

Bar Snacks

- N1 **Crispy Soft Shell Crab** | 36
Soft shell crab marinated and dusted with flour, deep fried and served with jalapeno mayonnaise
- N2 **Deep Fried Calamari** | 23
Specially marinated and crispy fried
- N3 **Salmon Tomato Bruschetta** | 26
Sliced marinated salmon and tomato on crusty baguette
- N4 **Ikan Bilis** | 18
Crispy fried anchovies with onions and green chilli
- N5 **Chicken Chimichanga** | 22
Deep fried flour tortilla stuffed with chicken and cheese, served with spicy tomato salsa
- N6 **Chicken Tikka** | 19
Boneless chicken breast seasoned with secret spices and baked in a tandoor oven
- N7 **Deep Fried Chicken Wing** | 19
Our special recipe of crispy yet juicy chicken wings
- N8 **Sausage & Spice** | 19
Sliced chicken sausage, wokked with onion, chilli and sambal
- N9 **Satay (8 sticks)** | 15
Choice of chicken / beef / mixed served with ketupat, cucumber, onion and peanut gravy



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- N10 **Roast Duck Quesadillas** | 22
Roast duck, corn, cheese folded in a flour tortilla, grilled and served with a spicy tomato salsa
- N11 **Lamb Balls** | 22
Tender lamb meat balls with tomato salsa and garlic bread
- N12 **Mutton Varuval** | 22
Boneless mutton cooked with chilli and spices, served with slices of baguette
- N13 **Sheekh Kebab** | 22
Skewered minced mutton baked in a tandoor oven
- N14 **Tofu Puff** | 19
Tofu stuffed with minced prawns, mushrooms and mixed vegetables, battered and deep fried
- N15 **Kakiage** | 17
Deep fried onions, carrot and prawns dipped in tempura batter, served with sambal mayonnaise
- N16 **Portobello Mushroom** | 22
Whole Portobello mushroom baked with chilli butter
- N17 **Fattoush & Hummus** | 22
Served with warm pita bread
- N18 **Garlic Bread** | 12
Oven baked garlic bread
- N19 **Sweet Potato Crisps** | 10
A bowl of crunchy nutrient packed goodness
- N20 **Fries** | 15



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Soup & Salad

- S1 **Soup of the Day** | 12
Please refer to wait staff
- S2 **Cream of Mushroom Soup** | 12
Wild mushroom soup served with garlic bread and pesto oil
- S3 **Tofu & Octopus Salad** | 27
Steamed tofu with donburi glaze, chilli flakes, octopus and mint
- S4 **Grilled Tuna Salad** | 29
Pan seared medium rare tuna with soy vinaigrette, watercress and radish dip
- S5 **Caesar Salad** | 23
Crisp romaine tossed in home made creamy dressing, parmesan wafer, tomato confit and 17 minute boiled egg
Choice of :
- Home Made Smoked Salmon** | 32
- Grilled Chicken** | 25
- S6 **Roast Duck Salad** | 32
Orange cardamom dressing, pecorino and baby spinach
- S7 **Larb Gai Salad** | 23
Thai style spicy minced chicken with garlic and basil, served warm with fresh vegetables.
- S8 **Watermelon & Feta Cheese Salad** | 20
Watermelon and feta cheese tossed with peanut dressing and drizzled with balsamic reduction
- S9 **Garden Salad** | 25
Garden mesclun, nuts, dried fruits, edible flowers with house vinaigrette
- S10 **Avocado Mango Salad** | 23
Wild rocket, avocado, mango drizzle citrus dressing

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Espetada (2 persons)

Traditional Portuguese meat skewers
marinated with garlic, laurel leaves, rock salt
and charbroiled to perfection

