



À LA CARTE MENU

Let's eat

APPETISER

POKE

Sashimi tuna, arugula, sesame, mango, edamame, avocado, grapes and sesame-orange vinaigrette

44

KANI

Tempura battered soft shell crab and orange kiwi salad with drizzles of pomegranate dressing

44

SWEZ

Mesclun mix, feta cheese, cherry tomato, walnuts, black olives, cranberries and apple-fennel vinaigrette

38

CAESAR SALAD

Romaine lettuce with Caesar dressing, turkey strips, egg and garlic croutons
Chicken Roulade + RM10 | Smoked Salmon + RM15

32

SOUP

AL FUNGHI

Wild mushroom cream soup with parmesan crostini and a touch of porcini powder

24

POMODORO

Cream of tomato soup with cheese tortellini and avocado salsa

24

QUICK BITES

MALAYSIAN SATAY

Charbroiled marinated chicken or beef on bamboo skewers served with fresh onion, cucumber, rice cakes and peanut sauce

(1 dozen)

38

(1/2 dozen)

26

BANGKOK WINGS

Deep fried chicken wings coated with Thai style peanut dip and spicy chips

34

MIXED CHIPS

Potato wedges, French fries and curly fries with black pepper cheese dip

22

MAINS

TERIYAKI BEEF

Teriyaki style grilled sirloin steak with vegetables and garlic fried rice

70

SALMON VONGOLE

Pan Seared Salmon Tournedos with Mashed Potato, Garden Vegetables and Basil Butter Clam Sauce

58

FISH AND CHIPS

Deep fried battered halibut fillet to perfection, crispy chips, passion fruit and black pepper cheese dip

54

14 SPICED FRIED CHICKEN

3 pieces of spiced fried chicken with mashed potato and refreshing spicy pineapple-mango salad

45

BIG BITE BURGER

A dream burger with lots of goodies - ½ pounder patty, crispy hash potato, cheese, caramelise onions, grilled pineapple, egg, spicy barbecue cheese and green onion dip, tons of chips!


45


40

NUMB TONGUE FRIED RICE

Hot and spicy fried rice served with prawns, Malaysian chicken chop, fried egg, crispy poppadum and sambal belacan

42

YIN YANG

Wok fried broad rice noodles and vermicelli with prawns, scallops, fish fillet, squid ring and egg white sauce

42

RAMEN

Korean ramen with prawns, chicken gyoza, onsen egg, wakame and kimchi clam broth

42



PASTA

FRUITTI DI MARE

Linguine with prawns, mussels, squid and fish in tomato herb sauce

40

VONGOLE

Sautéed spaghetti with olive oil, chili, garlic, sun-dried tomato, basil and clams

40

RIGATONI

Tube pasta with beef and mushroom ragout and parmesan cheese

40

AL PESTO (v)

Sautéed spaghetti with basil pesto, pine nuts, potatoes and green beans

32

ALLA PUTTANESCA

Spaghetti with tomato, olives, basil, garlic and fresh herbs

32

DELI

WRAP

Seared spicy tuna and crab Louise salad wrap with avocado, cucumber, cream cheese, tomato, salad and fries

40

FOCACCIA

Focaccia bread with smoked chicken breast, sundried tomato, mozzarella cheese, olive pesto, salad and fries

38

PANINI

Panini with Vietnamese lemongrass chicken skewers, pickled vegetables, avocado, cheese and chips

38

ULTIMATE VEGGIE (v)

House-baked rosemary bread with pickled red cabbage, arugula, roasted bell peppers, dehydrated banana, mashed avocado, herbed feta spread and chips

32

MEAT FREE FEAST (v)

VEGAN STEAK

Grilled plant base medallions with mashed potato, salad and smoked herbs tomato sauce

44

VINDALOO

Vindaloo style stir-fried plant base protein and potato curry with fragrant cashew nut rice and poppadom

30

TWIRLING TWIST

Chilled somen noodles with cherry tomatoes, corn kernel, bean curd, plant base protein and mushrooms in chili sesame sauce

