



OUT OF AFRICA

RESTAURANT & KUDU BAR



WELCOME TO Out Of Africa Restaurant & Kudu Bar Est. 1995

For more than 30 years, Out of Africa has been proud to call Malaysia home.

Our restaurant was created to share the warmth, flavours, and spirit of Africa through generous food, welcoming hospitality, and memorable dining experiences. Every dish is inspired by our heritage and prepared to be enjoyed with family, friends, and good conversation.

Thank you for being part of our journey. Whether you are visiting us for the first time or returning as an old friend, we invite you to relax, enjoy, and experience a little taste of Africa in the heart of Malaysia.

Karibu — welcome to Out of Africa.

Choose Your Perfect Setting

At Out of Africa, every visit can feel a little different.

Enjoy the comfort of our air-conditioned dining room, relax on the terrace, or dine surrounded by greenery in our garden area.

For a more casual experience, visit the **Kudu Bar**, where you can sit back and enjoy good food, refreshing drinks, and a relaxed atmosphere.

Whichever setting you choose, we look forward to making your time with us enjoyable and memorable.

Celebrate With Us

Looking for the perfect place for your next special occasion?

Out of Africa offers a relaxed and welcoming setting for birthday parties, family celebrations, corporate functions, private gatherings, and other special events.

With a choice of indoor and outdoor dining areas, including our air-conditioned room, terrace, garden, and Kudu Bar, we can help create the right atmosphere for your occasion.

Enjoy great food, refreshing drinks, friendly service, and a memorable experience with the people who matter most.

Please speak to our team to discuss your event and make a reservation.



@outofafrica.my



Out of Africa Restaurant & Kudu Bar



info@outofafrica.com.my

Starters

Marimba Mezza Platter (2 pax) Pate' – choice of – Chicken Liver or Creamy Wild Mushroom, Hummus, Red Pepper Feta Dip & Olives Samosa's – choice of – Lamb or Vegetarian - mint chutney dip Great starter to share!	48
Bushveld Chicken Liver Pâté Served with raisin chutney & melba toast	34
Calamari Breadcrumbs & deep-fried OR Spicy pan-grilled	28
Snails Half dozen sizzling snails in a garlic herb butter	34
Peri-Peri Chicken Livers A South African favourite, pan fried in a spicy Peri-Peri sauce served with garlic bread	32
Mushroom Basket Mushrooms sautéed with garlic & herbs in a puff pastry basket with a sprinkling of cheese	32
Buffalo Wings Deep-fried Chicken wings coated in Spicy sauce, served with Celery sticks and Ranch sauce.	30
Garlic Bread Basket of 4 pieces	14

Soups

Okovango Pumpkin Soup A village tradition served with baquette	22
Wild Mushroom Soup Served with garlic bread	24
French Onion Soup A classic served with cheese toast	22

All prices in Ringgit Malaysia.
Subject to 10% Service Charge & 6% Service Tax
All our meat is Halal

Salads

South African Caesar Salad with Biltong	30
Romaine lettuce, croutons, Parmesan cheese, Caesar dressing & Biltong Biltong is South African Dried Beef	
Jungle Salad	28
Crisp iceberg lettuce, tomato, cucumber, peppers, onion, apple, celery, cheddar cheese & seeds served with your choice of dressing 1000 island, vinaigrette, blue cheese or balsamic	
Add Chicken	
Grilled sliced marinated chicken breast to one of the above salads	10
Add Prawns	12
Grilled Prawns to one of the above salads	

Lite Bite's

Boerewors Pastry Rolls	38
Our homemade boerewors sausage wrapped in puff pastry with a peri-peri dip	
Spicy Biltong sliced – 100 grams	32
Biltong sliced – 100 grams	30
Chicken Fingers	28
Marinated chicken breast strips golden fried served with our famous 1000 island dip	
Hummus Dip with fresh baguette	24
Red Pepper & Feta Dip with fresh baguette	24
Samosas	24
Lamb or Vegetarian – 6 pieces Served with a mint dip	
Cheesy Garlic Toasts	18
Basket of Chips	16
Loaded Fries	24
Belgium fries with peri-peri, mayo, jalapenos and onions	

Chef's Choice

Zebu Steak Pie

58

Succulent chunks of beef steak in a rich black pepper sauce covered in puff pastry – Our number one on the menu!

