THE STRAITS ESTATE

IN ROOM DINING

6.30am - 10.30am





	Plain Congee Add on minced chicken Rice porridge with garlic chives, fresh ginger, celery, salted egg and Chinese crullers	14 3
	(Served with soy sauce and sesame oil)	
V	Fruits Platter A kiwi, papaya, honeydew & watermelon combo to boost your day	18
70	Banana Nutella Oatmeal Overnight oats with chia seeds, banana, crushed hazelnuts and chocolate chips	20
	Eggs Benedict Florentine Gently poached eggs atop of sautéed spinach and toasted sourdough bread, drizzled with a homemade Hollandaise Sauce	20
70	Continental Breakfast Toast, croissants, rolls, muffin and Danish served with honey, orange & strawberry marmalade	22
•	Nasi Lemak A traditional Malaysian Breakfast dish. Rice cooked in coconut milk, served with anchovies, cucumber, peanuts and boiled egg accompanied by chicken rendang and sambal	22
70	Garden Omelette Egg white omelette with grilled tomatoes, potatoes and sautéed mushrooms	24
	American Breakfast Two eggs prepared to your preference served with chicken sausages, streaky beef slices, potatoes and baked beans	28

Choose from: Sunny side up, over easy, omelette,

scrambled, half-boiled or hard-boiled

₩ no-meat 👚 chef's special

27

20

APPETISERS

→ Grilled Aubergine Salad Chickpeas, tomato, bell pepper and aubergine with crispy tortilla and garlic olive oil

TSE Caesar Salad Fresh romaine lettuce with crispy streaky beef, anchovies, grated parmesan cheese and garlic-butter toast

Healthy Bowl

27

27

20

Mesclun lettuce, quinoa, sweet corn, Japanese cucumber, cherry tomato, almonds, sunflower seeds and seaweed flakes with Wafu dressing

SOUPS

[™] Creamy Pumpkin Soup Home-made pumpkin soup served with deep-fried Mantou (2pcs)

Soto Ayam

Rice cake, beansprouts and potato begedil in a savoury yellow chicken broth, topped with fried shallots, crispy glass noodles, spring onion and a side of Sambal Kicap

SANDWICHES & BURGER

▼ Vegetable Sando

Seedy toasted wheat bread with beet kraut, tomato, cucumber, red onion and sprouts, guacamole and whipped feta

Comes with a side of vegetable crackers

Prawn & Crabmeat Sando

Soft brioche bun filled with a refreshing mix of prawn, crabstick, green apple, Japanese mayo, chives, red onion and lettuce

Comes with a side of vegetable crackers

25

27

■ TSE Signature Club Sandwich
Home-made sundried tomato bread
with grilled chicken thigh, chicken
loaf, over-easy egg, cheddar cheese
and avocado spread. Comes with a
side of house fries

Comes with a side of house fries

TSE Prime Burger

Beef patty, tomato, pickles, sweet relish, cheddar cheese & fried egg on soft sesame bun

Comes with a side of house fries

32

29



₩ no-meat 👚 chef's special

SHARING PLATTER

Shrimp Paste Wings 6pcs of juicy deep-fried shrimp paste marinated chicken wings	32	Satay 10pcs satay with steamed rice cakes, red onions, cucumber, grilled pineapple and a tangy peanut sauce	
		Chicken	34
Honey Soy Wings 6pcs of baked chicken wings	32	Beef	38
marinated with a flavourful honey		Mix	36
sov sauce			

MAIN COURSE

Grilled Chicken Chop Cajun-style grilled chicken

Cajun-style grilled chicken thigh with coleslaw

Comes with house fries and black pepper sauce

Lasagna al Forno Traditional baked pasta with minced

Traditional baked pasta with minced chicken in flavourful tomato sauce and creamy béchamel sauce, topped with a generous amount of gooey melted mozzarella cheese

Creamy Tom Yum Seafood Pasta 30

Capellini cooked with squid, prawns and mussels in a rich creamy Tom Yum sauce

Fish & Chips 34

160gm of dory fillets, battered then deep-fried to perfection

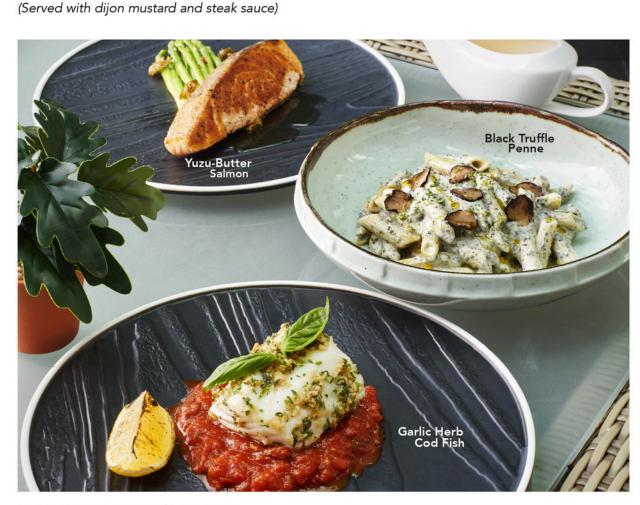
Comes with house fries and dill-tartar sauce



