodle soup in a rich, aromatic coconut curry broth, layered with spices and a hint of heat. It's typically served with noodles, toppings, and a mix of textures that make each bite satisfying. Warm, fragrant, and full of flavor.

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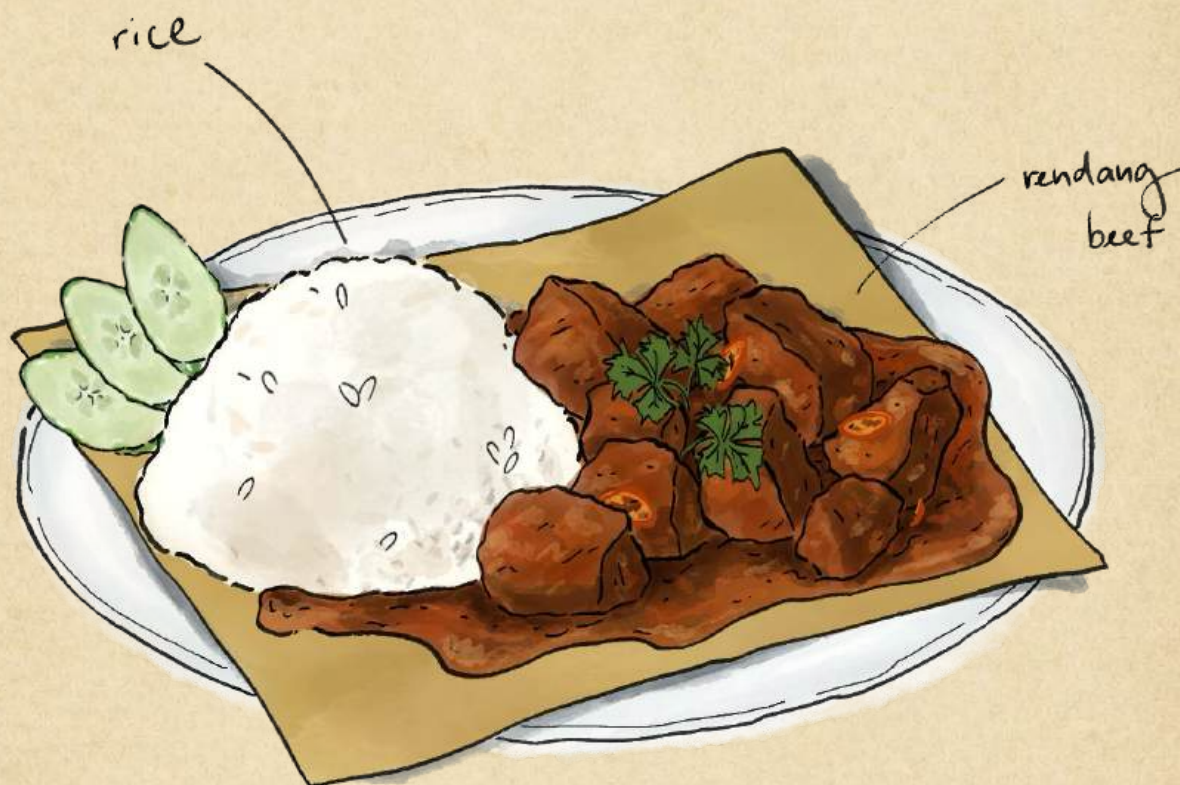




