

A Brief History of this Charming Building

From the uneven flooring, low ceiling, steep stairs and wonderful timber structure, this very charming building is characterized with a rich history that stretches from the 17th century, probably in the reign of James 1.

Centuries ago, this interesting historic building, was originally built as a 3-bay chimney house of 2 storeys and a cellar, with a queen-post roof . During then, to the south of this building, there was an adjacent cottage until at least 1870, which was later demolished to form the present entry (presumably to provide access to the stable yard).

The Guildford Museum's first record of this building was in 1839, when it was known to have been either a grocer's or pork butchers run by John Clark(e). During the time, Chapel Street had a number of Butchers' premises and the building on the corner of the High Street (now known as "Jack Wills") was known as "The Butcher's Arms" and the slaughterhouse, situated on the alleyway beside the now "W.H.Smith" was commemorated by the name "The Shambles".

In about 1875, H. Heather took over from J.Clark(e), then H.Ward acquired the business, handing over to W. Johnson in about 1898. The Johnson family ran the grocers / butchers for over half a century until about 1954.

From then on, this premises was known as "Porter's Television and Radio Shop" until the mid-1960s. Thereafter, it became a needlework shop known as "The Sewing Box".

In 1980, this building housed its first restaurant called "Coppers". It was then renamed "James 1" in 1985 before briefly becoming "Carters" in 1987.

The following year, in 1988, an Italian Restaurant was established here before "**Matahari, cuisine of the Far-East**" took over in the Year 2003 and is now running as one of Guildford's premier Far-Eastern Fusion Cuisine Restaurant.

An explosive fusion of exotic spices, a rich amalgam of evocative aromas, a tantalizing contrast of textures and tastes

Welcome to the culinary world of

Matahari, cuisine of the Far-East.

Accentuating a Fusion of Malaysian & Far-Eastern Culinary Delights

‘Matahari’ lends its name from the Malay language meaning the SUN.

In the warm and friendly ambiance of our rustic and cozy restaurant,
we aim to bring you

a **FUSION** of the various cooking styles of the mystical Far-East

with particular emphasis on

Malaysian, Chinese, Thai and Japanese favourites.

Malaysian cuisine itself is a combination of the cooking methods of three nations – **Indian, Chinese and Malay**. These have merged to make a unique, harmonious blend that is an identifying characteristic of the cuisine of this tropical peninsular. The use of Indian spices such as cumin, tumeric and chilies, the Chinese influence of soy sauce, garlic and ginger, the Malay contribution of ‘sambal’ & a blend of other exotic spices and the various cooking styles of the Portuguese, Dutch and British during their years of occupation there is evident in authentic Malaysian style dishes.

Thai food is rich in texture and characterised by flavours such as the citrus-limes, basil leaves, fresh coriander and coconut milk. An important ingredient in Thai style cooking is a mild fish sauce that is central as the main savoury flavouring.

The cuisine of **Japan** has enjoyed an unprecedented boom in popularity, perhaps largely due to the healthy nature of their dishes. The use of seafood, especially fish, and vegetables such as seaweed is central to the art of preparing Japanese cuisine.

We hope the above introduction will cast light on the
FUSION - CONCEPT
of our unique cooking style and awaken your desire for
an exclusive culinary experience.

Starters

(see our Japanese Sushi / Sashimi section for more selections)

1. Steamed Scallops with Minced Ginger & Garlic : (£5.90)

*(2 scallops in shells, steamed with a dash of tasty minced ginger & garlic,
served with a soy sauce dip)*

2a/b. Malaysian Satay Chicken **or Beef on Skewers : (£5.90)**

*(marinated chicken **or** beef, barbequed to perfection,
served with a spicy peanut dip, cucumbers & onions)*

2c. Marinated Barbeque Satay Pork on Skewers : (£6.20)

(served with a home-made spicy peanut dip)

3. “Udang – Panggang – Pedas” : (£7.90)

*(grilled spicy king prawns(6) on skewers sprinkled with crispy garlic flakes,
served with a home-made chilli dip, cucumbers & onions)*

4. Onion Baby Ribs : (£5.90)

(baby ribs, marinated with onions, then deep-fried till crispy & golden brown)

