

Beverages

Hot Beverages

English Breakfast Earl Grey Lemon Vanilla Peppermint Peach Chamomile Green Tea Coffee Cappuccino Espresso Café Latte Mocha Hot Chocolate	RM20 RM20 RM20 RM20 RM20 RM20 RM20 RM20
	RM20
Teh Tarik	RM20

Non-Coffee Ice Blended

Heavenly Chocolate Irresistible smoothie concoction premium chocolate sensation blended with ice	RM29
Angelic Vanilla Premium vanilla sensation irresistible smoothie concoction low fat milk blended with ice	RM29
Specialty Coffee	

Irish Coffee	RM40
Café Royal (Brandy)	RM40
Calypso Café (Tian Maria)	RM40
Uncle's Café (Kahlúa)	RM40

Caffeine Ice Blended

Guiness Stout Corona

Budweiser Paulaner Light Paulaner Dark

Asahi

Frozen Mocha Our specially brewed coffee extract over a premium chocolate blended with ice and whipped cream on top	RM29
Cappucino Freeze Perfect coffee over a premium cappucino concoction blended with ice and whipped cream on top	RM29
French Vanilla Frappe Perfect coffee extract over a premium vanilla concoction, flavoured with caramel, blended with ice and whipped cream on top	RM29
Caramel Glacier Perfect over coffee extract over vanilla concoction, flavoured with caramel, blended with ice and optional whipped cream on top	RM29
Original Irish Cream Perfect coffee extract over a premium cappucino concotion, flavoured with irish cream, blended with ice and optional whipped cream on top	RM29
Frozen Drinks	
Peach Smoothie Strawberry Smoothie Strawberry Milk Shake Chocolate Milk Shake Vanilla Milk Shake	RM22 RM22 RM22 RM22 RM22 RM22
Beer	
Tiger (jug) Tiger (draught) Tiger (pint) Tiger Heineken Guinees Staut	RM87 RM23 RM42 RM29 RM29 RM29

RM29

RM36

RM36 RM49 RM49 RM42

Mineral Water

Local Mineral Water 500ml	RM11
Tau Sparkling	RM22
Tau Still	RM22

Soft Drinks

Coca-Cola	RM19
Sprite	RM19
Diet Coke	RM19
Bitter Lemon	RM19
Ginger Ale	RM19
Soda Water	RM19
Tonic Water	RM19
Ginger Beer	RM19
Ginger Ale Soda Water Tonic Water	RM19 RM19 RM19

Fresh Juices

Orange	RM23
Pineapple	RM23
Apple	RM23
Watermelon	RM23
Mango	RM23
Lime	RM23
Lemon	RM23
Carrot	RM23
Honeydew	RM23

Torani

RM19
RM19

Iced Tea

Lemon	RM19
Lime	RM19
Peach	RM22

Mocktails

Anggerik Fresh banana and strawberry, coconut cream, fresh milk and Grenadine syrup	RM22
Auntie's Special Strawberry, Grenadine syrup, ginger ale, ground ginger and double cream	RM22
MIA Mango juice, fresh cream, peach syrup and Grenadine syrup	RM22
Nenas Fresh pineapple juice, fresh orange juice, orange and a dash of Grenadine syrup	RM22
Pakcik Serai Fresh peach fruit, fresh pineapple juice, mango juice and Grenadine syrup	RM22
Cocktails	
Paya Serai Vodka, Midori, Triple Sec, lemon juice and pineapple juice	RM40
Kelapa Muda Dark Rum, Coconut Passion, Orange Curacao and tropical juices	RM40
Serunai White rum, fresh lime, fresh mint, sugar, bitters and soda water	RM40
Mojito White rum, fresh lemon juice, fresh mint, granulated sugar, bitters and soda water	RM40
Pina Colada White rum, Malibu, fresh pineapple juice and coconut cream	RM40
Caipirinha Cachaca 51, fresh lime and sugar served on crushed ice	RM40
Cosmopolitan Vodka, Cointreau, cranberry juice and fresh lime juice	RM40
Long Island Tea Vodka, tequila, rum, gin Triple Sec and Coca-Cola	RM40

Liquers

Amaretto **Bailey's** Benedictine Cointreau Créme de Cassis Drambuie Galliano **Grand Marnier** Kahlúa Malibu Midori Tia Maria