Rendang Beef

\$19.99

仁当牛肉饭



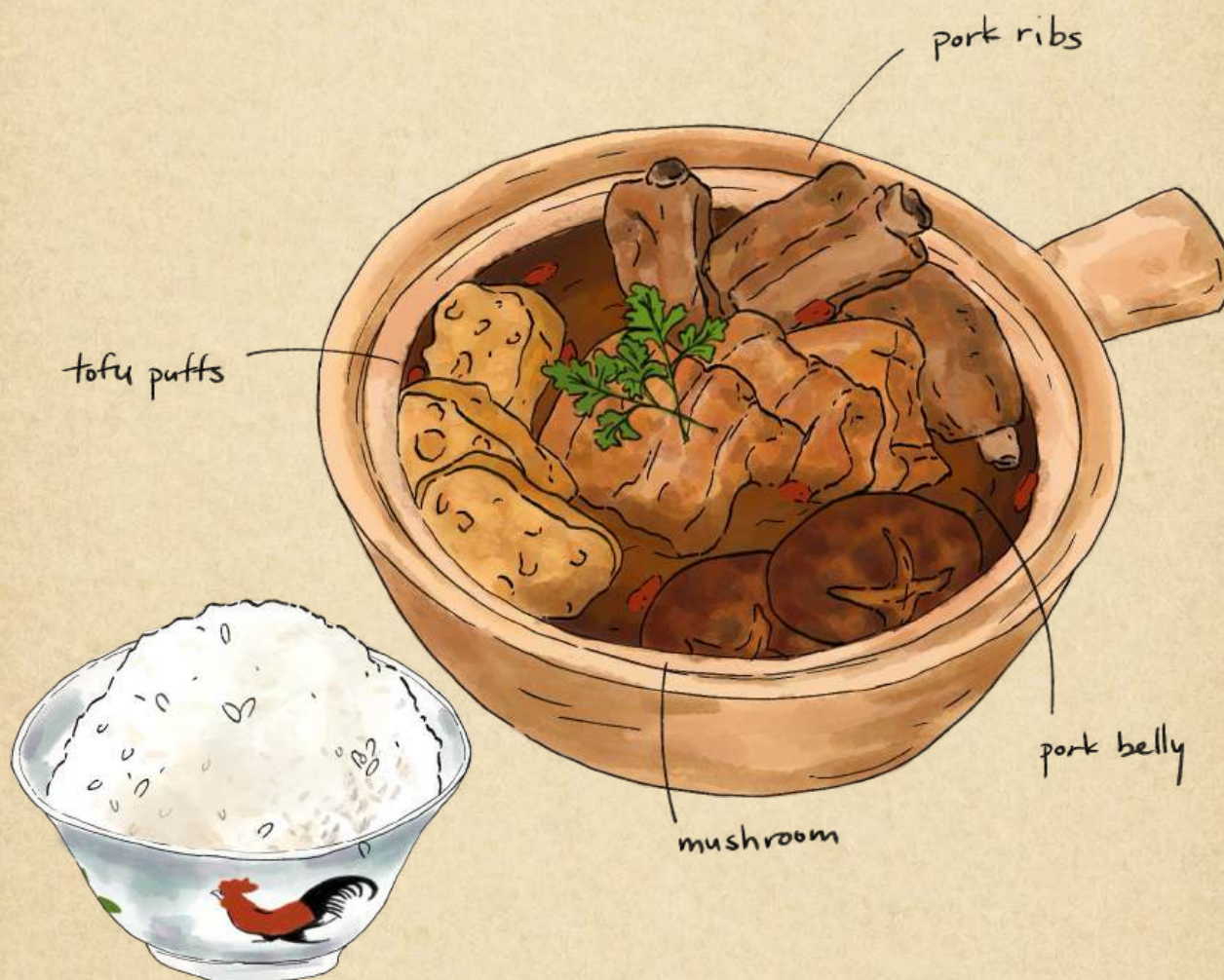
Rendang Beef is a slow-cooked dish where tender beef is simmered in coconut milk, spices, and aromatics until rich and deeply flavorful. The sauce reduces into a thick, caramelized coating, creating a savory, slightly sweet, and spiced taste. It's bold, comforting, and packed with depth.

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Bak Kut Teh

\$22.99



Bak Kut Teh is a traditional herbal pork rib soup beloved in Southeast Asia. Slow-simmered with aromatic herbs, spices, and garlic, it delivers a rich, comforting broth with tender, fall-off-the-bone pork ribs.

