

CONCEPT

Step into Makan Kitchen and experience a harmony of cultures plated before you.

As a result of historical migrations and geographical advantage,

Malaysian cuisine has become a symphony of flavours.

Panning across all of the many Malaysian cultures,

Makan Kitchen introduces and infuses the use of local influences such as the

Malay, Chinese and Indian cuisines that are popularly known

across Malaysia and to foreign visitors.

An extended array of authentic tastes are highlighted through the cultures.

CUISINE

"Keeping true to its "Heritage dining village" theme,

Makan kitchen presents a true showcase of Malaysian dining.

A contemporary dinning room divided into three distinct areas,

dishing up the best of Malay, Chinese and Indian cuisine.

Featuring live & interactive kitchens for breakfast, lunch and dinner.

Malay, Chinese and Indian cuisines reflect the multicultural heritage of the country.

They combine multiple ethnic influences in a single plate, resulting in unique and delicious combinations and tastes

BREAKFAST SET

Served Daily from 6.30am - 10.30am



The Oriental Breakfast

RM 65

"Congee" The Way You Like (Chicken, Fish, Prawn Or Plain) With

Cantonese Doughnut, Fermented Tofu, Braised Nut, Pickled Vegetables,

Fried Shallots, Spring Onions, Soy Sauce And Sesame Oil.

Assorted Dim Sum In Basket, Steamed Barbecue Bun With Sweet And Spicy Sauce.

Local Seasonal Freshly Cut Fruits.

Freshly Squeezed Fruit Juice Of Orange, Watermelon, Pineapple, Carrot Or Green Apple Hot And Brewed White Coffee Or Jasmine Tea.



The Spicy Breakfast

RM 65

Uthappam - Savory Breakfast Pancake, Coconut Chutney,

Tomato Chutney And Spicy Podi.

Pongal Satham - Simmered Rice Cooked In Milk And Cane Sugar.

Local Seasonal Freshly Cut Fruits.

Freshly Squeezed Fruit Juice Of Orange, Watermelon, Pineapple, Carrot Or Green Apple Hot And Brewed Chai Masala.

Continental Breakfast

RM 65

Selection Of Cereals Of Homemade Granola, Corn Flakes, All-bran,

Special K Or Muesli With Natural Yoghurt,

Full Cream Milk Or Low Fat Milk.

Artisanal Pastries, Bread Basket Served With Butter

And Preserved Slices Of Local Seasonal Freshly Cut Fruits.

Freshly Squeezed Fruit Juice Of Orange, Watermelon, Pineapple, Carrot Or Green Apple Hot And Brewed Coffee, Tea Or Hot Chocolate.



The Traditional Breakfast

RM 65

Nasi Lemak - Steamed Coconut Rice, Chicken Rendang, Prawn Sambal, Boiled Egg, Crispy White Bait, Peanuts, Cucumber.

Half-boiled Eggs With Soy Sauce, White Pepper And Tosted Bread.

Local Seasonal Freshly Cut Fruits.

Freshly Squeezed Fruit Juice Of Orange, Watermelon, Pineapple, Carrot Or Green Apple Hot And Brewed Teh Tarik Or Kopi Tarik.











Served Daily from 11am – 10pm

MAKAN KITCHEN SIGNATURES (Each Dish is Suitable for 1-2 persons)

Property of the control o	Fried Talapia Chili Deep-fried Tilapia Fish Fillet With Chinese Style Chili Sauce	RM 58
Property of the control o	Udang Mentega Daun Kari Wok-fried Prawns, Mild Curry, Curry Leaves In Milk Emulsion	RM 68
T	Udang Galah Masak Kam Heong Stir-fried Freshwater Prawns In Fragrant Shrimp Spiced Paste	RM 88
Property of the control o	Puyuh Tandoori Tandoori Grilled Quail, Raita, Mint Chutney	RM 66
Property of the control o	Ayam Bawang Mongolia Deep Fried Chicken Cutlet, Barbeque Onion Sauce	RM 65
日	Masak Lemak Rebung Daging Salai Marinated Grilled Beef, Bamboo Shoots In Light Spicy Turmeric Broth	RM 68
Property of the control o	Kambing Masala Braised Boneless Lamb Leg In Masala Spices	RM 78
Property of the control o	Sup Tulang Merah Ala-Singapore Braised Lamb Gearbox In Singapore Red Gravy	RM 78
日	Asam Pedas Ekor Slow-cooked Oxtail In Rich Sour And Spicy Broth	RM 76
Property of the control o	Rendang "Wagyu" Simmered Wagyu Bolar-blade Beef In Rendang Gravy	RM 88