30

DESSERT

LEMON TART

24

French lemon tart with custard and vanilla ice cream

BANANA SPLIT

24

Delightful scoops of ice cream topped with whipped cream, chopped nuts and chocolate sauce

FRUIT & JELLY

22

Medley of seasonal tropical fruits with mix berries jelly

THE
LOUNGE

Sweet
Brasserie

**All prices are in Ringgit Malaysia & inclusive of prevailing taxes*





BEVERAGE MENU

DRAUGHT BEER

Tiger Beer Tower 3Ltr	RM288
Tiger Beer Pitcher	RM108
Tiger Beer Glass	RM38

BOTTLED BEER

	<i>330ml</i>
Tiger	RM38
Guinness Stout	RM38
Heineken	RM38

CRAFT BEER

	<i>330ml</i>
Brewdog Punk IPA <i>(Scotland)</i>	RM42
Brewdog Dead Pony Club <i>(Scotland)</i>	RM42
Dai Dai IPA <i>(Japan)</i>	RM42
The River IPA <i>(Vietnam)</i>	RM42
Dream Alone Pale Ale <i>(Vietnam)</i>	RM42

APERITIF

	<i>30ml</i>
Campari	RM34
Pimms No.1	RM34
Martini Dry	RM34

GIN

	<i>30ml</i>	<i>Bottle</i>
Hendricks	RM38	RM788
Monkey 47 Sloe Gin	RM38	
Sipsmith	RM36	
Tanqueray 10 years	RM36	
Bombay Sapphire	RM36	RM688
Gordons	RM34	RM668

VODKA

	<i>30ml</i>	<i>Bottle</i>
Grey Goose	RM38	
Tito's Handmade Vodka	RM36	
Absolut Blue	RM36	RM688
Smirnoff Red	RM34	RM668

RUM

	<i>30ml</i>
Havana Club No.7	RM38
Bacardi	RM36
Sailor Jerry Spiced Rum	RM36
Mount Gay Rum	RM36
Captain Morgan Spiced	RM36

TEQUILA

	<i>30ml</i>
Montelobos Mezcal	RM38
Herradura Blanco	RM36
Jose Cuervo Gold	RM34
Jose Cuervo Silver	RM34

COGNAC

	<i>30ml</i>	<i>Bottle</i>
Hennessy	RM46	RM818
Remy Martin	RM46	RM818
Martell	RM42	RM688

BLENDED WHISKY

	30ml	Bottle
Wild Turkey Rye	RM38	
Markers Mark Bourbon	RM36	
Jameson	RM36	RM668
Jack Daniels	RM34	RM528
Johnny Walker Black	RM34	RM528

SINGLE MALT WHISKY

	30ml	Bottle
Glenmorangie 10 years	RM40	RM818
Glenfiddich 12 years	RM40	RM788
Laphroaig 10 years	RM40	

LIQUEUR

	30ml
Baileys	RM34
Cointreau	RM34
Kahlua	RM34
Malibu	RM34
Jagermeister	RM34
Sambucca	RM34
Dissarono Amaretto	RM34

HOUSE SPIRIT

	30ml
Scotch Royal Whisky	RM32
Pierre Cognac VSOP	RM32
Vasparov Vodka	RM32
Ron Dumaci Rum	RM32
Rosemary Churchill Gin	RM32
Camino Gold Tequila	RM32

COCKTAIL

Punch 81	RM48
<i>Premium Sloe Gin, Fresh Lemon Juice, Fresh Grapefruit Juice, Simple Syrup and Ginger Ale</i>	

Scarlett Sunset	RM38
<i>(by Hanzel Godwin)</i> <i>Mezcal, Angostura Bitters, Fresh Lemon Juice, Strawberry</i>	

Pinky Promise	RM38
<i>Premium Sloe Gin, Tanqueray No.10, Cherry Brandy, Fresh Lime, Cranberry Juice and Egg White</i>	

Malibu Nights	RM38
<i>Coconut Rum, White Rum, Fresh Lemon Juice, Pineapple and Cranberry Juice</i>	

