



BREAKFAST SET

SERVED FROM 6:30AM – 10:30AM

ORIENTAL PICKS

RM 69

Choice of freshly squeezed fruit juice:

Orange, watermelon, apple, guava, pineapple, or carrot

Fresh fruit platter

Papaya, watermelon, honeydew melon, and pineapple

Plain, chicken or seafood congee

Selection of meat or plain boiled fragrant rice till soft with stock, salt, and ginger.

Served with traditional condiments such diced fish, roasted peanut, spring onion, pickled lettuce and radish, fried anchovies, salted egg, soya sauce, sesame oil, and cayenne pepper.

Choice of hot beverage:

Freshly brewed coffee, decaffeinated coffee, tea, hot chocolate, hot local coffee, or local special made tea called teh tarik

MALAYSIAN DELIGHT

RM 69

Choice of freshly squeezed fruit juice:

Orange, watermelon, apple, guava, pineapple, or carrot

Fresh fruit platter

Papaya, watermelon, honeydew melon, and pineapple

Nasi lemak

Fragrant rice cooked in coconut cream served with chicken rendang, squid sambal, sliced cucumber, boiled eggs, and roasted peanuts

OR

Soto ayam

Malay spiced clear chicken soup with chicken, rice vermicelli, boiled eggs, rice cakes, and bean sprouts

Choice of hot beverage:

Freshly brewed coffee, decaffeinated coffee, tea, hot chocolate, hot local coffee, or local special made tea called teh tarik



BREAKFAST SET

SERVED FROM 6:30AM – 10:30AM

THE CONTINENTAL

RM 60

Choice of freshly squeezed fruit juice:

Orange, watermelon, apple, guava, pineapple, or carrot

Fresh fruit platter

Papaya, watermelon, honeydew melon, pineapple, and banana

Plain, low fat, or fruit yoghurt

Soft rolls, danish pastry, croissant, and toasts

Choice of hot beverage:

Freshly brewed coffee, decaffeinated coffee, tea, or hot chocolate

THE AMERICAN

RM 69

Choice of freshly squeezed fruit juice:

Orange, watermelon, apple, guava, pineapple, or carrot

Fresh fruit platter

Papaya, watermelon, honeydew melon, and pineapple

Corn flakes, dry muesli mix, koko crunch, or rice crispies

Served with choice of whole, skimmed, soy, or chocolate milk

Plain, low fat, or fruit yoghurt

Soft rolls, danish pastry, croissant, and toasts

Served with butter, fruit jam, and marmalade

Two eggs any style

Served with turkey or beef slices, breakfast sausages, hash browns, grilled tomatoes, mushrooms, and green asparagus

Choice of hot beverage:

Freshly brewed coffee, decaffeinated coffee, tea, or hot chocolate



BREAKFAST SET

SERVED FROM 6:30AM – 10:30AM

HEALTHY PICKS

RM 69

Choice of freshly squeezed fruit juice:

Orange, beetroot, avocado, apple and celery, or carrot and orange

Selection of breakfast fruit:

Fresh fruit salad

Combination banana, strawberry, blueberry, lychee, papaya, blackberry, melon, pineapple avocado and apple in orange juice with fresh mint leaf

OR

Fresh fruit platter

Papaya, watermelon, honeydew melon, pineapple, banana and mix berries

Egg white omelette

With selection of asparagus, onion, capsicum, mushroom, tomato Sautéed green asparagus, broccoli, cauliflower, and carrot.

Served in arugula and baby tomato salad with vegetables vinaigrette on baked potatoes pancake.

Bircher muesli

Consist of oats, grated apple, nuts, lemon, low fat yogurt, fresh milk, and honey.

