

BREAKFAST SET

Served from 5am till 11am



ROTI CANAI

RM25

2 Pieces of Roti Canai with Vegetable Dalcha and Plain Sambal
Tropical Fruit Platter
A Mug of 'Teh Tarik' or 'Kopi Tarik'



KOPITIAM BREAKFAST

RM25

3 slices of Toasted 'Roti Bengali' with Kaya and Butter
2 Soft Boiled Eggs with Soy Sauce
Tropical Fruit Platter
A Mug of 'Teh Tarik' or 'Kopi Tarik'

TEOWCHEW PORIDGE

RM33

Rice Porridge with Salted Egg, Fried Dace, Preserved Beancurd, Pickled Lettuce,
Fried Anchovies, Fried Ground Nuts, Spring Onion and Soya Sauce
Tropical Fruit Platter
A Pot of Freshly Brewed Coffee, Decaffeinated Coffee, Tea, Hot Chocolate or Milo



NASI LEMAK

RM47

Coconut infused Steam Rice, Prawn Sambal, Chicken Rendang, Boiled Egg,
Cucumber Slices, Anchovies and Peanut
Tropical Fruit Platter
A Cup of Freshly Brewed Coffee, Decaffeinated Coffee, Tea, Hot Chocolate, or Milo

CONTINENTAL BREAKFAST

RM47

Bread Basket - Toasted, Croissants and Danish Pastries served with Butter, Margarine and a selection of Jam
A Bowl of Cereal - Cornflakes, All Bran, Rice Crispy, Muesli, Honey Star or Coco Crunch served with Chilled or Hot Full Cream Milk or Low Fat Milk
A Glass of Juice - Orange, Apple, Grapefruit, Chilled Tomato, Pineapple or Soya Bean
Tropical Fruit Platter
A Cup of Freshly Brewed Coffee, Decaffeinated Coffee, Tea, Hot Chocolate, or Milo

AMERICAN BREAKFAST

RM57

Two Eggs - Omelette, (Poached, Scrambled, Over Easy, Sunny Side Up, Soft or Hard Boiled)
Choice of Streaky Beef, Turkey Toast or Chicken Sausage served with Hash Brown Potato, Sautéed Mushrooms and Grilled Tomato
Bread Basket - Toast, Rolls, Croissants and Danish Pastries served with Butter, Margarine and a selection of Jam and Honey
A Bowl of Cereal - Cornflakes, All Bran, Rice Crispy, Muesli, Honey Star or Coco Crunch served with Chilled or Hot Full Cream Milk or Low Fat Milk
A Glass of Juice - Orange, Apple, Grapefruit, Chilled Tomato, Pineapple or Soya Bean
Tropical Fruit Platter
A Cup of Freshly Brewed Coffee, Decaffeinated Coffee, Tea, Hot Chocolate, or Milo



Signature Dish



Vegetarian



Spicy



Nuts

BREAKFAST A LA CARTE

Served from 5am till 11am

TOASTED BREAD

RM17

White or Wholemeal Toast served with Butter, Margarine and Jam

TROPICAL FRUIT PLATTER

RM19

A choice of Papaya, Pineapple, Watermelon, Honey Dew or Mixed Fruit Platter

CEREALS

RM19

Cornflakes, All Bran, Rice Crispy, Muesli, Honey Star or Coco Crunch served with Cold Milk



SWISS STYLE BIRCHER MUESLI

RM21

Yogurt and Milk infused Oat Flakes with Assorted Dried Fruits and Roasted Nuts



YOGURT

RM24

Natural, Strawberry, Raspberry, Orange, Blueberry or Mixed Berries

VANILLA OR BLUEBERRY PANCAKE

RM25

with Maple Syrup and Butter

BAKER'S BASKET

RM27

A selection of Danish Pastries, Croissants, Muffins, and Toast served with Butter, Margarine, Jam