Coastline	RM38
<i>Amaretto, Mezcal, Orange Liqueur and Fresh Lime Juice</i>	

Georgetown Mule	RM38
<i>Premium Vodka, Fresh Lime Juice and Ginger Ale</i>	

24K Magik	RM38
<i>Amaretto, Handmade Vodka, Cranberry Juice, Orange Juice and Fresh Raspberries</i>	

1975

*Kentucky's Bourbon, Fresh Lemon Juice,
Simple Syrup and Fresh Mint Leaves*

RM38

Butterworth Boulevard

*Fine Cognac, Cherry Brandy, Strawberry,
Liquor, Cinnamon and Egg White*

RM38

Watermelon Paloma

*Mezcal, Agave, Fresh Lime, Fresh Watermelon
Juice, Fresh Basil and Club Soda*

RM38

MOCKTAILS

Dragon's Lagoon

(by Arthur Menil)

*Squashed Fresh Dragon Fruit, Fresh Lemon
Juice, Blue Curacao and Soda*

RM22

Limonpresso

*Espresso Shots, Fresh Lemon Juice and
Lime Juice, Simple Syrup and Soda*

RM22

Old Pine

*Fresh Watermelon Juice, Fresh Grapefruit
Juice and Soda*

RM22

High Tide

*Fresh Apple Juice, Fresh Lime Juice,
Fresh Lemon Juice and Mint Leaves*

RM22

Orange Saint

*Cranberry Juice, Fresh Lime, Orange Juice,
Simple Syrup and Egg White*

RM22

WHITE WINE

Baigorri Blanco

Viura Malvasia (SPA)

*Attractive yellow golden colour. Elegant and complex
nose, thanks to the period in oak barrels and the long
contact with the fine lees. Exotic fruits, balsamic
sensation with hints of minerals. Creamy and
complex on the palate; elegant and very well balanced.
Long and intense finish*

*Food pairing – Grilled chicken, chicken pot pie
or fresh seafood*

RM298

Bishop's Leap Marlborough

Sauvignon Blanc (NZ)

*A light bodied, mouth-watering wine redolent of
grapefruit complemented by herbaceous flavours with
a zesty and refreshing finish*

*Food pairing – Salads, poultry, white meat or
vegetable dishes*

RM288

Il Poggione Bianco Toscana

Vermentino Chardonnay (ITA)

*Notes of lemon, citrus and oak. Had a slight creamy feel
in the mouth. Mild acidity and medium bodied*

Food pairing – All fish, white meat or seafood dishes

RM258

**Delas Côtes-du-Rhône St. Esprit Blanc
Côtes-du-Rhône (FRA)**

*The Côtes-du-Rhône Blanc has a golden straw hue
with green tinges. The main aromas are reminiscent
of white flowers and yellow fruit, enhanced by touches
of exotic and citrus fruit*

Food pairing – Grilled crustacean, fresh seafood or cod

RM258

Angove Chalk Hill Blue

Semillion Sauvignon Blanc

*Pale straw in colour with attractive green hues.
Herbaceous and tropical characters typical of perfectly
ripened sauvignon blanc are followed by delicate citrus
notes from the semillion*

Food pairing – Fresh seafood or lightly grilled fish

Glass 150ml - RM42

Bottle 750ml - RM158

Grant Burge Benchmark

Chardonnay (AUS)

Bursting with sweet tropical and peach fruit characters, with hints of sweet spice and toasty oak. The palate is ripe with luscious tropical fruit sweetness of pineapple, paw paw and sweet yellow peaches

Food pairing – Steamed or grilled fish, pasta or risotto, lightly cooked shellfish or creamy vegetables soup

Glass 150ml - RM42

Bottle 750ml - RM158

Angove Chalk Hill Blue

Cabernet Merlot (AUS)

The palate is full and soft displaying good berry fruit characters, black cherry, mulberry and plum, with good length

Food pairing – Roast duck, poultry or cheese

Glass 150ml - RM42

Bottle 750ml - RM158

RED WINE

Baigorri Crianza

Tempranillo (SPA)

A deep cherry- red wine with a medium- high depth. Aromas of black fruit and fruit compote, spices, baked goods and dairy products. A long retro nasal sensation, that lasts on the palate. Elegant and silky

Food pairing – Mild or medium hot dish with chilli, meat pie, hotpot, moussaka or cheese board