Choice of hot beverage:

Freshly brewed coffee, decaffeinated coffee, green tea, or hot chocolate



BREAKFAST A LA CARTE

SERVED FROM 6:30AM – 10:30AM

FRESH FRUIT PLATTER **RM 29**

Fresh sliced papaya, watermelon, honeydew melon, pineapple and banana and lime

PANCAKE, WAFFLE, OR FRENCH TOAST **RM 32**

Served with maple syrup, fruit salad, and sprinkled with cinnamon sugar

SOFT ROLLS, DANISH PASTRY, CROISSANT AND TOAST **RM 29**

Served with butter, margarine, jam, and honey

TWO EGGS ANY STYLE **RM 39**

Served with grilled turkey or beef slices, breakfast sausages, hash browns, grilled tomatoes, sautéed mushrooms, and green asparagus

BIRCHER MUESLI **RM 29**

Consisted of oats, grated apple, nuts, lemon, low fat yogurt, fresh milk, and honey.

PLAIN, LOW FAT OR FRUIT YOGHURT **RM 26**

Served with fresh strawberry salad

CORN FLAKES, KOKO CRUNCH, OR RICE CRISPIES **RM 26**

Served with your choice of UHT, low fat, soy, or chocolate milk

HOT OATMEAL **RM 26**

Boiled oat in hot milk accompanied with brown sugar, honey, raisins, and nuts



BREAKFAST A LA CARTE

SERVED FROM 6:30AM – 10:30AM

PLAIN, CHICKEN, OR SEAFOOD CONGEE RM 29

Selection meat or plain boiled fragrant rice till soft with stock, salt and ginger. Served with traditional condiments such diced fish, roasted peanut, spring onion, pickled lettuce and radish, fried anchovies, salted egg, soya sauce, sesame oil, and cayenne pepper.

ASSORTED CHEESE AND COLD PLATTER RM 45

Served with dried and fresh fruits with bread roll selection

ROTI CANAI RM 35

Crispy grilled home made flatbread with lentil curry or chicken curry

NASI LEMAK AYAM BEREMPAH RM 55

Fragrant rice cooked in coconut cream served with deep fried crispy marinated chicken, prawn onion sambal, cucumber, hard boiled eggs, fried anchovies, and roasted peanuts



ALL DAY DINING

SERVED FROM 11:00AM – 10:00PM

PIPING HOT SOUPS... AROUND THE WORLD...

SOTO AYAM KETUPAT

RM 42

Popular chicken noodle soup in Malaysia, it chicken broth accompanied with shredded chicken, crispy shallots, roasted peanuts, crispy vermicelli, rice patties and spiced up with green chili sweet soya sauce

TOM YAM TALAY

RM 42

Spicy thai special broth with mix seafood, enhanced with lemon grass, lime juice and leaf, cilantro, galangal with onion, cauliflower, carrot, baby tomatoes & celery with touch of rich coconut milk

SUP EKOR SAPI “POWER”

RM 42

Tender oxtail in local malay broth with local herbs such spices such as cumin, coriander, cinnamon, cardamom, star anise and crunchy celery, carrot and potato, enhanced with touch of lime juice

CREAM OF WILD MUSHROOMS

RM 35

Puree of sautéed assorted fresh mushrooms with garlic, onion, thyme, mirepoix with butter in a light vegetables stock, thicken with heavy cooking cream and roux. Season to taste and served piping hot with garlic bread.



ALL DAY DINING

SERVED FROM 11:00AM – 10:00PM

**PIPING HOT SOUPS...
AROUND THE WORLD...
VEGGIE OPTION...**

MINISTRONE (V)

RM 35

Traditional hearty Italian vegetable soup made with tomato and combining assorted vegetables, beans and small pasta, served with garlic toast.

SUP MISO SAYURAN (V)

RM 30

Simmered bean curd, broccoli, tomato, carrot, cauliflower, celery, mushroom and Chinese celery leaf in miso broth



ALL DAY DINING

SERVED FROM 11:00AM – 10:00PM

MUNCHIES... PLEASE...

