
Sataay
RESTAURANT

OUR STORY

Chef Christophe spent many months travelling around South-East Asia in 2015. His curiosity in the local cuisine grew week after week, as did his experience while working in local restaurants. Motivated and inspired by his adventures abroad, Christophe decided to take his newfound knowledge home - The Satay concept was born!

FEEL THE CRAFT

Christophe's dream became reality in a carpentry studio in Penang, Malaysia, where the main parts of the wooden interior were carefully crafted. Most of the tables and interior pieces were shaped by hand and shipped to Antwerp. Every detail counts; from the handmade saté skewers to the authentic and unique Malaysian decorations.

TASTE THE FOOD

Satay serves South-East Asian inspired dishes heavily influenced by the famous local street food scene. Expect tasty marinated skewers, grilled on charcoal and carefully matched with noodles, rice bowls and fresh vegetables.

"At Satay, we take pride in the quality of the food we serve. We believe that using fresh ingredients and making our own marinades and sauces from scratch is essential to creating a truly exceptional dining experience. With every dish, we strive for perfection, taking care to mix and match ingredients carefully to offer a unique and unforgettable taste.
We appreciate that you have chosen to join us on this culinary adventure and we hope that you enjoy every moment of your meal."

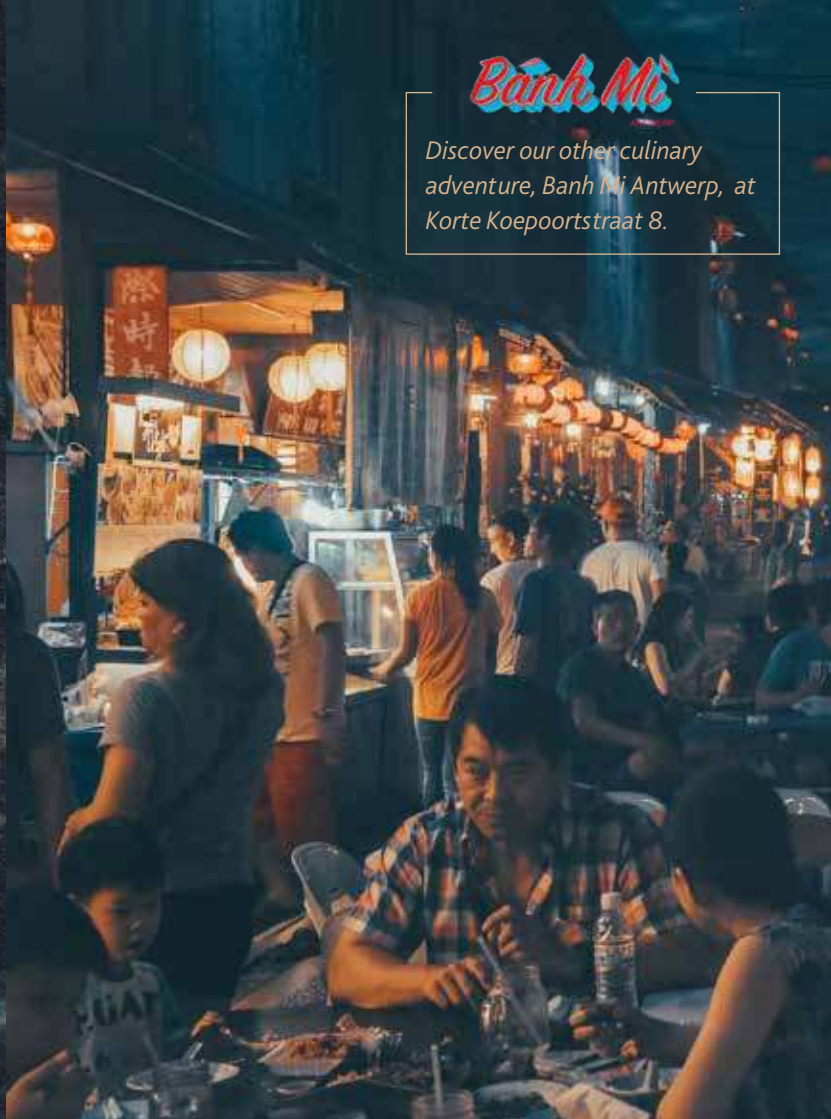
- Christophe

GLUTEN FREE WITHOUT COMPROMISE

Going gluten-free wasn't a trend for us, it was a craft challenge. We rebuilt our starters and mains from scratch rather than simply swapping ingredients.

We make our own sauces in-house, and we only use gluten-free soy, so the flavours you know stay exactly as they should be.

A few of our desserts still contain gluten, but our team is always happy to point you to the right gluten-free options. We believe everyone should be able to enjoy a full Satay experience.



Banh Mi

Discover our other culinary adventure, Banh Mi Antwerp, at Korte Koepoortstraat 8.



STARTER MIX

A highly recommended mix of hué lemongrass satay, banh hé and green asparagus with bacon. €11 pp

Vegan version available; mango satay, banh hé and green asparagus with shiitake.

