

## MENU 1 | 19 - 26 FEBRUARY 2026 | 6 - 12 MARCH 2026

### Appetizers | Kerabu & Traditional Village Herbs

All Appetizers are Gluten Free

Kerabu 'Selera Mahsuri' - Traditional mixed herb salad (V, N) | Grilled Tofu with Spices (V, S) | Acar Jelatah - Fresh cucumber & pineapple pickle (GF, V) | Winged Bean & Crab Salad (SF) | Squid Stuffed with Green Papaya Salad (SF) | Wild Celery Leaves with Anchovies (F) | Fried Egg & Chili Salad (E) | Chicken & Pennywort Leaf Salad | Banana Blossom Herb Rice (V) | Fried Tempeh with Cumin (S) | Young Mango Salad (V) | Long Bean & Bean Sprout Salad (V)

### Sambal & Condiments

Shrimp Paste Sambal (SF) | Young Mango Sambal | Fermented Durian Sambal | Fermented Fish Sambal | Fermented Shrimp Sambal (SF)

### Traditional Snacks & Preserves

Salted Gelama Fish | Salted Sepat Fish | Fried Talang Fish with Onions | Fried Tempeh with Anchovies & Peanuts (S, F, N) | Salted Egg | Spiced Chicken & Beef Floss | Pickled Fruits: Ambarella, Mango, Guava, Nutmeg, Cermai, Papaya | Fish Crackers | Vegetable Crackers

### Malay Hot Selections

Sup Kawah Berempah - Spiced cauldron soup with lamb shank, oxtail, beef cuts & offal (GF)

Bubur Lambuk Telaga Kok - Savoury rice porridge with spiced beef & spicy chicken

### Salad Bar & Bakeries

Mesclun Mix | Lolo Rossa | Frisée | Cherry Tomato | Capsicum | Sweet Corn | Broccoli | Carrot Julienne | Cucumber | Chickpeas | Red Beans | Croutons | Capers | Pickled Beetroot | Boiled Eggs

#### Dressings:

Thousand Island (E) | French | Italian | Balsamic

#### Freshly Baked Breads:

Onion Soft Roll | Date Bread Loaf | Curry Leaf Focaccia | Tomato Bread Grissini | Lavosh | French Baguette | Rye | Multigrain | Mini Baguette | Gluten-free bread available upon request

### Mahsuri Nostalgia Dishes

Stir-fried Fern Shoots with Shrimp Paste Prawns with Petai in Chili Sambal (SF) Minang-Style Spiced Beef Jerky Rainbow Spiced Rice | Steamed Rice

### Gulai Kawah - Traditional Curries

Banana Stem & Beef Rib Curry Free-range Chicken Curry with Kaffir Lime Leaves Red Snapper Head in Sour & Spicy Curry with Eggplant (F)

### Vegetarian Selection

Village Vegetable Coconut Stew (V) Spicy Coconut Milk Mushrooms & Vegetables (V) Young Jackfruit Curry (V) Mushroom & Long Bean Curry (V)

### Cili Kampung Signature

Sour & Spicy Barramundi Curry (F) Fried Eggplant with Shrimp Paste Chicken in Sweet Soy Sauce (S) Beef in Red Chili Sambal

### Live Stations

**Masak Lemak Cili Api**  
Smoked Beef | Chicken | Prawns (SF)

### Lobster Som Tum

Green papaya salad with lobster, peanuts & lime dressing (SF, N)

### Chef Asnan's Yong Tau Foo

Tofu, vegetables & fish items with signature homemade chili sauce (S, SF)

### Kashif's Shawarma Kitchen

Slow-roasted marinated chicken served with warm pita bread & vegetables (SS) Chicken Murtabak | Sardine & Onion Murtabak

### Pasta & Cheese Wheel - Grana Padano (D)

Spaghetti | Penne | Fettuccine Aglio Olio | Bolognese | Alfredo | Lobster Bisque (SF)

### Mediterranean Arroz Station

Spanish-style saffron rice with seafood (SF)

### From the Grill

Daging Harimau Menangis - Char-Grilled Beef Brisket | Spiced Whole Roast Lamb | Spicy Village-style Roast Chicken | Mussels | Prawns | Salmon | Duck Breast | Chicken & Beef Satay with Condiments (N)

### From the Wok

Cencaru Belah Belakang - Split Grilled Indian Mackerel with Chili Sambal (F)

### Dessert Live Station

Tiramisu À La Minute - Freshly made mascarpone dessert with espresso-soaked ladyfingers (D, E)

### Chinese Hot Selection

Steamed Sea Bass & Tilapia (F) Coriander | Ginger | Soy Garlic | Nyonya | Kung Pao

Braised Tofu with Minced Prawn & Sichuan Sauce (S, SF) | Stir-fried Pak Choy | Nyonya Omelette with Fermented Shrimp (E, SF)

### Desserts

Pandan Cheesecake | Assorted Traditional Malay Kueh | Coconut Crème Brûlée (D, E) | Durian Roll Cake | Coffee Maritozzo (D) | Vanilla Flan (D, E) | Cendol Panna Cotta (D) | Chocolate Brownies (D) | Baklava (N) | 12 varieties of Middle Eastern Dates

### Fresh Fruits

Dragon Fruit | Papaya | Pineapple | Rose Apple | Guava | Banana | Rambutan | Longan | Orange | Mixed Fruit with Salted Plum

(V) Vegetarian | (GF) Gluten Free | (N) Nuts | (D) Dairy | (E) Egg | (S) Soy | (F) Fish | (SF) Shellfish | (SS) Sesame