Bottle 750ml - RM338

Grant Burge Benchmark

Cabernet Sauvignon (AUS)

Deep red with vibrant purple hues. A complex nose showing soft plum fruit aromas and a touch of sweet vanilla. The palate is soft and generous, bursting with dark berry fruit and festive cake, savoury yet subtle peppered spice adds to the complexity

Food pairing – Steak with peppercorn sauce or Lamb Shanks

Glass 150ml - RM42

Bottle 750ml - RM158

Il Poggione Rosso di Montalcino

Sangiovese (ITA)

Intense ruby red colour. Fruity bouquet with red berry notes. Very well structured, yet soft, long-lasting flavour with smooth velvety tannins

Food pairing – Mild or medium hot dish with chilli, meat pie, hotpot, moussaka or cheese board

Bottle 750ml - RM328

SPARKLING WINE

Prima Perla Blanc De Blancs Brut NV

Chardonnay (FRA)

Lovely bright yellow colour with glints of gold, numerous fine bubbles. Bright colour, intense, combining scents of fruit (white peach notes) and floral aromas (white flowers). Fresh and well-balanced. Elegant effervescence

Bottle 750ml - RM468

Catena Zapata

Malbec (ARG)

A rich, concentrated mouthfeel is highlighted by flavours of blueberries and blackberries with a touch of leather and cinnamon

Food pairing – Hearty beef burger, lamb dishes, stilton or mozzarella cheese

Bottle 750ml - RM318

Angove Chalk Hill Blue Bubbles

Semillion Sauvignon Blanc (AUS)

Pale gold with sparkling bubbles, yeast and stone fruit aromas precede a luscious, apple, pear and strawberry fruit filled palate

Bottle 750ml - RM428

Saint Clair Marlborough

Pinot Noir (NZ)

A concentrated fruit-driven wine of ripe red berries and dark fruits fill the palate showing delicate tannin and savoury oak notes to finish

Food pairing – Accompany wide range of meat dishes or fish such as tuna or salmon

Bottle 750ml - RM308

CHAMPAGNE

Veuve Clicquot Champagne NV (FRA)

The strength of this golden yellow wine is immediately pleasing to the nose while its complexity explodes on the palate. The initial notes of fruit are followed by more discreet aromas of brioche and vanilla when the wine is allowed to age in the bottle. Offers a perfect balance of finesse and forcefulness

Bottle 750ml - RM1228

Moët & Chandon Champagne NV (FRA)

Golden straw yellow with green highlights. The vibrant intensity of green apple and citrus fruit, the freshness of mineral nuances and white flowers, the elegance of blond notes (brioche, cereal, fresh nuts). The delicious sumptuousness of white-fleshed fruits. The alluring caress of fine bubbles and the soft vivacity of citrus and nuances of gooseberry

Bottle 750ml - RM998

Piper-Heidsieck Cuvée Brut Champagne NV (FRA)

Notes of almond and fresh hazelnut accompany the precise ascent of its bubbles. Purenness of fresh pear, apple and a delicate hint of citrus fruits. A harmonious mixture of bright, crunchy pomelo, blonde grapes and juicy white fruits creates

the delightfully surprising sensation

Bottle 750ml - RM928

Victoire Prestige Brut Champagne (FRA)

An intense robe with golden glints. A wonderfully fresh aftertaste, lemon liqueur, fresh peas. A fine density to the nose, rigorous. Banana flesh, lovely supporting freshness, a wonderful acidity. An invigorating, lively mouth

Bottle 750ml - RM728

LIQUEUR COFFEE

Baileys Coffee	RM32
French Coffee	RM32
Irish Coffee	RM32
Russian Coffee	RM32

COFFEE



Café Mocha	RM23
Flat White	RM22
Cappuccino	RM22
Café Latte	RM22
Americano	RM20
Double Espresso	RM18
Espresso	RM16

**Add RM3.00 for Hazelnut or Caramel flavoured coffee*

TEA



(Pure Loose Leaf)	
Brilliant Breakfast	RM20
Original Earl Grey	RM20
Chamomile Flowers	RM20
Peppermint Leaves	RM20
Sencha Green Extra Special	RM20
Natural Ceylon Ginger Tea	RM20
Darjeeling Black	RM18
Jasmine Tea	RM18
Berry Sensations	RM18

