



Big Breakfast in Skillet



Club Nasi Lemak with Fried Chicken

BREAKFAST MENU ONLY

6.30am to 11:00am

CLUB NASI LEMAK Coconut steamed rice, fried anchovies, fried ground peanuts, hard boiled egg, cucumber and sambal	6.00++	CLASSIC TOAST BREAD Old-style toasted thick Bengali bread, kaya and butter	6.50++
WOK-FRIED MEEHOON KAMPUNG Stir-fried rice vermicelli with chilli paste, shredded chicken, fish cake, egg, choy sam and beansprout	7.00++	THOSAI Griddle-cooked rice pancake, served with tomato chutney, coconut chutney and dhal	11.50++
SIDE ORDER		ROTI BAKAR WITH DHAL & CHICKEN CURRY Old time favorite	10.50++
SAMBAL TELUR	3.00++	KOPITIAM BREAKFAST Old-style toasted sweet bun, kaya, butter and two half boiled egg	8.50++
SAMBAL SOTONG	4.00++	TOAST BREAD WITH TELUR GOYANG Toasted bread topped with two quarter boiled egg	8.00++
FRIED CHICKEN WITH SPICES	5.00++		
ROTI CANAI Griddle-cooked Malaysian crisp flatbread with dhal, curry sauce and sambal			
PLAIN	8.50++		
BOOM	8.50++		
EGGS	11.50++		
BANANA	12.00++		
SARDIN	15.00++		
SARANG BURUNG Cheese Minced Beef Minced Chicken	16.50++		
ADD ON CHICKEN CURRY	3.00++		



Omelette Souffle



Shakshuka with Sourdough

ALL-DAY BREAKFAST MENU

8.00am onwards

EGG FLORENTINE 18.00++
Poached egg with sauteed spinach, cherry tomatoes, toasted English muffin and a petite salad

OMELETTE SOUFFLE 16.00++
A French smooth and fluffy egg, with choice of mushroom, vegetable or cheese and a petite salad

BANGERS AND MASH 19.50++
Smoked chicken sausages, fluffy garlic mashed potato, green peas and onion gravy

ENGLISH PANCAKE 17.00++
Three fluffy buttermilk pancakes served with blueberry coulis, mascarpone and lemon zest served with maple syrup

BANANA PANCAKE 16.00++
Griddle-cooked pancake served with caramelized banana and maple syrup

CHICKEN AND SALTED EGG CONGEE 18.00++
Slow-cooked rice porridge with shredded chicken, served with salted egg, spring onion, fried shallot and crispy Chinese fritters

SHAKSHUKA WITH SOURDOUGH 20.00++
Baked eggs in rich tomato sauce, sliced sausages, vegetable, topped with shredded cheese and served with sourdough

SALMON EGG BENEDICT 27.00++
Poached egg, spinach with smoked salmon and homemade hollandaise sauce on French village bread

MEE GORENG MAMAK 22.00++
Spicy stir-fried yellow noodles with prawns, fish cake, tofu, egg, beansprouts and sambal

SINGAPORE FRIED BEE HOON 21.00++
Wok-fried vermicelli with fish cake, eggs, beansprout, local chives, carrot and mushroom

BENTO NASI LEMAK 22.00++
Coconut milk and pandan flavoured rice served with fried spiced chicken, squid sambal, stir-fried water spinach, boiled egg, fried anchovies and nuts

BIG BREAKFAST IN SKILLET 34.00++
Spanish chicken chorizo served with sliced turkey ham, scrambled egg or sunny side-up, grilled tomato, sauteed mushrooms, baked beans and toasted bread



Cured Salmon with Quinoa

ALL DAY MENU

11.00am onwards

SOUP

SOUP OF THE DAY

10.00++

Please refer to the wait staff on daily special

SUP TULANG BEREMPAH

40.00++

Braised beef short rib with local spices infused with bird's eye chilli, onion and carrot served with bread

SALAD

CAESAR SALAD

24.00++

Choices of Salmon, Streaky Bacon or Roast Chicken. Romaine lettuce, egg, parmesan cheese, bread crouton tossed with anchovy mayo dressing

CURED SALMON WITH QUINOA

26.00++

Red and green coral, radicchio, baby romaine, curly frisee, cherry tomatoes, quinoa and cured salmon tossed with honey mustard dressing



Portuguese Seafood Rice

SANDWICH

OPEN FACE RYE BREAD SANDWICH 22.50++

Choice of chicken or tuna filling on toast rye bread with lettuce and alfalfa sprout served with French fries