Venison Pie

62

Our famous V Pie filled with succulent Venison meat in a creamy Mushroom gravy covered in puff Pastry

Chicken Pie

42

Chicken breast with creamy sauce, mushrooms and herbs in a puff pastry

African Oxtail Potjie

62

A tribal tradition – Oxtail stew slowly cooked in our Potjie pot

Chicken Schnitzel

46

Chicken escalope breadcrumbed & lightly fried served with peri-peri or mushroom sauce, gratinated with cheese

Lamb Shank

64

Oven roasted with a rich lamb jus on a caramelized onion basket

Tongue Kalahari

56

Delicious pan-fried tender pieces of Ox tongue with a mustard sauce
Unusual - Wonderful Flavour - Try it!

Lamb Bobotie

52

South Africa's famous baked Lambcurry
Nutty & fruity topped with a savoury egg custard
served with yellow rice, salad sambals,
chutney & pappadums

Natal Curry

50

Spicy Lamb curry served with yellow rice,
salad sambals, chutney & pappadums
Our Indian Heritage to South Africa

Sunday Roast Beef & Yorkshire Pudding

58

Served with Roast Potato, Carrots, Peas, Cauliflower Cheese & Gravy
Available All-day Sunday

**All main courses served with vegetables & a choice of
– chips, baked potato, mash potato, rice or pap**

From the Braai

South Africa's favourite way of cooking over an open fire !

Beef Fillet - Tenderloin – 220g	118
Ribeye – 250g	98
Sirloin – 220g	98
Rump Kebab	68
A steak lovers treat – 200g	
Want a bigger Kebab? For each 100 grams add....	30
Out of Africa Homemade Steak Sauces – For Extra Sauce	10
Black Pepper – Chunky Mushroom – Buttery Garlic – *Blue Cheese – *Red Wine – Braai Sauce – Peri-Peri – Harrisa	
Braaied Boerewors	52
South Africa's famous homemade farmers sausage made with beef & lamb braaied over the coals & served with pap & peri-peri sauce	
Karoo Lamb Cutlets	98
Braaied the South African way with the fat to retain the juices. Served with mint chutney	
Shaka's Chicken Peri-Peri	42
Marinated Chicken pieces cooked over the fire with peri-peri sauce	
Bangers and Mash	46
Our homemade sausages beef or chicken, not pan fried but cooked over fire!	
Family Platter- The Grill Master (6-8 pax)	480
Rumb Kebab 300grams, Boerewors 2 pcs, Chicken Sausage or Beef Sausage 3pcs 3 Lamb Chops, Chicken Peri-Peri 4 pcs and grilled Vegetables	
All main courses served with vegetables & a choice of	
– chips, baked potato, mash potato, rice or pap	

All our Meat is Halal

* Contains Alcohol

From the Open Ocean

Cape Seafood Platter

66

A seafood lovers feast of grilled prawns, fish, calamari & mussels
pan grilled with chilli, garlic and lemon - served in the skillet

Prawns Bazaruto A taste of Mozambique

66

Pan grilled Prawns – 300g with garlic, chilli, lemon & herbs

Grilled Salmon

56

Fillet of Salmon grilled with a creamy Lemon & Herb sauce with Broccoli

Fisherman's Seabass

50

Roasted Seabass fillet with a herb dressing - simple but delicious

Spicy Seabass

50

Pan fried Seabass with chilis & garlic

Mussels in the Potjie

52

Pot of mussels cooked in your choice of sauce
Spiced tomato basil sauce

OR

Creamy garlic & herb sauce
served with chips or crispy bread

Calamari

52

Breadcrumbs & deep-fried OR Spicy pan-grilled

Fish & Chips

42

A classic fresh fish battered & deep-fried served with Chips & a wedge of Lemon

Creamy Marry Me Fish

46

Pan Fried Seabass in a creamy sauce with summer vegetables
And baked potato

Herbivore Choice

Vegetarian Pie

46

Brinjals, Mushrooms, Peppers & Brown Lentils
with a lightly spiced Tomato and Cheese sauce covered in puff Pastry

Herbivores Penne

42

Penne with Tomato sauce, Mushrooms, Peppers, Courgette & Chilli
finished with Feta Cheese & Basil Pesto

V Burger

36

Tasty Herbivore braaied tempeh burger suitable for vegans

Pasta's

Spaghetti Beef Bolognese

38

Mushroom Pasta with Beef Bacon

38

Spaghetti Carbonara with Creamy Sauce and Mushrooms

38

Spaghetti Aglio Olio with Cherry Tomato, Garlic, Onions and Chili Flakes

28

Add Chicken, Prawns or Beef Bacon

10

On a Roll

Yebo Burger

36

200 grams homemade 100% beef patty with onion relish,gerkins, tomato & lettuce

Johannes Burger

42

200 grams homemade 100% beef patty with cheese, onion relish drenched
a sauce of your choice – Black pepper, blue cheese, mushroom or peri-peri