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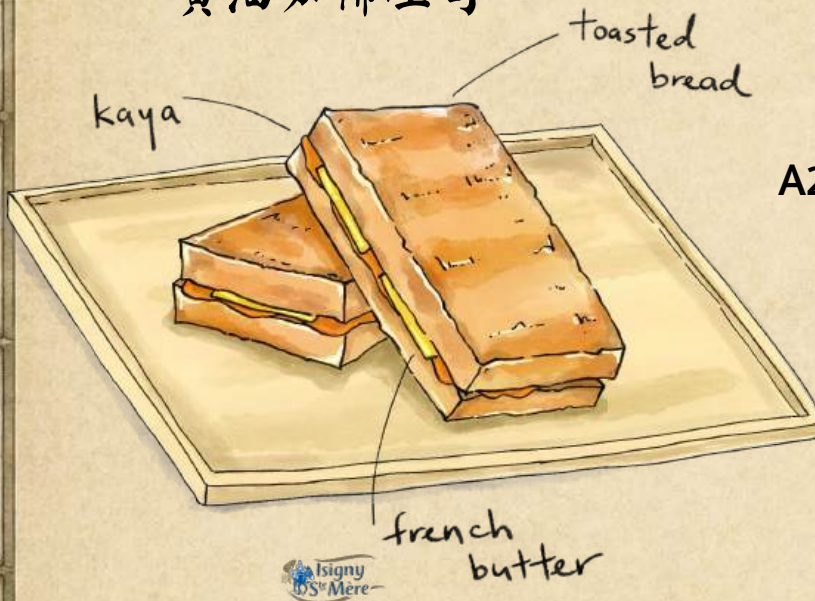
Small Bites