Bourbon

Southern Comfort Jack Daniel's Jim Beam Black RM455

Scotch and Irish Whiskey

Famous Grouse Finest RM29 RM478 **Canadian Club** Johnnie Walker Red Johnnie Walker Black John Jameson **Ballantine's** Chivas 12 years

Single Malt Whiskey

Glenfiddich Macallan 12 years

Cognac

Remy Martin VSOP Henessy VSOP Henessy XO **Rémy Martin XO**

Rum

Mount Gay - Gold Bacardi White

RM29

Glass

Glass Bottle RM35 RM420 RM35 RM455

RM32 RM350 RM35 RM478 RM35 RM478 RM34 RM408 RM34 RM455 RM33 RM478

Glass Bottle RM35 RM571 RM42 RM606

RM34 RM478 RM34 RM440 RM1154 RM1061

RM30 RM385 RM30 RM385

Aperitifs

Campari Cinzano Bianco Cinzano Dry Cinzano Rosso Pernod Fils

Sherry and Port Wine

Harvey's Bristol Cream Taylors Fine Tawny Tio Pepe

Tequila

Camino Real Gold Jose Cuervo Gold

Vodka

Smirnoff Red Absolut Blue

Gin

Beefeater Bombay Sapphire Gilbey's Gordon's RM29

Glass Bottle

RM28 RM385 RM32 RM385

RM31 RM420 RM31 RM408

RM28 RM373 RM30 RM408 RM30 RM373 RM30 RM408

Prices shown are inclusive of 10% Service Charge and 6% GST.

Glass

RM29

Breakfast Menu

A La Carte Breakfast Selections

Fresh Fruit Platter Papaya, Watermelon, Honeydew Melon, Pineapple	RM 25
Pancake, Waffle Or French Toast Served with Maple Syrup, Fruit Salad and Cinnamon Sugar	RM 27
Assorted Cheese And Cold Platter Served with Dried Fruits and Bread Roll Selection	RM 33
Soft Rolls, Danish Pastry, Croissant And Toast Served with Butter, Margarine, Jam and Honey	RM 22
Two Eggs Any Style Served with Turkey Or Beef Slices, Breakfast Sausages, Hash Browns, Grilled Tomatoes, Mush- rooms and Green Asparagus	RM 32
Bircher Muesli Served with Yoghurt, Milk, Nuts and Fresh Fruits	RM 25
Plain, Low Fat Or Fruit Yoghurt Served with Fresh Strawberry Salad	RM 22
Corn Flakes , Dry Muesli Mix , Koko Cruch Or Home Made Granola/Rice Crispies Served with your Choice of Whole, Skimmed, Soy or Chocolate Milk	RM 22
Hot Oatmeal Served with Hot Milk, Brown Sugar, Honey, Raisins, Nuts	RM 22
Chicken Or Fish Congee Served with Traditional Condiments	RM 25
Nasi Lemak Fragrant Rice Cooked in Coconut Cream served with Chicken Curry, Sambal Bawang with Cucumber, Boiled Eggs and Roasted Peanuts	RM 40
Roti Canai Crispy Grilled Home Made Flat Bread with Lentil Curry or Chicken Curry	RM 28

All Day Dining

Salads & Appertizers

RM 33
RM 40
RM 35
RM 42
RM 33
1/10/ 33
RM 38
RM 38
1111 30
RM 45
RM 33

Soups

Cream Of Wild Mushroom	RM 27
Served with Toasted Garlic Bread	
Lobster Bisque	RM 31
With Local Baby Lobster and Assorted	
Root Vegetables	
Minestrone Soup	RM 26
Assorted Veggies in Tomato Broth with	
Parmesan Cheese	
* Soups Are Served with Garlic Brioche	
Local's Pick	
Soto Ayam Ketupat	RM 28
Traditional Malay Chicken Broth	
Accompanied with Crispy Shallots,	
Roasted Peanuts, Crispy Vermicelli, Rice	
Patties, Shredded Chicken	
and Green Chili Sweet Soya Sauce	
Tom Yam Goong	RM 33
Hot, Sour and Spicy Thai Special Broth	
with Prawns, Enhanced with Lemon Grass,	
Lime, Cilantro, Onion, Tomatoes and	
Galangal	
Sup Ekor "Power"	RM 33
Braised Oxtail Soup with Local Herbs,	
Celery, Carrot and Potatoes	
Sup Kambing Mamak	RM 31
Indian-Muslim Style Spicy Lamb Broth	
with Aromatic Herbs and Spices served	
with Local Bread.	