Fish Burger

38

Fish Fillet with a spicy tartar & Salad

All of the above served with chips

From the Pizza Oven

Homemade Thin Crust Hand Rolled - Simply Delicious

	<u>Regular</u>	<u>Large</u>
The Cape Beef pepperoni, mushrooms, capers & anchovies	34	44
Splash Supreme Beef pepperoni & beef bacon, mushrooms, peppers, onions & olives	34	44
Margherita The basic with fresh basil	26	36
The Paradiso Beef pepperoni	28	38
The Hawaiian Turkey ham & pineapple	26	36
The Bollywood Spicy spinach with raita & spicy lamb sausage	30	40
The More Cheese Blue cheese, Cheddar, Parmesan & Mozzarella	34	44
The Mona Lisa Mushrooms, onions, peppers, cherry tomato, artichokes & olives	26	36
Tropical Mango Choice of lamb, prawn or chicken with spicy BBQ sauce	28	38
Al Pesto White sauce, basil pesto, cherry tomato and parmesan cheese	30	40
Shaffie's Salmone Mozzarella, white sauce, smoked salmon and cherry tomato	34	44

Desserts

Cape Sticky Toffee Pudding

18

A favourite Cape classic. A delicious date cake topped with walnuts
drenched with syrup and butterscotch sauce served with
freshly whipped cream or vanilla ice-cream

Chocolate Malva Pudding

20

A Cape classic, steamed chocolate sponge cake served
with custard & vanilla ice-cream

*Tiramizulu

26

Tiramisu with Amarula Liqueur

African Queen

22

Chocoholics Special !! Dark chocolate filled with cherries, nuts
and biscuits served with freshly whipped cream

Lemon Meringue Pie

24

A rich tangy dessert covered with a light fluffy meringue

Sarafina Pancakes

26

Crepes filled with vanilla ice-cream and covered with black cherry sauce

Ice-Cream – per scoop

10

Ice-Cream with Hot Chocolate Fudge Sauce – per scoop

12

Sorbet – per scoop

12

*After Dinner Drinks

Dom Pedro

28

Africa's favourite after dinner drink made with ice-cream and secret liqueurs

White Elephant

28

An Amarula Dom Pedro

Irish Coffee

28

Classic Irish Whisky mixed with filter coffee and topped with
freshly whipped cream

Liqueur Coffee

28

Choice of - Amaretto, Tia Maria or Kahlua

Liqueur Hot Chocolate

28

Choice of – Orange Curacao, Amaretto, Tia Maria & Kahlua

Amarula Cream Liqueur

28

Made from the Marula fruit, an indigenous African berry much sought
after by the African Elephants

* Contains Alcohol

Soft Beverages

Soft Drinks 10

Coke, Diet Coke, Sprite,
Ginger Ale, Soda Water, Tonic

Fruit Juices 12

Orange, Mango, Lime,
Pineapple, Tomato

Ice-Lemon Tea 15

Original, Peach or mango

Milkshakes 16

Chocolate, Strawberry & Vanilla

Mineral Water 6

Mineral Water 1.5l 12

Perrier Water 16

Thirst Quencher's

Rock Shandy 14

Sprite, Ginger ale & Angostura Bitters

Lemon Lime Bitters 14

Lime Juice, Sprite, Soda &
Angostura Bitters

Gunner 14

Ginger ale, Ginger Beer
& Angostura Bitters

Pina Colada Mocktail 22



Tea 12

Puro Breakfast Tea or Puro Rooibos
– caffeine free - from South Africa
Puro Green Tea, Puro Earl Grey and Puro Lemon

Coffee 9

Long Black 9
Espresso 9
Cappuccino 12
Double Espresso 12
Latte 12
Caramel Latte 14
Belgium Hot Chocolate 14

Draught Beer

Happy Hour

Sunday to Thursday – 5pm to 8pm
Friday & Saturday – 12 noon to 8pm

	<u>Glass</u>	<u>Pint</u>	<u>Jug</u>
Tiger	20	32	80
Guinness	24	36	— —
Kilkenny	24	36	— —

	<u>Glass</u>	<u>Pint</u>	<u>Jug</u>
Tiger	24	36	96
Guinness	28	39	— —
Kilkenny	28	39	— —

