

BREAKFAST

Served Daily From 6.30AM – 11.00AM

The Great Breakfast

MYR 68

Orange Juice, Seasonal Sliced Fruits or Fresh Fruit Salad,
Bakery Basket Served with Preserved Fruits, Honey and Butter, Corn Flakes
and Plain Yoghurt, Two Eggs Prepared To Your Liking Served with Sausages,
Hash Brown, Beef Bacon, Button Mushrooms, Tomato and Baked Beans.
Freshly Brewed Coffee or Tea

All Cereals Are Served with Your Choice Of Full Cream, Low Fat or Soy Milk

Truly Malaysian

MYR 58

Nasi Lemak with Chicken Rendang, Prawn Sambal and Condiments.
Seasonal Sliced Fruits and Breakfast Cake. Teh Tarik or Kopi Susu

Chinese Classic

MYR 40

Toasted Hai-lam Bread with Kaya and Butter, Congee with a Selections of
Chicken OR Fish Accompanied with Traditional Condiments Of Century Eggs,
Salted Duck Eggs, Fried Chinese Dough and Fried Dace Fish. Fresh Seasonal
Fruits, Jasmine Green Tea Or Soy Milk

Indian Inspired

MYR 38

2 Pieces Of Roti Pratha, Accompanied with Traditional Condiments Of Dhall
“Lentil Gravy”, Fish Curry and Cucumber Raita. Fresh Seasonal Fruits.
Teh Tarik or Kopi Susu

Cereals & Muesli

Assorted Breakfast Cereal

MYR 24

Served with Hot or Cold Milk, Low Fat or Soy Milk

Selections Of Yoghurt


MYR 24

Choices Of Blueberry, Raspberry, Strawberry

From The Bakery

MYR 35

Any Three Of The Following Served with Butter and Marmalades
Croissant, Muffins, Danish Pastries, White, Whole Wheat, Soft or Hard Rolls

 Vegetarian Dishes

 Chef Signature

(H) Healthy Option

All prices are inclusive of 10% Service Charge and 6% GST. For those with special dietary requirements or allergies who may wish to know about food ingredients used, please ask for the manager

makan
KITCHEN

ALL DAY DINING

Served Daily From 11.00AM – 11.30PM


STARTERS


-  **Malaysia Traditional Satay** **MYR 50**
MYR 32
Choices Of 12 or 6 Skewers with Chicken, Lamb or Beef. Accompanied with Peanut Sauce and Traditional Condiments
-  **Deep Fried Malaysian Cruller** **MYR 32**
Vegetable Spring Roll, Curried Potato Samosa Served with Thai Sweet Chilli Sauce and Mango Chutney
- Caesar Salad** **MYR 42**
(H) Romaine Leaves with Croutons, Parmesan Cheese, Poached Egg and Anchovies.
With Choices of - **MYR 50**
 Smoked Salmon **MYR 45**
(H) Chicken Breast

SANDWICHES & BURGERS

- Ferringhi Toast** **MYR 42**
Ciabatta Bread, Fresh Tomatoes, Mischun Mix, French Onion Rings, Cheddar Cheese, Chicken Ham, Beef Pastrami, Guacamole, Gherkin with Honey Mustard Dressing
- DoubleTree Cheese Burger** **MYR 50**
Grilled Beef Patties Topped with Cheddar Cheese, Beef Bacon, Onion Confit served with Fries
- Chicken Tortilla** **MYR 43**
Grilled Chicken Breast, Mixed Lettuce, Trio Bell Pepper, Wrapped with Tortilla Skin served with Fries

SOUPS

- Sup Kambing Maidin** **MYR 35**
Mamak Style Thick Lamb Soup, with Carrot, Potatoes, Fried Onion and Celery
-  **Mushroom Soup** **MYR 33**
Hand-picked Wild Mushrooms Creamy Soup with a Drizzle of Truffle Oil

 Vegetarian Dishes

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PASTA

Seafood Aglio Olio

Classic Italian Style Pasta with Sautee Garlic, Seafood, Chili Flakes and Chopped Parsley

