

Starters & Salad

Andaman Sea Kataifi Prawn 	48
<i>Guacamole, Mango Salsa, Greens- Tom Yum Glaze</i>	
Tuna “Somtam”	38
<i>Pan Seared Sesame Tuna Maguro-Mango & Green Papaya Salad-Tom Yum Dressing</i>	
Salmon Tartar-Pan Fried Scallop	42
<i>Tomato Chutney, Herbs Cheese Crackers-Green Curry Coulis</i>	
Smoked Duck “Tofu” 	42
<i>Miniature Stuffed Tofu Pok with Chive Potato, Mixed Greens, Orange Segment-Berries Teriyaki Compote</i>	
Oriental Beef Salad	38
<i>Green Mango, Glass Noodles, Cucumber, Lettuce & Fragrant Herbs Lime, Peanut, Lemongrass Thai Dressing</i>	
Caesar Salad	
<i>Crisp Wrap Cos Lettuce, Parmesan, Bacon Bite, Hard Boiled Egg Caesar Dressing, Basil Crusted Crouton and Choice of Topping:</i>	
Plain	34
<i>With Grilled Chicken or</i>	38
<i>With Sea Salt Cured Salmon or</i>	40
<i>With Marinated Prawns</i>	42
Salad of Mix Greens   	34
<i>Cherry Tomato Compote, Asparagus, Walnut, Orange Segment Mango Ripe with Lemon Oregano Vinaigrette</i>	



Chef Signature



Gluten Free



Spicy



Vegetarian



Nut

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Soup

Butter Nut Pumpkin & Sweet Potato Soup	  	26
<i>Garlic Parmesan Bruschetta</i>		
Sweet Basil Roma Tomato Soup	 	26
<i>Garlic Parmesan Bruschetta</i>		
Creamy Shitake Mushroom Soup	 	26
<i>Garlic Parmesan Bruschetta</i>		

Fisherman Catch

Slow Baked Atlantic Salmon	 	82
<i>Gratinated Summer Vegetable Pesto, Caramelize Onion, Tomato Capers Salsa Orange Beurre Blanc Sauce</i>		
Seafood Risotto		88
<i>Slow Cooked Risotto Rice in Seafood Bisque, Grill Scallop & King Prawn Mushroom/Pencil Asparagus-Caramelized Grapefruit Rind</i>		
Pepper Pan-Fried Sea Cod	 	125
<i>Grill Coral Lobster Tail, Roasted Pumpkin-Sundried Red Cherry Tomato - Red Curry Glazed</i>		
“Ikan Panggang”	 	78
<i>Slow Baked Percik Barramundi, Malay Salad, Traditional Sambal-Egg Fried Rice</i>		
“Masak Lemak Udang”	  	78
<i>Slow Braised Malaysian Famous Turmeric Gravy with Pineapple, Bean, Onion, Chili Young Papaya Salad, Steamed Jasmine Rice, Traditional Sambal-Fish Cracker</i>		
“Lasal Makanan Laut”		280
<i>Consist Of Deep-Fried Tamarind Finger Sea Bass, Griller Coral Lobster- Deep-Fried Soft-Shell Crab, Mussel Sauteed Dried Chili- Braised King Prawn Coconut Curry Gravy, Garlic Butter Vegetables- Steamed Briyani Rice</i>		



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Meat - Poultry

Fabulous Authentic Malaysian Pallet 	88
<i>Braised Beef Rendang, Ayam Belado, Ikan Asam Jawa, "Corn Flakes" Butter Prawn, Steamed Jasmine Rice with Chili Sambal and Malay Salad</i>	
Angus Beef Fillet  	148
<i>Pesto Truffle Mashed, Sweet Mango Salsa, Asparagus Stick Grilled Herb Red Tomato –Pan Shallot Jus</i>	
Rib Eye Steak	138
<i>Oven Baked Penne Lasagna- Buttered Vegetables and Pumpkin-Peppercorn Sauce</i>	
Slow Braised Beef Rendang 	88
<i>Aromatic Malay Spices, Chili Dips, Papadom, Local Greens Steamed Jasmine Rice</i>	
Oven Baked Lamb Rack 	178
<i>Mint Saffron Risotto, Bean-Tomato, Mango Chutney, Grapes Fruits Rind-Its Jus</i>	
Slow Braised Lamb Shank	96
<i>Mixed Herb Mashed Potato, Bean-Tomato, Rosemary Brown Glaze</i>	
"Ayam Bakar" Tandoori 	74
<i>Oven Baked Tandoori Chicken -Flat Naan Bread, Tomato Chutney, Vegetable Dalca – Mint Raita- Biryani Rice</i>	
Ayam Asam Manis Chili Keringting  	74
<i>Wok Fried Chicken -Garlic, Dried Chili, Lemongrass Tamarind Honey, Egg Fried Rice Sambal and Local Salad with Fish Crackers</i>	
Oven Baked Smoked Duck  	82
<i>Smoked Duck Breast- Caramel Pineapple, Mango Salsa -Berries Mint Glaze</i>	



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Pasta Selections

Spaghetti

Seafood 'Aglio E Olio'  52
King Prawn, Mussels, Scallop -Garlic, Olive Oil, Shitake Mushroom, Sweet Basil
Tomato Salsa and Chili Flakes


Bolognaise 44
Minced Meats, Meat Ball with Tomatoes, Shitake Mushroom, Onions, Garlic
and Mixed Herbs
* Option – **Beef with Beef Bacon** or **Chicken with Dice Ham**



Fettuccine

Carbonara 42
Grill Chicken, Cream Sauce, Tomato, Shitake Mushrooms, Poach Egg-Turkey Ham

Seafood Marinara 52
Tomato Coulis, King Prawn, Mussels, Scallop, Garlic Confit with Mushroom

Penne

Napolitana  34
Tomato Sauce, Onions, Garlic, Cherry Tomatoes, Basil Leaves
Parmesan Cheese

Pesto   34
Green Basil Pesto Sauce, Roasted Vegetables, Shitake Mushroom, Garlic, Basil-
Pine Nuts and Parmesan Cheese



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Cheese Platter for 2

Roaring 40's Blue, King Island Double Brie, Vintage Cheddar & Heritage Swiss served with Pear Paste & Falwisher Water Crackers 98

Dessert

Trio Chocolate 	38
<i>Soft Centered Chocolate Pudding, Chocolate Ice Cream, Chocolate Marquise</i>	
Butterscotch Cheese Cake	36
<i>Passion Fruit Curd-Sesame Tuile, Vanilla Ice Cream</i>	
Apple Crumble Tartlet	32
<i>Cinnamon Gelato- Slow Berries</i>	
Deep fried Corn Crumb Banana Fritter  	28
<i>Pistachio Ice Cream, Butter Scotch Drizzle</i>	
Mango Sago 	28
<i>Layered Pearl Sago, Mango Pudding, Coconut Shake –Mango Banana Gelato</i>	
Coconut Milk Pannacotta 	26
<i>Orange Honey Citrus Compote</i>	
Pandan Pear Crème Brûlée 	26
Tropical Sliced Fruits Platter	20
Ice Cream	14
Choice of: <i>Classic Vanilla, Classic Dark Chocolate, Classic Strawberry, Pistachio, Coconut, Cinnamon, Mango & Banana Yogurt Gelato</i>	
Sorbet	14
Choice of : <i>Lime Ginger Lychee, Berries Yoghurt, Passion Fruit</i>	



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