

KEEPING YOU GOING ALL DAY!

JET SET ASIAN WOK ON THE WILD SIDE

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| Holiday Inn Nasi Goreng Kampung | 37 |
| Fragrant “Beras Wangi”, stir-fried “Sambal Belacan” crunchy long beans, crispy anchovies, tender chicken satay, young Pegaga salad, a sunny-side-up egg, crispy fish crackers, and a crispy fried chicken wing. | |
| Omega Egg Fried Rice | 35 |
| Marinated Char Siu chicken, baby French beans, diced chestnuts, aged sesame oil, steamed beansprouts in light soy sauce, crispy garlic, and crispy fish crackers. | |
| Tiger’s Treasure Char Koey Teow | 40 |
| Succulent tiger prawns, tender cockles, bean sprouts and aromatic chives and luscious duck eggs. | |
| Mamak Street Noodle Sensation | 40 |
| Crispy “cucur”, fried potatoes, rich peanut sauce, sambal sotong, vibrant mustard greens, julienne carrots, fresh beansprouts, succulent tiger prawns, tender shredded chicken, a sunny-side-up egg, and crispy lentil crackers. | |
| Garden Fresh Noodles / Fried Rice | 25 / 33 |
| Stir-fried noodles or rice with crunchy bean sprouts, shimeji mushrooms, vibrant carrots, tender choy sum, eggs, cabbage, broccoli, and cauliflower. Finished with a savory vegetarian seasoning. | |
| A Touch of Kuching Pasembur | 40 |
| Shredded cucumber, velvety bean curd, fluffy potatoes, crunchy turnip, fresh bean sprouts, prawn fritters, fried squid, fried chicken, a sunny-side-up egg, crab sticks, fish cakes, fish balls, and our signature sweet and spicy nut sauce | |
| SMOKY SIMMERINGS | |
| Zingy Tom Yam Seafood Noodles | 35 |
| A vibrant mix of noodles topped with succulent king prawns, green lip mussel, tender squid, and seabass fillets and spicy and sour hot gravy with a luxurious coconut cream drizzle. | |
| Lime-Kissed Chicken Noodle Soup | 35 |
| Savory chicken broth filled with succulent shredded chicken and fragrant mustard plant, crisp bean sprouts, tender siew Pak choi, sweet carrots with a touch of red chili, finished with zesty lime, fresh coriander, spring onions, and crispy fried garlic. | |
| Golden Hainanese Roast Chicken Rice | 27 |
| Tender, golden-roasted chicken with fresh lettuce, ripe tomatoes, crunchy cucumber, stir-fried bean sprouts, a comforting clear chicken soup and signature condiments. | |
| Heirloom Ipoh Hor Fun | 20 |
| Broad Koey Teow noodles, wok-fried tiger prawns, fish cakes, fish balls, fresh root vegetables and a rich egg gravy. | |
| Peranakan Curry Laksa | 22 |
| Egg noodles, succulent prawns, tender chicken, and silky tofu, swimming in a rich coconut curry broth with fresh bean sprouts, shredded cucumber, a hard-boiled egg, and a side of sambal. | |
| Alfa Bangsar Nasi Lemak | 25 |
| Pandan coconut rice, served alongside sambal, crispy anchovies, peanuts, and a hard-boiled egg. The star of the plate is the rich, slow-cooked beef rendang, offering a truly glorious meal. | |

*Prices shown are in Ringgit Malaysia and are inclusive of 6% Sales & Service Tax.

WONDERS OF THE WEST

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| Oven-Braised Lamb Shank à la Aussie | 60 |
| A succulent lamb shank braised for hours until fork-tender. This dish is complemented by creamy mashed potatoes, vibrant steamed vegetables, and flavorful garlic confit, all drizzled with a luscious lamb au jus. | |
| Norwegian Salmon on Pumpkin Silhouette | 52 |
| A tender 180g fillet of premium salmon elegantly set upon a creamy pumpkin mash. Accompanied by vibrant steamed vegetables, this dish is artfully finished with a drizzle of vibrant bell pepper coulis. | |
| Classic Barramundi Fish & Chips | 26 |
| Wild caught barramundi, perfectly battered and fried until golden, served with traditional mushy peas, fresh petit greens, tangy tartar sauce, it comes with crispy steak fries and a wedge of lemon. | |
| The Angus Jam Session | 120 |
| A 200g Stone Grilled Sirloin Black Angus, a velvety creamy mash and vibrant steamed vegetables, with aromatic garlic confit and a generous sprinkle of cracked peppercorn. | |
| PIE IN THE SKY | |
| Carnivore’s Delight Pizza | 35 |
| Pepperoni, savory salami, rich beef ragout with caramelized onions and luscious mozzarella cheese, all sitting atop a rich tomato sauce. | |
| Classic Margherita Pizza (V) | 35 |
| Slices of ripe tomatoes with creamy buffalo mozzarella, a sprinkle of fresh basil and melted mozzarella cheese. | |
| Island Breeze Hawaiian Pizza | 45 |
| Juicy pineapple, tender smoked chicken, and savory chicken ham with crisp onions and vibrant bell peppers, all topped with molten mozzarella cheese. | |
| SAUCY SENSATIONS | |
| Flame-Kissed Salted Egg Prawns | 35 |
| Tender prawns enveloped in a decadent, creamy salted egg sauce, the fiery kick of bird’s eye chili and the sweetness of cherry tomatoes. Served with toasted garlic bread. | |
| Silky Carbonara Indulgence | 35 |
| Al dente pasta enveloped in a sumptuous egg and cheese sauce, mushrooms and savory chicken ham. Accompanied by crispy toasted garlic bread. | |
| Inferno Seafood Aglio Olio | 35 |
| Pasta tossed with succulent prawns, tender mussels, and fresh squid with aromatic garlic and a hint of chili flakes, served alongside crispy toasted garlic bread. | |

