BREAKFAST MENU

6.00AM - 10.00AM



BIG BREAKFAST

AMERICAN BREAKFAST | 53 👚 👔 🕢



Baked Plain Croissant, Sauteed Spinach Garlic Butter, Baked Beans, Grilled Beef & Chicken Breakfast Sausages, Choice of Eggs (Omelette / Sunny Side Up / Over-Easy / Scrambled), Side Salad with Lemon Citrus Dressing, Assorted Cut Fruits, Danish Pastries, served with a choice of Coffee / Tea / Breakfast Juice of the day

ADD-ONS

Coleslaw	(
Sauteed Mushroom	- 5
Hashbrown (2 pcs)	(
White Bread (2 pcs)	4
Wholemeal Bread (2 pcs)	
Grilled Tomatoes (2 pcs)	(
Reef Brisket (2 ncs)	



ASIAN CHOICES

ORIENTAL CONGEE | 25 (*) (*)



Plain Congee, Salted Eggs, Pickled Lettuce, Preserved Beans, Black Bean Fish, Light Soy Sauce, Sesame Oil, Julienne Ginger, Scallion & Fried Shallot, served with a choice of Coffee / Tea / Breakfast Juice of the day

BEEF FRIED MEEHOON | 32





Stir-Fried Rice Vermicelli Noodles with Beef, Mustard Leaves, Carrots, Eggs, Red Chillies, Kaffir Lime, Side Salad with Lemon Citrus Dressing, served with a choice of Coffee / Tea / Breakfast Juice of the day

CHICKEN CHINESE FRIED RICE | 29

Stir-Fried Chinese Style Fried Rice with Shredded Chicken, Mixed Vegetables, Eggs, Side Salad with Lemon Citrus Dressing, served with a choice of Coffee / Tea / Breakfast Juice of the day

NASI LEMAK | 32 (







Authentic Traditional Steamed Rice with Coconut Cream and Pandan Leaf, Cucumber, Fried Peanuts, Sweet Chilli Paste, Crispy Fried Anchovies, Halved Hard Boiled Egg, Chicken Curry and Potatoes, served with a choice of Coffee / Tea / Breakfast Juice of the day









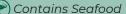


















BREAKFAST MENU

6.00AM - 10.00AM



HEALTHY CHOICES

MINI CHEESE PLATTER | 52 (V)



Blue Cheese, Edam Cheese, Emmental Cheese, Camembert Cheese, Cheese Crackers, 2 Types of Dried Fruits, 2 Types of Nuts, Strawberries, and Grapes, served with a choice of Coffee / Tea / Breakfast Juice of the day

BRUSSEL SPROUTS QUINOA SALAD | 45



Sliced Brussel Sprouts, Crushed Pecan, Cooked Ouinoas, Shaved Parmesan Cheese and Dried Cranberries tossed with Tahini Mustard Vinaigrette, served with a choice of Coffee / Tea / Breakfast Juice of the day

EGG-WHITE OMELETTE WITH SPINACH | 25



Egg-White based Omelette with Spinach, Cheddar Cheese, Onion, Tomatoes, and Side Salad with Lemon Citrus Dressing, served with a choice of Coffee / Tea / Breakfast Juice of the day

BLUEBERRY BANANA BREAD | 27 (V



Warm Blueberry Banana Bread served with a choice of Coffee / Tea / Breakfast Juice of the day





KIDS CHOICES

CHICKEN MEATBALL POMODORO SPAGHETTI | 29 👔



Spaghetti cooked in Pomodoro Sauce, served with 3 pieces of Chicken Meatball, Butter Bruschetta, Assorted Cut Fruits and Breakfast Juice of the day

MAC AND CHEESE I 33



Macaroni baked in White Sauce, topped with Cheddar & Mozzarella Cheese, served with Butter Bruschetta, Assorted Cut Fruits and Breakfast Juice of the day

FISH GOUJONS | 38



Deep-Fried Crispy Seabass with Tartar Sauce, accompanied with French Fries, served with Assorted Cut Fruits and Breakfast Juice of the day

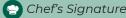
CHICKEN NUGGETS | 26

Deep-Fried Chicken Nuggets, accompanied with French Fries and Mayonnaise, served with Assorted Cut Fruits and Breakfast Juice of the day



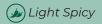




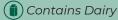


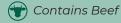












IN ROOM DINING MENU

10.00AM - 6.00AM



GARDEN FRESH DELIGHTS

CAESAR SALAD PLAIN | 28 . GRILLED CHICKEN | 32 . PRAWN | 45

Crispy Baby Romaine Lettuce, tossed with Roasted Cauliflower, Walnuts, Parmesan Cheese and Caesar Dressing.