HOT BEVERAGE

Hot Milo	RM16
Nescafe Tarik	RM16
Hot Chocolate	RM16
Kopi Tarik	RM13
Teh Tarik	RM13

COLD BEVERAGE

Iced Latte	RM20
Iced Cappucino	RM20
Iced Mocha	RM20
Iced Nescafe	RM18
Iced Milo	RM18
Iced Chocolate	RM18
Iced Coffee	RM18
Iced Lemon Tea	RM16

**Add RM3.00 for Hazelnut or Caramel flavoured coffee*

MINERAL WATER

Perrier Sparkling Water	RM25
Evian Natural Spring Water	RM23
Eau Claire Premium	RM12

PREMIUM MIXER & SOFT DRINK

THE
LONDON
ESSENCE
Co.

Indian Tonic Water	RM18
Spiced Ginger Beer	RM18
Ginger Ale	RM18
Pink Grapefruit Crafted Soda	RM18
White Peach and Jasmine Crafted Soda	RM18

SOFT DRINK

Coca-Cola	RM13
Diet Coca-Cola	RM13
7UP	RM13
100 Plus	RM13
Soda Water	RM13
Tonic Water	RM13
Ginger Beer	RM13
Ginger Ale	RM13

FRESH JUICE

Green Apple	RM20
Orange	RM20
Honeydew	RM20
Watermelon	RM20
Pineapple	RM20
Carrot	RM20

CHILLED JUICE

Apple	RM16
Orange	RM16
Guava	RM16
Mango	RM16
Lime	RM16

LOCAL CHILLED

Soya Bean	RM12
Chrysanthemum	RM12
Cincau	RM12



TAPAS

Bite-Sized Bliss

Katsu Sando

Breaded Chicken Sandwich with Cheese, Pineapple and Savoury Dipping Sauce

RM28+

Motoyaki

Baked Oysters with Amatriciana (Tomato, Beef Strips and Chili) Sauce and Cheese

RM28+

Calamari

Crispy Calamari Rings with Garlic Aioli

RM26+

Albondigas

Glazed Thai Beef Meatball in Chili Lime Sauce

RM26+

Arancini

Corn Flakes breaded Rice Ball with Cheese

RM24+

Kuih Pei Tee

Top Hats with Braised Sweet Turnip, Shrimps, Peanuts and Sweet Chili Dipping

RM24+

Fritto

Breaded Mozzarella Stick with Spicy Tomato Sauce

RM24+



*All prices are in Ringgit Malaysia & excluding of prevailing taxes



Ala Carte **PROMO**

SELECTED MAIN DISHES
+ 1 FREE SOUP OF THE DAY OR DRINK

6.00PM - 8.00PM

*T&C APPLY

Health Booster Juice

IMMUNE BOOSTER

Our Immune Booster Juice is a vibrant blend of nutrient-packed ingredients designed to strengthen your body defenses. Perfect for a morning kick-start or an afternoon pick-me-up!

ANTI-INFLAMMATORY

Revitalise your body with our Anti-Inflammatory Juice, expertly crafted to help reduce inflammation and promote overall health. Perfect for starting your day with a health boost or as a refreshing midday treat!

DIGESTION

Give your digestive system a boost with our refreshing Digestion Juice, expertly crafted to aid digestion and promote gut health. This delicious and invigorating drink supports your overall well-being, making it the perfect way to start your day

ANTIOXIDANT

Try our Antioxidant Juice is a powerful blend designed to fight free radicals and promote overall health. This delicious and nourishing drink not only tastes great but also supports your body in combating oxidative stress and maintaining optimal wellness

RM25
per glass





**BUY 1
GET 1
FREE**

HAPPY HOUR

Daily ♦ 5.00pm - 8.00pm
*Applicable for house wine,
beers or pouring spirits

INDULGE IN A
*Timeless
Pour*



WHISKY BOTTLE PROMOTION
Starts from RM **388** nett