



AS1 Baked Parmesan Chicken Wings 🔛 **RM28** Oven Baked Crispy Chicken Wings Marinated with House Special Parmesan Cheese Sauce with a side of Farmer's RM21 Romaine Lettuce Tossed with Chef's Signature Caesar Dressing, Topped with Anchovies, Egg floss, Ciabatta

RM29

RM18

AS3 Chicken Confit House Salad Chicken Confit with Apple, Pomelo and Fennel Topped with Mesclun Served with Ginger, Chili and Sesame Oil Dressing.

Croutons, Crispy Beef Bits and Parmesan Cheese.

Potato Wedges and Spicy Tomato Dip.

AS2 Caesar Salad

- **AS4** Malaysian Rojak Buah A Penang Specialty: Mangoes, Rose Apples, Pineapple, Jicama, Crispy Fritters Tossed with Tamarind and Peanut Sauce.
- **AS5** Sour Vietnamese Squid **RM21** Asian Leaves Salad with Squid Tossed in Garlic Lime Juice and Coriander Dressing.
- AS6 Energy Bowl **RM25** Signature Oxtail in Flavourful Broth, with Ketupat (Compact Rice) or Vermicelli Served with Homemade Chili Soy Syrup.
 - **Mushroom Cappuccino** Creamy Shitake Mushroom Soup Dusted with Nutmeg

Appetisers, Salads and Soups RM23 AS3

Chef Recommendation

Please notify us of any allergies.



with a side of Garlic Toast.

Surcharges applicable for in-room dining. The product images shown are for illustration purpose only and may not be an exact representation of he product.

SB1 Salmon Triple Deck



RM34

Toasted Sandwich, Salmon, Avocado, Grilled Sweet Peppers with Arugula and Pesto Spread with Beetroot Salsa.

SB2 Caprese Chicken Sandwich

RM33

Grilled Chicken with Lettuce Roquette and Olive Tapenade Sandwiched in Toasted Ciabatta Buns.

SB3 Croque Monsieur

RM26

French Classic Grilled Chicken and Cheese Toast Sandwich (Add a Sunny Side Up Egg to Make a Croque Madame).

SB4 Big Burger

RM31

Grilled Beef or Chicken Patty with White Mushroom Compote, Cheese, Fried Egg and Onion Jam on Toasted Sesame Milk Bun with a side of Hand Cut Fries.



Chef Recommendation

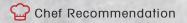




P1	Golden Sand Prawn Spaghetti Spaghetti with Buttery Salted Egg Yolk Cream Sauce.	RM29
P2	Aglio e Olio Spaghetti with Garlic Infused Olive Oil and Chili Flakes.	RM21
Р3	Spaghetti Vongole Spaghetti with Clams, Italian Parsley and Extra Virgin Olive Oil.	RM29
P4	Spaghetti Bolognese (Beef or Chicken) Spaghetti with Minced Beef or Chicken in Rich Tomato and Bay Leave Sauce.	RM28
P5	Traditional Carbonara Tagliatelle with Chicken or Streaky Beef in Rich Creamy Sauce Topped with Egg Yolk.	RM27
P6	Green Curry Penne Penne Penne with Prawns, Bamboo Shoots and Red Capsicum Tossed with Pineapple Green Curry Infused Cream Sauce.	RM29

*Choice of Pasta Tagliatelle, Penne or Spaghetti









M1 Hainanese Chicken Chop

RM33

Ever so Famous Hainanese Chicken Chop, Lightly Breaded Deep Fried Served with Gravy and Hand Cut Fries.

M2 Asian Roasted Salmon

RM43

Fillet of Salmon Roasted with Beet and Carrots in a Light Ginger and Scallion Butter Served with Mashed Sweet Potatoes and Sesame Roasted Asparagus.

M3 Fish and Chips 😭

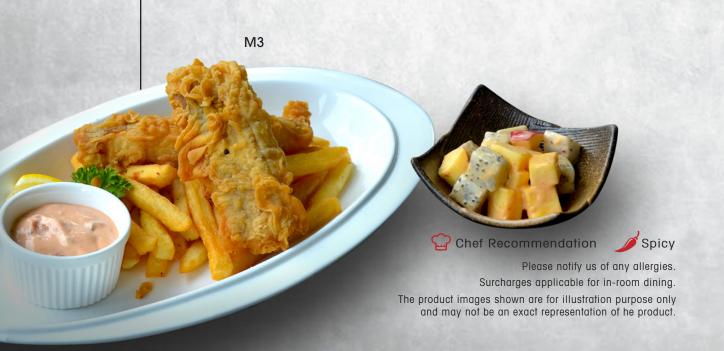
RM33

Twice Battered and Deep-Fried Fish to Give an Extra Crunch Served with Fruit Salad and Hand Cut Fries Served with Tomato Tartar sauce or Regular Tartar.