Served Daily from 11am – 10pm

<u>STARTERS</u>

	Beetroot Cured Salmon Avocado, Boiled Egg, Cherry Tomatoes, Capers, Rocket Leaves, Lemon Dressing	RM 36
V	Roasted Pumpkin Salad Caramelized Honey Baked Pumpkin, Cottage Cheese, Candied Pecan, Arugula, Balsamic Reduction	RM 36
	Caesar Salad Romaine Lettuce, Shaved Grana, Herbed Crouton, Dehydrated Turkey Tuile	RM 36
	Choice Of: Grilled Chicken Smoked Salmon	RM 42 RM 52
V	Mediterranean Salad Chickpeas, Olives, Cherry Tomatoes, Avocado, Pine Nuts, Fine Herbs, Honey Mustard Dressing	RM 36
	SOUP	
V	Forest Mushroom Soup Porcini Mushrooms, Chives, Truffle, Whipping Cream With Garlic Bread	RM 38
日	Chef Ariffin's Signature Famous "Sup Ekor" Simmered Mild Spicy Oxtail Soup In Malay Spices, Carrot, Potato, Celery, Fried Shallots	RM 52
日	Chef Liew's Signature "Double Boiled Chicken Soup" Chicken, Ginseng Root, Chinese Herbs And Mushroom	RM 42
	HEART WARMERS - SEAFOOD	
	Gambas Al Ajillo On Toasted Baguette Eggplant Caponata, Toast Baguette, Pepperoncino And Prawn In Garlic Olive Oil	RM 38
A	Seared Scottish Salmon Fillet Quinoa Tabbouleh, Sautéed Spinach Cream, Tomato Salsa, Lemon Caper Sauce	RM 82
	Fish & Chips Golden Crisp Fish Fillet, Steak Fries, Remoulade Sauce	RM 65









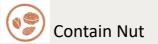
Served Daily from 11am – 10pm

<u>PASTA</u>

	Aglio Olio Fettuccini, Tomato, Basil	RM 36
	Carbonara Spaghetti, Turkey Ham, Creamy Sauce, Parmesan Shaving	RM 40
	Beef Bolognaise Spaghetti, Minced Beef, Pomodoro, Parmesan Shaving	RM 40
	ASIAN FLAVOURS - MAKAN KITCHEN SPECIALS	
	Chef Arifin's Corner	
	Char-grilled Satay - 1 Dozen Chicken Beef Lamb	RM 48 RM 52 RM 52
	* With Cucumber, Onion, Rice Cakes, Peanut Sauce	
3	Nasi Goreng Kampung Special Wok-fried Rice With Chili Shrimp Paste, Malay Spiced Fried Chicken, Prawn Sambal, Mix Satay, Fried Egg, Crackers And Vege Pickles	RM 52
	Nasi Lemak Chicken Rendang, Malay Spiced Fried Chicken, Coconut Rice, Egg Peanuts, Crispy White Bait And Cucumber	RM 52
	Mee Goreng Mamak Style Stir-fried Yellow Noodles, Chicken, Prawn Sambal, Prawn Fritters Served With Special Peanut Sauce	RM 42
	Chef Liew's Signature Chicken Rice Roasted Or Poached Chicken, Fragrant Steamed Rice, Chicken Broth, Chili, Ginger, Sweet Soy Sauce	RM 48
3	Ah Chai Char Kuey Teow Wok-fried Flat Noodles, Prawn, Squid, Fish Cakes, Fish Ball, Beansprouts, Eggs, Chives, And Chili Relish	RM 42
3	Chef Ganesh's Signature "Chicken Tandoori" Masala Yogurt Marinated Chicken Thigh, Naan Bread, Dal Makhani Papadom, Raita, Pickle, Lime, Onion	RM 52
V	Paneer Kadai Cottage Cheese In Tomato Gravy, Biryani Rice, Dhall Makhani, Papadom Raita, Pickle	RM 42