Pictured is the starter mix for 2 people

STARTERS

STARTER MIX

A mix of our favorite starters; hué lemongrass satay, banh hé and green asparagus with bacon. See left page. *(vegan version available)*

€11 pp

Origin: Vietnam

1. HUÉ LEMONGRASS SATAY

2 for €8,5
4 for €15

Minced pork wrapped around lemongrass and served with fresh herbs and banh hoi rice mats.

Origin: Hué, Vietnam

2. THAI BEEF SALAD

€10,5

Medium rare beef strips, cucumber, tomato and celery salad, mint, coriander red onion.
Thai sauce with chili, lime and fishsauce.
Can't be made without coriander

Origin: Bangkok, Thailand

3. BANH HÉ

€7,5

2 Pan fried spring onion dumplings

Origin: Saigon, Vietnam

4. SATAY AYAM

4 for €8,5
6 for €11

Chicken satay with peanut sauce

Origin: Bali, Indonesia

One bill per table. *Gluten free* *Vegetarian* *Vegan* *Allergies? Inform the staff!*



Pictured left to right;
Thai Shrimp - Chicken Gado Gado - BBQ Pork

MAIN COURSES

1. CHICKEN GADO GADO €23,5

- Chicken thighs
- Jasmine rice bowl with mixed salad with cherry tomatoes, green beans, potato and a boiled egg.
- Peanut sauce

2. BBQ PORK €23,5

- Pork belly
- Rice bowl with mixed salad with cherry tomatoes, pickled veggies, fried egg and coriander.
- Asian BBQ sauce

3. THAI SHRIMP €27

- Tiger prawns
- Thai noodle bowl with grilled veggies, beansprouts, egg and lime.
- Thai sweet & sour sauce

4. TERIYAKI BEEF €28

- Chuck tender beef
- Noodle bowl with shiitaké, edamame, broccolini, tomato, fried egg and sesame seeds.
- Pepper teriyaki sauce

Like it spicy?
Ask for our homemade sambal!

Gluten free *Vegetarian* *Vegan*

Allergies?
Inform the staff!

5. CITRUS DUCK €29,5

Roasted Duck

Noodle bowl with mixed salad, mandarine, silky aubergine, bacon and zesty parsley.

Hoisin sauce and orange juice

6. GRILLED HALLOUMI €24

Halloumi cheese

Mixed salad bowl with beetroot, mango, coriander and lime.

Thai sweet & sour sauce

7. TOFU & PINEAPPLE €24

Tofu & pineapple

Pick any previously mentioned bowl you like!
Inform the staff if you're vegan.

Comes with the chosen bowl.

Like it spicy?
Ask for our homemade sambal

Gluten free *Vegetarian* *Vegan*

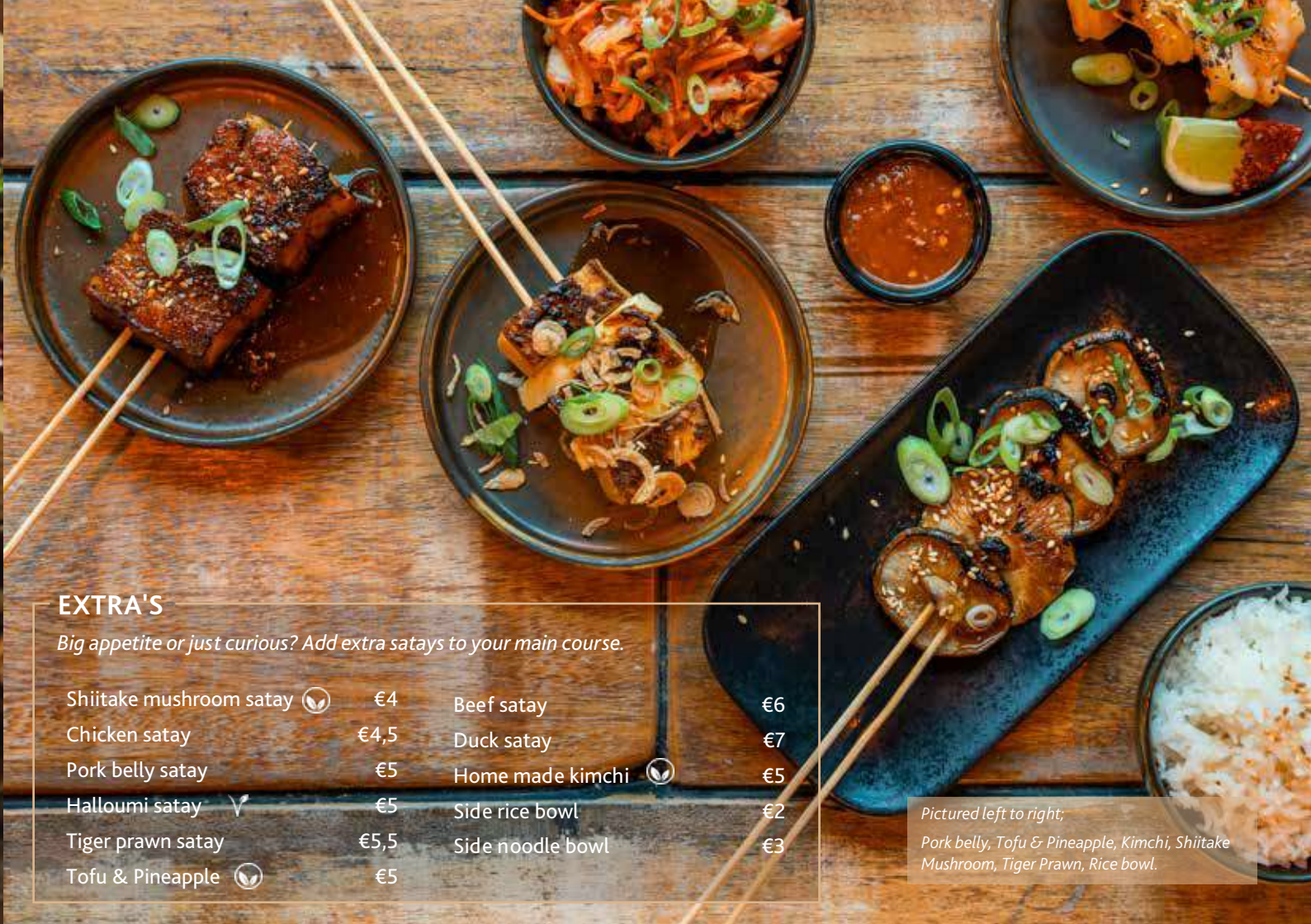
Allergies?
Inform the staff!