5. Crispy Seafood & Vegetables Platter : (£8.90)

*(squids, prawns, onion rings, sweet potato & peppers strips, deep-fried in a crispy & tasty batter,
served with a refreshing lemon sweet chilli dip)*

6a/b. Exotic Spicy & Sour Seafood **or Chicken Soup : (£6.90)**

(an appetizing spicy lemon grass Thai style soup)

6c/d. Matahari Seafood **or Chicken Clear Soup : (£6.90)**

(a delightfully tasty non-spicy clear soup)

6e/f. “Wanton” Dumplings in Soup **or Deep-Fried : (£6.90/£5.90)**

*(Chinese dumplings in a tasty clear soup with “pak-choy” **or** served deep-fried & crispy)*

7. Thai ‘Kerabu Sotong’ : (£6.90)

*(squids served on a bed of fresh salad, garnished with dried shrimps, coriander, red onions &
sesame seeds, topped with a slightly spicy vinegered dressing)*

8a/b. Salt & Pepper Garlic Squid **or “Tofu”* (beancurd) : (£5.90)**

*(tasty deep-fried squid **or** tofu (beancurd) with salt, pepper, chilli & garlic)*

9. Spicy Chicken Wings : (£5.90)

(spicy deep-fried chicken wings, garnished with crispy garlic & spring onions)

10a/b. Steamed Home - made “Tofu”* (beancurd) : (£5.90)

*(home-made steamed beancurd in a cup, topped with
spicy marinated baby anchovies [ikan bilis] **or** tasty pickled vegetable)*

11. Crispy Vegetable “Popiah” : (£4.90)

(mini spring rolls with mixed vegetables filling, served with a lemon sweet chilli dip)

12. Special Mixed Starters (for 2 persons) : (£15.90)

(mini vegetable ‘popiah’ / onion baby-ribs / chicken satay / salt & pepper garlic squid)

13. Mixed Steamed Chinese Dumplings : (£7.90)

*(delicious minced pork “siu-mai” and prawn “har-kau” dumplings,
served steaming hot with chilli dip)*

All prices inclusive of VAT. A standard 10% service charge will be added to the bill.

Main Course

(recommended to have with rice or noodles)

Seafood

- 23a/b/c. “Udang Galah” (whole Lobster) : (£ seasonal)**
*(whole bake lobster prepared with aromatic crispy minced garlic salt **or** tasty “Thai sauce” **or** delicious buttery crispy egg shreds & fragrant leaves)*
- 24. Matahari Grilled ‘Sambal’ Bamboo King Prawns : (£12.90)**
(house special large king prawns cooked with an exotic Malaysian style chilli mix, served in a bamboo casing)
- 25. “Udang – Masak – Assam” : (£12.90)**
(a very appetizing shells-on large king prawn dish marinated in tamarind paste & a blend of other spices, then pan-fried to perfection)
- 26. Malaysian style Butter King Prawns : (£9.50)**
(an extremely delicious king prawn dish fried with butter, fragrant leaves & crispy egg shreds)
- 27. Sizzling Vietnamese King Prawns : (£9.50)**
(served in hot plate with a tantalizing Vietnamese sauce, topped with a dash of cream)
- 28. Mongolian King Prawns : (£9.50)**
(king prawns cooked in a very tasty & creamy black pepper peanut buttery sauce [slightly spicy])
- 29. Indonesian Curry King Prawns : (£9.50)**
(king prawns cooked in a hot & spicy traditional milky Indonesian style curry mix)
- 30. Malaysian style Chilli Crab : (£14.90)**
*(a deliciously popular Malaysian crab dish cooked in a tasty thick medium hot chilli sauce)
*[we serve whole crab in its original form (NOT DRESSED CRAB), which have been cleaned and cut into pieces, so be prepared to be adventurous and use your fingers!!!]**
- 31. Aromatic Crispy Soft-Shelled Crabs : (£11.90)**
(deep-fried crispy soft-shelled crabs [2pcs], garnished with fragrant minced shallots, fresh chillies & spring onions)
- 32. Chef’s Special Steamed Cod : (£10.90)**
(cod steak, freshly steamed with tasty minced ginger & garlic, then drizzled with a light soy sauce and sprinkled with fresh spring onions)
- 33. Lemak Curry ‘Ikan’ : (£10.90)**
(deep-fried cod steak cooked in a spicy thick creamy fragrant curry)
- 34a/b. Malaysian “Ikan **or** Sotong Bakar” : (£14.90/£8.90)**
*(spicy marinated skate wings **or** squids deliciously barbequed on banana leaf, served with a home-made chilli sauce)*
- 35. House-Special Steamed Skate Wings : (£14.90)**
(skate wings freshly steamed with bean sauce, ginger, garlic & fresh chilli shreds)
- 36a/b. Malaysian “Kung – Po” Squid **or** Prawns : (£8.90 / £9.50)**
(tastily cooked with dried chillis & cashew nuts)
- 37a/b. Exotic “Sambal - Belacan” Squid **or** Mussels : (£8.90)**
*(choice of squid **or** mussels fragrantly fried with an exotic blend of Malaysian shrimp paste chilli)*

