

VERANDA

B A R & L O U N G E

FOOD & BEVERAGE MENU

CHAMPAGNE

BOTTLE

WW-05 VICTORIA BRUT NV
- FRANCE

RM 320

WW-06 PIPER HEIDSIECK BRUT NV
- FRANCE

RM 460

RED WINE

BOTTLE

RW-01 DELAS COTE DU RHONE
ROUGE - FRANCE

RM 180

RW-02 ST HALLET FAITH BAROSSA
VALLEY SHIRAZ - AUSTRALIA

RM 200

RW-03 ERRAZURIZ ACCOCAGUA ALTO
CARMENERRE - CHILE

RM 220

RW-04 ZUCCARDI POLIGONOS SAN PABLO
CABERNET FRANC - ARGENTINA

RM 220

RW-05 DONNAFUGATA SHERAZADE NERO
D' AVOLA - ITALY

RM 220

ROSE

BOTTLE

BB-01 LEE TANNES OCCIENTE - FRANCE

RM 180

WHITE WINE

		BOTTLE
WW-01	GRANT BURGE BENCHMARK CHARDONNAY - AUSTRALIA	RM 180
WW-02	RIFF PINOT GRIGIO DELLA VENEZIE IGT - ITALY	RM 200
WW-03	SELBACH MOSEI RIESLING - GERMANY	RM 220
WW-04	SANTA JULIA RESERVE CHARDONNAY	RM 220
WW-05	MOUNT OLYMPUS MARLSBOROUGH SAUVIGNON BLANC – NEW ZEALAND	RM 220

RED HOUSE WINE

		GLASS		BOTTLE
HW-01	LE GRAND NOIR SYRAH CABERNET (FRANCE)	RM 26	HW-05	RM 140
HW-02	GRANT BURGE BENCHMARK SHIRAZ (AUSTRALIA)	RM 26	HW-06	RM 140

WHITE HOUSE WINE

		GLASS		BOTTLE
HW-03	LE GRAND NOIR CHARDONNAY (FRANCE)	RM 26	HW-07	RM 140
HW-04	MARLBOROUGH SUN , MARLBOROUGH SAUVIGNON BLANC (NEW ZEALAND)	RM 28	HW-08	RM 160

DRAUGHT BEER

DB-01	CARLSBERG	GLASS RM 20	DT-01	TOWER RM 148
DB-02	CONNORS	RM 22		

BEER

BB-01	HEINEKEN	BOTTLE RM 28	BB-05	BUCKET RM 120
BB-02	CORONA	RM 28		
BB-03	CARLSBERG	RM 28	BB-06	RM 110
BB-04	TIGER	RM 28	BB-07	RM 110

COGNAC

HL-03	MARTELL VSOP	BOTTLE RM 594
HL-04	HENNESSY VSOP	RM 610

GIN

HL-10	BEEFEATER	BOTTLE RM 348
HL-11	BOMBAY SAPPHIRE	RM 380

VODKA

HL-05	ABSOLUT	BOTTLE RM 348
HL-06	BELVEDERE	RM 518

RUM

HL-07 HAVANA CLUB 3 Y.O

BOTTLE

RM 348

HL-08 BACARDI CARTA

RM 348

HL-09 HAVANA CLUB 7 Y.O

RM 588

WHISKEY

BOURBON & TENNESSEE

HL-01 JACK DANIELS

BOTTLE

RM 428

HL-02 JIM BEAM BLACK

RM 510

BLENDED

HL-12 FAMOUS GROUSE FINEST

BOTTLE

RM 358

HL-13 JW BLACK LABEL

RM 488

HL-14 CHIVAS REGAL 12 YRS

RM 488

SINGLE MALT

HL-15 TALISKER 10 Y.O.

BOTTLE

RM 558

HL-16 SINGLETON 12 Y.O.

RM 558

HL-17 MACALLAN 12 Y.O.

RM 730

HL-18 BALBLAIR 12 Y.O.

