



LUNCH & DINNER

A LA CARTE 12pm until 10:30pm

STARTERS & SALADS

Classic Caesar Salad   	50
Garlic croutons, parmesan shavings, Caesar dressing, crispy cured beef	
With your choice of:	
Grilled Chicken Breast	68
Smoked Salmon	84
Grilled Tiger Prawns	100
Miso Tofu Salad  	48
Grilled miso tofu, avocado, sun-dried tomato, baby Romaine, sesame dressing	
Tiger Prawn Salad with Sambal Oelek  	98
Marinated grilled prawns, cherry tomatoes, cucumber, green mango, mint, basil, kaffir lime leaf served with red chili sambal	
Grilled Beef Salad  	44
Bean sprouts, papaya, cucumber, lime, tamarind and coriander chilli dressing	
Otak Otak Bakar  	60
Grill blended fish mousse with coconut milk, chilli, turmeric, galangal, lemongrass served with local herb salad Sambal and coconut lemongrass cream	
Kerabu Isi Ketam 	53
Crab meat salad tossed with dried shrimp, pomelo, ginger flower, lime leaf, lemongrass, chilli and toasted coconut	
Malaysian Mixed Satay (6 pieces) 	72
Chicken and beef satay, rice cakes, cucumber, mixed pickles, peanut sauce	

SOUP

Prawn Curry Coconut Soup  	62
Prawns, pumpkin	
Sayur Lodeh  	34
Vegetables soup cook in coconut turmeric gravy with pressed rice	
Soup “Ekor Sapi Tradisi” 	60
Malaysian oxtail broth, green chilli, potatoes	

STONE OVEN BAKED PIZZAS

Margarita 	62
Roma tomatoes, mozzarella cheese, fresh basil leaves	

PASTA

Choice of spaghetti, penne, fettuccine, gnocchi, or gluten-free pasta	
Pomodoro 	52
Traditional Italian tomato sauce, basil	
Bolognese     	60
Beef ragout, tomatoes, oregano	
Carbonara  	56
Cured beef, cream, egg, parmesan	
Aglio E Olio 	52
Garlic, chilli, parsley, extra virgin olive oil	
Pesto  	60
Fresh basil parmesan cheese, garlic, pine nuts	

SANDWICHES

Served with garden salad and your choice of potato wedges or french fries.	
Club House Sandwich   	66
Brioche loaf, roasted chicken, cured beef, smoked turkey, fried egg, tomato, lettuce, guacamole, mustard spread	
Black Angus Beef Burger   	96
Sesame bun, Black Angus prime beef, Cheddar cheese, cured beef, grilled tomato, caramelized onions, sautéed mushrooms, gherkin, lettuce, chilli mayo	
Chicken Burger   	66
Sesame bun, free-range grilled chicken, tomatoes, gherkins, onion, iceberg lettuce, mayo	
Vegan Burger  	62
Vegan soft bun, Tofu, white bean and mushrooms patty, onion, iceberg lettuce, heirloom tomato, hummus, red cabbage, burger relish served with your choice of garden salad or French fries or wedges	



CHEF
SPECIALTY



CRUSTACEANS



DAIRY



EGGS



FISH



GLUTEN



HEALTHY



PEANUTS



NUTS



SOYBEANS



SHELLFISH



VEGAN



VEGETARIAN

All prices are in Malaysian Ringgit and are inclusive of prevailing taxes. Please highlight any specific food allergies or intolerances to our colleagues.
We endeavour to source for local and sustainable ingredients whenever possible.



LUNCH & DINNER

A LA CARTE 12pm until 10:30pm

MALAY CUISINE	
MO Curry Laksa     	62
Fragrant coconut broth, yellow noodles, chicken, shrimp, tofu	
Mee Kolok    	62
Sarawakian egg noodles tossed in mixture of oil, garlic, sesame and soy sauce, chicken, beansprout and chicken soup.	
Mee Goreng Mamak      	62
Stir-fried yellow noodles, seafood, tomato, peanut gravy	
Nasi Goreng      	85
Traditional fried rice, chicken, freshwater prawns, crispy anchovies, fish cracker, fried egg Choice of beef or chicken satay	
Seafood Sambal Petai Fried Rice    	58
Bitter bean, fish crackers, fried egg	
Ikan Bakar Sambal Kelapa Daun Pisang    	62
Charred seabass fillet, coconut sambal in banana leaf, lime, Kerabu Taugeh, fish crackers, salted egg, jasmine rice	
Sambal Tumis Udang Petai  	60
Spicy prawn sambal, white rice and Kerabu Taugeh, jasmine rice	
Tulang Rusuk Masak Hitam     	78
Braised beef rib with soya, kerabu manga, fish cracker and steamed rice	
CHINESE CUISINE	
Seafood Wan Tan Hor   	68
Cantonese fried rice noodles with egg gravy, fish cake, kai lan, squid, prawns, mussels	
Wonton Noodle Soup    	58
Egg noodles, honey-glazed barbecue chicken, kai lan, wonton dumplings	
Char Kuey Teow     	64
Fried rice noodles with prawns, squid, fish cake, eggs, bean sprout, chives	
Yung Chow Fried Rice     	48
Egg, prawns, chicken and vegetable Chinese fried rice	
Hainanese Chicken Rice   	72
Poached chicken, chicken rice with ginger, kai lan, chicken soup	
Hakka Steamed Seabass   	62
Jullien spring onion, ginger, jasmine rice	
INDIAN CUISINE	
All dishes are served with garlic pickles, cucumber acar, papadum, basmati rice and naan bread.	
Lamb Shank Rogan Josh   	77
Naan, pickle, basmati rice	
Dum Gosht Lucknowi Parda Biryani 	65
Lamb cook with yellow chili, aromatic basmati rice, slow cook on Dum	
Murgh Makhani      	56
Butter chicken, spicy tomato gravy	
Malai Kofta  	75
Indian cottage cheese spiced balls in rich creamy cashew nut	
Dhal Tadka 	48
Spiced yellow lentil stew, naan and rice	
Palak Paneer 	48
Indian cottage cheese, spicy spinach gravy, naan and rice	
Aloo Gobi      	48
Potato and cauliflower curry, cumin, ginger, naan and rice	
ALL TIME FAVOURITES	
Australian Black Angus Rib Eye 300g	232
Grill Chicken Breast	62
Baked Salmon Norwegian Salmon Fillet	94
Please choose one sauce Peppercorn Mushroom Béarnaise Lemon butter	
Please choose one side dish Baked potato French fries Potato wedges Mashed potato Steamed rice Mixed mushrooms Sautéed vegetables Buttered asparagus Steamed broccoli	
Additional side dishes	18



CHEF SPECIALTY

CRUSTACEANS

DAIRY

EGGS

FISH

GLUTEN

HEALTHY

PEANUTS

NUTS

SOYBEANS

SHELLFISH

VEGAN

VEGETARIAN

All prices are in Malaysian Ringgit and are inclusive of prevailing taxes. Please highlight any specific food allergies or intolerances to our colleagues.
We endeavour to source for local and sustainable ingredients whenever possible.