Chicken / Poultry

38. Matahari “Hoi-Sin” Duck : (£10.90)

(delicious roast duck slices topped with a mouth-watering home blended ‘Hoi-Sin’ sauce)

39. Crispy Vietnamese Chicken : (£8.30)

(a traditional recipe of crispy chicken breast slices marinated with far-eastern spices, topped with fresh coriander, red onion strips & a tantalizing sauce)

40. Malaysian style “Kung-Po” Chicken : (£8.30)

(a tasty chicken dish cooked with dried chillis & cashew nuts)

41. Tropical Mango Chicken : (£8.30)

(deep-fried chicken breast slices in a light batter topped with a fruity sauce, red onions & fresh mango strips)

42. “Sai – See” Empress Chicken : (£8.30)

(crispy strips of chicken breast coated with an appetizing light creamy sauce, sprinkled with cracked black pepper)

43. Mongolian Chicken : (£8.30)

(lightly battered chicken slices cooked in a home-made peanut buttery sauce, [slightly spicy])

44. Chicken in Special Thai Sauce : (£8.30)

(chicken slices in batter, topped with chef’s special lemon grass flavoured sweet & spicy sauce)

45. Stir - fried Basil Chicken : (£7.90)

(chicken pieces fragrantly fried with basil leaves & fresh red chillis)

46. “Ayam – Manis – Masam” : (£7.90)

(sweet & sour diced chicken breast, fried with pepper chunks, onions & cucumber)

47. Malaysian style Green Curry Chicken : (£8.30)

(tender pieces of chicken breast deliciously cooked with Chef’s home-blended green curry spices, with a lemony twist !!)

Beef/Lamb/Pork

48. Grilled Succulent Lamb : (£11.90)

(juicy lamb steak marinated with black pepper and an exotic blend of Far-Eastern spices, then grilled to perfection)

49. Malaysian “Kari Kambing” : (£10.90)

(delicious lamb curry, cooked with traditional Malaysian style aromatic curry spices)

50. Sizzling Black Pepper Beef Slices : (£10.90)

(savoury tender black pepper beef slices, served sizzling in a hot plate)

51. “Lemak” Curry Beef : (£8.90)

(beef slices cooked in a spicy thick creamy fragrant curry)

52. Beef with Ginger & Spring Onions : (£8.30)

(tender beef slices cooked with delicious ginger & spring onions)

53. Beef with Peppers & Black Bean Sauce : (£8.30)

(a popular beef dish cooked with tasty black bean sauce & chunky peppers)

54. Asparagus with Escalope of Pork : (£8.90)

(asparagus rolled in escalope of pork, cooked with a deliciously appetizing sauce, topped with a sprinkle of sesame seeds)

55. Succulent Sesame Pork Slices : (£7.90)

(deep-fried pork slices coated with a slightly sweet sesame sauce, with a hint of lemon juice)

Vegetables & Tofu (Bean curd)

*** (all our “Tofu” [beancurd] are home-made from the freshest ingredients to maintain its superior quality – soft, smooth & deliciously creamy !!)**