CAESAR SALAD

RM 35

Tossed romaine lettuce with smashed garlic, anchovies, egg yolk drizzled with olive oil topped with parmesan cheese and re-baked bread garlic focaccia diced crouton

ADD ON

PAN FRIED HERBS CHICKEN BREAST OR SMOKED SALMON WITH HERB

RM 45

GRILLED SALMON ON SALAD

RM 48

Served with baked baby tomatoes, orange segments and crunchy cucumber, and microgreen with dill shallot vinaigrette

ROJAK BUAH

RM 32

Tossed green guava, young mango, rose apple, pineapple, sweet turnip and cucumber in black thick sweet shrimp paste, served with chopped roasted peanuts and crispy dough fritters



ALL DAY DINING

SERVED FROM 11:00AM – 10:00PM

MUNCHIES... PLEASE... VEGGIE OPTION...

POH PIA (V)

Fried crispy vegetable filling in thin flour wrappers called spring roll served with sweet chili dip

RM 35

GREEN TOSSED (V)

Mix lettuce, baby tomato, green asparagus, shredded carrot, baby red radish, alfalfa, Japanese cucumber, assorted bell peppers, sliced toasted walnut and served with vegetables and shallot vinaigrette.

RM 35

TOMATO MOZZARELLA (V)

Buffalo Mozzarella Cheese and Sliced Tomatoes, Diced Red, Green & Yellow Bell pepper, Diced Onion on Bed of Crunchy Lettuce with Sweet Shallot Vinaigrette

RM 42



ALL DAY DINING

SERVED FROM 11:00AM – 10:00PM

SANDWICH ON BOARD

CHICKEN OR BEEF BURGER

RM 50

Choice of chicken or beef patties served with grilled turkey breakfast, melted cheddar cheese, sautéed mushrooms, caramelized onion, sliced cucumber & tomato and over-easy egg. Served with French fries & fresh salad

CLUB SANDWICH

RM 46

Layered of smoked chicken breast, sliced beef, tomatoes, sunny side-up egg, sliced tomatoes and julienne lettuce between toasted white bread, served with French fries & fresh salad

MINUTE STEAK SANDWICH

RM 59

Grilled steak served with caramelized onion, arugula lettuce and thinly sliced gherkin, toasted baguette. Served with French fries & fresh salad

FINGER SANDWICH PLATTER

RM 38

A choice white, whole meal or brown bread
Selection of Filling: Tuna Mayo, Cheese, Egg, Beef or Chicken.
Served with French Fries & Fresh salad

SMOKED SALMON AND AVOCADO SALSA

RM 38

Pre-sliced smoked salmon & sliced avocado, tomato, cucumber and green lettuce on toasted rye. Served with fresh salad and French fries.



ALL DAY DINING

SERVED FROM 11:00AM – 10:00PM

SANDWICH ON BOARD VEGGIE OPTION...

CIABATTA WITH GRILLED MIX VEGETABLES (V) RM 36

Toasted ciabatta sandwich filled with grilled capsicum, carrot, broccoli, zucchinis, onion, lettuce, tomato, pesto and parmesan. Served with French fries.

MOZZARELLA AND ROASTED BABY TOMATOES (V) RM 42

Served with fresh lettuce, alfalfa on toasted focaccia bread served with basil pesto. Served with French fries & fresh salad



ALL DAY DINING

SERVED FROM 11:00AM – 10:00PM

PASTA MANIA

SEAFOOD AGLIO OLIO

RM 45

Sautéed prawn, green mussel and squid in olive oil with al dente spaghetti, garlic, black olive, fresh basil leaf and baby tomato. Accompanied with garlic bread, parmesan and chili flaked

PASTA BOLOGNESE

RM 42

Slowly braised ground beef in aromatic tomato sauce with oregano, onions, garlic, carrots and celery seasoned well and cook with your favorite pasta. (Spaghetti, tagliatelle, penne or spiral) accompanied with garlic bread, parmesan and chili flaked

TAGLIATELLE ALA CABONARA

RM 45

Sautéed flat pasta in olive oil with garlic and turkey strip, mushroom & asparagus with combination of egg yolks, parmesan cheese. A touch heavy cream and freshly ground black pepper sauce. Accompanied with garlic bread, parmesan and chili flaked

VEGGIE OPTION...

NAPOLITANA (V)

RM 40

Sautéed penne with garlic and rich tomato-based sauce with fresh basil, strip bell pepper & tomato cherry. Accompanied with garlic bread, parmesan and chili flaked.