小

食

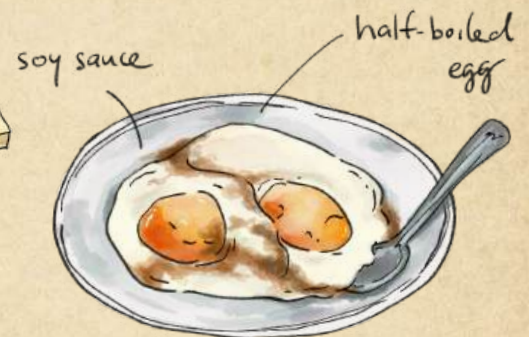
A1. Kaya butter Toast \$4.99

黄油咖椰吐司



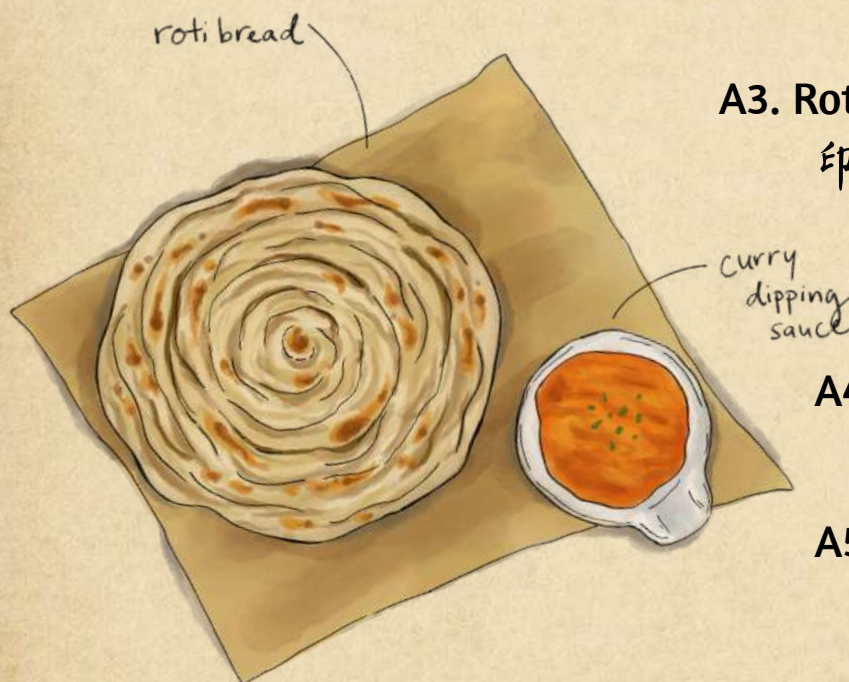
A2. Soft-Boiled Egg * \$3.99

生熟蛋



A3. Roti \$4.99

印度煎饼



A4. Fried Wontons \$6.99

炸混沌

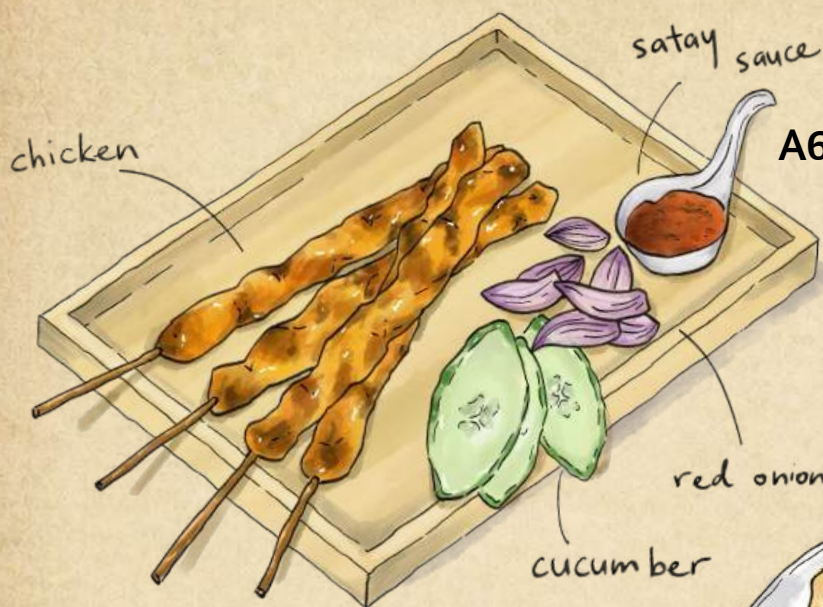
A5. Samosa \$6.99

咖喱三角

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

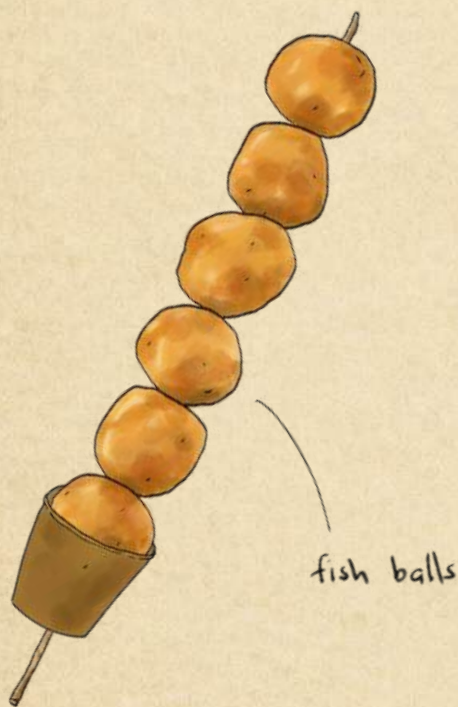
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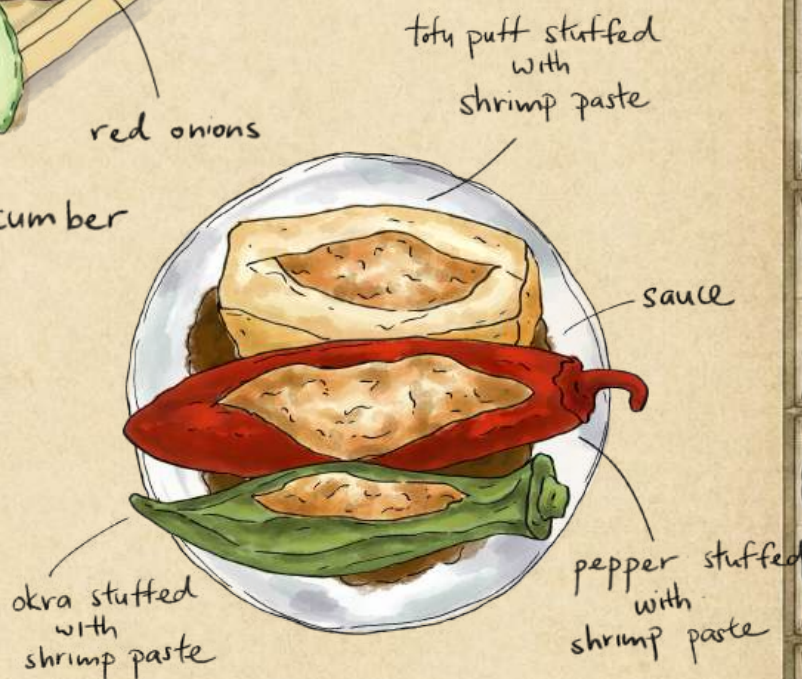