56. Malaysian Style Beansprouts : (£5.90)

(beansprouts cooked in a light oyster based sauce, garnished with deep-fried shallots, garlic, fresh chillis & spring onions)

57a/b. “Pak – Choy” in Oyster **or Garlic Sauce : (£6.90)**

*(stir-fried Chinese vegetables in oyster sauce, garnished with crispy shallots **or** cooked in tasty garlic sauce)*

58a/b. Broccoli (without **or with) Scallops : (£6.90/£10.90)**

*(fresh green broccoli (without **or** with scallops) cooked with minced ginger sauce & topped with crispy garlic flakes)*

59. Stir - Fried Mixed Vegetables : (£6.90)

(delicious combination of Chinese leaves, baby corns, mushroom slices, carrots, beansprouts, & peppers)

60. Aromatic Curry Vegetables : (£7.90)

(delicious combination of Chinese leaves, baby corns, mushroom slices, carrots & pepper chunks cooked with Chef's home-blended curry spices)

61a/b. “Sambal” Fine Beans **or Eggs : (£5.90/£4.90)**

(fragrantly cooked with a traditional exotic blend of Malaysian shrimp paste chilli)

62. Malaysian Spicy “Tofu”* : (£7.90)

(deep-fried beancurd dish with an enticingly tasty & slightly spicy sauce)

63. “Tofu”* in Mushroom Sauce : (£7.90)

(deep-fried beancurd, topped with a delicious mushroom sauce)

64. Sizzling Vegetarian “Mah – Poh” Tofu* : (£7.90)

(spicy hot beancurd with Chinese mushroom slices, baby corns & carrots, served in a sizzling hot plate)

Rice & Noodles

- 65. House Special Seafood “Thread” Noodles (large): (£8.90)**
(fine thread noodles fried with king prawns, squid & mussels, garnished with crispy shallots)
- 66. Fried ‘Thread’ Noodles with Eggs (per portion) : (£4.90)**
(fine noodles fried with eggs & onions, garnished with crispy shallots)
- 67. Mixed Meat Fried Rice Noodles (large) : (£8.90)**
(rice noodles fried with chicken, beef, eggs & onions, garnished with crispy shallots)
- 68. Spicy Vegetarian Rice Noodles (per portion) : (£6.90)**
(spicy rice noodles fried with beansprouts, Chinese leaves, pepper strips, mushrooms baby corns, eggs & onions, garnished with crispy shallots)
- 69. Matahari Spicy Bamboo Fried Rice**
(“Nasi-Goreng-Sambal”) : (£8.90)
(spicy “sambal” rice fried with king prawns, crabsticks, chicken slices & eggs, served in a bamboo casing)
- 70. Pineapple “Tropicana” Rice (per portion) : (£6.90)**
(fragrant rice fried with eggs, juicy pineapple slices, beans, carrots & cashew nuts,)
- 71. Fried Rice with Eggs (per portion) : (£2.80)**
- 72. Steamed Fragrant White Rice (per portion) : (£2.20)**

(Please check with waiters if you are vegetarian or have any kind of food allergies)

CHEF'S SPECIALS

“Crispy Duck in Exotic “Thai-Spiced” Chilli Sauce (£12.90)
*(aromatic crispy duck slices cooked in an exotic mild spicy sauce
with a tinge of sweet lemon grassy flavour)*

Chef's Special Claypot Coriander Beef Curry (£12.90)
*(tender beef slices marinated with spices & wrapped in lotus leave,
served in a simmering claypot of creamy coconut
& coriander flavoured curry)*

Malaysian “Rendang” Chicken (£12.90)
*(a popular Malay dish cooked with traditional “rendang” chilli
paste with fragrant desiccated coconut sprinkle)*
[to retain its authentic flavour, we use chicken thighs or drumstick pieces on the bones]

Set Menu A

£ 19.90 p/person (*min 2 persons*)

Starters

Mixed Starters (2 varieties)

(*mini vegetable spring rolls / chicken satay*)

