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**EST
2024**

ABOUT US



Makan, means 'to eat' in Malaysian and Indonesian, is a Southeast Asian-inspired wine bar on Flinders Street in Adelaide, invites you to embark on a unique culinary and wine-tasting journey. Founded by Ben Liew and Karl Tang, Makan showcases a small but consistent changing wine list with a focus on local hero small batch, natural wine and rare to find labels across Australia and rest of the world.

FOOD

MAKAN

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Canapé Selection

3 Dishes - \$42

4 Dishes - \$46

Umeshu Oyster

Umeshu Gel, Ponzu, Chives

Salmon Betel Leaves

Green Mango, Peanuts, Salmon Roe (GF, DF)

Szechuan Grilled Eggplant

Fermented Chilli, Peanut, Mustard Stem(DF, V)

Stuffed Chicken Wing Gyoza

Thai Fish Cake, Calamansi Soy, Chilli Oil (GF, DF)

Briased Pork Belly Bao

Peanut Powder, Pickled Cucumber(DF)

Crispy Tofu Bao

Taiwanese Golden Kimchi, Yuzu Kosho Mayo (V+)

Lemongrass Lamb Skewer

Fish sauce, Cumin and Chilli, Brown Butter (GF, DFO)

Prawn Doughnut

Tomyum, Coriander, Sesame Seeds (DF)

MAKAN

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Taste of Makan

\$60 per person

Umeshu Oyster

Umeshu Gel, Ponzu, Chives

Salmon Betel Leaves

Green Mango, Peanuts, Salmon Roe (GF, DF)

Stuffed Chicken Wing Gyoza

Thai Fish Cake, Calamansi Soy, Chilli Oil (GF, DF)

Prawn Doughnut

Tomyum, Coriander, same Seeds (DF)

Mango Pudding

Sago, Coconut Cream, Gula Melaka

We appreciate advance notice
of any dietary requirements
before your reservation.

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FOOD

MAKAN

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Makan Feast

\$85 per person

Umeshu Oyster

Umeshu Gel, Ponzu, Chives

Salmon Betel Leaves

Green Mango, Peanuts, Salmon Roe (GF, DF)

Stuffed Chicken Wing Gyoza

Thai Fish Cake, Calamansi Soy, Chilli Oil (GF, DF)

Prawn Doughnut

Tomyum, Coriander, same Seeds (DF)

Crispy "Jiao Ma" Chicken

Red Nam Jin, Cabbage & Onion Salad, Coriander Oil (DF)

Se Pyan Curry with Rice

Myanmar Wagyu Beef Curry, Roasted Coconut, Tumeric (GF, DF)

Stir Fried Asian Greens (GF,DF,V)

Mango Pudding

Sago, Coconut Cream, Gula Melaka

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Vegan Feast

\$85 per person

Lahpet Thoke

Burmese Fermented Tea Leaf Salad Fried Yellow Split Peas, Betel Leaves, Peanut, Shrimp Powder