TWO EGGS

RM25

Poached, Scrambled, Over Easy, Sunny Side Up, Soft or Hard Boiled served with Grilled Tomato, Sautéed Shitake, Hash Brown and a choice of Streaky Beef, Chicken Sausage or Turkey Toast

WANTON NOODLE (DRIED OR SOUP)

RM45

Egg Noodles, Prawn Dumpling, BBQ Chicken, Pak Choy and Chinese Black Mushroom



Signature Dish



Vegetarian



Spicy



Nuts

ALL DAY DINING

Served from 11am till 11pm

APPETIZER AND SALAD



FRESH GREEN SALAD

RM25

Onion Ring, Black Olives, Oven Dried Cherry Tomato, Kyuri with a choice of Vinaigrette or Thousand Island Dressing

SMOKED CHICKEN WITH AVOCADO

RM30

Smoked Chicken with Avocado, Shallots, Crispy Noodles, Cherry Tomatoes, Fresh Salad in Mango Curry Vinaigrette

CAESAR SALAD

RM31

Crispy Romaine with Anchovies, Olives, Chicken Rasher, Poached Eggs & Parmigiano

• Add Chargrilled Chicken Breast

RM32

• Add Smoked Salmon

RM52

GRILLED TUNA WITH EGGPLANT RELISH AND ANTIBOISE SAUCE

RM31

French Beans, Roasted Capsicum and Kalamata Olives

“THE DEGREES SPECIAL SALAD”

RM27

Prime Beef served on Mix Greens, Grilled Aubergine, Zucchini, Peppers with Honey Mustard Vinaigrette

SOUPS

SOUP OF THE DAY

RM28

Ask our associate for today's special



MUSHROOM CAPPUCINO

RM28

Scented with Truffle Essence and Basil Foam



TOMATO SOUP

RM28

Immersed with Cheese Roll

CLEAR VEGETABLE SOUP WITH WANTON PASTRY

RM25

Chinese Clear Vegetable Broth with Herbs



Signature Dish



Vegetarian



Spicy



Nuts

ALL DAY DINING

Served from 11am till 11pm

SANDWICHES / BURGERS



GRILLED CHICKEN AND TOAST

Coated with Egg, Grilled served with French Fries and Coleslaw

RM30

"THE DEGREES CLUB SANDWICH"

Toasted Bread with Cheddar Cheese, Roast Chicken, Tomatoes, Lettuces, Gherkins, Eggs and Honey Mustard Sauce, Coleslaw and French Fries

RM42

PROVENCAL PANINI

Grilled Provencal Vegetables, Beef Striploin, Barbeque Sauce with melting Cheese pressed in Panini Bread.

RM42

BEEF STEAK SANDWICH

Grilled Steak with Roasted Vegetables, Bolognese, Onion, Cheese on Focaccia and French Fries

RM49



THE DEGREES BURGER SPECIAL

Sesame Bun with Seared Chicken Breast or Beef Patties, Avocado, Lettuce, Honey Mustard Mayo and French Fries