Main Course

Sizzling Vietnamese King Prawns

(*served sizzling hot, with a tantalizing Vietnamese sauce,
topped with a dash of cream*)

and

Malaysian style “Kung-Po” Chicken

(*a tasty chicken dish cooked with
dried chillis & cashew nuts*)

and

Stir - Fried Mixed Vegetables

(*delicious combination of Chinese leaves, baby corns,
mushroom slices, carrots, beansprouts, & peppers*)

and

Fried Noodles with Eggs

(*fine noodles fried with eggs & onions,
garnished with crispy shallots*)

and

Steamed Fragrant White Rice

Set Menu B

£ 25.90 p/person (*min 2 persons*)

Starters

Mixed Starters (4 varieties)

*(mini vegetable spring rolls / onion baby-ribs /
chicken satay / salt & pepper garlic squid)*

Main Course

Matahari “Hoi-Sin” Duck

*(delicious roast duck slices topped with a mouth-watering homed
blended ‘Hoi-Sin’ sauce)*

and

Sizzling Black Pepper Beef Slices

*(savoury tender black pepper beef slices
in a sizzling hot plate)*

and

Broccoli with Ginger & Garlic

*(fresh green broccoli cooked with minced ginger sauce &
topped with crispy garlic flakes)*

and

House Special Seafood “Thread” Noodles

*(fine thread noodles fried with king prawns, squid & mussels,
garnished with crispy shallots)*

and

Steamed Fragrant White Rice

Vegetarian Set Menu
£ 15.90 p/person (*min 2 persons*)

Starters

Twin Combo Starters
(*mini vegetable spring rolls / crispy vegetable strips*)

Main Course

Sizzling Vegetarian “Mah – Poh” Tofu*
(*spicy hot beancurd with Chinese mushroom slices,
baby corns & carrots, served in a sizzling hot plate*)

and

“Pak – Choy” in Garlic Sauce
(*Chinese leafy green vegetables topped with
crispy garlic in soy sauce & sesame oil*)

and

Spicy Vegetarian Fried Rice Noodles
(*rice noodles fried with beansprouts, Chinese leaves, pepper strips,
mushrooms, baby corns, eggs & onions,
garnished with crispy shallots*)

and

Steamed Fragrant White Rice

*Please check with waiters that the selections in Menu C are suitable
to your individual vegetarian needs before ordering.*

Set Menu C (4 Course)
£ 31.90 p/person (*min 2 persons*)

1st COURSE

Marinated Barbeque Satay Pork on Skewers
(*served with a home-made peanut dip*)

2nd COURSE

“Wanton” Dumplings in Soup
(*Chinese dumplings in a tasty clear soup with “pak-choy”,
garnished with freshly chopped spring onions and crispy shallots*)

3rd COURSE : MAIN COURSE

*Served with **Steamed Fragrant White Rice** &
Delicious Fried Noodles with Eggs*

Crispy Duck in Exotic “Thai-Spiced” Chilli Sauce
(*aromatic crispy duck slices cooked in an exotic mild spicy sauce
with a tinge of sweet lemon grassy flavour*)

and

Chef’s Special Claypot Coriander Beef Curry
(*tender beef slices marinated with spices, served in a simmering
claypot of creamy coconut & coriander flavoured curry*)

4th COURSE : DESSERT

Ice-Cream / Sorbet Selections

Japanese Selections

Excellent as a **Starter**, **Second Course** or if preferred,
choose a few varieties to have as **Main Course** !!

Sushi – bite-sized pieces of the freshest of fish served on delicately vinegared rice. Exquisitely cut vegetables rolled in seaweed paper. Balanced, minimal and artistic, sushi is designed to provide satisfaction both to the palate and the eye, with emphasis on quality of ingredients and perfection of form.