RM 640

COCKTAILS

		GLASS	CARAFE
C0-01	MAGARITA	RM 28	C0-07 RM 78
C0-02	MOJITO	RM 28	C0-08 RM 78
C0-03	LONG ISLAND TEA	RM 28	C0-09 RM 78
C0-04	SCREWDRIVER	RM 28	C0-10 RM 78
C0-05	PINA COLADA	RM 28	C0-11 RM 78
C0-06	MARTINI	RM 28	C0-12 RM 78



MOCKTAILS

GLASS

CARAFE

M0-01	VIRGIN MOJITO	RM 18	M0-07	RM 58
M0-02	VIRGIN PINA COLADA	RM 18	M0-08	RM 58
M0-03	PASSION PUNCH	RM 18	M0-09	RM 58
M0-04	SPARKLING LEMONADE	RM 18	M0-10	RM 58
M0-05	SUNSET COOLER	RM 18	M0-11	RM 58
M0-06	BLUE LAGOON	RM 18	M0-12	RM 58



SMOOTHIES

SM-01	BERRY BLISS	RM 15
SM-02	TROPICAL SUNRISE	RM 15
SM-03	MANGO PARADISE	RM 15
SM-04	GREEN POWER BOOST	RM 15
SM-05	SUPERFRUIT FUSION	RM 15

FRESH JUICES

JC-01	APPLE	RM 18
JC-02	ORANGE	RM 18
JC-03	CARROT	RM 18
JC-04	WATERMELON	RM 18

HOT BEVERAGES

HB-01	SELECTION OF TEA	RM 12
HB-02	BLACK COFFEE	RM 12
HB-03	ESPRESSO	RM 12
HB-04	CAFÉ LATTE	RM 15
HB-05	CAPPUCCINO	RM 15
HB-06	HOT CHOCOLATE	RM 15

ICED BEVERAGES

IB-01	LEMON TEA	RM 14
IB-02	ICED COFFEE	RM 14
IB-03	ICED CAPPUCCINO	RM 16
IB-04	ICED LATTE	RM 16

AERATED DRINKS

SD-01	COCA COLA	RM 12
SD-02	COCA LIGHT	RM 12
SD-03	TONIC	RM 12
SD-04	SODA	RM 12
SD-05	GINGER ALE	RM 12
SD-06	SPRITE	RM 12
SD-07	ISOTONIC 100 PLUS	RM 12

MINERAL WATER

MW-01	H2O	RM 5
MW-02	AQUA PANNA	RM 18
MW-03	SAN PELLEGRINO	RM 18

TAPAS

Crafted to pair perfectly with your drinks, these small plates bring bold flavours and a touch of indulgence to every table.

CHOICE OF THREE ITEMS

RM 48

TP01	SALTED EDAMAME Boiled 250gm of edamame seasoned with salt	RM 10	TP06	MOZZARELLA CHEESE STICKS Served with marinara sauce	RM 18
TP02	TEX -MEX NACHOS 100gm tortilla chips with quacamole, sour cream & cheese sauce	RM 18	TP07	CHICKEN POPCORN Served with chili-mayo dipping	RM 18
TP03	KEROPOK LEKOR Malaysia east-coast fish sausage with dipping	RM 18	TP08	BEEF ALBONDIGAS Beef meatballs in tomato sauce	RM 20
TP04	PARMESAN CRISP Home-made oven golden parmesan crisp	RM 18	TP09	CHICKEN SKIN CRACKERS Fried chicken skin served with Thai-coriander dipping	RM 15
TP05	GAMBAS AL AJILLO Shrimp cloaked in garlic-infused olive oil with smoky paprika	RM 20	TP10	CHICKEN KARAGE Fried bonless chicken served with garlic aioli	RM 18



MC03

FISH & CHIPS

RM 38

160gm Alaskan cod, battered then deep-fried to perfection
Comes with house fries and dill-tartar sauce



MC04

TSE SIGNATURE CLUB SANDWICH

RM 27

Grilled chicken thigh, over-easy egg, cheddar cheese, avocado spread on sundried tomato bread.