- E1 **Beef - Original Recipe** (400 gm) | 95
Sirloin chunks marinated with garlic and traditional herbs
- E2 **Seafood** (500 gm) | 85
Prawns, squid, scallops and fish marinated with olive oil, garlic & herbs
- E4 **Chicken** (500 gm) | 52
Chicken breast and chicken thigh chunks marinated with jerk spices
- E5 **Lamb** (400 gm) | 88
Lamb loin marinated with garlic, herbs and balsamic vinegar

Served with cous cous, vegetables of the day and chef's selection of sauces



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Seafood

- S20 **Sea Bass** | 35
Crusted with ginger and mushroom, sweet potato chips and French beans
- S21 **Black Cod** | 55
Miso marinade with sautéed mushrooms and angel hair pasta
- S22 **Salmon Fillet** | 38
Baked salmon, honey pink peppercorn glaze, grilled asparagus
- S23 **Seafood Tower** (*good for 2 persons*) | 140
Grilled jumbo prawns with chilli butter croquette, mussel Shepherd's Pie, Oysters Rockefeller with spinach puree, duo of seafood ceviche and razor clams with scallops, marinated salmon tartar and crab avocado salad with mango salsa
- S24 **Fish & Chips** | 30
Scallion battered, served with tartare sauce and French fries



Poultry

- P1 **Roast Caribbean Chicken** | 28
Oven roasted chicken thigh marinated with spices, served with potato, vegetables and roasted garlic sauce
- P2 **Tandoori Chicken Special** | 28
¼ chicken marinated with spices and baked in a tandoor oven, served with chana masala, mint sauce, salad, naan or biryani rice
- P3 **Pommery Chicken** | 28
Chicken thigh marinated in mustard, honey, spices, served with mashed potatoes and vegetables
- P4 **Chicken Makanwala** | 28
Boneless chicken breast cooked in butter gravy, accompanied by chana masala, naan or biryani rice
- P5 **Chicken Vindaloo** | 28
Marinated chicken breast cooked in hot and spicy gravy served with aloo ghobi, naan or biryani rice
- P6 **Duck Confit** | 32
With roasted pumpkin, shoyu pine nuts and sauteed mushrooms
- P7 **Roast Duck** | 36
Roast duck served with oriental angel hair pasta and kale



Lamb

- L1 **Grilled Lamb** | 52
Lamb with grilled eggplant puree, vine ripened tomatoes and rocket leaves
- L2 **Mutton Madrasi** | 38
Mutton braised in exotic Indian spices, served with raitha, salad, naan or biryani rice
- L3 **Braised Lamb Shank** | 44
With nori mashed potato and garlic confit gremolata
- L4 **Mutton Varuval** | 38
Boneless mutton cooked with chilli and spices, served with raitha, aloo ghobi, naan or biryani rice

Beef

- B1 **Fillet Steak** | 65
Grilled tenderloin, served with pan fried foie gras, rocket leaves and berry jus
- B2 **New Yorker Steak** | 58
Sirloin with caramelised onion tapenade, sauteed potato and salad with terisamic dip
- B3 **Braised Wagyu Karubi** | 62
Served with home made tangy sauce, baked potato and coleslaw



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Breads

- B10 Chicken Portobello Burger | 29**
Charbroiled juicy chicken patty topped with portobello mushroom and cheese, served with fries and coleslaw
- B11 Truffle Burger | 56**
Home made beef pattie, foie gras, horseradish, cheddar cheese and truffle flakes
- B12 Trio of Burgers | 32**
Home made beef, lamb, fish patties served with guacamole and tomato salsa
- B13 Mushroom & Cheese Naan | 15**
Naan bread stuffed with mushroom and cheese baked in a tandoor oven, served with dhal
- B14 Cheese Naan | 15**
Naan bread stuffed with mozzarella and cheddar cheese baked in a tandoor oven, served with dhal and aloo ghobi
- B15 Plain Naan with Chana Masala & Dhall | 12**
- B16 Garlic Naan with Spinach Dip | 12**