A6. Chicken Satay \$9.99
沙爹鸡肉串

A7. Curry Fish Balls \$5.99
咖喱鱼蛋

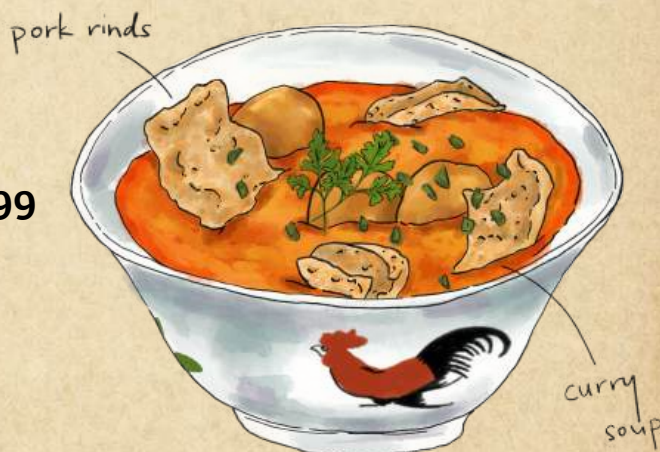


A10. Fried Potato Wedges \$5.99
炸薯角



A8. Malaysian Stuffed Trio \$8.99
酿三宝

A9. Curry Pork Skin \$5.99
咖喱猪皮



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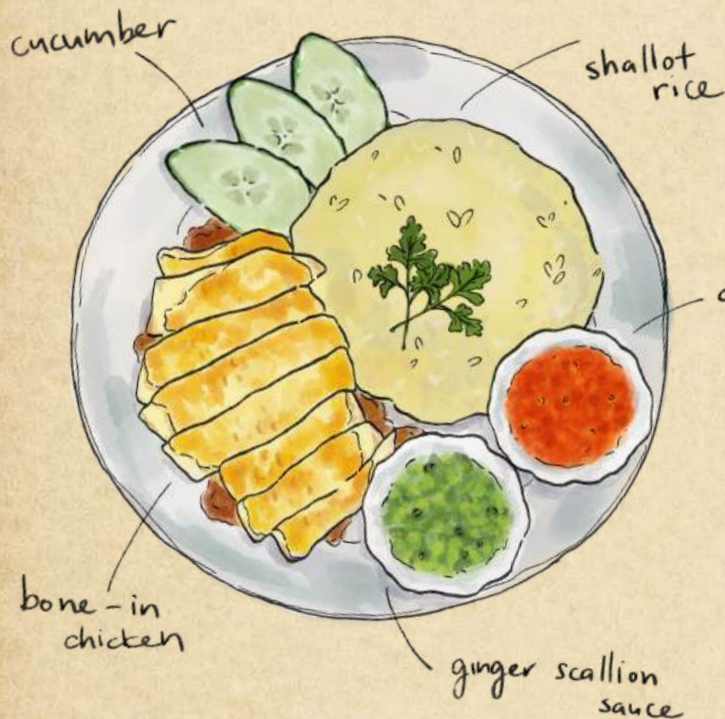
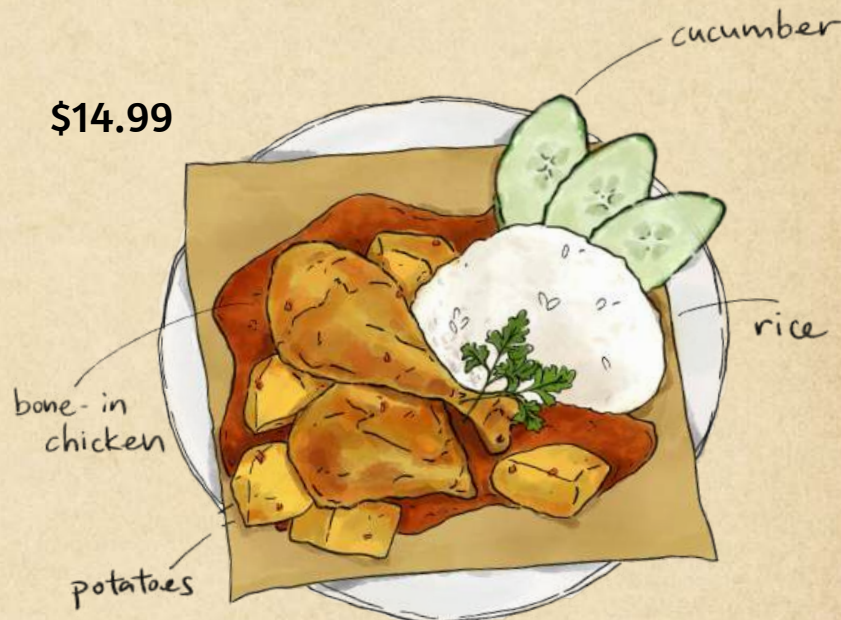
Rice Dishes