RM52



PASTA

SPAGHETTI, FETTUCINE, FUSILLI, PENNE

Select Your Favourite Pasta with Your Favourite Sauce



NAPOLITANA

Homemade Tomato Sauce with Fresh Basil

RM54

BOLOGNESE

Minced Beef, Fresh Herbs and Tomato Based Sauce

RM54

CARBONARA

Chicken Strips, Onion, Mushroom, Egg in Creamy Sauce

RM54



AGLIO- OLIO

Garlic, Chili Flakes, Olive Oil

RM54



AGLIO - OLIO SALMON

Grilled Salmon Fillet with Roasted Garlic Flakes, Dried Chili and Olive Oil

RM76

FETTUCINE RIGIATE

Enhance Smoked Chicken Breast, Mediterranean Vegetables, Creamy Tomato Sauce

RM54

BLUE CHEESE MACARONI

Baked Macaroni with 4 type of Cheeses served with Pear Salad

RM54



Signature Dish



Vegetarian



Spicy



Nuts

ALL DAY DINING

Served from 11am till 11pm

HOT FROM THE CHEF'S OVEN



PRIME TENDERLOIN

RM105

Pan Seared Tenderloin with Potato Wedges, French Beans, Béarnaise and Au Jus

PAN SEARED AUSTRALIAN STRIPLOIN

RM96

Enhance Caesar Salad, Mashed Potato, Grilled Mushroom and Black Pepper Sauce



CLASSIC ITALIAN LAMB SHANK STEW

RM96

Served with Pomme au Legumes, Green Peas Mashed and Jus Au Tranche

CORN FED CHICKEN BREAST

RM67

Grilled Chicken, Mix Beans, Cauliflower Puree with Tomato Cardamom Sauce

FISH & CHIPS

RM67

Battered Red Snapper Fillet with French Fries, Green Peas, Tartar Sauce and Vinegar Slaw

INDIAN CUISINE

Served from 12noon till 10:30pm



NAAN

RM17

Plain, Butter or Garlic



DAL TARKA

RM25

Yellow Lentils tempered with Ginger, Garlic, Chilli, Onions Tomato and Spices



MURKH TIKKA MASALA

RM40

Tandoori Chicken Tikka cooked with Aromatic Spices in Rich Sauce serve with Basmati Rice



Signature Dish



Vegetarian



Spicy



Nuts

ALL DAY DINING

Served from 11am till 11pm

JAPANESE CUISINE

Served from 12noon till 10:30pm



BEEF TERIYAKI

RM79

With Sautéed Asian Vegetables Kani Nameko Miso Jiru, Pickles, Nishiki Rice and Salad

CHICKEN TERIYAKI

RM51

With Sautéed Asian Vegetables, Kani Nameko, Miso Jiru, Pickles, Nishiki Rice and Salad



YAKIZAKANA SALMON

RM77

Fish in Teriyaki Seasoning accompanied with Mixed Salad, Kani Nameko, Miso Jiru, Pickles, and Nishiki Rice

MALAY CUISINE



NASI GORENG ISTIMEWA

RM46

Spicy Fried Rice with Egg, Chicken Satay, Prawn Sambal, Cucumber and Fish Crackers



SATAY MALAYSIA 40GM (half dozen)

RM46

Chicken or Beef or Mixed with Onion, Cucumber, Compressed Rice Cake and Peanut Sauce



MEE REBUS

RM46

Yellow Noodles with Boiled Egg, Prawns, Fritters, Bean Curd with Rich Spicy Sweet Potato Gravy



MEE MAMAK

RM46

Yellow Noodles cooked in Tomato Gravy, Prawns, Squid, Hard Beancurd, Chicken , Fritters and Sprinkled with Crushed Groundnuts



NASI LEMAK KLASIK

RM49

Coconut infused Steam Rice with Chicken Rendang, Squid Sambal, Chicken Drumstick, Boiled Eggs, Anchovies, Peanut, Cucumber



Signature Dish



Vegetarian



Spicy



Nuts

ALL DAY DINING

Served from 11am till 11pm

CHINESE CUISINE



“MACALISTER ROAD” FRIED KWAY TEOW

RM46

Wok Fried Penang Style Flat Rice Noodles with Chives, Prawn, Squid and Clams with Crabmeat

WANTON NOODLE (DRIED OR SOUP)

RM46

Egg Noodles, Prawn Dumpling, BBQ Chicken, Pak Choy and Chinese Black Mushroom



SEAFOOD CANTONESE KWAY TEOW

RM46

Flat Noodle Rice serve with Prawns, Squid, Chicken, Pak Choy and Mushroom in Creamy Egg Sauce

HAINANESE CHICKEN RICE

RM46

Honey Roasted Chicken or Poached Chicken served with Ground Chilies, Ginger and Clear Soup

SINGAPORE FRIED BEEHOON

RM46

Stir Fried Masala Beehoon, served with Prawn, Squid, Julienne Vegetables and Chilies