Pictured left to right:
Grilled Haloumi - Teriyaki Beef - Citrus Duck



Citrus Duck



EXTRA'S

Big appetite or just curious? Add extra satays to your main course.

Shiitake mushroom satay	€4	Beef satay	€6
Chicken satay	€4,5	Duck satay	€7
Pork belly satay	€5	Home made kimchi	€5
Halloumi satay	€5	Side rice bowl	€2
Tiger prawn satay	€5,5	Side noodle bowl	€3
Tofu & Pineapple	€5		

Pictured left to right;
Pork belly, Tofu & Pineapple, Kimchi, Shiitake Mushroom, Tiger Prawn, Rice bowl.

DESSERTS

PASSION FRUIT SORBET €6

COCONUT ICE CREAM €6
Ice cream, coconut crumble, lime

THE TROPICAL COMBO €6
1 scoop of Passion fruit sorbet and 1 scoop of coconut.

AFFOGATO €8
Espresso coffee, vanilla ice cream,
bresilienne nuts, chocolate curls. Comes with a brownie bite!

+ Amaretto (3cl) €3 suppl.
+ Bourbon (3cl) €3 suppl.

MANGO & STICKY RICE €9
With coconut cream & lime.

DIGESTIVES

Amaretto 6cl	€6,5
Limoncello Di Capri 6cl	€6,5
The Chita 6cl Single Grain Japanese Whisky	€12,5

HOT DRINKS

Espresso/double	2,8/3,4
Americano (decaf available)	3
Latte	3,2
Cappuccino	3,1
Vietnamese coffee (hot)	4,5
Fresh ginger tea	3,2
Fresh mint tea	3,2
Earl Grey	2,7
Green tea	2,2
Indian Chai herbal tea	3,2

Coconut milk (lactose free) available separately!

ICED COFFEE SPECIALS

Affogato 8
An espresso coffee poured over a vanilla ice cream topped off with chocolate and hazelnut bresilienne. Comes with a brownie bite!

Vietnamese iced coffee 5,5
Made from dark roasted robusta beans, Vietnamese coffee is less acidic and more bitter than your average European cup of coffee. This is balanced out perfectly with sweet condensed milk and poured over ice.

Gluten free *Vegan* *Allergies? Inform the staff!*



ASIAN CAKES & COFFEE

A selection of our favourite sweet asian delicacies, consisting of traditional spekkoek, mung bean cake, pandan rice cake, nougat, brownie and pandan spekkoek.

€9,5 pp

Includes a tea or coffee of your choosing.

Pictured is the mix for 1 person.



SATAY S'MORES

Roast your own marshmallows at the table
and enjoy them between a nutella & banana cookie.

2 pieces	€8
4 pieces	€14



MUST TRY!

Vietnamese iced coffee 5,5

Made from dark roasted robusta beans, Vietnamese coffee is less acidic and more bitter than your average European cup of coffee. This is balanced out perfectly with sweet condensed milk and poured over ice cubes.



Available Monday, Thursday, Friday & Saturday
12:00 - 15:00

LUNCH MENU

The lunch menu consists of 3 courses:

1. STARTER

Porkbelly satay served on a banh hoi rice mat with salad, coriander and bbq sauce.
Vegan/veggie alternative available!

2. MAIN COURSE

Indonesian chicken balls
or
Marinated tofu & pineapple

Rice bowl with mixed salad with cherry tomatoes, green beans, potato and a boiled egg.

Peanut sauce

€ 22

3. DESSERT

Coffee or tea
or
Passion fruit sorbet
or
Coconut ice cream

€ 25