Bottle Beer

Heineken	26	Carlsberg	24
Tiger Crystal	24	Heineken Zero	24

Cider

Magners	26
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	<u>Pack</u>	<u>Bottle</u>		<u>Pack</u>	<u>Bottle</u>
Whisky					
Famous Grouse	20	320	Chivas Regal	32	480
Jameson	28	425	Glenfiddich S/Malt	36	630
Black Label	28	480	Macallan 12 yrs	48	900
			Glenlivet 15 yrs		900
Spirits					
Smirnoff Vodka	20	300	Gordon Gin	22	360
Absolut Vodka	22	325	Bombay Sapphire Gin	28	410
Mount Gay Rum	26	350	Southern Comfort	22	285
Bacardi	22	350	Jose Cuervo Tequila	20	290
Malibu	22	340			
Bourbon					
Jack Daniel	26	380			
Liqueurs					
Amarula	22	275	Grand Marnier	24	— —
Baileys	22	275	Drambuie	24	— —
Kahlua	22	295	Amaretto	24	— —
Cointreau	22	275	Sambuca	22	275
Brandy					
Hennesy VSOP	36	635	Martell VSOP	36	635
Sherry					
Tio Pepe	38	— —	Port		
			Taylor's Vintage	38	— —
Aperitif					
Campari	22	280			
Pimms	24	280	Martini	24	— —
Digestif					
Jagermeister	22	280			

Cocktails

Singapore Sling	36
Gin, Cherry Brandy, fresh Lemon juice, Soda water & a dash of grenadine	
Mai Tai	48
Dark Rum, Orange Curacao, Bacardi, Amaretto, Lime juice, Pineapple juice & Grenadine	
Daiquiri	36
Bacardi, Cointreau & Lemon juice	
Pina Colada	36
Bacardi, Malibu, Coconut Cream & Pineapple juice	
Long Island Ice Tea	52
Gin, Bacardi, Vodka, Cointreau, Tequila Lemon juice & a dash of Coke	
Margarita	36
On the Rocks Tequila, Triple sec & Lime juice	
Blue Curacao Margarita	40
Blue Curacao Margarita, Tequila, Triple sec & Lime juice	
Martini	36
Gin, Martini & Olives	
Marula Espresso Martini	34
Vodka, Amarula, Kahlua & Espresso Coffee	
Tequila Sunrise	34
Tequila, Orange juice & Grenadine	
Blue Lagoon	34
Vodka, Blue Curacao & Lemon juice	
White Russian	34
Vodka, Kahlua & Milk	
Bloody Mary	34
Vodka, Tomato juice	
Mojito	34
White Rum, Lime Juice, Mint and brown sugar	

Shooters

Springbok	24
Amarula & Peppermint Liqueur	
B - 52	24
Kahlua, Baileys & Cointreau	
Raging Bull	24
Kahlua, Sambuca with a Flame	

Wines from South Africa

Red Wine

The Vinecrafter Cabernet Sauvignon

Medium bodied with good structure
fresh blackberry, cassis & cherry flavours,
well integrated oak nuances &
a lingering fruity aftertaste.

Glass RM25 Bottle RM125

KWV Classic Shiraz

Prominent fruit with aromas of cherry,
raspberry and dried herbs. Undertones of cedar
and dark chocolate, juicy mid palate with
a well-integrated tannin structure with
an elegant, lingering finish.

RM145

KWV Classic Pinotage

Upfront fruit with plum,
banana and fruitcake aromas.
Sweet and juicy tannins are complimented by
hints of chocolate and strawberries.
The palate is seductively soft with
a long and gentle finish.

Glass RM29 Bottle RM145

Cathedral Cellar Pinotage

Abundance of blackcurrant, black cherries,
plums and hints of fruit cake and marzipan on
the nose. Intense concentration on the palate is
the result of a combination of sweet fruit and
well-integrated oak. The silky-smooth tannins
contribute to the juicy, round and seamless finish.

RM210

Cathedral Cellar Cabernet Sauvignon

Aromas of dark cherry, blueberry and tobacco leaf,
with hints of cedar oak and black pepper.
The palate is soft & juicy with an elegant,
complex tannin structure and a persistent finish.

RM210

Laborie Cabernet Sauvignon

Well-rounded smooth & rich,
aromas of berries & spices,
hints of chocolate to finish with a juicy texture.

RM150

Laborie Shiraz

Distinct blackberry, black cherry &
plum aromas with hints of spice.
Soft palate, smooth with well-balanced tannins.
Pepper & cloves with abundance of fruit.

