



Group
Extra Super Tanker



Glo Damansara
Unit 2.18 & 2.19
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No. 699, Jalan Damansara
60000, Kuala Lumpur
Tel: +60 3 7733 7769



Tropicana Gardens Mall
Lot 3F-20 & 21
Level 3, Tropicana Gardens Mall
No. 2A, Persiaran Surian
Tropicana Indah
47810, Petaling Jaya
Tel: +60 3 7620 8877



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.

JULY 2021 DISH OFFER
2021 年 7 月限量精选优惠

- | | |
|---|---------|
| 1) 龙精虎猛
Steamed Dragon Grouper Fish Roll with Soy Sauce | RM168 + |
| 2) 烧鹅
Whole Roast Goose | RM288 + |
| 3) 鱼翅捞饭
Claypot Shark's Fin Rice | RM48 + |
| 4) 瓦煲冬菇芫央腸鸡饭
Claypot Chicken Rice with Mushroom & Chinese Sausages | RM68 + |

超值外卖餐 VALUE TAKEAWAY MEALS

套餐 SET A

RM158 nett (3-4 Pax)

芹香山水非州煲

Claypot Tilapia Fish with Leeks & Dried Chili in Japanese Soy Sauce

大良滑鸡煲

Braised Chicken with Fermented Beans

蟹粉手打豆腐

Homemade Beancurd with Crab Meat

菜脯炒笋豆

Stir Fried Asparagus Beans with Preserved Radish

时日例汤

Soup of the Day

丝苗白饭

Steamed Rice

Value Takeaway Set Meals are subject to change. Delivery fees are applicable.
All prices are in RM and are inclusive of 6% SST, unless indicated otherwise.

套餐 SET B
RM285 nett (5-7 pax)

泡菜斩件龙趸煲
Claypot Giant Grouper With Kim Chi

时日推荐例牌
Braised Pork of the Day

豉汁煎酿三宝
Fried Stuffed Three Treasures with Bean Sauce

鲜蟹肉扒豆腐
Homemade Beancurd with Crab Meat

酱莴笋炒芥兰
Stir Fried Hong Kong Kai Lan with Pickled Celtuce

时日例汤
Soup of the Day

丝苗白饭
Steamed Rice

套餐 SET C
RM498 nett (8-10 pax)

瓦煲海南菜园鸡饭
Hainan Claypot Village Chicken Rice

烧焗西班牙黑猪骨
Baked Spanish Iberico Pork Ribs

当归枸杞鲜草虾
Steamed Fresh Tiger Prawns with Goji Berry

海参肉丸豆腐煲
Claypot Beancurd with Sea Cucumber & Meatballs

脆肉脯炒神州油麦
Stir Fried Lettuce with Pork Lard

时日例汤
Soup of the Day

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