Main Matters

Lamb Shank	RM 64
Braised Lamb Shank in Rosemary Gravy Served with	
Mashed Potatoes and Seasonal Vegetables	
Surf & Turf Platter	RM 84
Tender Beef on Mushroom Ragout, Grilled Tiger	
Prawn, Pan Fried Salmon Fillet with Leek Stew &	
Baked Lamb Rack on Sauté Spinach,Roasted Shallot	
Sauce , Dill Cream Sauce and Potatoes with Basil Oil	
ROASTED HALF BIRD	RM 56
Oven Baked Marinated Chicken with Fresh	
Rosemary Red Onion Gravy, Sautéed Potatoes	
SPRING CHICKEN	RM 50
Served with Perchik Sauce, Aloo Ghobi and Fresh	
Salad	
From The Grill	

BEEF FILLET - 200 gm	RM 91
RIB EYE STEAK - 200 gm	RM 82
SIRLOIN STEAK - 200 gm	RM 79
Lamb Rack	RM 82

Selection of Sauce: Black Pepper /Barbeque/ Creamy Mushroom/Béarnaise. Served with Sautéed Seasonal Fresh Vegetables, Baked Idaho Potatoes with Condiments

Sandwiches, Melts And More...

Chicken Or Beef Burger	RM 45
Your Choice of Chicken or Beef Patties served with Grilled Turkey, Melted Cheddar Cheese, Sautéed Mushrooms and Fried Egg	
Club Sandwich Smoked Chicken Breast, Sliced Beef, Tomatoes, Sunny Side-Up Egg,Tomatoes and Lettuce served with Toasted White Bread	RM 38
Cajun Chicken Panini Cajun Chicken Breast with Onion, Tomatoes, Mozzarella Cheese and Honey Mustard Dressing.	RM 38
Tuna Melt Tuna Mayo with Cheddar Cheese with Grilled Rye Bread with a Side of Mixed Salad	RM 38
Lamb Masala Tortilla Roll Masala Lamb Stew with Romaine Lettuce, Onion Rings, Rolled In Tortilla Bread Served with Mixed Salad	RM 42
Smoked Duck Quesadillas Tortilla Filled with Sliced Smoked Duck Breast, Bell Peppers, Onio, Guacamole and Sour Cream, Topped With Cheddar Cheese	RM 40
Finger Sandwich Platter Choice Of: Tuna Mayo, Cheese, Egg, Beef or Chicken	RM 33
*All Sandwich Platters will be Accompanied with French Fries or Potato Wedges and Bouquet Salad	

Pizza Bar

Margherita Sliced Tomatoes, Basil Leaves, Oregano and Mozzarella Cheese	RM 35
Pepperoni Beef Pepperoni, Mozzarella Cheese, Tomato Sauce and Oregano	RM 38
Hawaiian Diced Seasoned Chicken, Tomato Sauce and Mozzarella Cheese	RM 38
Tuna Tuna Mayo, Capers, Mushrooms, Oregano, Pickled Chili, Tomatoes and Mozzarella Cheese	RM 38
Gambaretti Sautéed Prawns with Chilies, Mozzarella and Tomato Salsa	RM 42
Pastamania	
Alfredo and Grilled Chicken Mild Cream Sauce with Grilled Marinated Chicken Breast	RM 35
Seafood Linguine Sautéed Linguine with Seafood, Garlic, Parsley and Extra Virgin Olive Oil served with Shaved Parmesan	RM 39
Spaghetti Bolognese Prepared the Traditional Way with Ground Beef, Tomatoes served with Grated Parmesan Cheese and Garlic Toast	RM 35
Spaghetti Con Gamberetti Fresh Prawns with Garlic, Chili, Parsley and Extra Virgin Olive Oil	RM 41
Tagliatelle Alla Carbonara Flat Pasta with Beef Tossed in Creamy Egg Yolk Sauce	RM 39
Penne Al Arrabiata Home Made Spicy Tomato Sauce with Fresh Basil and Extra Virgin Olive Oil	RM 35
*Pasta dishes will be served with Grated Parmesan and Chili Flakes	