MYR 42

Carbonara

Creamy White Sauce, Beef Bacon, Garlic, Mushrooms and Herbs

MYR 42

Your Choice Of Pasta: Spaghetti, Fettuccini, Penne, Macaroni

PIZZA

Clasical Margarita

Tomato Sauce, Fresh Tomato, Fresh Basil, Oregano and Mozzarella Cheese

MYR 40

Pepperoni


Tomato Sauce, Beef Pepperoni Slices, Olives, Oregano and Mozzarella Cheese

MYR 48

Chicken Ham

Tomato Sauce, Chicken Ham Slice, Olives, Oregano and Mozzarella Cheese

MYR 40

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MALAYSIAN FAVOURITES

-  **Mee Mamak** **MYR 40**
Yellow Noodles with Tomato, Fish Cakes, Vegetable Fritter, Bean Curd, Boiled Potato, Chili Paste and Fried Prawns
- Char Koay Teow** **MYR 38**
Flat Rice Noodles with Fishcake, Prawns, Chives, Sliced Chicken and Beansprouts
-  **Hainanese Chicken Rice** **MYR 42**
Scented Rice, Long Cabbage Broth, Siew Pak Choy and Poached Chicken
-  **Nyonya Vegetarian Fried Mee Hoon** **MYR 34**
Wok Fried Rice Vermicelli with Choy Sum, Tofu, Fried Bean Curd Beansprouts, Carrots and Spring Onion
-  **Nasi Goreng Ferringhi** **MYR 44**
Scented Rice, Chilli Paste, Fish Cakes, Fried Egg, Local style Chicken Satay Skewer and Fish Crackers
-  **North Indian Lamb Kurma** **MYR 42**
Pilau Rice Served With Lamb in Creamy Cashewnut Gravy, Cucumber Raita, Indian Mix Pickles, Poppadum, Yellow Dhal Curry

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INTERNATIONAL FLAVOURS

Chicken Cordon Bleu

Pan Fried Breaded Chicken, Mushroom Sauce, French Fries, Bouquet Salad

MYR 52

Norwegian Fillet of Salmon

Pan Seared Salmon Fillet, Chunky Tomato with Basil and Fresh Mozzarella, Puree Potato and Cilantro-Green Chili Sauce

MYR 60

Fish & Chips

Deep Fried Snow Fish Fillet in Crispy Batter with French Fries, Tartar Sauce and Fresh Lemon Wedge

MYR 48

FROM THE GRILL

Australian Grain Fed Beef Sirloin

Barbeque Marinated, Served with Herb Butter

MYR 102

New Zealand Rack of Lamb

Garlic-Mint Marinated with Rosemary Infused

MYR 102


***All Items Are Served With Sautéed Seasonal Vegetables and Selections of Potato or Steamed Rice**

Choice of Potato

Potato Wedges, Cajun Potato Fries, Roasted Garlic Mashed Potato

Choice of Side Sauce

Black Peppercorn, Thyme Jus, BBQ Sauce

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DESSERTS

- V Sago Gula Melaka** **MYR 28**
Classic Malaysian Dessert Made Of Sago Pudding, Malacca Sugar Syrup and Jack Fruits

- V Fruit Platter** **MYR 33**
Seasonal Selection of Fruit

- Signature Cendol Cheese Cake** **MYR 38**
Cheese Cake, With Infused Of Local Cendol Flavour, Palm Sugar, Coconut Cream

V Vegetarian Dishes

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KID'S MENU

BREAKFAST

Served Daily From 6.30AM - 11.00AM

Doubletree Mini Pancakes

Stack Of 3 Mini Pancakes Served with Strawberries and Maple Syrup, Yoghurt and Berries

MYR 20

Doubletree French Toast

Brioche Served with Chocolate Spread and Maple Syrup

MYR 20

Junior Congee

Choices of Plain, Fish, Chicken or Vegetables

MYR 20

LUNCH AND DINNER

Served Daily From 11.00AM – 10.30PM

Bolognaise

Beef Ragout in Tomato Sauce with Grated Parmesan and Parsley

MYR 20

Junior Fish & Chips

Battered Sea Bass Served with Steak Fries and Tartar Sauce

MYR 24

Doubletree Mini Burger

2 Pieces of Mini Beef Patties with Cheddar Cheese Served with French Fries

MYR 24

Chicken Nuggets

8pcs Of Chicken Nugget Served with French Fries

MYR 20

Cheesy Wedges

Deep Fried Wedges Topped with Cheese Sauce

MYR 16

Cheesy French Fries

Deep Fried French Fries Topped with Cheese Sauce

MYR 16

V Vegetarian Dishes

C Chef Signature

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KITCHEN

SUPPER MENU

Served Daily From 12.00AM – 6.00AM

STARTERS


-  **Malaysia Traditional Satay** **MYR 50**
MYR 32
Choices Of 12 or 6 Skewers with Chicken, Lamb or Beef. Accompanied with Peanut Sauce and Traditional Condiments
-  **Deep Fried Malaysian Cruller** **MYR 32**
Vegetable Spring Roll, Curried Potato Samosa Served with Thai Sweet Chilli Sauce and Mango Chutney