H CLUB SANDWICH | 35

Triple Decker Sandwich of Homemade White Bread, filled with Grilled Chicken Breast, Hard-Boiled Egg, Lettuce, Cucumber and Streaky Beef.

FLAVOURFUL BEGINNINGS

NACHOS | 38 (2) (2) (1)

Crunchy Corn Tortilla Chips with Ranch Beans, Pickled Red Onions, Jalapenos, served with Cheese Sauce.







Nachos Seafood Chowder

Thai Spaghetti Currynara

WARM INFUSIONS

SEAFOOD CHOWDER | 40 @ (1)

Creamy Chowder Soup, with Salmon, Prawn and Squid, served with Tomato Focaccia.

WILD MUSHROOM SOUP I 38 (V)

Creamy Wild Mushroom Soup with 3 types of Mushrooms, served with Tomato Foccacia.

TOM YUM GOONG | 42 (e) (s) (f)

Thai Authentic Spicy Lemongrass Seafood Soup, with Local Waterprawns, Squid, Fish, Carrots, Mushrooms, Baby Corn and Broccoli.

GOURMET PASTA

LINGUINE AGLIO OLIO | 45 (e) (a)

Aalio Olio Style Linguine Pasta with Chili Flakes. Prawns and Clams.

THAI SPAGHETTI CURRYNARA | 48 👩 👔 Spaghetti with Salted Egg Sauce, Chicken Ham and Mushroom.

PRIME CUTS PERFECTION

CHICKEN SCHNITZEL | 28 (1)

Crispy Shallow Fried Chicken with Melted Mozarella Cheese and Tomato Fondue. served with Herb Potatoes

STRIPLOIN STEAK CAFÉ DE PARIS | 98

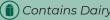
200gm of Grilled Striploin Steak served with Sundried-Anchovies Butter, Vegetables, Herb Potatoes and Mushroom Sauce.

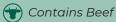












IN ROOM DINING MENU

10.00AM - 6.00AM



LOCAL TREASURES

NASI GORENG KERABU WITH BOXING CHICKEN | 48 🥐 🔊

Kerabu Fried Rice served with Boxing Chicken, Prawn Chili Paste, Egg, and Crackers.

SINGAPORE MEE HOON | 47 (v)

Stir-Fried Mee hoon with Local Vegetables and Crushed Black Pepper.

OXTAIL ASAM PEDAS | 55 😭 😭 🍛





Braised Beef Oxtail in Traditional Nyonya Style Asam Pedas, served with Fragrant White Rice, Pickled Vegetables and Crackers.

PENANG CHAR KWAY TEOW | 47 🍖 🍛



Malaysians' All Time Favourite Char Kway Teow with Clams, Chives, Carrots, Bean Sprouts, served with Chilli Paste, Tiger Prawns, Fish Crackers and Sunny Side-Up.



SAVOURY PIZZAS

PIAZOLLA | 42



Pomodoro Based Pizza, topped with Crushed Tomatoes, Roasted Chicken, Black Olives, Mozarella Cheese and Oregano.

ULTIMATE CAESAR PIZZA | 42 👔

Bechamel Based Pizza, topped with Chicken, Frisee Salad, Anchovies and Parmesan Cheese.

MARGHERITA PIZZA | 45 (V) (1)



Pomodoro Based Pizza, topped with Tomatoes, Basil, Cheddar Cheese, Mozarella Cheese and drizzled with Olive Oil.



PANDAN BURNT CHEESECAKE | 30 (1) Soft Cheesecake with Pandan leaf (screwpine), topped with White Sesame Seeds

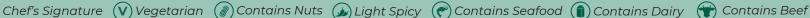
TIRAMISU CAKE | 30 👔

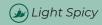
Layered Sponge Cake with bittersweet Cocoa Powder and Coffee.

















NON-ALCOHOLIC BEVERAGE MENU

H Holiday Inn

AN IHG HOTEL

JOHOR BAHRU CITY CENTRE

11.00AM - 10.00PM

HOT BEVERAGES		
	Hot	Cold
Decaffeinated Coffee	16	17
Cafe Mocha	16	17
Cafe Latte	14	15
Cappuccino	14	15
Long Black Coffee	14	15
Americano	14	15
Espresso	14	15
Milk	14	15
Tea Tarik	14	15
Premium Chocolate	17	18
TEA		
Dilmah Loose Tea (Per Pot Per Pax)		
Pure Chamomile Flowers – Infusions		16
Green / Jasmine Flowers / Moroccan		16
Flavoured / Italian Almond / Rose & Frence	h Vanilla	17
Black Tea / Original Earl Grey / Brilliant Br	reakfast	17
CHILLED JUICES		
Mango		17
Pineapple		17
Pink Guava		17
Orange		17