M4 Aussie Ribeye

RM61

180 gm Aussie Ribeye Served with Black Pepper Sauce and Hand Cut Fries.



RM25

RM29



MT1 Nasi Lemak Rice Cooked in Coconut Cream Served with Prawn Sambal, Chicken Rendang with Traditional Condiments. MT2 Penang Mee Mamak Stir Fried Yellow Noodles with Beancurd, Squid, Prawns

and Chicken with Vegetable Fritters in Spicy or Non-Spicy House Blend Paste.

MT3 Curry Laksa

House Special Curry Laksa with Egg Noodle in Thick Coconut Curry with Otak Otak, Prawns, Beancurd Puffs, Long Beans, Bean Sprouts and Shredded Chicken.

MT4 Nasi Bukhari With Ayam Penyet

Bukhari Rice Served with "Smashed" Marinated Chicken in House Spice Blend with Sambal, Cucumbers, Fried

Beancurds and Fried Tempeh.

MT5 Nyonya Asam Pedas RM28

Steamed Rice Served with Slow Braised Fish in

Housemade Spicy Sour Broth.

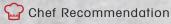
MT6 Seafood "Hor-Fun" RM27

Choice of Crispy Noodle or Rice Noodle or Both Stir
Fried with Prawns, Squid, Fish Fillet and Vegetables
in Light Egg Gravy.

MT7 "Yong Chow" Fried Rice

Cantonese Style Fried Rice with Seafood, Chicken
Char-Siew.









Kid's Menu and Side Dishes



Kid's Menu

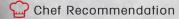
KM1	Crispy Fish Fingers with Fries	RM16
KM2	Spaghetti Meatballs	RM16
км3	Popcorn Chicken with Fries	RM16

Side Dishes

SD1	Garlic Bread (6 pieces)	RM15
SD2	Spring Rolls (6 Pieces)	RM15
SD3	Samosa (6 Pieces)	RM15
SD4	Onion Rings	RM15
SD5	Hand Cut Fries	RM15

KM₂









S4

Kaffir Lime Cheese Cake **RM18** Kaffir Lime Creamy Cream Cheese Cookie Crusted Served with Raspberry and Mango Compote.

S2 Tiramisu **RM18** Italian Coffee Mascarpone Trifle with Caramelized Coffee Sauce.

Lemon Grass Panna Cotta 🔛 **S3 RM16** Chilled Panna Cotta Infused with Lemon Grass Served with Wild Berry Compote.

In House Special Crème Brule with Gingery Tropical Fruit Salad.

Earl Grey Crème Brule



RM16



Chef Recommendation





Freshly Brewed Coffee with Javanese Coffee Beans.

1	N. Committee	Hot	Cold
CI	Long Black	RM15	RM16
C2	Latte	RM17	RM18
C3	Mocha	RM17	RM18
C4	Cappucino	RM17	RM18
C5	Chocolate	RM17	RM18
C6	Macchiato	RM15	
C7	Espresso	RM15	
C8	Flat White	RM17	
C9	Affogatto	RM17	





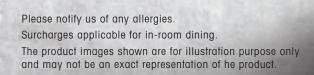
Tea

TI	English Tea	RM13
T2	Earl Grey Tea	RM13
Т3	Jasmine Green Tea	RM13
T4	Lemon and Ginger Tea	RM13
T5	Chinese Tea	RM11

Hot or Cold

T6	Teh Tarik	RM15
T7	Nescafe Tarik	RM15
T8	Kopi Tarik	RM15
T9	Milo	RM15
T10	Iced Tea	RM15
TII	Iced Lemon Tea	RM15
T12	Milk Shakes	RM15

StrawberryVanila - Chocolate





Soft Drinks

SO1	Sprite	RM11
SO2	Coca Cola	RM11
SO3	100 Plus	RM11
SO4	Tonic	RM11
505	Soda Water	DM11

Bottled Water

B1	Geno Bottled Water	RM6
B2	Spritzer Water	RM8
В3	Perrier Water	RM18

Fruit Juices

F1	Orange	RM15
F2	Apple	RM15
F3	Watermelon	RM15
F4	Starfruit	RM15
F5	Pineapple	RM15
F6	Carrot	RM15
F7	Lime	RM15



