

A Month of Malaysian inspired by Simon Goh

Malaysian restaurateur, jazz aficionado, DJ, art lover, and child-at-heart, Simon Goh, opened Chinta Ria Temple of Love in 1998 after operating five other successful Chinta restaurants in Melbourne over 10 years. Simon's playfulness and love for the jazz greats is obvious in menu items such as Ella's wrap, Sassy's duck and Satchmo's squid. Simon says: "Chinta Ria's food is based on that funky fusion of three races that meet and mingle in Malaysia: Malay, Indian and Chinese." His restaurants have always been the place to dip fluffy roti chanai into rich sauces, slurp your way through spicy laksas and enjoy classic char kway teow ... staples that form the cornerstone of Malaysian food and that, inspired by Simon, we'll be mastering over the coming weeks. Simon brought his Chinta concept to Sydney because the roof terrace of Cockle Bay was too good a location to refuse, moving it to the buzzy Darling Square food precinct on the edge of Sydney's Chinatown in late 2019. Chinta means 'love; and Ria means 'happiness' in Malay ... a follower of Buddhist philosophy, Simon wishes all who pass through his doors love, peace and happiness. For Simon food is all about making people happy: sharing tasty fun food in comfortable surrounds, ideally with some cool jazz thrown in.

Menu 1

Entrée ~ Grilled Tofu Puffs with Rojak Sauce

Main Course ~ Duck Laksa Lemak

Suggested Sweet ~ Malaysian Baked Tapioca Cake

Menu 2

Entrée ~ Vegetable Curry Puffs

Main Course ~ Jazzy Ribs

Side Dish ~ Roti Chanai

Sweet ~ Gula Melaka

Menu 3

Main Course ~ Hainanese Chicken Rice

Light Dinner or Side Dish for another night ~ Tofu Ria

Suggested Sweet ~ Coconut Jelly

Menu 4

Suggested Entrée ~ Satay Chicken

Main Course ~ Wagyu Kway Teow

Side Dish ~ Sambal Kang Kong

Sweet ~ Banana Fritters