STACKED SENSATIONS

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| Clover Signature Beef / Chicken Indulgence | 67 / 55 |
| A 250g grilled Black Angus beef patty, served on a rich brioche bun, fresh butter lettuce, succulent heirloom tomato, crunchy gherkins, and caramelized onions, complemented by your choice of crispy bacon or turkey strips, a slice of creamy cheddar, and our house-made smoky mayo. Paired with a petite salad and served with your choice of gourmet curly fries, rustic steak fries, or sweet potato fries. | |
| Ultimate Club Experience | 38 |
| A decadent triple-decker sandwich of toasted whole meal bread filled with tender grilled streaky beef, a golden fried egg, aromatic smoked chicken and fresh tomato slices. Served with your choice of gourmet curly fries, rustic steak fries, or sweet potato fries. | |
| Rustic Roasted Vegetable Wrap | 30 |
| Fresh lettuce and a medley of pan-fried peppers, succulent tomatoes, rich mushrooms, roasted zucchini and eggplant, onions and cheddar cheese. Served with a petite green salad and a side of crispy steak fries, this wrap is a wholesome delight. | |
| BITE-SIZED BLISS | |
| Chef's Vitality Harvest Salad | 30 |
| Mesclun greens, avocado, sun-kissed semi-dried tomatoes, feta, Kalamata olives, cherry tomatoes, crisp cucumber, roasted cashews, sunflower seeds, and chia seeds, tossed in a honey mustard elixir. | |
| Celestial Caesar Fusion | 38 |
| Crisp romaine lettuce, crispy tortilla croutons, savory bacon bites, delicate smoked salmon, sweet cherry tomatoes, and Parmesan crisp. | |
| Greek Isle Garden Salad | 30 |
| Mesclun leaves, crisp capsicum, succulent cherry tomatoes, and refreshing cucumber, briny olives and crumbled feta, with a bright honey-lime dressing. | |
| Tropical Rojak Vaganza | 30 |
| Crisp jicama, rose apple, cucumber, juicy guava, ripe pineapple, and zesty young mango, tossed in a rich rojak sauce with a sprinkle of crushed peanuts. | |
| Jalan Maarof Satay Medley | 35 |
| Tender chicken and beef satay skewers, with fragrant rice cakes, crisp cucumber, and onion, drizzled with a rich and savory peanut sauce. | |
| BROTHY BLISS | |
| Zesty Coconut Tom Yum Kung | 38 |
| A fragrant base of aromatic galangal and lemongrass, complemented by a light coconut broth with mixed seafood. | |
| Truffle Infused Wild Mushroom Velouté | 22 |
| A rich and creamy soup featuring a medley of semi-thick, cooked mixed mushrooms and dried varieties. Enhanced with fresh cream and a drizzle of aromatic truffle oil, served with a side of toasted garlic bread. | |
| Hearty Clover Oxtail Soup | 45 |
| Tender braised oxtail meets a medley of fresh celery, potatoes, carrots, and scallions and a sprinkle of fried shallots. | |

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DIVINE SWEET TREATS

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| Classic Cream Cheese Cheesecake | 31 |
| Made from the finest cream cheese, set atop a buttery graham cracker crust, this timeless cheesecake offers a perfect balance of sweetness and tang. | |
| Heavenly Chocolate Hazelnut Delight | 31 |
| Where a moist chocolate cake meets a creamy hazelnut mousse for a blissful dessert. Served with a crisp Florentine and a warm chocolate sauce. | |
| Pecan Chocolate Dream Bars | 31 |
| Fudgy chocolate brownies are adorned with crunchy pecan nuts with a luscious chocolate sauce and a scoop of smooth vanilla ice cream. | |
| Silken Vanilla Panna Cotta with Berry Medley | 25 |
| A luscious and delicate dessert crafted with real vanilla. This velvety panna cotta is topped with marinated berries. | |
| Banana Dreamboat Sundae | 25 |
| A luscious banana cradles a trio of ice creams, with a sprinkle of colored chocolate rice. Topped with a crispy waffle tuile, fresh strawberries, and a delightful chocolate cigar. | |
| Tropical Harvest Fruit Platter | 22 |
| This platter of fresh, seasonal fruits includes the rich flavour of jackfruit, sweet watermelon, refreshing, honeydew, exotic dragon fruit, tangy pineapple, and silky papaya. | |
| CHILL & THRILL | |
| GELATO | 12 |
| Strawberry | |
| Matcha Green Tea | |
| Double Dark Chocolate | |
| Mixed Berries | |
| Orange Lime | |
| Pomegrenate | |
| ICE CREAM | |
| Strawberry | |
| Chocolate | |
| Vanilla | |
| Mint Chocolate | |
| Corn | |
| Coconut | |



YOUR TABLE
OUR PASSION



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