Manter 3



	RM
APPETISERS Tiger Prawn Popiah Basah Sweet turnip, shredded egg, crunchy greens, cucumber, ginger soy glaze, crushed peanuts	67
Large Samosa Stuffed potatoes and green peas with tamarind and mint sauce	17
Duck Spring Rolls 🛠 Duck meat, spring onions, cucumber, Chinese pancake, sweet and spicy sauce	57
Beef, Chicken or Mixed Satay	88
1/2 dozen Chicken Tikka Marinated boneless chicken, yoghurt, garam masala, cumin, coriander and mustard oil	44 57
Paneer Tikka M Marinated Indian cottage cheese, garam masala, cumin, coriander and mustard oil	50
Lamb Kebab Served with naan bread, yogurt sauce and Indian salad	64









	RM
SALADS Kerabu Daging Salai	77
Roasted sliced beef, dried shrimps, bird eye chilli, lime zipped kerabu dressing	
Marinated Lobster-Mango Salad Soung mango, lime, roasted peanuts, red chilli	102
Ipoh Mango Salad * © • • • Lettuce, cherry tomato, mango, avocado, roasted cashews, passion fruit dressing	74









SANDWICHES * Triple Decker Malaysian Sandwich Toasted whole grain bread with cream cheese, Malay omelette, spiced grilled chicken, turmeric streaky beef, cheddar, lettuce, cumin scented avocado and tomato	RM 74
Tuna Sandwich Malay style sandwich with cream cheese, red onion, chilli, coriander and lime juice in homemade rye bread	69
Kampung Baru Burger ★ Cheddar cheese, rendang mayo, cucumber, tomato, lettuce, sesame bun • Angus beef patty • Chicken patty • Meat-less patty	97 64 61
Paneer Wrap 🖈 Toasted tortilla wrap with paneer tikka, roasted peppers, lettuce, yogurt sauce, cilantro	53
All sandwiches are served with tapioca chips	
ADD ONS Wedges potatoes Sweet potato fries French Fries	32 29 29









	RM
Nasi Goreng Malay fried rice with chicken, julienne vegetables, fried egg, achar, fish crackers, mix satay and crispy fried king prawns	77
Signature Nasi Lemak * ©	80
Roasted Chicken Rice Roasted Chicken, ginger puree, blended chilli, sweet soya sauce, fragrant rice, cucumber, tomato, chicken stock	66
Gulai Kawah 🖈 Traditional island fish curry, tomato, okra, eggplant, fragrant rice, acar jelatah, sambal belacan, papadom	94
Authentic Beef Rendang Braised beef with local aromatic herbs in coconut milk, palm sugar and coconut paste, fragrant rice, Malay pickles and papadom	77
Asam Pedas Daging * © Roasted spiced beef, spicy sour gravy, sambal, coriander, fragrant rice, prawn crackers	88
Sambal Udang Harimau Nyonya style tiger prawns, chilli jam, steamed rice, achar, papadom, sambal belacan	94
Masak Lemak Prawns Braised prawns in turmeric coconut gravy with traditional herbs, steamed rice, achar, papadom, sambal belacan	94











	KIV
Lamb Kheema North Indian style stewed lamb mince with potatoes, green peas, papadom, biryani rice, raita, mint chutney	94
Chicken Biryani ★ Spiced boneless chicken layered with biryani rice, aromatic spiced vegetables, papadom, raita, mint chutney	88
Seabass Tikka Masala Aromatic spiced seabass fillet, vegetables masala, biryani rice, raita, mint chutney	94
Vegetables Biryani ★ M Aromatic spiced vegetables layered with biryani rice, raita, mint chutney	72
Paneer Butter Masala Indian cottage cheese, onion tomato masala, fresh tomato, cumin, coriander, ground chilli, butter, cream served with biryani rice	72
Dhal Makhni S S S S S S S S S S S S S S S S S S S	57









NOODLES	RM
Penang Char Kway Teow Stir-fried flat noodles, chicken, seafood, egg, Chinese chives and bean sprouts, crispy tiger prawns	77
Mee Mamak	77
Stir-fried yellow noodles, chicken, fish cake, bean curd, bean sprouts, egg, crispy prawn and chilli jam	
Nyonya Curry Mee	77
Yellow egg noodles, bean sprouts, prawns, chicken, boiled egg, Nyonya sambal, kalamansi	
Mee Hoon Soup 😺 💌	72
Clear noodle soup with vermicelli rice noodles, meat-less soy balls, pok choy, Chinese herbs, bean curd,	
bean sprouts, black fungus, sambal	
Fried Bee Hoon M	72
Vermicelli rice noodles, meat-less nibbles, vegetables, homemade spicy sauce, bean sprouts, local chives	







DESSERTS



DESSERTS	RN
Tropical Fruits Platter Assorted tropical fruits with lime	44
Strawberry Consomme Strawberry juice, lychee sorbet	32
Black Forest Pudding Viennese cocoa sponge, manjari 64% cremeux, vanilla whipped ganache, morello cherry jelly	44
Rojak 🗑 👀 😽 Pineapple cake, cucumber sorbet, peanut cream, pineapple and cucumber pickle	41
Coconut Crème Brulee 🖈 Rich coconut custard, caramelised sugar, coconut cookies	36
Gelato Salted caramel walnut Dark chocolate Old fashioned vanilla Nutella Rasberry panna cotta Tiramisu Real Strawberry • Single scoop • Double scoop	25 33
Sorbet Honey lemon • Single scoop	25
 Double scoop 	33









Planter's

BEVERAGES	RM
Coffee	21
Americano	
Mocha espresso	
Café latte	
Café mocha	
Caramel latte	
Mochaccino	
Cappuccino	
1837 TWG Tea	21
English breakfast	
Mistral tea	
Midnight hour	
Earl Grey	
Jasmine queen	
Rose boudior	
Black chai	
© Chamomile	
Marrakech Mint	
Iced Tea	25
English lime	
English pineapple	
Grapefruit	
Earl Grey orange	
Others	25
Iced or hot chocolate	









Smoothies Strawberry banana Orange, mango, banana Tropical trio Orange peach Strawberry mango Mango peach	RM 29
Mango lassie Detox special	
Tangy Shakes Chocolate, banana, vanilla, strawberry	29
120 Acqua Panna San Pellegrino 750ml	29 29
Chilled Juices Drange, pineapple, mango, green guava, pink guava, grapefruit, apple	24
Fresh Juices Orange, pineapple, watermelon, apple	31
Soft Drinks Coke, diet Coke, Sprite, soda water, tonic water, ginger ale, ginger beer, bitter lemon	17
Beer Carlsberg Figer Heineken Corona Kronenbourg 1664 Blanc	26 26 29 29 29











Specials of the Month of September

LHORI MACHI

Taste salmon marinated with dry coriander, dipped in gram flour batter, and golden fried to perfection, providing a delightful and crispy treat.

RM88

ASAM PEDAS

Savour braised tender oxtail beef in a hot & sour gravy with eggplant, okra, and tomato, served with white rice, sambal, salted egg, local salads, and fish crackers for a hearty dish.

RM88

Noodle Bar Daily, 12:00pm to 4:00pm

FIVE SPICE DUCK & GINGER

Enjoy braised smoked duck and white noodles in clear broth soup, accompanied by a selection of fresh vegetables and condiments for a flavourful and aromatic meal.

RM88