CLUB SANDWICH 19.00++

Double-layered toasted bread with chicken, tuna, egg, and sliced cheese served with French fries

CHICKEN BURGER

20.50++

Crispy breaded chicken leg with slice cheddar, arugula, jalapeno, smoky BBQ sauce in charcoal brioche bun served with French fries

CHICAGO MONSTER BEEF BURGER

31.00++

Griddled homemade beef patties, cheese, salad, tomato, gherkin in a 5-inch sesame bun served with potato wedges

PASTA

TOMATO AND CAPERS PESTO

23.00++

Spaghetti tossed with basil pesto, cherry tomatoes, caper, topped with crumbled feta and wild arugula

SPINACH AND MUSHROOM

25.00++

Vegetarian style fettucine tossed in cream sauce with spinach, mushroom and sprinkle of roasted almond flakes

SOFT SHELL CRAB

27.00++

Spaghetti tossed with lemongrass, garlic, ginger flower and kaffir lime leaf accompanied with crispy fried soft shell crab

ROCK SHRIMP AND CALAMARI

32.00++

Squid Ink Spaghetti with chilli flakes, dice prawn, crab meat, baby squid, Chinese coriander and dehydrated garlic

SEAFOOD AGLIO OLIO

30.00++

Spaghetti, prawn, squid, black mussels, tossed with garlic, olive oil and chilli flakes

CHICKEN LASAGNA

26.00++

Layered with braised minced chicken in tomato gravy, bechamel and mozzarella cheese



Tomato and Capers Pesto



Rock Shrimp and Calamari



Angus Striploin



Basil Crusted Salmon

WESTERN

CAYENNE PEPPER CHICKEN

26.00++

Pommery mustard grilled chicken whole leg served with purple sweet potato, green peas, carrot, and cayenne sauce

PORTUGUESE SEAFOOD RICE

29.00++

Long grain rice cooked in Portuguese spiced tomato gravy with prawn, squid and black mussels

FISH AND CHIPS

43.00++

Deep-fried battered snapper fillet served with mushy peas, French fries, lemon wedges and tartar sauce

ASIAN STYLE BARRAMUNDI

38.00++

Pan-fried barramundi on a bed of garlic mashed potato, local pak choy, tomato salsa and crispy julienned ginger

BASIL CRUSTED SALMON

42.00++

Parmesan and basil crusted salmon served with sautéed vegetables and lemon butter sauce

BRAISED LAMB SHANK

73.00++

Braised New Zealand lamb shank served with vegetables medley, mashed potato and garlic rosemary sauce

ANGUS STRIPLOIN

80.00++

120-days grain fed beef striploin with sautéed button mushroom, roasted potatoes and snow peas

HAINANESE CHICKEN CHOP

28.00++

Traditional style deep frying breadcrumb boneless chicken with roasted potatoes, peas, and authentic Hainanese onion gravy



Asian Style Barramundi



Cayenne Pepper Chicken



Fish and Chips



Assam Laksa





Yaki Udon



Daging Masak Lemak



Cantonese Seafood Yuan Yang



Hokkien Mee

ASIAN

LOH SHEE FUN

19.00++

Wok tossed with soy sauce, minced chicken, garlic, mushroom and julienned eggs

GINGER BEEF NOODLES

21.00++

Wok tossed flat rice noodle with sliced beef tenderloin, young ginger, spring onion and egg gravy

SCALLOP CHAR KWAY TEOW

21.50++

Wok-fried flat rice noodles, prawns, fish cake, egg, bean sprouts, chives and hotate scallops

BUTTER CHICKEN

22.00++

Chinese style deep fried boneless chicken, cooked with creamy spicy garlic butter sauce served with fried rice and prawn crackers

YAKI UDON

22.00++

Stir-fried Sanuki Udon with sliced beef tenderloin, vegetable, ginger and shaved Katsuobushi

HAINANESE CHICKEN RICE

26.00++

Roasted or steamed chicken with fragrant rice, dipping sauce, condiments and chicken broth

YONG TAU FOO AND CHEE CHEONG FUN

23.50++

Stuffed vegetables with fish paste, fish balls, chee cheong fun in clear vegetable broth or curry gravy

LEMON CHICKEN

28.00++

Battered boneless chicken leg cooked with lemonade sauce and served with garlic fried rice