VEGETARIAN



FRIED BEEHOON

RM44

Stir Fried Beehoon, with Mushroom, Julienne Vegetables and Chilies



FRIED RICE

RM44

Spicy Fried Rice with Vegetables, Mushroom and Papadom



Signature Dish



Vegetarian



Spicy



Nuts

ALL DAY DINING

Served from 11am till 11pm

PIZZA



BOMBAY PIZZA

RM29

Tandoori Marinated Chicken, Mango Chutney, Banana, Cilantro and Yogurt



ORIENTAL STYLE BARBEQUE PRAWN PIZZA

RM29

Tiger Prawns, Red Pepper, Spring Onion, BBQ Sauce and Sesame Seed



MARGARITA PIZZA

RM29

Tomato Coulis, Mozzarella, Fresh Tomatoes and Fresh Basil

HAWAIIAN SPECIAL PIZZA

RM29

Diced Chicken Bologna, Capsicums, Shallots, Pineapple and Spring Onion

MARLBOROUGH PIZZA

RM34

Marinated Salmon, Balsamic Tomato, Juniper Zucchini and Lemon Lime Sour Cream



VERONA VEGETARIAN PIZZA

RM29

Grilled Courgettes, Eggplant, Capsicums, Tomatoes, Basil, Cashewnuts, Pumpkins and Olives



Signature Dish



Vegetarian



Spicy



Nuts

ALL DAY DINING

Served from 11am till 11pm

SWEET THINGS



THE ULTIMATE SAMA-SAMA BANANA SPLIT (2 Persons)

RM33

Ice cream onto the bananas with chocolate sauce and crushed peanuts.



MALAYSIAN STYLE JUMBO ICE KACANG (2 persons)

RM31

A giant mount of technicolor shaved ice, red beans, peanuts, corn paste, stripe jelly topped with sweetened milk and sugar syrup

FRESHLY BAKED CHOCOLATE CAKE WITH CHOCOLATE GANACHE

RM31



TROPICAL FRUIT PLATTER

RM31

Fresh selection from the local market

SINGLE SCOOP ICE CREAM

RM25

Choice of Chocolate, Vanilla and Strawberry



Signature Dish



Vegetarian



Spicy



Nuts

ALL DAY DINING

Served from 11am till 11pm

CHILDREN'S MENU

SPAGHETTI BOLOGNESE

Parmesan Cheese

RM25

FISH FINGERS AND CHIPS

French Fries & Tartar Sauce

RM25

BEEF BURGER

Cheddar Cheese & French Fries

RM25

CHICKEN SAUSAGE

French Fries

RM25



Signature Dish



Vegetarian



Spicy



Nuts

BEVERAGE MENU

SOFT DRINK

Coca-Cola	RM 22
Coke Light	RM 22
Sprite	RM 22
Ginger Ale	RM 22
Ginger Beer	RM 22
Tonic Water	RM 22
Soda Water	RM 22

MINERAL WATER

Aqua Panna	RM 23
Perrier (Sparkling)	RM 23
San Pellegrino (Sparkling)	RM 23
Evian	RM 23

FRESHLY SQUEEZED JUICES

Green Apple	RM 26
Honeydew	RM 26
Carrot	RM 26
Watermelon	RM 26
Green Apple Celery	RM 26
Green Apple Carrot Ginger	RM 26
Lime Cucumber	RM 26
Grape Juice	RM 26
Dragon Fruit Juice	RM 26

CHILLED JUICES

Grape Fruit	RM 23
Green Guava	RM 23
Pink Guava	RM 23
Lime	RM 23
Mango	RM 23
Orange	RM 23
Fruit Punch	RM 23
Pineapple	RM 23

BEVERAGE MENU

BEER

Tiger - Glass	RM 30
Tiger - Can	RM 39
Tiger - Jug	RM 106
Heineken	RM 39
Guinness Stout	RM 39
Budweiser - Bottle	RM 41
Corona Extra - Bottle	RM 41