SANDWICHES & BURGERS

- DoubleTree Cheese Burger** **MYR 50**
Grilled Beef Patties Topped with Cheddar Cheese, Beef Bacon, Onion Confit, Accompanied with French Fries and Side Salad
- Chicken Tortilla** **MYR 43**
Grilled Chicken Breast, Mixed Lettuce, Trio Bell Peppers, Wrapped with Tortilla Skin, Served with French Fries and Side Salad

PASTA

- Seafood Aglio Olio** **MYR 42**
Classic Italian Style Pasta with Sautee Garlic, Seafood, Chili Flakes and Chopped Parsley
- Carbonara** **MYR 42**
Creamy White Sauce, Beef Bacon, Garlic, Mushrooms and Herbs

 Vegetarian Dishes

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MALAYSIAN FAVOURITES


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Yellow Noodles with Tomato, Fish Cakes, Vegetable Fritter, Bean Curd, Boiled Potato, Chili Paste and Fried Prawns
- Char Koay Teow** **MYR38**
Flat Rice Noodles with Fishcake, Prawns, Chives, Sliced Chicken and Beansprouts
-  **Nyonya Vegetarian Fried Mee Hoon** **MYR 34**
Wok Fried Rice Vermicelli with Choy Sum, Tofu, Fried Bean Curd Beansprouts, Carrots and Spring Onion
-  **Nasi Goreng Ferringhi** **MYR 44**
Scented Rice, Chilli Paste, Crispy Anchovies, Fish Cakes, Fried Egg, Local style Chicken Satay Skewer and Fish Crackers

INTERNATIONAL FLAVOURS

- Chicken Cordon Bleu** **MYR 52**
Pan Fried Breaded Chicken, Mushroom Sauce, French Fries, Bouquet Salad
- Fish & Chips** **MYR 48**
Deep Fried Snow Fish Fillet in Crispy Batter with French Fries, Tartar Sauce and Fresh Lemon Wedge

DESSERTS

-  **Sago Gula Melaka** **MYR 28**
Classic Malaysian Dessert Made Of Sago Pudding, Malacca Sugar Syrup and Jack Fruits
-  **Fruit Platter** **MYR 33**
Seasonal Selection of Fruit

 Vegetarian Dishes

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BEVERAGE MENU

Soft Drinks

Coke, Coke Zero, Sprite, Ginger Ale, Soda Water, Tonic, 100 Plus, Tapping Tapir and San Pellegrino

MYR 12

Mineral Water

Aqua Panna Still (330 ml)

MYR 20

Aqua Panna Still (750ml)

MYR 25

San Pellegrino Sparkling (330 ml)

MYR 20

San Pellegrino Sparkling (750 ml)

MYR 25

Fresh Juices

MYR 15

Watermelon, Orange, Apple , Lime

Fresh Coconut

MYR 15

Chilled Juices

MYR 12

Orange, Apple, Mango, Guava, Pineapple

Coffee

Espresso

MYR 10

Americano

MYR 10

Double Espresso, Macchiato, Cappuccino, Latte

MYR 12

Iced Coffee & Iced Teas

MYR 12

Dilmah Tea Selections

MYR 12

Brilliant Breakfast, Chamomile, Earl Grey, Green Tea and Mint Tea

Chocolates

MYR 14

Hot Chocolate / Iced Chocolate

Teh Tarik

MYR 12

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BEVERAGE MENU



Beers by Draught

Carlsberg

MYR 25

Kronenbourg Blanc 1664

MYR 28

Beers by Bottle

Carlsberg

Carlsberg Smooth

MYR 25

Tiger

MYR 27

Heineken

MYR 22

Asahi

MYR 30

Kronenbourg Blanc 1664

MYR 30

Connor's Stout (Can)

MYR 30

MYR 30

Wines by the Glass and Bottles

Tempus Two Silver Series, Sauvignon Blanc, Australia

MYR 25 (GLS)

MYR 128 (BTL)

Tempus Two, Silver Series, Merlot, Australia

Tempus Two, Silver Series, Shiraz, Australia

Luis Felipe Edwards, Pupilla, Chardonmay, Chile

Luis Felipe Edwards, Pupilla, Cabernet Sauvignon, Chile

***Please ask our service staff for extensive list for wines by the bottles.

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