

WELCOME TO THE HOME OF THE JUNGLE BIRD

6 July 1973 marked the birth of the Jungle Bird in its habitat the former Kuala Lumpur Hilton's (known now as Hilton Kuala Lumpur) Aviary Bar on Jalan Sultan Ismail. This classic cocktail was the brainchild of Jeffrey Ong Swee Teik, the Beverage Manager who was tasked with creating a welcome drink for hotel guests. The original recipe circa 1973 combines a medley of Jamaican Dark Rum, Campari, Lime Squeeze and Fresh Pineapple Juice with simple syrup for an irresistibly fresh concoction.

The Jungle Bird gained international acclaim when it was first listed on John J. Poister's 1989 *The New American Bartender's Guide*. Since then, the cocktail can be found in cocktail bar menus around the world and has several bars named after it.

Bar Menu

Chambers Signature Wagyu Beef Burger	128
Wagyu Steak Sandwich	128
Truffle and Cheese Toasty	78
Over The Top Fries with Truffle Oil and Parmesan Cheese	48
Chambers Beef Slider	42
Fried Portobello and Asparagus with Breadcrumbs, Garlic Mayo	35
Smoky BBQ Chicken Drumette	32
Tempura Prawn Taco, Spring Onion, Saffron Mayo, Red Cabbage Pickle	32
Crumbed Snapper Fish Bites with Smoky Pickle Mayo	38