HOT BEVERAGES

Coffees

Decaffeinated Coffee	RM 22
Brewed Coffee	RM 24
Café Latte	RM 25
Espresso (Single)	RM 20
Espresson (Double)	RM 21
Cappuccino	RM 26
Milo	RM 22
Nescafe Tarik (Local Specialities)	RM 22
Hot Milk	RM 20
Hot Chocolate	RM 19
Macchiato	RM 21

Tea

Darjeeling	RM 20
Teh Tarik (Local Specialities)	RM 22
English Breakfast	RM 20
Earl Grey	RM 20
Peppermint Leaf	RM 20
Chamomile Flowwers	RM 20
Jasmine Silver Needle	RM 20
Jade Sword Green Tea	RM 20
Lemongrass and Ginger	RM 20
Blackcurrant and Hibiscus	RM 20

COLD BEVERAGES

Iced Milo	RM 23
Iced Lemon Tea	RM 23
Iced Tea	RM 23
Ice Cappuccino	RM 23
Ice Latte	RM 23
Ice Teh Tarik	RM 23
Ice Coffee	RM 23
Iced Soya Milk	RM 23

BEVERAGE MENU

House Pouring Wines

HOUSE WHITE WINES

	<i>Glass</i>	<i>Bottle</i>
Cono Sur Bicicleta Chardonnay	RM 48	RM 190
De Bortoli Vat 7 Chardonnay	RM 48	RM 190
Santa Luz Alba Sauvignon Blanc	RM 48	RM 190
Le Challenge VDP Blanc Sauvignon Blanc/Ugni Blanc	RM 48	RM 190

House Pouring Wines

HOUSE RED WINES

Cono Sur Bicicleta Cabernet Sauvignon	RM 48	RM 190
Cono Sur Bicicleta Merlot	RM 48	RM 190
De Bortoli Vat 8 Shiraz	RM 48	RM 190
Santa Luz Alba Cabernet Sauvignon	RM 48	RM 190
Santa Luz Alba Merlot	RM 48	RM 190
Le Challenge VDP Rouge Merlot / Cabernet	RM 48	RM 190

Premium Wines

PREMIUM WHITE WINES

Oyster Bat Marlborough Chardonnay	RM 369
Longneck Sauvignon Blanc	RM 224
W Castello Di Querceto Vernaccia Di San Gimignano D.O.C.G	RM 295
Andrew Peace M/P Semillon/Chard/Colombard	RM 295
Marlborough Pinot Gris	RM 249

Premium Wines

PREMIUM RED WINES

Andrew Peace Shiraz	RM 295
Carlos Serres Tempranillo	RM 233
Leuwin Estate Siblings Shiraz	RM 421
Santa Luz Alba Cabernet Sauvignon Gran Reserva	RM 295
Rupert & Rothschild Vignerons Classique	RM 369
Torbeck Old Vines Merlot	RM 369
Torresella Veneto Merlot	RM 190
Villa Maria Private Bin Merlot / Carbernet Sauvignon	RM 369
Marlborough Pinot Noir	RM 249

BEVERAGE MENU

CHAMPAGNE

	<i>Glass</i>	<i>Bottle</i>
Bollinger Champagne		RM 789
G.H. Mumm		RM 794
Dom Perignon		RM 1996

SPARKLING WINE

House Sparkling Champagne	RM 69	
De Bortoli Sparkling Brut		RM 369
Andrew Peace Spakling Chardonnay Pinot		RM 369

SODA FORTUNE WITH FLAVORS

Banana	RM 18
Blackcurrant	RM 18
Blackberry	RM 18
Lychee	RM 18
Mint	RM 18
Peach	RM 18

BLENDED PUREE FLAVORS

Banana	RM 19
Strawberry	RM 19
Raspberry	RM 19
Mixed Berry	RM 19
Mango	RM 19
Peach	RM 19