饭

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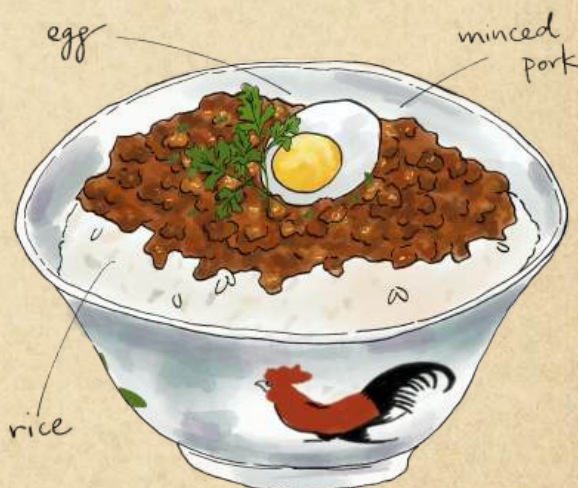
R1. Malaysian Curry
Chicken Rice
咖喱鸡饭

\$14.99



R2. Hainanese
Chicken Rice
海南鸡饭

\$15.99



R3. Braised Pork Rice
卤肉饭

\$8.99

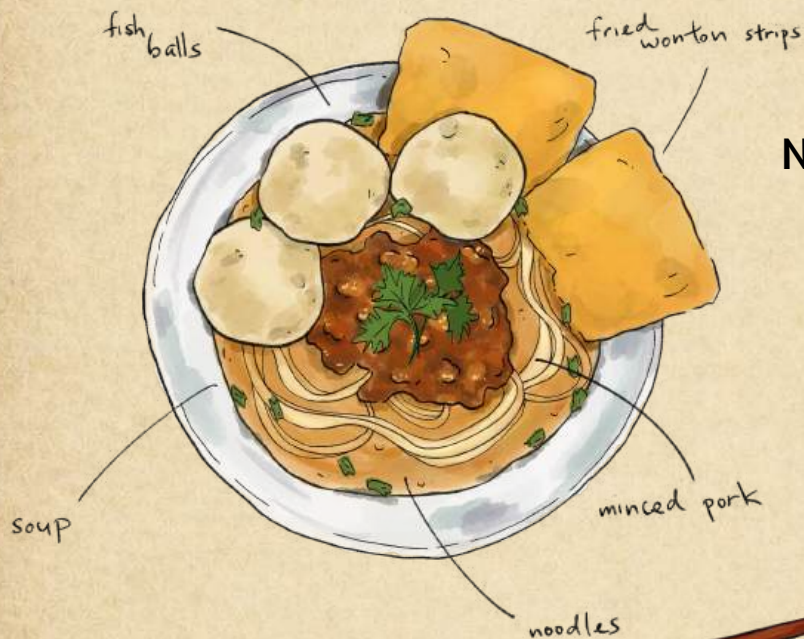
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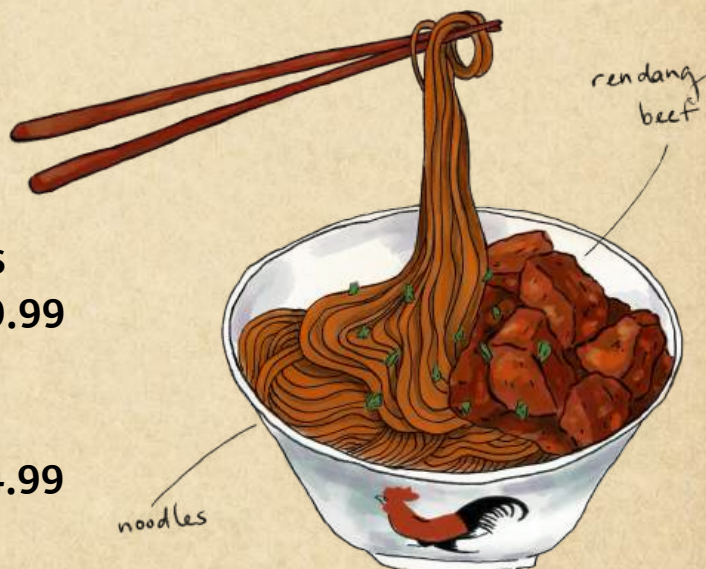
Noodles 面