Nyonya Curry Laksa

ASSAM LAKSA

A flavourful, tangy, and spicy Malaysian fish based rice noodle soup hits all the right that has a unique taste from the combination of all the ingredients

21.00++

HOKKIEN MEE

Wok fried thick yellow noodles with sweet dark soy sauce, sliced chicken, cabbage and baby Pak Choy

18.00++

NYONYA CURRY LAKSA

Spicy curry coconut gravy, prawn, fish ball, fish cake, cockles, chicken, vegetables, bean curd skin and tau pok served with sambal paste and calamansi. Vermicelli, yellow noodle or kway teow options available

24.50++

MEE REBUS TULANG

Sweet potato, dried shrimp and lemongrass gravy with beef bones, beansprout, bean curd and yellow noodle

45.00++

GRILLED BONELESS CHICKEN

Balinese spiced marinated chicken leg, beancurd and fishball served with white rice and vegetable cracker

28.00++

CANTONESE SEAFOOD YUAN YANG

Combination of crispy rice vermicelli and flat rice noodle served with prawn, squid, fish cake in egg gravy

24.00++

NASI GORENG KAMPUNG

Fried rice with anchovies, shrimp paste and long beans served with chicken satay, julienned eggs, fish crackers and sambal belacan

27.00++

DAGING MASAK LEMAK

Sliced beef cooked in turmeric chilli coconut gravy served with steamed rice, jelatah, crackers and sambal belacan

29.00++

KUNG PAO MUSHROOM

Stir-fried crispy oyster mushroom in spicy sauce infused with Sichuan peppercorns, young ginger, dried chilli, a dash of roasted cashew nut and lifting of sesame oil

21.00++

NASI KERABU AYAM PERCHIK

Grilled chicken in spiced paste served with fragrant butterfly pea rice, vegetables, fish crackers, salted eggs and condiments

30.00++



Nasi Kerabu Ayam Perchik



Lemon Chicken



Grilled Boneless Chicken



Mountain ABC



Cream Caramel



Chocolate Brownie



Hazelnut Torte



Churros

DESSERTS

MOUNTAIN ABC

Vanilla ice cream, agar jelly, red beans, sweet corn, sago, rose syrup, nuts, palm sugar and milk

10.00++

CREAM CARAMEL

Caramel pudding served with fruit cocktails

20.00++

CHOCOLATE BROWNIE

Perfect crisp crackly top, fudgy in the centre, chewy and gooey in all the right places paired with scoop of vanilla ice cream

22.00++

HAZELNUT TORTE

Soft layers of hazelnut dacquoise, a silky-smooth hazelnut praline chocolate pastry cream and topped with chocolate and vanilla glaze paired with scoop of vanilla ice cream

22.00++

TRIPLE SCOOP ICE CREAM

Vanilla, chocolate and strawberry ice cream served with condiments

13.50++

TROPICAL FRESH FRUITS

Sliced watermelon, strawberry, papaya, pineapple, dragon fruit and longan

10.00++

CHURROS

Homemade crispy fried dough and encrusted with brown sugar hinted of cinnamon served with chocolate and salted caramel sauce

22.00++



Rojak Buah Special

SNACK

FRIED ONION RINGS

13.50++

Crispy battered Holland onion served with paprika aioli

PARMESAN CHICKEN TENDERS

20.00++

Crispy chicken strips, breaded with parmesan panko mixture served with spicy tomato coulis

CLASSIC NACHOS

22.00++

Crispy corn tortilla, topped with melted cheese, tomato salsa, sour cream, shredded lettuce, jalapeno, and tomato coulis

ROJAK BUAH SPECIAL

18.00++

Cucumber, turnip, guava, pineapple, young mango, young papaya served with special shrimp paste and toasted peanuts

MALAYSIAN AUTHENTIC SATAY

24.00++

Half dozen grilled chicken or beef satay served with rice cakes, cucumbers, onions and peanut sauce

FRIED CHICKEN WINGS

25.50++

Spice marinated crispy chicken wings with crackers and homemade sambal with calamansi



Chili Con Carne



Parmesan Chicken Tenders

FRIES

ALFREDO

17.50++

Baked with diced chicken and mixed vegetables in cream sauce topped with melted cheese

CHILI CON CARNE

17.00++

Baked with minced beef, carrot, kidney beans and jalapeno in basil tomato gravy topped with melted cheese