Pasta

Choice of pasta :
spaghetti, fusilli, linguine, penne, angel hair

- P20 **Coastal Aglio Olio** | 38
Tiger prawns, scallop, squid, clams and fish sautéed with olive oil, garlic and chilli flakes
- P21 **Chicken & Mushroom** | 28
Chicken slices cooked with mixed mushrooms, onion, garlic, finished with cream sauce
- P22 **Spaghetti & Meatballs** | 32
With lamb meatballs in a rich tomato sauce
- P24 **Carbonara** | 26
Beef bacon sautéed with onion and finished with a creamy sauce
- P25 **Pesto & Mushroom Penne** | 25
Basil pesto with mushrooms
- P26 **Tropic Garden** | 23
Angel hair pasta wokked with raisins, curry leaves and kelp in a chili padi paste



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Pizza

- P30 **Sake San** | 37
Marinated salmon, lollo rosso, cherry tomato, Japanese mayonnaise, wasabi and ebiko
- P31 **Japonica** | 33
Unagi and caramelised onion
- P32 **Ayam Penyet** | 28
Indonesian spiced chicken, chilli padi, shallot, garlic
- P33 **BBQ Chicken** | 28
Chicken, caramelised onion, BBQ sauce, cilantro, mixed cheese
- P34 **Hawaiian** | 28
Chicken, turkey ham, roasted pineapple, mozzarella
- P35 **Pepperoni** | 33
Beef pepperoni, red chilli, onion, mozzarella
- P36 **Mexican Beef** | 33
Minced beef, garlic flakes, chilli, tomato sauce, mozzarella
- P37 **Mushroom & Spinach** | 29
Mushroom, creamed spinach, mozzarella
- P38 **Vegetarian** | 29
Grilled vegetables, mushrooms, feta cheese, mozzarella
- P39 **Margherita** | 25
Tomato, basil, mozzarella



Noodles

- N30 **Sang Har Mein** | 38
Fresh blue leg prawn cooked in egg gravy, served over deep fried wonton noodles
- N31 **Cantonese Seafood Noodles** | 19
Prawns, squid and fish cake in egg gravy with your choice of noodles
- N32 **Char Kway Teow** | 19
Flat rice noodles wokked with prawns, cockles, fish cake and vegetables
- N33 **Seafood Curry Laksa** | 19
Curry gravy with prawns, squid, fish balls, cockles, bean curd and noodles
- N34 **Mamak Mee Goreng** | 19
Yellow noodles wokked with prawns, chicken, vegetables and sambal paste
- N35 **Singapore Fried Noodles** | 19
Mee hoon fried with prawns, chicken, vegetables and chilli paste
- N36 **Fried Beef Noodles** | 19
Flat rice noodles fried with sliced beef tenderloin, spring onions and ginger in delicious egg gravy



Rice

- R1 **Nasi Lemak** | 19
Pandan infused rice with fried spiced chicken wing, prawn sambal and condiments
- R2 **Nasi Goreng Petai** | 21
Spicy fried rice with petai, served with chicken wing and mixed fruit chutney
- R3 **Unagi Fried Rice** | 27
Wokked with unagi, French beans and macadamia nuts
- R4 **Sweet & Sour Seafood** | 23
Prawns, fish and squid, served with jasmine rice



Desserts

- D1 **Mojito Cake** *slice* | 17 *whole* | 90
- D2 **Churros** | 15
- D3 **Carrot Cake** *slice* | 17 *whole* | 90
- D4 **Rocky Road Brownie with Ice Cream** *slice* | 17 *whole* | 90 *(ice cream not included)*
- D5 **Gula Melaka & Jackfruit Cheesecake** | 17
- D6 **Salted Caramel Apple & Guava Tart** | 17
- D7 **Tropical Pavlova** *slice* | 15 *whole* | 70
- D8 **Lava Cake** | 17
- D9 **Fresh Fruits** | 15
WIP selection of fruits served with fresh Chantilly cream
- D10 **Häagen Dazs Ice Cream** | 12 *(per scoop)*

Note : Please preorder whole cakes 48 hours in advance.



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