Minute Maid - Apple Juice
Minute Maid - Orange Juice

BLENDED & SHAKES	
Frosty Chocolate	22
Oreo Crush	22
Strawberry Milkshake	22
Ice Blended Mocha	25
Ice Blended Cappuccino	22
Ice Blended White Coffee	20
Ice Blended Milk Tea	20
SOFT DRINK	
Coke	14
Diet Coke	14
Sprite	14
100 Plus	14
Schweppes Ginger Ale	14
Schweppes Soda water	14
Schweppes Tonic water	14
Schweppes Bitter Lemon	14
FRESHLY SQUEEZES	
Orange	20
Carrot	20
Watermelon	20
Green Apple	20

MOCKTAILS	
Fruit Punch Pineapple, orange, lime, mango, grenadine syrup.	28
Pineapple Cooler Pineapple and coconut juice, with a dash of lime juice.	28
Sparkling Strawberry Basil Lemon with strawberry basil infused & topped with soda water.	28
Citrus Splash Taste of sprite combined with lemon concentrate and grenadine syrup.	28
Hurricane An invigorating fruity mocktail made with a combination of orange, pineapple, and apple juice, resulting in a tantalizing taste.	28
Strawberry Summer Frost An icy bliss combination of ripe strawberries, lime juice, the natural sweetness of honey, and a splash of refreshing orange juice.	28

ALCOHOLIC BEVERAGE MENU

11.00AM - 10.00PM

with lemon peels & olive.

A mixture of Vodka and Kahlua, combined with bittersweet espresso coffee and sugar

Gin with sour lemon concentrate, sweet

sugar syrup, and sparkling soda water.

38

Espresso Martini

syrup. Tom Collins



COCKTAILS		WINE			BOTTLED BEER			CHAMPAGNE	
King of HIJBCC	32	White			Heineken		33	Taittinger Sec Nocturr	
Gordon gin, cloudy apple juice, cucumber, lemon & lychee fruits. Served with apple,		Baron De Baussac Viognier		208	Carlsberg		33		
lemon slices & lychee fruits.		DB Family Selection		208	Tiger		33	BRANDY	
Black Russian	70	De Bortoli Winemaker's Chardonnay		208	Somersby		33	BRANDI	
A timeless classic mixture of Vodka and	38	Mitolo Jester Vermentino		208	Kronenbourg 1664 Blanc		40	Hennessy X.0	
Kahlua.		La Linda Torrontes		208	Royal Stout		40	•	
Margarita	38	Torres Vina Esmeralda		208				Hennessy V.S.O.P	
Tequila, triple sec, lime juice, simple syrup, served with salt on the rim of the glass.		Valdivies Chardonnay		208	DRAUGHT BEER			GIN	
Screwdriver	38	Red			Carlsberg		32		
Vodka, orange juice, and lime juice, mixed		Tyrell's Old Winery Cabernet Sauvignon		292				Bombay Sapphire	
for an ultimate refreshing taste.		Wyndham Bin 555 Shiraz		278	LIQUOR			Gordon's	
Mojito	42	Dona Paula Los Cardos Malbec Cousino		278		Glass	Bottle		
Mint sprigs muddled with sugar and lime juice, topped with Rum and soda water.		Cousino Macul Don Luis Merlot		288	Malibu	29	440	RUM	
Garnished with a sprig of mint leaf.					Sambuca	29	490		
Pina Colada	42	riouser ourning wine		Bottle	Baileys	29	490	Bacardi	
White Malibu rum, pineapple juice, coconut		Vino Tino Merlot, Argentina	29	198	Drambuie	29	490	Captain Morgan	
cream, frapped for a refreshing taste.		Vino Tino Muscat, Argentina	29	198	Kahlua	29	500		
Long Island Tea Combination of five white spirits topped	42	Sparkling Wine / Brut			WHISKEY			VODKA	
with coke and lime juice.		Llopart Cava Brut Reserva		308		Glass	Bottle		
Dry Martini	42	Gerard Bertrand 'Cote De Roses'		308	Singleton 18 Years	60	1430	Smirnoff Red	
Gordon gin, a drop of dry vermouth. Served		Frescobaldi Alie Rose Amirraglia		350	Johnnie Walker Black Label	44	645		

CHAMPAGNE		
Taittinger Sec Nocturne Sleever		740
BRANDY		
	Glass	Bottle
Hennessy X.0	99	2190
Hennessy V.S.O.P	50	860
GIN		
	Glass	Bottle
Bombay Sapphire	33	610
Gordon's	29	420
RUM		
	Glass	Bottle
Bacardi	29	452
Captain Morgan	29	420
VODKA		
	Glass	Bottle
Smirnoff Red	29	420
TEQUILA		
	Glass	Bottle
Jose Cuervo Gold	29	420

Chivas Regal 12 Years

Jack Daniel's

John Jameson

33 490

29 490

29 500