VEGAN AGLIO OLIO (V)

RM 40

Sautéed spaghetti in olive oil with cloves garlic, lemon, fresh basil leaf, green broccoli, sliced thin yellow, red and green bell pepper, sliced mushroom, fried bean curd, crushed black pepper, salt and pepper. Accompanied with fermented soybean cake “tempeh” crouton and chili flaked.



ALL DAY DINING

SERVED FROM 11:00AM – 10:00PM

PIZZA STATION

PEPPERONI

RM 45

Beef pepperoni, mozzarella cheese, homemade tomato basil sauce and oregano

HAWAIIAN

RM 45

Seasoned diced chicken, sliced pineapple, assorted bell pepper, mozzarella cheese, homemade tomato basil sauce and oregano

VEGGIE PIZZA...

MARGHERITA (V)

RM 42

Sliced tomatoes, basil leaves, mozzarella cheese, tomato basil sauce and oregano

AL FUNGI (V)

RM 42

Sautéed assorted mushroom baked with mozzarella cheese, tomato basil sauce and oregano



ALL DAY DINING

SERVED FROM 11:00AM – 10:00PM

MAIN ENTRÉE...

FROM THE GRILL

BEEF FILLET

RM 98

Grilled 200gm eye fillet to your perfect doneness and served on mashed potato. Served with sautéed green asparagus, broccoli, cauliflower, duo capsicums, bok choi and carrot.
Selection of sauce: black pepper /barbeque/ mushroom/ rosemary.

BBQ SHORT RIBS

RM 75

Sous vide slow braised rib with fruity bbq sauce, mashed potato and served with sautéed bean, baby tomato, button mushroom and boiled corn on the cob

RIB EYE STEAK

RM 80

Grilled 200gm boneless rib steak to your perfect doneness on mashed potato served with sautéed green asparagus, broccoli, cauliflower, duo capsicums, bok choi and carrot.
Selection of sauce: black pepper/ barbeque / mushroom / rosemary

SIRLOIN STEAK

RM 78

Grilled 200gm sirloin to your perfect doneness served on mashed potato served with sautéed green asparagus, broccoli, cauliflower, duo capsicums, bok choi & carrot. Selection of sauce: black pepper/barbeque/mushroom/ rosemary



ALL DAY DINING

SERVED FROM 11:00AM – 10:00PM

MAIN ENTRÉE...

FROM THE GRILL

LAMB RACK

RM 89

Grilled 210gm well-seasoned of three lamb ribs to your perfect doneness. Served with roasted herb potatoes and served with sautéed broccoli, cauliflower, capsicum, bok choy & carrot selection of sauce: black pepper /barbeque/ mushroom/ rosemary.

OTHER OPTION OF POTATOES

Jacket potato with condiments or Roasted herb potato

YOUR PERFECT DONENESS:

- Rare
- medium rare
- medium
- medium well
- well-done



ALL DAY DINING

SERVED FROM 11:00AM – 10:00PM

CATCH OF THE DAY

AIR – FLOWN SALMON

RM 69

Grilled 180gm Norwegian salmon fillet with citrus butter sauce on mashed potato served with sautéed green asparagus, broccoli, cauliflower, capsicum & carrot

Atlantic Cod

RM 85

Baked 180gm cod fillet served on roasted garlic mashed potato spicy tomato compote with drop of sweet teriyaki reduction and served with Sautéed green asparagus, broccoli, cauliflower, capsicum and carrot

CRISPY SEABASS FILLET

RM 52

Deep fried crispy 160gm seabass with sweet & sour sauce, served with sautéed green asparagus, broccoli, cauliflower, capsicum and carrot with Fragrant rice timbale.