N1. Scallion Oil \$8.99
Dry Noodles
葱油干捞面



N2. Fish Ball & Minced Pork
Noodle Soup
鱼蛋肉碎汤面
\$13.99

N3. Rendang Beef Dry Noodles
仁当牛肉干捞面 \$19.99



N4. Curry Chicken Dry Noodles
咖喱鸡干捞面 \$14.99

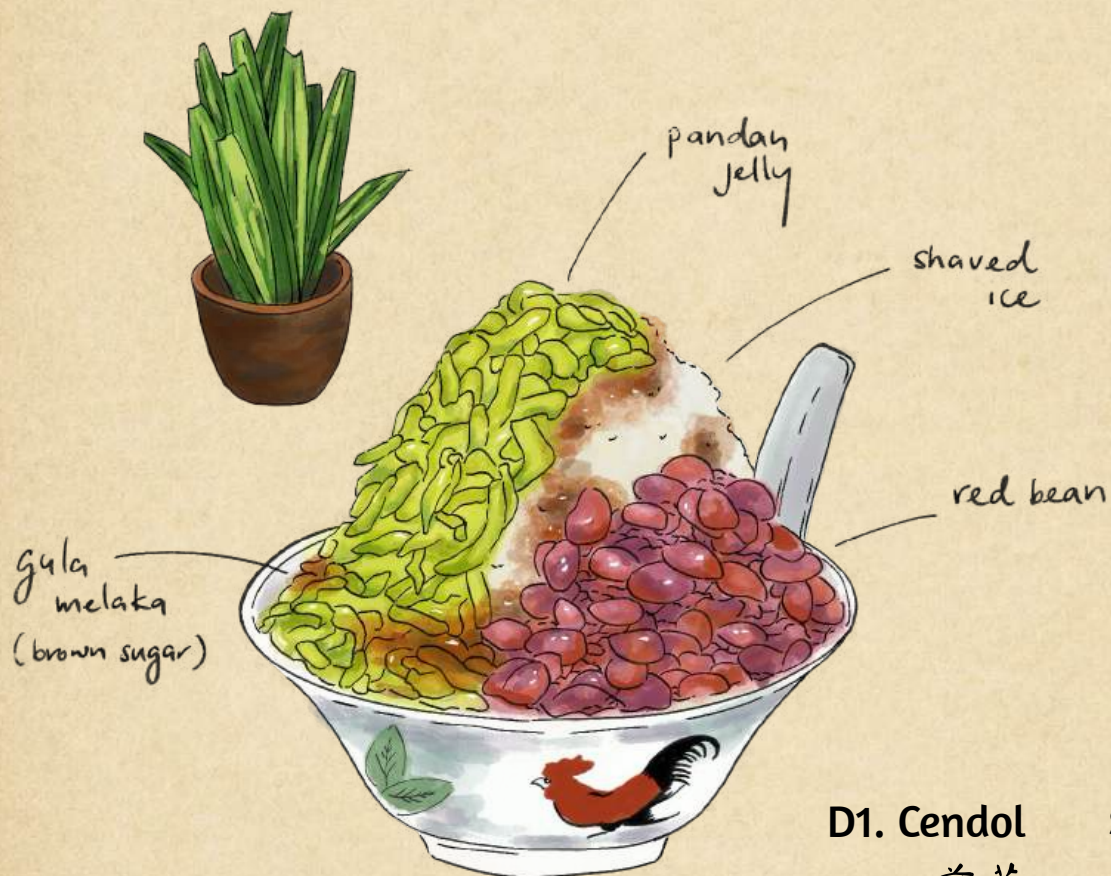
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Desserts

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D1. Cendol \$8.99
煎蕊

D2. White Coffee Tiramisu \$8.99
白咖啡提拉米苏



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Nyonya Kuih

糕

点

Please check the display case for today's selection



A beloved part of Malaysian cuisine, Nyonya Kuihs are delicate, handcrafted sweets made from coconut, glutinous rice, pandan and palm sugar. Known for their vibrant colors and layered textures, they offer a subtly sweet, fragrant taste.

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