Sashimi – is a formal food of Japan that consists of carefully sliced pieces of premium fish, shellfish, and other delicacies, usually served uncooked. It is served very fresh and with minimal seasoning in order to highlight the character of the ingredients, and their simple but exacting preparation

13. Japanese Miso Soup : £3.50

(Japanese soybean paste soup with shitake mushroom slices, Japanese beancurd strips & spring onions)

14. Sashimi Salad :

- a) **Suzuki** (*Seabass with Seafood Sauce*) : £7.90
- b) **Hotategai** (*Scallops with “Yozu” Dressing*) : £7.90
- c) **Sake** (*Salmon with Spicy Soy Sauce Dressing*) : £7.90
- d) **Maguro** (*Tuna with Miso Dressing*) : £8.90

15. Sashimi Combination Platter : £29.90

(all 4 types from no.14 above)
(served with wasabi, pickled ginger, soy sauce & lemon slices)

16. Nigiri - zushi (*finger sushi*) – choice of topping :

- a) **Suzuki** [x3] (*Seabass*) : £6.20
- b) **Hotategai** [x3] (*Scallops*) : £6.90
- c) **Sake** [x3] (*Salmon*) : £6.90
- d) **Maguro** [x3] (*Tuna*) : £7.90
- e) **Ebi** [x3] (*Prawns*) : £6.90
- f) **Tobikko** [x3] (*Flying Fish Roe*) : £6.20
- g) **Ikura** [x3] (*Salmon Roe Caviar*) : £7.90
- h) **Tamago** [x3] (*Japanese Omelette*) : £4.20
- i) **Inari** [x2] (*Japanese beancurd with grilled spicy salmon flakes*) : £6.90

option to have some of the nigiri toppings lightly grilled for an additional £1.00 p/portion
Pls check with waiter.

17. Hosomaki (*small sushi rolls [x6]*) – choice of filling :

- a) **Sake Maki** (*Salmon*) : £4.20
- b) **Tekke Maki** (*Tuna*) : £5.20
- c) **Ebi Maki** (*prawns, cucumber*) : £4.90
- d) **Surimi Maki** (*Crabstick*) : £3.90
- e) **Kampio Maki** (*Kampio, Avocado*) : £3.90
- f) **Oshinko Maki** (*Pickled Radish*) £3.90
- g) **Yasai Maki** (*Vegetarian*) : £3.90

18. Futomaki' (*large sushi rolls [x4]*) – choice of filling :

- a) **Shikoku “Crispy Hot” Futomaki : £6.90**
(*deep-fried with a filing of suzuki (seabass), tamago (egg), cucumber, shitake mushrooms, served with teriyaki sauce*)
- b) **Hokaido Futomaki : £6.90**
(*filing of smoked salmon, ikura (salmon roe), spring onions, cucumber & crispy salmon skin*)
- c) **Kansai Futomaki (inside-out) : £6.90**
(*filing of tempura prawn, tamago(egg), kampio, lettuce, spicy mayo & breadcrumbs*)
- d) **California Futomaki (inside-out) : £6.90**
(*filing of tuna, crabstick, avocado, mayo & tobiko*)

19. Inside-out Futomaki [*x6*] – choice of filling :

- a) **Salmon, Avocado : £5.90**
- b) **Spicy Tuna : £5.90**
- c) **Crispy Salmon Skin : £5.90**
- d) **Smoked Salmon : £5.90**
- e) **Crispy Squid : £5.90**
- f) **Tamago, Cucumber £5.20**
- g) **Vegetarian £5.20**

20. Temaki (*hand-rolled “cone-shaped” sushi [x1]*) :

a) California Temaki : £4.90

(*crabstick, tamago(eggs), smoked salmon & mayo*)

b) Kani Temaki : £5.90

(*crispy soft shelled crab, cucumber & mayo*)

c) Ebi Tempura Temaki : £5.90

(*crispy tempura prawns, kampio, lettuce & spicy mayo*)

d) Shiromi Tempura Temaki : £4.90

(*crispy seasonal tempura seafood, spring onions & avocado*)

e) Ikura Temaki : £5.90

(*salmon roe, asparagus & cucumber*)

21. Sushi Combination Platter :

a) Ozeki Platter : £23.90

(*california futomaki (4), salmon avocado inside-out futomaki (6), nigiri ebi (prawns) (2), shiromi nigiri (2)*)

b) Yokozuna Platter : £27.90

(*hokaido futomaki (4), spicy tuna inside-out futomaki (6), ebi hosomaki (6), nigiri tuna (2), nigiri salmon (2)*)