BATTERED WHITE POLLOCK “FISH & CHIPS”

RM 56

Deep fried battered 160gm white pollock fillet with French fries and tartar sauce

PAN – FRIED SEABASS

RM 52

Pan-fried 160gm seabass fillet on vegetables stew of tomato, eggplant, green and yellow zucchini, bell pepper called ratatouille lemon butter rice timbale and pesto. Sautéed broccoli, cauliflower, green asparagus and carrot



ALL DAY DINING

SERVED FROM 11:00AM – 10:00PM

LOCAL'S STALL

NYONYA CURRY MEE

RM 49

Selection of yellow or rice noodle or mix and delicious spicy curried soup with A variety of toppings such as tau pok, prawn, hard boiled egg, bean sprout, fried egg plant & long bean, choy sum, fish cake, boiled chicken with special dried sambal aside.

GAMELAN CHICKEN OR BEEF SATAY

RM 49

Charcoal grilled marinated skewers of chicken or beef or mix served with cucumber, rice cakes, onion and homemade peanut sauce

NASI GORENG KAMPUNG

RM 49

Malay style fried rice with spicy shrimp chili paste, king prawns, served with satay, chicken wing, prawn crackers & fried egg

MEE MAMAK TANJUNG

RM 49

Fried yellow noodle with chili paste, thick soy sauce, king prawns, fish cake, fried bean curd, vegetable fritters, choy sum vegetable, tomato and peanut sauce.

NASI LEMAK AYAM BEREMPAH

RM 55

Fragrant rice cooked in coconut cream served with deep fried crispy marinated chicken with local herb and spices, prawn onion sambal, cucumber, hard boiled eggs, fried anchovies and roasted peanuts



ALL DAY DINING

SERVED FROM 11:00AM – 10:00PM

LOCAL'S STALL VEGGIE OPTION...

VEGAN FRIED RICE (V)

RM 39

Fried rice with tempeh, bean curd, mustard plant, carrot, cabbage, tomato, broccoli and turmeric powder. Served with dhal gravy accompanied with bird chili in soy, red chili in soy and pickled chili

VEGAN FRIED MEE MAMAK (V)

RM 39

Wok fried yellow noodles with bean curd, bean curd, mustard plant, carrot, cabbage, tomato, broccoli and bean sprouts. Accompanied with bird chili in soy, red chili in soy & pickled chili

VEGETARIAN NOODLE SOUP (V)

RM 39

Rice noodle or yellow noodle or kway teow or mix in vegetables stock with selection vegetables, mushroom and bean curd. Accompanied with bird chili in soy, red chili in soy & pickled chili



ALL DAY DINING

SERVED FROM 11:00AM – 10:00PM

ACROSS ASIA...

HAWKER STYLE CHAR KWAY TEOW

RM 49

Wok fried flat rice noodles with prawns, squid, bean sprouts, flat chives, egg, chili paste and dark soy sauce. Accompanied with bird chili in soy, red chili in soy & pickled chili

WANTON NOODLE SOUP / DRY

RM 49

Wonton noodles with braised mushrooms, choy sum vegetable, chicken and seafood wonton dumplings in flavored chicken broth. Accompanied with bird chili in soy, red chili in soy & pickled chili

HAINANESE CHICKEN RICE

RM 49

Steamed or roasted chicken flavored with soy & sesame oil, served with fragrant rice, grained chili sauce, minced ginger and light soy sauce

LAMB MASALA

RM 52

Braised boneless lamb in spicy masala sauce accompanied with briyani rice, potato & cauliflower stew called aloo ghobi, mango chutney and papadam crackers

GANG KIEW WAN

RM 48

Green chicken curry cooked boneless cubed chicken breast with eggplant, pea aubergine, long bean, basil leaves, red chili, bamboo shoot, kafir leaf with homemade green curry paste, coconut cream, palm sugar and touch of fish sauce. Served with steamed fragrant rice, local salad and shrimp sambal paste



ALL DAY DINING

SERVED FROM 11:00AM – 10:00PM

SWEET CREATIONS...