۸ 🖶	Tobiko and Cheese Baked Salmon Baked teriyaki salmon with Japanese rice, tobiko, mozzarella cheese and bonito flakes, served in a hot stone bowl	40	Garlic-herb Cod Fish 180gm of cod, pan-seared and served with a chunky tomato-basil sauce and burnt lemon	72
1/8	Black Truffle Penne Penne cooked with creamy sauce and white truffle oil, topped with black truffle	50	Char-grilled Rib Eye Steak 200gm of Aussie Beef with cherry tomato, potato salad and Kimchi sauce	72
	black dame		Side Dishes	
	Yuzu-Butter Salmon 180gm of salmon pan-seared with a	50	Sautéed vegetables (Carrot, Broccoli & Cauliflower)	12
	refreshing yuzu-butter sauce, served with local asparagus and fried capers		Mashed potato	12
			House fries	15
			Tossed rocket lettuce	15

67

Available with Main Course Only
Side dishes are offered exclusively with main course orders.



🕶 no-meat 🥻 caution hot bowl 👚 chef's special

Approximately 400gm of chicken

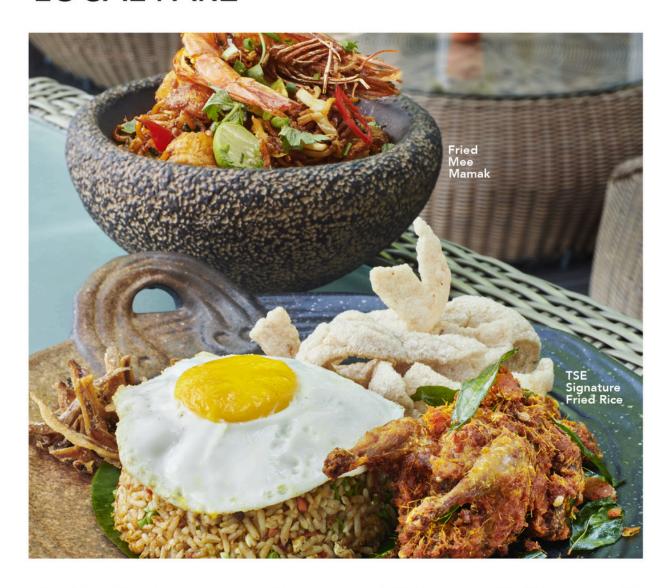
chicken and beef sausages and

corn on cob.

thigh, Argentine steak, lamb shoulder,

Food in our menu may contain traces of nuts. Please let our staff know if you have nut allergies. • All photos shown are for illustration purpose only. Prices are quoted in Ringgit Malaysia and are subject to prevailing Government Tax.

LOCAL FARE



Fried Mee Mamak

Wok-fried egg noodles, chicken, prawn, beansprout, potato, local choy sum, hard bean curd and phoenix sea prawn

Mun Fun

Wok-fried white rice topped with shredded chicken, prawns, squid and vegetables in a light silky egg gravy

Char Kuay Teow

Stir-fried flat noodles with squid, duck egg, beansprouts, royal chives and Phoenix sea prawn 26

28

28

■ TSE Signature Fried Rice Indulge in our signature fried rice with a crispy whole quail, fish crackers, fried egg and sambal belacan

KL Hokkien Mee

Braised noodles in dark, fragrant sauce with chicken, choy sum, fish cake and Tender beef brisket 30

30

e chef's special

VEGETARIAN

✓ Vegetable Jalfrezi Tomato-based vegetable stew served with biryani dhal curry, lime pickle, poppadum and chapatti bread ✓ Vegetable Fried Rice Served with kung-po mock meat and stir-fried vegetables

DESSERT

DESSERT			
A refreshing local shaved ice dessert with palm sugar syrup, evaporated milk, cendol, red bean, corn, cincau and peanuts		Buko Mango A rich creamy mango pudding with mango jelly, pearly sago and fresh mango	20
A cooling sweet soup made of longan, malva nuts, ginkgo nuts, snow fungus, lotus seeds and barley with mango jelly, pearly sago and fresh mango	17	Truffle Panna Cotta Delight in the creamy, luscious texture of a traditional panna cotta infused with the distinct, earthy notes of black truffle, offering a uniquely decadent treat	20

BEVERAGES

HOT BEVERAGES		AERATED DRINKS	
Teh Tarik	8	Coca Cola	12
Nescafe Tarik	8	Coca Cola Light	12
Selection of Tea	12	Tonic	12
Black Coffee	12	Soda	12
Espresso	12	Ginger Ale	12
Café Latte	15	Sprite	12
Cappuccino	15		
		MINERAL WATER	
ICED BEVERAGES			_
	2.2	H20	5
Lemon Tea	14	Aqua Panna	18
Coffee	14	San Pellegrino	18
Cappuccino	16		
Café Latte	16		
FRESH JUICES			
Apple	18		
Orange	18		
Carrot	18		
Watermelon	18		