BREAKFAST

Kaya Toast

Charcoal toasted bread, Homemade Pandan kaya and butter

RM 5

Add on half boiled egg

RM 1.5

Classic Pancake

Berries, maple syrup and butter

RM 15

Eggs Benedict

Hollandaise sauce, rocket leaves and Homemade English Muffin with choice of Smoked Salmon or Beef Bacon

RM 18

House Breakfast

Chicken sausage, mixed salad leaves with smoked salmon, cherry tomatoes, sautéed mushroom, toast with choice of Scrambled Eggs or Omelette

Chilled Orange Juice, Black Coffee, English Breakfast Tea

RM 25

LUNCH

- Fettuccini, Linguine and Ravioli Pasta handmade from the kitchen -

Hainanese Chicken Rice

海南雞飯

Steamed chicken, fragrant chicken rice, cucumber, coriander, house chili and ginger sauce and soup

RM 15

Nasi Lemak Kari Ayam

Curry chicken drumstick, fragrant santan rice, sambal, boiled egg, cucumber, deep fried anchovies and peanuts

RM 15

Nasi Lemak Ayam Goreng

Fried whole chicken thigh, fragrant santan rice, sambal, boiled egg, cucumber, anchovies and peanuts

RM 18

Fettuccini Carbonara

Smoked beef bacon, creamy egg sauce and parmesan cheese

RM 23

Spaghetti Bolognese T

Grounded local sirloin beef, red wine, fresh tomatoes, carrots, onions, italian herbs and parmesan cheese

RM 28

Linguine Vongole

Fresh local clams, garlic, cherry tomatoes, white wine, chili flakes and parsley Or

Fresh local clams, white wine, cream and extra virgin olive oil

RM 36

BITES

Honeydew Sago Gula Melaka Honeydew, sago, fresh coconut milk and Gula Malacca

RM 13

Classic Pancake

Berries, maple syrup and butter

RM 15

Eggs Benedict

Hollandaise sauce, rocket leaves and Homemade English Muffin with choice of Smoked Salmon or Beef Bacon

RM 18

Tempura Fried Calamari

Battered calamari, salad leaves and tomatoes with Italian dressing

RM 20

Bruschetta

Toasted bread drenched in extra virgin olive oil with choice of toppings
Tomatoes and basil RM 15
Tomatoes, mozzarella cheese, basil and smoked salmon RM 18

House Sandwich

Toasted bread, lettuce, tomatoes, cheddar cheese, and mayonnaise with

Choice of:

Roasted Chicken RM 18 Beef Bacon RM 20

Sausage and Mash

Homemade Beef or Chicken sausage patties, mashed potatoes and salad with Italian dressing

RM 20

STARTERS

Fresh Mushroom Soup

Fresh button and shiitake mushroom, butter and cream

RM 23

Fresh Lobster Bisque

Lobster bits, orange flavored bisque and in-house lobster oil

RM 26

Bruschetta

Toasted bread drenched in extra virgin olive oil with choice of toppings

Tomatoes and basil RM 15 Tomatoes, mozzarella cheese, basil and smoked salmon RM 18

Mushroom Arancini

Stuffed risotto balls and tomato cream sauce

RM 25

Caesar Salad

Romaine lettuce, crouton, anchovies and Caesar dressing with smoked salmon topping

RM 25

Tomato Mozzarella

Tomato, buffalo mozzarella, pesto, rocket leaves and balsamic reduction

RM 28

US Scallop Salad

Seared scallops, mixed salad leaves, cherry tomatoes and citrus vinaigrette

RM 36

Pan-Seared Foie Gras

Pan-seared goose liver, apricot puree, almond crumble and red wine jus

RM 73

PASTA & RISOTTO

- Fettuccini, Linguine and Ravioli Pasta handmade from the kitchen -

Fettuccini Carbonara

Smoked beef bacon, egg sauce and parmesan cheese

RM 23

Spaghetti Bolognese T

Grounded local farm sirloin beef, red wine, fresh tomatoes, carrots, onions, italian herbs and parmesan cheese

RM 28

Linguine Vongole

Fresh local clams, garlic, cherry tomatoes, white wine, chili flakes and parsley Or

Fresh local clams, white wine, cream and extra virgin olive oil

RM 36

Linguine Prawn Aglio Olio 📍

Fresh prawns, garlic, cherry tomatoes, white wine, chili flakes, parsley

RM 43

Linguine Lobster ¶

Slipper lobster, garlic, cherry tomatoes, white wine, chili flakes, parsley and basil

RM 53

Crab & Prawn Ravioli

Crab meat and prawn in creamy lobster sauce, parsley and Italian herbs

RM 38

Mushroom Risotto

Button and Cepes mushroom, mascarpone, butter and parmesan cheese

RM 30

Seafood Risotto

Prawn, mussel, baby squid, lemon juice, white wine, bay leaf and parsley

RM 43

ENTRÉE

Chicken Maryland

Salad with italian dressing, cherry tomatoes, thyme and mashed potatoes

RM 28

Roasted Duck Breast

Root vegetables, mashed potatoes and orange juice

RM 38

Norwegian Pan-Seared Salmon 200gm

Rocket leaves salad, cherry tomatoes and red onions

RM 53

Braised Lamb Shank

Sundried tomatoes onion, carrot, rosemary and risotto

RM 53

Australian Grass Fed Beef Sirloin 220gm

Grilled asparagus, mashed potatoes, caffe de paris and shallot jus or red wine jus

RM 73

Rack of Lamb

Herb crusted rack of lamb, vegetable caponata, truffle mashed potatoes, and rosemary jus

RM 88

Surf & Turf

Australian grain fed beef tenderloin 200gm, slipper lobster, scallop, sautéed mushroom, smoked eggplant, roasted tomatoes, potato fondant and shallot jus or red wine jus

RM 108

DESSERTS

Honeydew Sago Gula Melaka Honeydew, sago, fresh coconut milk and Gula Malacca

RM 13

Lemon Pie
Berries compote, lemon curd and whipped cream

RM 23

Tiramisu ¶
Shredded chocolate, espresso jelly, crème anglaise and berries

RM 25

Crème Brulee Berries, dragon fruit sauce and Haagen-Dazs vanilla ice cream

RM 28

Chocolate Fondant Lava cake, orange marmalade and Haagen-Dazs vanilla ice cream

RM 35

SET LUNCH

Hainanese Chicken Rice

海南雞飯

Steamed chicken, fragrant chicken rice, cucumber, coriander and house chili sauce

+

Sarsi Cincau

RM 15

Or

Spaghetti Bolognese T

Grounded local sirloin beef, red wine, fresh tomatoes, carrots, onions, italian herbs and parmesan cheese

+

Sirap Limau Pandan

RM 28

SET LUNCH

Nasi Lemak Kari Ayam

Curry chicken drumstick, fragrant santan rice, sambal, boiled egg, cucumber, deep fried anchovies and peanuts

+

Sirap Limau Pandan

RM 15

Or

Fettuccini Carbonara

Smoked beef bacon, egg sauce and parmesan cheese

+

Sarsi Cincau

RM 23