Served Daily from 11am – 10pm

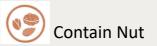
FROM THE FARM

G G	Grain Fed Australian Beef Rib-eye Steak 250 Grams Chilled Australian Rib-eye, Mashed Potato, Seasonal Vegetable, Porcini Sauce	RM 16
Property of the control o	Braised Australian Lamb Shank Purple Potato Mash, Seasonal Vegetable, Au Jus	RM 94
	Chicken Schnitzel Panko Chicken Chop, Aubergine Ragout, Steak Fries With Mushroom Sauce	RM 74
	Mediterranean Salad Chickpeas, Olives, Cherry Tomatoes, Avocado, Pine Nuts, Fine Herbs, Honey Mustard Dressing	RM 36
	SANDWICH AND BURGERS	
日	The Burger Australian Grain Fed Beef Patty (200gm), Turkey Ham, Fried Egg, Aged Cheddar Onion Marmalade, Lettuce, Gherkin, Salsa And Coleslaw	RM 52
	Chicken Katsu Burger Panko Chicken Chop, Aged Cheddar, Turkey Strips, Grilled Pineapple Coleslaw, Togarashi Mayo	RM 48
	Smoked Salmon Panini Beetroot Cured Smoked Salmon, Avocado Puree, Mesclun Leaves With Cream Cheese, Capers And Kyuri	RM 48
V	Grilled Vegetable Focaccia Mediterranean Roasted Vegetables, Sautéed Spinach, Aged Cheddar With Pesto Basil, Tomato Salsa And Cottage	RM 42
A	Signature Sandwich Grilled Chicken Breast, Turkey Ham, Fried Egg, Tomato, Gruyere Cheese, Cucumber, Lettuce Slaw On White And Whole Grain Toast	RM 52
	Finger Sandwich 1 Dozen 1/2 Dozen Turkey Ham, Cucumber, Tomato, Aged Cheddar Cheese With Coral Lettuce, Lettuce Slaw On White And Whole Grain Toast	RM 38 RM 26

^{*}Comes With Steak Fries On The Side









Served Daily from 11am – 10pm

THE SWEET CORNER

	Classic New York Cheesecake Fresh Strawberries, Berry Compote, Whipped Cream	RM 28
Property of the control of the contro	Apple Linzer Tart Homemade Pie Crust, Cinnamon Apple, Caramel Sauce.	RM 28
	Peach Melba Verrines Stewed Vanilla Peaches, Cookie Crumble, Whipped Cream.	RM 28
	Tropical Fruit Platter Kluang Dragon Fruit, Pekan Nanas Pineapple, Lily Mango, Rock Melon, Watermelon, Papaya	RM 28
	KID'S CORNER	
	Spaghetti, Penne, Fettucini Mushroom Cream, Bolognaise, Turkey Ham Or Tomato Basil	RM 22
	Chicken Nuggets & Chips Serve With Mayonnaise And Ketchup	RM 24
	Vegetable Fried Rice Topped With Fried Egg And Chicken Nugget	RM 22
	Chicken Soup Chicken Breast With Potato, Carrot, Celery In Clear Chicken Broth	RM 18









DRINKS MENU

Soft Drink Coke, Diet Coke, Sprite, Tonic Water, Ginger Ale, Soda Water.	RM 16
Mineral Water (750 MI) Aqua Panna (Italy) San Pellegrino (Italy)	RM 32
Chilled Juices Apple, Orange, Mango, Guava, Pineapple, Lime.	RM 21
Coffee And Tea Brewed Coffee, Espresso, Cappuccino, Café Latte, Americano	RM 16
Early Grey, English Breakfast, Darjeeling, Chamomile, Green Tea, Ice Lemon Tea	RM 16
Teh Tarik	RM 16
Hot Chocolate	RM 16
Nescafe Tarik	RM 16
Beer	
Carlsberg	RM 32
Royal Stout	RM 32
Kronenbourg Blanc	RM 32
Somersby	RM 32
Tiger	RM 32
Heineken	RM 32





DRINKS MENU

Wine

White Wine	Glass	Bottle
Italian Banfi Le Rime Toscana IGT	RM 43	RM 250
Australia Deakin Estate Artisan's Blend Chardonnay Pinot Grigio	RM 38	RM 210
Argentina Trapiche Sauvignon Blanc	RM 36	RM 190
Chile Cono Sur Bicicleta Chardonnay	RM 36	RM 190
Red Wine	Glass	Bottle
Red Wine Italian Banfi Le Rime Toscana IGT	Glass RM 43	Bottle
Italian		
Italian Banfi Le Rime Toscana IGT Australia	RM 43	RM 250