BEVERAGE MENU

SINGLE WHISKEY

Bottle

Craigellachie 13Yrs	RM 549
Glenfiddich 12 yrs	RM 547
Talisker 10 yrs	RM 579
The Glenlivet 12 yrs	RM 631
Macallan 12 yrs	RM 579
Singleton 12 yrs	RM 579

JAPANESE WHISKEY

Pure Malt	RM 999
Black Nikka Special	RM 631
Nikka From The Barrel	RM 631

BLENDED WHISKEY

Black Label	RM 625
Chivas Regal 12 yrs	RM 537
Canadian Club	RM 446
Famous Grouse	RM 446
Ballentine Finest	RM 446
Monkey Shoulder Batch 27	RM 505
John Jameson	RM 537

BOURBON WHISKEY

Jack Daniel	RM 513
Woodford Reserve	RM 684
Maker's Mark	RM 684

BOURBON WHISKEY

Jack Daniel	RM 513
Woodford Reserve	RM 684
Maker's Mark	RM 684

BEVERAGE MENU

GIN

Bottle

Gordon Dry	RM 335
Beefeater	RM 379
Bombay sapphire	RM 405
Boodles	RM 421
Brokers London dry	RM 421

VODKA

Sky	RM 379
Stolichnaya	RM 402
Smirnoff	RM 474
Absolute Blue	RM 474
Kettle One	RM 537

RUM

Bacardi White	RM 474
Bacardi Gold	RM 526
Ron Zaccapa	RM 579

TEQUILA

Don Julio Reposado	RM 421
Jose Cuervo	RM 537
Patron Silver	RM 537

COGNAC

Remy Martin VSOP	RM 589
Hennessy VSOP	RM 841
Martell Gordon Bleu	RM 1156
Remy Martin XO	RM 1996

SUPPER

Served from 11pm till 5am



CAESAR SALAD

RM31

Crispy Romaine with Anchovies, Olives, Chicken Rasher, Poached Eggs & Parmigiano

Add Chargrilled Chicken Breast

RM32

Add Smoked Salmon

RM52

GRILLED TUNA WITH EGGPLANT RELISH AND ANTIBOISE SAUCE

RM31

French Beans, Roasted Capsicum and Kalamata Olives



TOMATO SOUP

RM28

Immersed with Cheese Roll

CLEAR VEGETABLE SOUP WITH WANTON PASTRY

RM25

Chinese Clear Vegetable Broth with Herbs

"THE DEGREES CLUB SANDWICH"

RM42

Toasted Bread with Cheddar Cheese, Roast Chicken, Tomatoes, Lettuces, Gherkins, Eggs and Honey Mustard Sauce, Coleslaw and French Fries



THE DEGREES BURGER SPECIAL

RM52



Large Charcoal Bun with Seared Chicken Breast or Beef Patties, Avocado, Lettuce, Honey Mustard Mayo and French Fries

SPAGHETTI, FETTUCINE, FUSILLI, PENNE

Select Your Favourite Pasta with Your Favourite Sauce



NAPOLITANA - Homemade Tomato Sauce with Fresh Basil

RM54

BOLOGNESE - Minced Beef, Fresh Herbs and Tomato Based Sauce

RM54

CARBONARA - Chicken Strips, Onion, Mushroom, Egg in Creamy Sauce

RM54



AGLIO - OLIO - Garlic, Chili Flakes, Olive Oil

RM54



Signature Dish



Vegetarian



Spicy



Nuts

SUPPER

Served from 11pm till 5am



SATAY MALAYSIA 40GM (half dozen)

RM46

Chicken or Beef or Mixed with Onion, Cucumber, Compressed Rice Cake and Peanut Sauce



MEE MAMAK

RM46

Yellow Noodles cooked in Tomato gravy, Prawns, Squid, Hard Beancurd and Sprinkled with Crushed Groundnuts