Tomato Mozzarella Roma Tomatoes and Buffalo Mozzarella Cheese, Pepper, Bed Of Imported Highland Lettuce with Sweet Shallot Vinaigrette	RM 38
Grilled Salmon On Greens Served with Baked Baby Tomatoes, Orange Segments and Japanese Cucumber with Sweet Sour Dressing	RM 42
Smoked Chicken Avocado On Romaine Lettuce , Crispy Pear and Blue Cheese with Baby Spinach Salad, Lemon Juice, Honey, Roasted Walnut drizzled wih Virgin Olive Oil	RM 45
Deep Fried Poh Pia And Samosa With Sweet Chili Dip, Plum Sauce and Mango Chutney	RM 31
Poh Pia Fried Spring Rolls with Sweet Chili Dip, Plum Sauce and Mango Chutney	RM 31

Across Asia

Hawker Style Char Kway Teow Wok Fried Flat Rice Noodles with Prawns, Squid, Bean Sprouts, Flat Chives, Egg, Chili Paste and Dark Soy Sauce	RM 40
Wanton Noodle Soup/Dry Wanton Noodles with Braised Mushrooms, Choy Sum Vegetable, Chicken and Seafood Wanton Dumplings in Flavoured Chicken Broth	RM 40
Cantonese Fried Noodles Choice of Flat Rice noodles or Rice Vermicelli with Fresh Seafood in Egg Gravy	RM 40
Hainanese Chicken Rice(Lunch Only) Steamed Or Roasted Chicken Flavored With Soy & Sesame Oil, served with Fragrant Rice, Chili, Ginger and Soy Sauce	RM 41
Lamb Masala Braised Boneless Lamb in Spicy Masala Sauce, Briyani Rice, Aloo Ghobi, Chutney and Papadam Crackers	RM 42
Dhall Tadka Slow Cooked Yellow Lentils in Aromatic Spices with Butter, Tomatoes and Coriander Leaves Served with Steamed White Rice, Papadom Crackers and Mango Chutney	RM 33
Kadai Chicken Boneless Chicken Cooked In Indian Spices with Tomatoes Briyani Rice, Aloo Ghobi, Chutney and Papadam Crackers	RM 40

Local's Favourities

Assam Laksa Spicy and Sour Fish Paste Soup with Rice Noodles Accompanied with Cucumber, Onion, Pineapple, Chilies, Mint Leaves, Boiled Egg, Red Chili and enhanced with Shrimp Paste Sauce	RM 38
Congkak Chicken Or Beef Satay Grilled Marinated Skewers of Chicken or Beef, Cucumber, Rice Cakes, Onion and Peanut Sauce	RM 38
Trilogy Of Rendang Trio Combinations of Spicy Stewed Beef, Lamb and Chicken in Coconut Paste served with Acar Rampai and Steamed Fragrant Rice	RM 61
Nasi Goreng Kampung Malay Style Fried Rice with Spicy Shrimp Chili Paste, King Prawns, served with Satay, Chicken Wing, Prawn Crackers & Fried Egg	RM 40
Mee Mamak Fried Yellow Noodle with Chili Paste and Thick Soy Sauce, King Prawns, Fish Cake, Fried Bean Curd, Vegetable Fritters, Choy Sum Vegetable, Tomatoes and Peanut Sauce.	RM 40
Mee Rebus Yellow Noodles served with spiced Sweet Potato Gravy Tiger Prawns, Boiled Egg, Bean Sprouts, Fried Bean Curd, Fritters and Dried Squid Sambal	RM 40

Catch Of The Day

Norwegian Salmon Pan Seared Norwegian Salmon Fillet with Lemon Caper Butter Sauce, Fresh Garden Greens and Boiled Potatoes	RM 58
Fish And Chips Deep Fried Battered Fish Fillet in served with Fries, Tartar Sauce & Chilli Dip.	RM 45
Seafood Platter Grilled Tiger Prawns, Pan – Fried Sea Bass Fillet and Grilled Scallops Sautéed Vegetables and Boiled Potatoes	RM 84
Baked Cod Fish On Sweet Peas, Mashed Potatoes and Mushroom Stew, Sauteed Vain Tomatoes & Sweet Soy Sauce	RM 77
Sweet & Sour Garoupa Deep Fried Grouper in Sweet & Sour Sauce with Pineapple Cubes, Chili, Onion and Tomatoes	RM 49

