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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.

文华轩 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.

PARENTS' DAY CELEBRATION MENUS

(8 persons)

RM 1088 nett

菜盏杏仁炒虾菘 Stir Fried Shrimps with Almond Slices in Lettuce Wrap

盅仔干贝黑鸡枞茸菇花胶炖鸡汤 Double Boiled Chicken Soup with Enpiko Mushrooms, Dried Scallops & Fish Maw

> 法式胭脂鸡 French Style Roast Chicken

子孙皆昌盛 Stir Fried Pomfret Fillet with Green Dragon Vegetables

肘子烩匙白 Chinese Cured Ham Stew with Baby Cabbage

> 生虾乌冬面 Fresh Water Prawns with Udon

桃花泪芦荟冻 Chilled Aloe Vera with Peach Resin

一世幸福球 Steamed Rice Cake with Rice Crispies

PARENTS' DAY CELEBRATION MENUS

(8 persons)

RM 1868 nett

荔芋凤尾虾拼发财柱甫 Two Combination Platter

盅仔黑鸡枞茸菇纽西兰花胶炖肉汁汤 Double Boiled New Zealand Fish Maw Soup with Enpiko Mushrooms & Meatballs

> 清蒸顺壳鱼 Steamed Soon Hock Fish in Soy Sauce

乘风破逆浪 Braised Whole Sea Cucumber with Abalone & Stuffed Dried Oyster

荷塘飘倩影 Assorted Mixed Vegetables in Pumpkin

生虾焖伊面 Fresh Water Prawns with Yee Mee

椰皇天山雪莲子 Double Boiled Snow Lotus Seed in Coconut

一世幸福球 Steamed Rice Cake with Rice Crispies