MC05

SHRIMP PASTE WINGS (BONELESS)

RM 30

6 pcs of juicy deep-fried shrimp paste marinated chicken wings



SATAY

10 pcs of satay with steamed rice cake, red onion, cucumber, grilled pineapple and a tangy peanut sauce



MC06A CHICKEN SATAY RM 32

MC06B BEEF SATAY RM 36

MC06C MIX SATAY RM 34

ASIAN

Your go-to comfort mains, elevated with a modern touch. Wok-fried, saucy, and packed with flavour — the kind of dishes that always hit the spot.

MC07 BUTTERMILK CHICKEN WITH RICE RM 26

Fried chicken tossed in a creamy, chili padi, curry leaf, buttery garlicky, spicy sauce

MC08 TSE SIGNATURE FRIED RICE RM 28

Served with 2pc chic satay, chicken wings, fried egg and sambal belacan.

MC09 CHAR KUAY TEOW RM 28

Stir-fried flat noodles with squid, duck egg, beansprouts, royal chives & phoenix sea prawn

MC10 SWEET & SOUR WITH RICE RM 28

Wok-fried sweet-sour chicken or fish with cucumber, capsicum & pineapple.

MC07



MC08



MC10



**MC11 CANTONESE
STYLE NOODLE**

RM 28

Wok fried noodle top with chicken,
prawn and vegetables in a
light silky egg gravy

OPTIONS

MC11A
CANTONESE STYLE KUAY TEOW

MC11B
YING YONG
(KUAY TEOW AND MEE HOON)

MC11C
EGG NOODLE



WESTERN

A modern twist on Western favourites — bold, indulgent, and made to pair perfectly with your drink of choice.

MC11

PRAWN AGLIO – OLIO
PASTA

RM 32

Grilled prawn tossed with spaghetti pasta and chili flakes.

MC12

BLACK TRUFFLE
FETTUCINE

RM 48

Fettucine cooked with black truffle paste in creamy sauce & white truffle oil

MC13

SLIDER WAGYU
BEEF BURGER (4 PCS)

RM 48

Miniature hamburger with wagyu beef patties served on a small bun, with toppings of cheese, pickles, tomato and house fries



VEGETARIANS

MC14

VEGETABLES SANDO

RM 25

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

MC15

MUSHROOM PESTO

RM 28

Penne with home-made pesto sauce, sautéed mushroom, cherry tomatoes, and parmesan cheese.

DESSERT

Indulge in our selection of desserts
— each dessert designed to satisfy
with a touch of elegance.

DT01 LENG CHEE KANG RM 18

A cooling sweet soup made of longan, malva nuts, ginkgo nuts, snow fungus, lotus seeds & barley

DT02 BUKO MANGO RM 18

A rich creamy mango pudding with mango jelly, pearly sago and fresh mango.

DT03 TRUFFLE PANNA COTTA RM 18

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.



DT04 CAKE OF THE DAY RM 15

OPTIONS

DT04A

Mango Mousse Delight

DT04B

NY Cheese Cake

DT04C

Hazelnut Opera

DT04D

Chocolate Tornado

DT05 SELECTION TART RM 10

OPTIONS

DT05A

Fruit Tart

DT05B

Blueberry

DT05C

Cheese

DT05D

Chocolate

DT07 MERINGUE COOKIES RM 10

DT08 BROWNIES BARS RM 16

DT06 SELECTION ICE CREAM RM 6
(per scoop)

OPTIONS

DT06A

Ube

DT06C

Green Tea

DT06E

Chocolate

DT06B

Raspberry
Ripple

DT06D

Vanilla



BY **Ve^{*}** Hotel&Residence
BANGSAR SOUTH

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Managed by UOA Hospitality

Please note: Menu items are subject to availability.
The outlet reserves the right to replace or adjust certain ingredients or dishes when necessary.