DESSERT BUFFET

RM 45

Stimulate your taste buds with the variety of desserts at the dessert counter

ABC @ ICE KACANG

RM 32

Mountain of shaved ice topped with 11 traditional accompaniments such roasted peanut, sweet corn, black herb jelly, pandan dumpling, kidney bean, palm seed, red & green jelly, rose syrup, palm sugar syrup, evaporated milk & rose syrup

TROPICAL FRUIT PLATTER

RM 32

Assorted fruit of banana, watermelon, papaya, pineapple, honeydew, orange & dragon fruit

ICE CREAM (3 SCOOPS)

RM 30

Choice of vanilla or chocolate or strawberry or green tea or teh tarik or coconut or banana vanilla or mango

BANANA SPLIT

RM 38

Strawberry, chocolate and vanilla ice cream between ripe banana with whipped cream and chocolate flakes

SAGO GULA MELAKA WITH VANILLA ICE CREAM

RM 32

Chilled boiled sago timbale served with palm sugar syrup, pandan coconut milk, vanilla ice cream and sliced of strawberry

MANGO CHEESECAKE

RM 32



ALL DAY DINING

SERVED FROM 11:00AM – 10:00PM

KIDDIES CORNER...

SPAGHETTI BOLOGNESE

RM 28

Slowly braised ground beef in aromatic tomato sauce with oregano, onions, garlic, carrots and celery seasoned well and cook with spaghetti.

CHICKEN NUGGETS

RM 28

With French fries and coleslaw

MINI CHICKEN BURGER

RM 39

Grilled homemade chicken or beef patties in toasted sesame bun, crispy lettuce, sliced tomato & cucumber. Served with french fries and tomato ketchup

BREADED FISH FILLET

RM 29

Served with French fries and tomato sauce

FRIED RICE

RM 25

Wok fried rice with mixed vegetables, eggs and diced chicken meat



NIGHT MENU

SERVED FROM 10:00PM – 11:00PM

APPETIZER

CAESAR SALAD

RM 35

Tossed romaine lettuce with smashed garlic, anchovies, egg yolk drizzled with olive oil topped with parmesan cheese and re-baked bread garlic focaccia diced crouton

OR

ADD ON:

RM 45

PAN FRIED HERBS CHICKEN BREAST OR SMOKED SALMON WITH HERB

GRILLED SALMON ON SALAD

RM 48

Served with baked baby tomatoes, orange segments and crunchy cucumber, and microgreen with dill shallot vinaigrette

POH PIA (V)

RM 35

Fried crispy vegetable filling in thin flour wrappers called spring roll served with sweet chili dip



NIGHT MENU

SERVED FROM 10:00PM – 11:00PM

PIPING HOT SOUPS... AROUND THE WORLD...

TOM YAM TALAY

RM 42

Spicy Thai special broth with mix seafood, enhanced with lemon grass, lime juice and leaf, cilantro, galangal with onion, cauliflower, carrot, baby tomatoes & celery with touch of rich coconut milk

SUP EKOR SAPI “POWER”

RM 42

Tender oxtail in local Malay broth with local herbs such spices such as cumin, coriander, cinnamon, cardamom, star anise and crunchy celery, carrot and potato, enhanced with touch of lime juice

CREAM OF WILD MUSHROOMS

RM 35

Puree of sautéed assorted fresh mushrooms with garlic, onion, thyme, mirepoix with butter in a light vegetables stock, thicken with heavy cooking cream and roux. Season to taste and served piping hot with garlic bread.



NIGHT MENU

SERVED FROM 10:00PM – 11:00PM

SANDWICH ON BOARD...

CHICKEN OR BEEF BURGER

RM 50

Choice of chicken or beef patties served with grilled turkey breakfast, melted cheddar cheese, sautéed mushrooms, caramelized onion, sliced cucumber & tomato and over-easy egg. Served with French fries & fresh salad

CLUB SANDWICH

RM 46

Layered of smoked chicken breast, sliced beef, tomatoes, sunny side-up egg, sliced tomatoes and julienne lettuce between toasted white bread, served with French fries & fresh salad

PASTA MANIA...

PASTA BOLOGNESE

RM 42

Slowly braised ground beef in aromatic tomato sauce with oregano, onions, garlic, carrots and celery seasoned well and cook with the pasta that you choose. (Spaghetti, tagliatelle, penne or spiral). Accompanied with garlic bread, parmesan and chili flaked

NAPOLITANA (V)

RM 40

Sautéed penne with garlic and rich tomato-based sauce with fresh basil.