GARLIC TRUFFLE AND PAPRIKA

16.50++

Tossed with black truffle oil topped with roasted garlic and sprinkles of paprika and parsley



SKEWERS , WRAPPED & TAPAS

3:00pm to 8:30pm

LEMON PEPPER SALMON

Grilled salmon with lemon pepper rub and tomato salsa

13.50++

CHARGRILLED CHORIZO

Beef sausage with charred onion, pineapple and sauteed sweet corn

13.50++

CHICKEN SOUVLAKI

Skewers of boneless chicken leg with flavour of Greece style spices, lemon, oregano and Tzatziki

13.00++

CHILI AND LEMONGRASS TENTACLES

Tentacles with flavour of chilli, lemongrass and Thai Nam Jin dip

13.00++

TORTILLA WRAPS

Shredded chicken, lettuce, coriander leaf and salsa Molcajete

18.00++

MINI BEEF SLIDERS

Juicy beef patties in Brioche bread, accompanied with pickle chou rouge and arugula

19.00++

PULLED BEEF MANTAO

Tender Aussie beef braised with pickle gherkin in pocket of Chinese steamed Mantao

19.50++

SAUSAGE AND SPICE

Stir fried with capsicum, onion, anchovies, chilli paste and curry leaves

20.00++



BROKEN POTATO WITH WASABI MAYO

Smashed of new chat potatoes, pan seared
and served with wasabi mayo

6.50++

STREET CORN

Hawker's style grilled corn on the cob,
rubs with paprika and lime

7.00++

EDAMAME

Pan grilled with dried chilli, black sesame and rock salt

8.00++

SPICY FISH BALL

Korean best street food, cooked in spicy gochujang
sauce and dash of sesame seeds

15.00++

CRISPY FISH SKIN

Dehydrated double-fried fish skin served
with pickle red radish and Ikura

11.00++

PEPPER CHICKEN

Hint of ginger and sesame oil, crispy fried
served with chipotle and paprika aioli

10.50++

PRAWN BRUSCHETTA

Toasted French baguette, topped with diced
tomato salsa, olive, coriander, tomato coulis
and grilled prawn

22.00++



LOCAL HI-TEA DELIGHTS

3:00pm to 6:00pm

PISANG GORENG (FRIED BANANA FRITTERS) <i>Deep fried banana fritters and honey</i>	10.00++	FISH CAKE GORENG (FRIED FISH CAKE) <i>Fried fish cake with homemade chilli sauce</i>	10.00++
CUCUR UDANG (SHRIMP FRITTERS) <i>Shrimp, vegetable fritters and homemade chilli sauce</i>	10.00++	COLEK CAMPUR (MIXED COLEK) <i>Fish cake, tofu, tempe, cucur udang, timun, sengkuang, hard boiled egg with homemade special sauce</i>	19.00++
KEROPOK LEKOR (FISH SAUSAGE)	10.00++	ROJAK PASEMBUR <i>Deep fried vegetable fritters, hard beancurd, potato, julienned cucumber and sweet turnip, boiled egg, sambal squid and Penang style rojak sauce</i>	18.00++





Coconut



Sea Coconut with Longan



Watermelon

BEVERAGES

HEALTHY DRINKS

HEART BEET (HEART HEALTH)	16.00++
MEAN GREEN (STRESS RELIEVER)	16.00++
MANGO CITRUS (ENERGY BOOSTER)	16.00++
TURMERIC SUNRISE (STRESS)	16.00++

FRUITS JUICE

WATERMELON	12.00++
HONEYDEW	12.00++
CARROT	12.00++
GREEN APPLE	12.00++
ORANGE	12.00++
MIXED FRUIT JUICE	16.00++
FRESH FRUIT JUICE DOUBLE	23.00++
MIXED FRUIT JUICE DOUBLE	30.00++
ADD ON LYCHEE / LONGAN	2.00++

CHILLED JUICE

PINK GUAVA	10.00++
KIWI	10.00++
MANGO	10.00++
PINEAPPLE	10.00++
STARFRUIT	10.00++
CRANBERRY	12.00++

COCONUT

COCONUT	12.00++
COCONUT DOUBLE	24.00++

SOFT DRINKS

COKE	6.00++
COKE ZERO	6.00++
7 UP	6.00++
GINGER BEER	8.00++
GINGER ALE	8.00++
SODA	6.00++
TONIC	6.00++
100 PLUS	6.00++
LIVITA	8.00++
MINERAL WATER (IMPORTED)	12.00++
SPARKLING WATER (AERATED)	12.00++