NASI LEMAK KLASIK

RM49

Coconut infused Steam Rice with Chicken Rendang, Squid Sambal, Chicken Drumstick, Poached Eggs, Anchovies, Peanut and Cucumber



“MACALISTER ROAD” FRIED KWAY TEOW

RM46

Wok Fried Penang Style Flat Rice Noodles with Chives, Prawn, Squid and Clams with Crabmeat

WANTON NOODLE (DRIED OR SOUP)

RM46

Egg Noodles, Prawn Dumpling, BBQ Chicken, Pak Choy and Chinese Black Mushroom



SEAFOOD CANTONESE KWAY TEOW

RM46

Flat Noodle Rice serve with Prawns, Squid, Chicken, Pak Choy and Mushroom in Creamy Egg Sauce

CORN FED CHICKEN BREAST

RM67

Grilled Chicken, Mix Beans, Cauliflower Puree with Tomato Cardamom Sauce

FISH & CHIPS

RM67

Battered Red Snapper Fillet with French Fries, Green Peas, Tartar Sauce and Vinegar Slaw

NASI GORENG ISTIMEWA

RM46

Spicy Fried Rice with Egg, Chicken Satay, Prawn Sambal, Cucumber and Fish Crackers



Signature Dish



Vegetarian



Spicy



Nuts

SUPPER

Served from 11pm till 5am

VEGETARIAN



FRIED BEEHOON

RM44

Stir Fried Bee hoon, with Mushroom, Julienne Vegetables and Chilies



FRIED RICE

RM44

Spicy Fried Rice with Vegetables, Mushroom and Papadom

SWEET THINGS

THE ULTIMATE SAMASAMA BANANA SPLIT (2 Persons)

RM33

Ice cream onto the bananas with chocolate sauce and crushed peanuts.

TROPICAL FRUIT PLATTER

RM31

Fresh selection from the local market

SINGLE SCOOP ICE CREAM

RM25

Choice of Chocolate, Vanilla and Strawberry



Signature Dish



Vegetarian



Spicy



Nuts

TRAVELLER'S GRILL

Served from 4pm till 11pm

PIZZA

MARGHERITA

Heirloom Tomato, Basil, Buffalo Mozzarella, Cheese, Tomato Concasse & Pesto

RM30

QUATTRO FORMAGGI

Tomato Concasse, Mozzarella, Parmesan, Matured Cheddar & Bleu

RM30

PASTA

SMOKED DUCK WITH SUN-DRIED TOMATO "AGLIO OLIO" CAPELLINI

Angel Hair Pasta, Smoked Duck, Sun Dried Tomato, Basil, Dried Chili & Arugula

RM55

SPINACH, MUSHROOMS & RICOTTA CANNELLONI

Pasta Rolled with Spinach, Mushrooms & Ricotta enhance Tomato Concasse & Heirloom Tomato Salad

RM55

LINGUINE ALL'ARAGOSTA

Boston Lobster, Bisque, Mixed Cherry Tomatoes, Prawn, Basil & Spinach

RM110

GRILL

M6 WAGYU FILLET MIGNON - 220G

RM190

M6 WAGYU SIRLOIN STEAK - 220G

Wagyu beef is characterized by an intense marbling of fat obtained through selective cattle breeding. The flavor is a mouth-filling savouriness combined with a palate-coating richness.

RM180

PRIME RIBS BLACK ANGUS - 450G

Grain Fed 200 Days, Wet-Aged for 30 Days, Good Marbled and Characteristically Flavorful Grain Fed Product

RM220

COUNTRY LAMB CHOP

Produced from British bred Lamb that graze on lush paddocks fed by the nature

RM110

PLATE

LUXE BURGER

Beef Patty or Grilled Chicken Tight, Matured Cheddar, Brioche Bun, Greens, Tomato, Onion, Guacamole, Arugula, Fries & Salad

RM45



Signature Dish



Vegetarian



Spicy



Nuts