## MENU 2 | 27 FEBRUARY - 5 MARCH 2026 | 13 - 20 MARCH 2026

### Appetizers | Kerabu & Traditional Village Herbs

All Appetizers are Gluten Free

Kerabu 'Selera Mahsuri' – Traditional mixed herb salad (GF, V, N) | Stir-fried Fern Shoots with Quail Egg (E) | Young Mango Salad with Anchovies (F) | French Bean & Clam Salad (SF) | Squid Stuffed with Green Papaya Salad (SF) | Chicken Feet Salad | Grilled Beef Salad | Grilled Pineapple Tofu Stuffed with Prawns (SF) | Fresh Popiah (Malaysian spring roll) (SF) | Young Papaya Salad (V) | Cucumber, Tomato & Basil Leaf Salad (V)

### Ulam-Ulam Kampung (Traditional Fresh Herbs & Vegetables)

Papaya Shoots | Cashew Shoots | Ulam Raja Leaves | Petai (Stink Beans) | Wild Celery Leaves | Pennywort Leaves | Okra | Eggplant | Long Beans | Tomato

### Sambal & Condiments

Shrimp Paste Sambal (SF) | Young Mango Sambal | Fermented Durian Sambal | Fermented Fish Sambal | Fermented Shrimp Sambal (SF) | Fresh Chili Sambal

### Traditional Snacks & Preserves

Salted Gelama Fish | Salted Sepat Fish | Fried Telang Fish with Onions | Fried Tempeh with Anchovies & Peanuts (S, F, N) | Salted Egg (E) | Spiced Chicken & Beef Floss | Pickled Fruits: Ambarella, Mango, Guava, Nutmeg, Cermai, Papaya | Fish Crackers | Vegetable Crackers

### Salad Bar & Bakeries

Mesclun Mix | Lolo Rossa | Frisée | Cherry Tomato | Capsicum | Sweet Corn | Broccoli | Carrot Julienne | Cucumber | Chickpeas | Red Beans | Croutons | Capers | Pickled Beetroot | Boiled Eggs

#### Dressings:

Thousand Island (E) | French | Italian | Balsamic

#### Freshly Baked Breads:

Onion Soft Roll | Date Bread Loaf | Curry Leaf Focaccia | Tomato Bread Grissini | Lavosh | French Baguette | Rye | Multigrain | Mini Baguette | Gluten-free bread available upon request

### Malay Hot Selections

Sup Kawah Berempah – Spiced cauldron soup with lamb shank, oxtail, beef cuts & offal (GF)

Bubur Lambuk Belanga Panas – Savoury rice porridge with mixed spiced meats | Vegetables

### Mahsuri Nostalgia Dishes

Spiced Fried Duck | Spicy Spanish Mackerel with Chili Sambal (F) | Anchovies & Petai Sambal (F) | Green Curry Squid with Salted Egg (SF, E) | Butterfly Pea Flower Rice Steamed Rice

### Vegetarian Selection

Steamed Tofu with Mushrooms & Soy Sauce (V, S) | Stir-fried Mixed Vegetables with Garlic & Oyster-Style Sauce (V) | Vegetarian Mapo Tofu (no meat) (V, S) | Braised Eggplant in Claypot (V)

### Gulai Kawah

Sour & Spicy Beef Tripe Curry | Tiger Prawn Curry with Bilimbi & Fermented Durian (SF) | Red Snapper Head Curry with Okra (F)

### Cili Kampung Signature

Sour & Spicy Spanish Mackerel Curry (F) | Fried Eggplant with Shrimp Paste (SF) | Beef in Sweet Soy Sauce (S) | Chicken in Red Chili Sambal

### Live Stations

Cili Kampung's Signature | Smoked Beef | Chicken | Mussels (SF)

### Lobster Som Tum

Green papaya salad with lobster, peanuts & lime dressing (SF, N)

### Chef Asnan's Yong Tau Foo

Tofu, vegetables & fish items with signature homemade chili sauce (S, SF)

### Kashif's Shawarma Kitchen

Slow-roasted marinated chicken served with warm pita bread & vegetables (SS) | Chicken Murtabak | Sardine & Onion Murtabak

### Pasta & Cheese Wheel – Grana Padano (D)

Spaghetti | Penne | Fettuccine Aglio Olio | Bolognese | Alfredo | Lobster Bisque (SF)

### Mediterranean Arroz Station

Spanish-style saffron rice with seafood (SF)

### From the Grill

Daging Harimau Menangis - Char-Grilled Beef Brisket | Spiced Whole Roast Lamb | Spicy Village-style Roast Chicken | Mussels | Prawns | Salmon | Duck Breast | Chicken & Beef Satay with Condiments (N)

### From the Wok

Cencaru Belah Belakang - Split Grilled Indian Mackerel with Chili Sambal (F)

### Dessert Live Station

Crêpes Brûlée À La Minute – Crème brûlée wrapped in a thin French pancake (D, E)

### Chinese Hot Selection

Steamed Sea Bass & Tilapia (F) | Coriander | Ginger | Soy Garlic | Nyonya | Kung Pao

Jonker Walk Hainanese Chicken Rice | Stir-fried Pak Choy | Sesame BBQ & Roasted Chicken (SS) | Braised Peanut Broth | Tofu in Oyster Sauce | Homemade Chili Sauce

### Desserts

Sakura Roll | Burnt Basque Cheesecake (D) | Assorted Traditional Malay Kueh | Opera Cake (D, N) | Vanilla Éclair (D, E) | Dates Cake | Chocolate Moist Cake (D) | Assorted Macarons (D, N) | Durian Cheese Tart (D) | 12 varieties of Middle Eastern Dates

### Fresh Fruits

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(V) Vegetarian | (GF) Gluten Free | (N) Nuts | (D) Dairy | (E) Egg | (S) Soy | (F) Fish | (SF) Shellfish | (SS) Sesame