

MENU

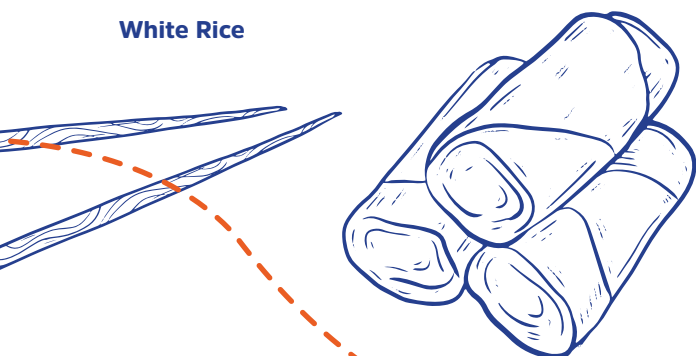


Asian

	RM (NETT)
CHICKEN PORRIDGE Served with Condiments	8
STIR-FRIED CHICKEN NOODLES Fried Egg Noodles with Chicken and Vegetables	15
KUNG PAO CHICKEN Served with Basmati Rice	18
GARLIC FRIED RICE Served with Fried Egg, Pickled Vegetables, Papadum and Teriyaki Chicken	18
AYAM MASAK MERAH Served with Basmati Rice	18
BEEF WITH GINGER Sauteed Beef with Ginger and Scallion, served with Rice	18
NEW WONTON NOODLE SOUP Chicken Dumpling served with Egg Noodle and Choy Sum in Clear Chicken Broth	18
CHICKEN CURRY Malaysian-style served with Rice or Paratha	18
NEW MINCE WITH SCALLION PB Stir-fried Mince with Garlic and Chili served with Fried Egg and Vegetable Pickled	22
MUTTON CURRY Served with Rice or Paratha, Picked Vegetable and Papadum	35
ADD ONS: Fried Egg	3
White Rice	3

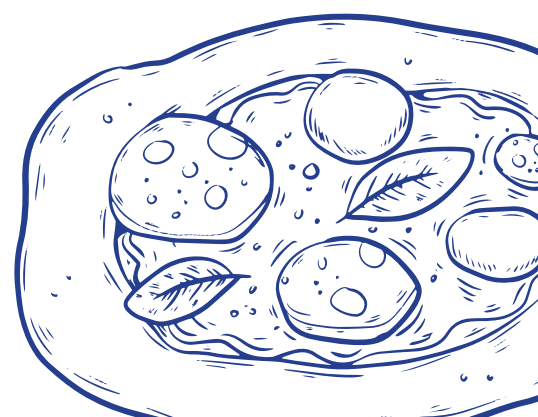
Western

	RM (NETT)
SPAGHETTI BOLOGNESE Traditional Beef Bolognese	18
FETTUCCINE CARBONARA Cream Sauce, Chicken, Mushroom, and Parmesan Cheese	20
NEW SPAGHETTI MEATBALL Italian Tomato Sauce	20
GRILLED CHICKEN THIGH Served with Garden Salad, French Fries and Black Pepper Sauce	22
CREAMY TOM YUM PASTA Sauteed Prawn in Tom Yum Sauce	25
ENGLISH BREAKFAST Choice of Scramble Eggs, Omelette or Fried Egg, served with Baked Beans, Grilled Tomato, Hashbrown, Chicken Sausage and Toasted Bread	25
FISH AND CHIPS Deep-fried Seabass Fillet served with Garden Salad, French Fries and Tartar Sauce	28
V MARGHERITA PIZZA Tomato Sauce, Tomatoes, Basil, and Mozzarella	28
GRILLED LAMB SHOULDER Served with Garden Salad, French Fries and Black Pepper Sauce	30
PEPPERONI PIZZA Tomato Sauce, Beef Pepperoni and Mozzarella	35



V - VEGETARIAN

PB - PLANT-BASED



Prices quoted are inclusive of 6% government service tax (SST) and 10% service charges

MENU

Starters

	RM (NETT)
V BRUSCHETTA Toasted Baguette topped with Italian Tomato Salsa	10
NEW CREAM OF MUSHROOM SOUP V Wild Mushroom Soup served with Croutons	11
V MIXED GARDEN SALAD Served with Thousand Island Dressing or Vinaigrette	20
NEW CAESAR SALAD Romaine Lettuce Mix with Caesar Dressing served with Croutons, Egg, Parmesan Cheese	22