Accompanied with garlic bread, parmesan and chili flaked



NIGHT MENU

SERVED FROM 10:00PM – 11:00PM

PIZZA STATION...

PEPPERONI

RM 43

Beef pepperoni, mozzarella cheese, tomato sauce and oregano

MARGHERITA (V)

RM 42

Sliced tomatoes, basil leaves, oregano and mozzarella cheese

LOCAL'S STALL...

GAMELAN CHICKEN OR BEEF SATAY

RM 49

Grilled marinated skewers of chicken or beef, cucumber, rice cakes, onion and peanut sauce

NASI GORENG KAMPUNG

RM 49

Malay style fried rice with spicy shrimp chili paste, king prawns, served with satay, chicken wing, prawn crackers & fried egg

VEGETARIAN MEE MAMAK (V)

RM 39

Wok fried yellow noodles with bean curd, vegetable fritters, tomatoes and bean sprouts

ACROSS ASIA...

HAWKER STYLE CHAR KWAY TEOW

RM 49

Wok fried flat rice noodles with prawns, squid, bean sprouts, flat chives, egg, chili paste and dark soy sauce



NIGHT MENU

SERVED FROM 10:00PM – 11:00PM

DESSERT...

TROPICAL FRUIT PLATTER

Assorted fresh fruit platter

RM 32

MANGO CHEESECAKE

RM 32

*All prices quoted in Ringgit Malaysia are inclusive of 10% service charge and 6% SST
Please highlight any specific food allergies or intolerances to our colleagues before
ordering.*



BEVERAGE MENU

SERVED FROM **6:00AM – 11:00PM**

MINERAL WATER

Acqua Panna 500ml **RM 27**

Acqua Panna 750ml **RM 32**

San Pellegrino 500ml **RM 27**

San Pellegrino 750ml **RM 32**

R.O Water **RM 5**

SOFT DRINKS **RM 19**

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

FRESHLY SQUEEZED **RM 25**

Orange, Apple, Watermelon, Carrot, Honeydew

CHILLED JUICES **RM 22**

Mango, Lime, Lemon, Guava, Pineapple

COFFEE OR CHOCOLATE **RM 21**

Brewed Coffee, Single Espresso, Café Latte, Cappuccino, Mocha, Nescafe, Nescafe Tarik, Milo Tarik, Milo, Hot Chocolate

DOUBLE ESPRESSO **RM 24**

TEA SELECTION **RM 21**

Chamomile, Earl Grey, English breakfast, Green Tea, Peppermint, Lemon, Vanilla, Teh Tarik

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Please highlight any specific food allergies or intolerances to our colleagues before ordering.*



BEVERAGE MENU

SERVED FROM **6:00AM – 11:00PM**

ICED DRINKS

RM 23

Ice Peach Tea, Ice Tea, Ice Lemon Tea, Ice Coffee, Ice Latte

NON-COFFEE ICE BLENDED

RM 29

HEAVENLY CHOCOLATE

Irresistible smoothie concoction premium chocolate sensation blended with ice

ANGELIC VANILLA

Premium vanilla sensation irresistible smoothie concoction low fat milk blended with ice

CAFFEINE ICE BLENDED

RM 29

FROZEN MOCHA

Our specially brewed coffee extract over a premium chocolate blended with ice and whipped cream on top

CAPPUCCINO FREEZE

Perfect coffee over a premium cappuccino, concoction blended with ice and whipped cream on top

FRENCH VANILLA FRAPPE

Perfect coffee extract over a premium vanilla concoction, flavoured with caramel, blended with ice and whipped cream on top

CARAMEL GLACIER

Perfect over coffee extract over vanilla concoction, flavoured with caramel, and blended with ice and optional whipped cream on top

FROZEN DRINKS

RM 28

Peach Smoothie, Strawberry Smoothie, Strawberry Milk Shake, Chocolate Milk Shake, Vanilla Milk Shake