COLD DRINKS

SOYA BEAN	7.00++
CINCAU	8.00++
BANDUNG	8.00++
SOYA CINCAU	9.00++
CINCAU LONGAN	9.00++
BANDUNG CINCAU	10.00++
LYCHEE ICE	10.00++
LONGAN ICE	10.00++
LYCHEE ICE TEA	10.00++
LONGAN ICE TEA	10.00++
LIME JUICE	10.00++
LEMON JUICE	10.00++



SPECIALITY COLD DRINKS

CALAMANSI TWIST	10.00++
COCONUT LEMONADE	16.00++
CLASSICAL SHIRLEY TEMPLE	16.00++
FRUIT PUNCH	16.00++
SEA COCONUT LEMON WITH LONGAN	16.00++

SPECIALITY TEA (by Pot)

ENGLISH BREAKFAST TEA	10.00++
EARL GREY TEA	10.00++
EGYPTIAN CHAMOMILE	10.00++
ORGANIC PEPPERMINT	10.00++
FRUITY BLACK TEA	10.00++
ORANGE PEKOE MELLOW BLACK TEA	10.00++
GREEN TEA	10.00++
CHINESE TEA	10.00++

BREWED SELECTION

ESPRESSO	9.00++
BREWED COFFEE / LONG BLACK /	10.00++
AMERICANO	
CAPPUCCINO	12.00++
LATTE	12.00++
DOUBLE ESPRESSO	14.00++

LOCAL DRINKS

	HOT	COLD
TEH TARIK	7.00++	9.00++
KOPI TARIK	7.00++	9.00++
NESCAFE TARIK	8.00++	10.00++
MILO	8.00++	10.00++
MILK	8.00++	10.00++
TEH KAMPUNG	7.00++	9.00++
KOPI KAMPUNG	7.00++	9.00++
HONEY LEMON	8.00++	10.00++
LEMON TEA	8.00++	10.00++
LOCAL TEA	6.00++	8.00++



BOTTLE & CAN BEER

TIGER	22.00++
CARLSBERG	22.00++
ASAHI	28.00++
KRONENBOURG 1664	30.00++
GUINNESS STOUT	26.00++

DRAUGHT BEER

CARLSBERG MUG	18.00++
CARLSBERG JUG	68.00++

SINGLE MART (by Bottle)

GLENFIDDICH SPECIAL RESERVE 12 YEARS OLD	420.00++
GLENFIDDICH SOLERA RESERVE 15 YEARS OLD	520.00++
MACALLAN CLASSIC CUT	650.00++
MACALLAN 12 YEARS DOUBLE CASK	450.00++
MACALLAN 15 YEARS DOUBLE CASK	700.00++
THE GLENLIVET 12 YEARS	420.00++
THE GLENLIVET 18 YEARS	720.00++
GLENMORANGIE THE ORIGINAL	415.00++
GLENMORANGIE 18 YEARS	750.00++
GLEN MORAY 12 YEARS	410.00++
GLEN MORAY 15 YEARS	510.00++
GLEN GRANT 10 YEARS	370.00++
SINGLETON 12 YEARS	380.00++
SINGLETON 15 YEARS	460.00++
SINGLETON 18 YEARS	615.00++
AUCHENTOSHAN 12 YEARS	400.00++
AUCHENTOSHAN 18 YEARS	570.00++

BOWMORE 12 YEARS	380.00++
BOWMORE 15 YEARS	490.00++
GLENDRONACH 12 YEARS	440.00++
HIGHLAND PARK 12 YEARS	360.00++
THE BALVENIE 12 YEARS	460.00++
DOUBLEWOOD	
KAVALAN	480.00++

JAPANESE WHISKY DISTILLER'S (by Bottle)

SUNTORY HIBIKI JP HARMONY	960.00++
YAMAZAKI DISTILLER'S RESERVE	960.00++
HAKUSHU DISTILLER'S RESERVE	870.00++

SCOTCH WHISKEY (by Bottle)

JW BLACK LABEL	320.00++
JW BLUE LABEL	880.00++
BOURBON <small>(by Bottle)</small>	
JACK DANIEL	300.00++

GIN (by Bottle)

BOMBAY SAPPHIRE	320.00++
TANQUERAY	320.00++
MONKEY 47	380.00++
HENDRICKS	400.00++

VODKA (by Bottle)

ABSOLUT BLUE	300.00++
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