Between the Bread

	RM (NETT)
EXPRESS CLUB SANDWICH Three-layer Sandwich with Roasted Chicken, Egg, Cheddar Cheese, Tomatoes and Lettuce, served with Fries	15
TUNA AND CHEESE PANINI Tuna Chunks with Tomatoes, Lettuce and Cheddar Cheese, served with Fries	18
BBQ CHICKEN BURRITO Roasted Marinated BBQ Chicken, Tomato, Lettuce wrapped with Tortilla, served with Fries	20
NEW BEEF RENDANG WRAP Malaysian Style Braised Beef Stew served with Garden Salad and Fries	22
LAMB TACOS Soft Tacos with Lettuce, Tomato Salsa, and Sour Cream	25
NEW TORTILLA WRAP PB Chargrilled with Lettuce, Tomato, Onion served with Agroponic Salad Leaf and Fries	27
EXPRESS BEEF BURGER Sesame Buns, Homemade Beef Patty, Tomatoes, Lettuce, Cheese, served with Fries	29
NEW THE BURGER PB Plant-based Burger Patty with Sesame Bun, Gherkins, Onion, Cheddar Cheese, Lettuce served with Agroponics Salad and Fries	30

Share It

	RM (NETT)
V FRENCH FRIES Served with Sweet Chilli Sauce	5
NEW BANANA FRITTERS V Battered Fried Sliced Banana	10
V VEGETABLE SPRING ROLLS Served with Sweet Chilli Sauce	12
V ONION RINGS Served with Sweet Chilli Sauce	12
CHEESY FRIES French Fries with Melted Cheese	12
V VEGETABLE FRITTERS Deep-fried Mixed Vegetables	13
NEW DIM SUM Steam Assorted Dim Sum	14
NEW CHEESY BANANA FRITTERS Battered Fried Sliced Banana and Cheese	15
SPICY ANCHOVIES AND NUTS Sauteed with Chilli, Onion and Lime	15
CHICKEN NUGGETS Serve with Honey Mayonnaise	15
FISH FINGERS Served with Tartar Sauce	15
PANDAN CHICKEN Marinated Chicken wrapped in Pandan Leaves	15
CALAMARI FRITTERS Served with Tartar Sauce	18
NEW PLANT-BASED NUGGETS PB Deep-fried Plant-based Nuggets served with Agroponics Salad and Cocktail Sauce	20
NACHO GRANDE Tortilla Chips with Chilli Con Carne, Melted Cheese, Sour Cream and Tomato Salsa	20
SPICY KOREAN CHICKEN WINGS Deep-fried with Gochujang Sauce	25

Something Sweet

	RM (NETT)
NEW FRUITS PLATTER Assorted	12
ICE CREAM Choice of Belgian Chocolate, Vanilla or Strawberry	20
SLICED CAKE Assorted	20

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Beverages

RM (NETT)

Mineral Water	3
Milk	7
Chocolate	9
Lemon Water	9
Tea	9
English Breakfast, Earl Grey, Mint, Chamomile, Jasmine, Green and Peach	
NEW Teh Tarik, Ice Lemon Tea	10
Juices	
Orange, Apple, Pineapple	9
NEW Pandan Coconut	18
Coffee	10
Espresso, Americano, Latte, Cappuccino, Decaffeinated and Mocha Latte	
Choice of Hot and Cold for Milk, Coffee and Tea	

Soft Drinks

Coke	8
Sprite	8
Tonic Water	8
Soda Water	8
Ginger Ale	8
Diet Coke	8

Red Wine

	Glass	Bottle
Aresti Est/ Sel Cabernet Sauvignon	30	140
Aresti Est/ Sel Merlot	30	140
Bilyara Cabernet Sauvignon	32	150
Clarendelle Inspired By Haut-Brion Rose	-	175
Los Vascos Cabernet Sauvignon	-	175

White Wine

Aresti Est/ Sel Chardonnay	30	140
Aresti Est/ Sel Gewurztraminer	30	140
Bilyara Chardonnay	32	150
Domaines Barons De Rothschild Legende Bordeaux Blanc	-	220

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Soju

Jinro Chamisul Fresh	30
Jinro Green Grape	30
Jinro Strawberry	30

Beer

	Can	1/2 Pint	Pint
Tiger Beer	20	25	35
Asahi	20	-	-
Guinness Stout	22	25	35

Cider

	Bottle
Somersby Apple	25
Somersby Watermelon	25

Liquor

	Shot	Bottle
Baileys Irish Cream	20	230
Kahlua	25	240
Vaccari Sambuca	25	280
Captain Morgan Spiced Gold	40	560
Johnny Walker Black Label	30	455
Smirnoff Vodka	25	280
Bombay Sapphire Gin	30	390
Jose Cuervo Especial Tequila	20	245
Malibu	25	300
Bacardi Superior White Rum	25	330
Gordons London Dry Gin	25	290
Grey Goose Vodka	35	495
Glenfiddich 12 Years	40	600
Jack Daniels	35	475
Chivas Regal 12 Years	30	460
Glenmorangie	35	500
Macallan Sherry Oak 12 Years	45	699
Vueve Cliquot Champagne	-	500
Prospero Moscato	-	200