RM150

KWV The Mentors - Petit Verdot

Ruby red with dark cherries, black olives & violets.
Palate is rich & juicy. Tannin structure is well
intergrated delivering an intense lasting finish.

RM295

KWV The Mentors - Pinotage

Blackcurrants and plums, and hints of fruit cake
and cloves on the nose. Intense concentration on
the palate shows sweet fruit and well-integrated
oak. The silky smooth tannins contribute to the
wines seamless finish.

RM295

White Wine

The Vinecrafter Chenin Blanc

Lifted aromas of melon, floral and tropical on
the nose. Soft, juicy palate shows tropical and
guava flavours that flow into a lingering and
seamless finish.

Glass RM25 Bottle RM125

Laborie Sauvignon Blanc

Floral & white peach aromas with
subtropical undertones.
Fresh & Crisp with a lingering finish

Glass RM29 Bottle RM145

KWV Sauvignon Blanc

Smooth, elegant & refined,
aromas of ripe stone fruits with hints of lime.

RM150

KWV Classic Chardonnay

Orange blossom, peach and lime on the nose
with undertones of minerality.
The palate is chalky with hints of peach
followed by a creamy, lingering finish.

RM150

Prosecco

Mionetto Superiore D.O.C.G.

Aromas and flavours of green apple, acacia
blossom and full-flowering wisteria. It appears a
pale but luminous straw yellow,
and boasts a long-lingering,
slender cascade of pin-point bubbles.

RM295

Other Countries

Chile

Ventisquero Reserva Carmenere RM192

Known for its deep cherry-red colour and smooth, velvety profile. It offers a rich, balanced body with ripe black fruit flavours, hints of spice, and a clean, elegant finish.

Medalla Real Reserva Cabernet Sauvignon RM210

Classic, full-bodied Chilean red wine. Sourced from the Alto Jahuel zone in the Maipo Valley, it offers a bold profile of dark blue and black fruits balanced by elegant oak, spice, and structured tannins.

Italy

Uggiano Chianti DOCG RM216

Vibrant, Sangiovese-dominant Tuscan red wine. It features bright red fruit flavours like cherry and raspberry, balanced by supple tannins and vibrant acidity. It pairs beautifully with roasted meats and rich pastas.

Villa Mottura Negroamaro Salento IGT RM222

A warm, velvety, and full-bodied red from Puglia, Italy. It offers bold dark fruit flavours, a touch of earthy spice, and well-integrated tannins, making it an excellent companion for rich, savoury dishes.

Australia

Alkoomi Grazing Collection Shiraz RM228

A vibrant, medium-bodied red wine from Western Australia's Frankland River region. It is known for its bright, approachable, and fruit-driven profile, making it a highly versatile and easy-drinking choice for casual dining.

New Zealand

Wither Hills Marlborough Sauvignon Blanc RM273

A classic, dry New Zealand white wine. It features vibrant aromatics of passionfruit, gooseberry, and grapefruit. On the palate, it delivers a juicy core of tropical guava, citrus, and crisp green apple, all tied together by a mouth-watering, zesty acidity and a clean, dry, chalky finish.

Out of Africa's Best Sellers



Splash Supreme



Braaied Boerewors



Lamb Bobotie



Zebu Steak Pie

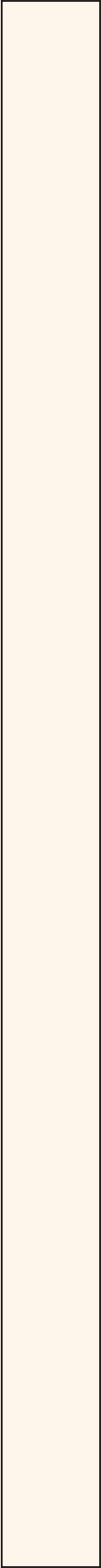


Boerewors Pastry Rolls



Lamb Shank

Chef's Special





Fairtrade Coffee saving the rainforest

A truly
balanced
coffee.



Grown
in harmony
with nature.

Available
right here



WORLD
LAND
TRUST

Every cup of Puro coffee sold
helps buy and protect rainforest.



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ESTD 1974

FIRE FIGHTER

50 YEARS & BEYOND
SINCE 1974

**MALAYSIA'S NO. 1
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COMPANY**

*Your total fire protection
solution provider*



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+6012 636 2994



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Fire Fighter Industry Sdn. Bhd. (198201013292) • No.1A, 10th Mile, Federal Highway, 47301 Petaling Jaya, Selangor Darul Ehsan, Malaysia