Vegetarian Options

Hot Pot

Tamater Shorba Indian Tomato Soup with Garlic Croutons	RM 34
Sorbat Adas Lentil Cream with Chives, Lemon and Plain Yogurt	RM 40
Refresh Yourself	
Garden Greens Mesclun Mix, Pamelo, Roasted Walnuts and Japanese Cucumber, Assorted Bell Pepper, Carrot and Garlic Croutons	RM 33
Greek Salad Fresh Green Salad with Feta Cheese, Peppers, Kalamata Olives, and Oregano- Lemon Vinaigrette	RM 35
Mozarella Roma Tomato Foccacia Buffalo Mozzarella Cheese with Roma Tomatoes and Pesto Vegetable Salsa	RM 40
Vege Sandwiches	
Roasted Vege Rolls With Tandoor Oven Baked Lebanese Bread Ang Young Mango Chutney	RM 35
Vege Burger <i>Mix Vegetables and Potato Patty with Sesame Bun,</i> <i>TomatoesCucumber and Grated Cheese served</i> <i>with Cheese Sauce</i>	RM 42
Ciabatta Vege Toasted Ciabatta Bread Sandwich Filled with Grilled Vegetables, Lettuce, Pesto and Parmesan.	RM 33
Falafel Wrap Falafel with Parsley, Onion, Salad and Humus, Accompanied with Greek Crispy Vegetables and Feta Mix	RM 35
Mozarella, Roasted Baby Tomatoes On Toasted Foccacia Bread served with Basil Pesto	RM 40
*all sandwiches served with French Fries and Salad with Oil Vinegar	

Vegetarian Options

Braised Bean Curd and Black Mushroom Stew Served with Steamed Fragrant Rice and Vegetable Soup, Wok Fried Vegetables with Assorted Mush- rooms, Garlic and Asian Spices	RM 35
Vegetarian Fried Rice Fried Rice with Vegetables and Turmeric served with Dhall Tadka	RM 35
Potato and Vegetable Samosa Wrapped in Tortilla Skin with Masala Spices served with Garden Greens, Mango and Mint Chutney	RM 31
Vegetarian Mains	
Napolitana Tomatoes, Basil, Garlic and Parmesan (Choice of Spaghetti, Penne or Linguini)	RM 35
Aglio Olio Virgin Olive Oil with Garlic, Onion, Asparagus Tips and Parmesan Cheese (Choice of Spaghetti , Penne or Linguini)	RM 35
Vegetarian Flat Rice Noodles Soup Clear Soup with Fried Bean Curd, Carrot, Spring Onion, Choy Sum and Bean Sprouts Served with Chili.	RM 35
Vegetarian Fried Mee Mamak Wok Fried Yellow Noodles with Bean Curd, Vegetable Fritters, Tomatoes and Bean Sprouts	RM 38
Vegetarian Pizza Delights	
Pizza Margherita Sliced Tomatoes, Basil Leaves, Mozzarella Cheese	RM 42
Paya Serai Pizza	RM 42

Avocado, Red Onion, Fresh Tomatoes and Assorted

Bell Peppers

Sweet Creations

Dessert Buffet	RM 38
Stimulate Your Taste Buds with the variety of	
Desserts at The Dessert Counter	
Abc @ Ice Kacang	RM 25
Shaved Ice with Traditional accompaniments,	
topped with Ideal milk Rose Syrup and Palm Sugar	
Tropical Fruit Platter	RM 25
Assorted Fresh Fruit Platter	
Ice Cream (2 Scoops)	RM 25
Choice of Vanilla, Chocolate or Strawberry	
Banana Split	RM34
Strawberry, Chocolate and Vanilla Ice Cream	
with Whipped Cream and Chocolate Flakes	
Mango Cheese Cake	RM 25
Mango Cheese Cake served with Mango Caulis	
Chocolate Dome	RM 34
Chocolate and Hazelnut Dome with Mixed Berries	
Compote and Sesame Crisp	
Vanilla Panna Cotta	RM 31
Served with Cherry Compote and Pistachio	
Crumble	
Coconut Crème Brulee	RM 31
Coconut Crème Brulee with Caramelized Mango	
and Crisp Almond Roll	
Chocolate Mud Cake	RM 31
Rich Chocolate Cake topped with Caramelized	
Walnut	
Mango Fruit Platter	RM 53
Sliced Ripe Mango	