



**Group
Extra Super Tanker**



**Damansara Kim
No. 48, Jalan SS20/10
Damansara Kim
47400 Petaling Jaya
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Our Story

Established in 2004, **Restaurant Extra Super Tanker** takes its inspiration from the culinary culture of Mainland China and offers authentic Cantonese cuisine with a twist of Hakka flavours.

文華軒 **Mun Wah Hin - Culture, Chinese, Pavilion**;
as our Cantonese name represents, has the vision for our customers to embark on a culinary journey when dining at any one of our popular Chinese restaurants. We aim to serve the best delicacies, using the finest and freshest ingredients, ensuring that the traditions of Cantonese cuisine prevail.

The restaurant's English name - **Restaurant Extra Super Tanker**, is purposely distinct and unique with no direct translation from its Cantonese name. Its stand out difference, serves as a perfect conversational piece for customers to remember and talk about.

Our Executive Chef

Led by Chef Chin, the Executive Chef and founder, otherwise more fondly known as Ah Wah Gor, has over 30 years of experience in the Food & Beverage industry. His parents, who used to own a hawker stall, were his inspiration to becoming a chef.

As with many Chinese chefs, Ah Wah Gor began his culinary career at a popular Chinese chain restaurant. He gradually worked his way up the kitchen hierarchy and even developed a loyal customer following. Ah Wah Gor then made the career changing decision to venture off and start his own Chinese restaurant in PJ, with the added benefit of flexibility in creating his own dishes. The kitchen is definitely Ah Wah Gor's domain where he personally designs all of his kitchens to fit his cooking style.

To this day, the passion and dedication Ah Wah Gor exudes is admirable. One would often find him crouched on a little stool next to an aluminum basin, lovingly cleaning sea cucumbers – his therapeutic escape after a busy service session in the kitchen.

Ah Wah Gor believes that cooking is an art and every dish has its own unique flavour. He stresses that there is no shortcuts in becoming a successful chef other than being patient, hardworking and having the willingness to learn. To see his customers enjoy and appreciate his dishes gives him a sense of satisfaction and happiness as a chef.

BBQ MENU

Available daily from 10:30am – 2:30pm; 5:00pm – 10:30pm

SPECIALTY ROAST (Per Portion)

招牌生虾烧肉咖喱面 28.50
Roast Pork & Fresh Water Prawn Curry Noodle
Choice of Cantonese Noodles/Mee Hoon/Kuey Teow

Served with Choice of White Rice or Noodles

胜利烧鸡 7.50
Roast Chicken

烧肉 9.80
Roast Pork

叉烧 9.80
Char Siew

烧鸭 10.80
Roast Duck

双拼烧腊 13.80
Two Combination

三拼烧腊 16.80
Three Combination

SPECIALTY ROAST (A La Carte)

S I M I B

胜利脆皮烧鸡 25 45
Roast Chicken

酱皇烧鸭 35 60
Roast Duck

烧肉 25 45 65
Roast Pork

叉烧 25 45 65
Char Siew

双拼 50 70 90
Two Combination

Only available at Restaurant Kitchen, Damansara Kim. Menu items are subject to change.
All prices are in RM and subject to 6% SST & 10% service charge.