



**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.

SEAFOOD MENU 海鲜菜单
Available daily from 5:30pm – 10:00pm
上午5:30pm至晚上10:00pm提供

SQUID 吊筒

柠檬蒸吊筒 Steamed Squid with Lemon	35
囉雜吊筒 Rojak Squid	35
原味烧烤吊筒 Chargrilled Squid	35
黄金吊筒 Salted Egg Squid	35

CRABS 螃蟹

招牌焗蟹 Signature Crabs	13.80 per 100gm
金枕辣椒蟹 Chili Crabs	13.80 per 100gm
黄金焗蟹 Salted Egg Crabs	13.80 per 100gm
盐焗当归蟹 Salt & Ginseng Crabs	13.80 per 100gm

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.

SEAFOOD MENU 海鲜菜单

Available daily from 5:30pm – 10:00pm
上午5:30pm至晚上10:00pm提供

PRAWNS 虾

法式蛋网草虾

Butter & Egg Floss Tiger Prawns

小厨烧生虾

Signature Grilled Crystal Prawns

葡式烧生虾

Portuguese Style Grilled Crystal Prawns

日式烹煎虾

Japanese Style Grilled Prawns*

蛋白鲜菌黑松露蒸虾

Steamed Prawns with Egg White*

* Choice of 虾类选择 :

Tiger Prawns 草虾

10 per 100gm

Crystal Prawns 生虾

18 per 100gm

CLAMS 贝类

上汤烧*

Superior Broth*

柠檬蒸*

Steamed with Lemon*

小厨特炒*

Signature Stir Fry*

* Choice of 贝类选择 :

Sabak 沙白

3.50 per 100gm

King Clams 花甲王

6.50 per 100gm

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SEAFOOD MENU 海鲜菜单
Available daily from 5:30pm – 10:00pm
上午5:30pm至晚上10:00pm提供

FISH 鱼

小厨葡式烧鱼
Signature Grilled Fish

小厨蒸鱼
Signature Steamed Fish

酱皇蒸鱼
Steamed Fish with Special Sauce

柠檬蒸鱼
Steamed Fish with Lemon

辣酱炸鱼
Deep Fried Fish with Chili

Choice of 鱼类选择 :

Tiger Grouper 龙虎斑 13.80 per 100gm

Tilapia 非洲 6.00 per 100gm

Black Pomfret 黑昌 7.50 per 100gm

Silver Pomfret 银昌 7.50 per 100gm

Grouper 石斑 时价 / Seasonal price