Cauliflower Popcorn

Taiwanese Satay Sauce, Chives, Basil Oil

Szechuan Grilled Eggplant

Fermented Chilli, Peanut, Mustard Stem

Crispy Tofu Bao

Golden Kimchi, Yuzu Kosho Mayo, Coriander

Stir-Fried King Oyster Mushrooms

Thai Basil, Sticky Mushroom Sauce, Crispy Shallot

Yellow Curry

Eggplant, Jackfruit, Chickpea, Thai Basil

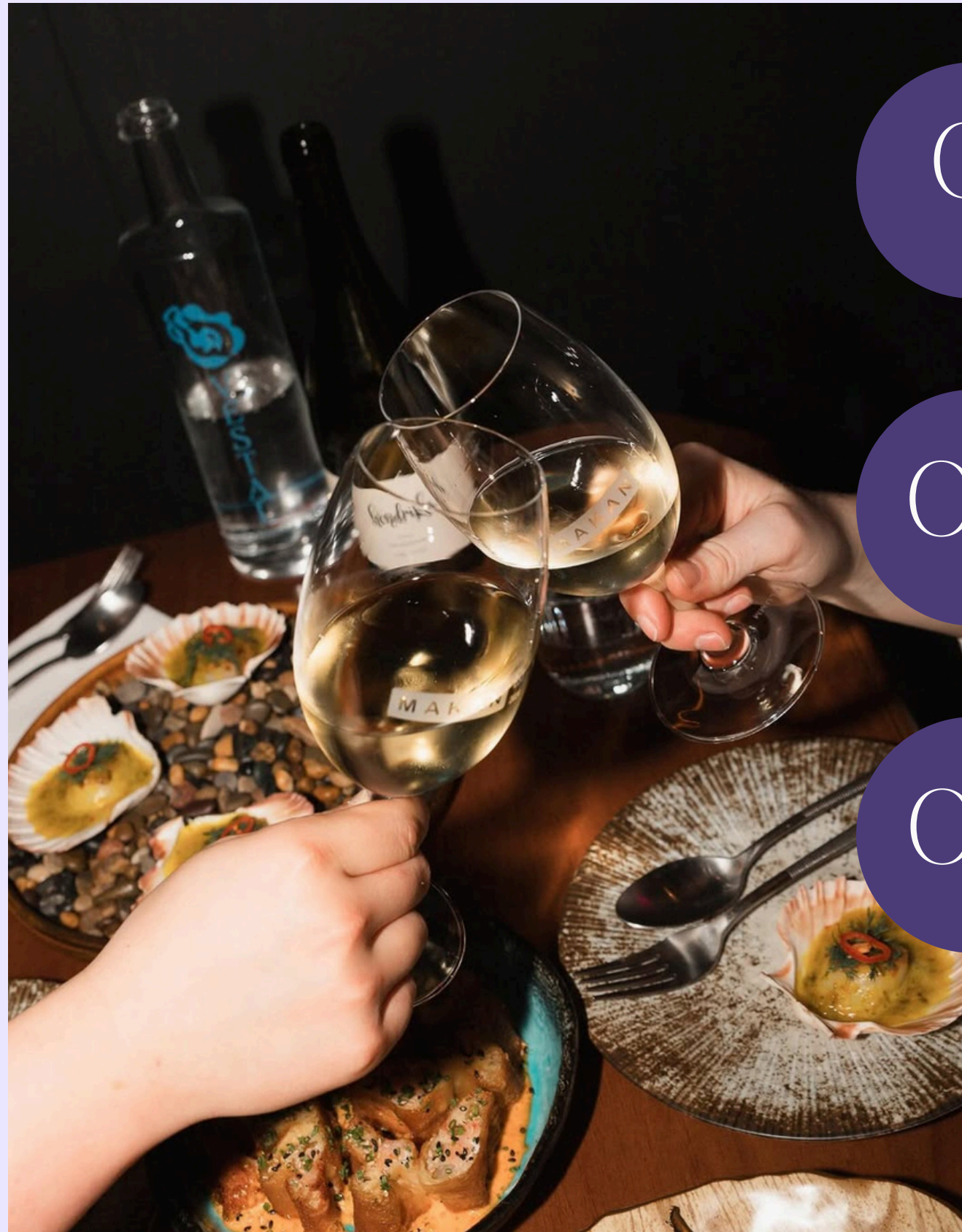
Stir Fried Asian Greens (GF,DF,V)

Mango Pudding

Sago, Coconut Cream, Gula Melaka

We do our best to accommodate allergies, but as our kitchen is small, cross-contamination may occur. Please inform our staff of any concerns.

DRINKS PACKAGE



01

WINE

1 Type of each: Prosecco, White Wine and Red Wine

02

COCKTAIL

Makan Splitz, Aperol Splitz and Negroni

03

BEER

1 selected Beer

Bottomless Package:

2 Hours: \$50 per person

3 Hours: \$75 per person

4 Hours: \$90 per person

If you are looking for a more tailor made drinks package, feel free to contact us and let us know your needs.

CONTACT

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