





SALADS 沙拉

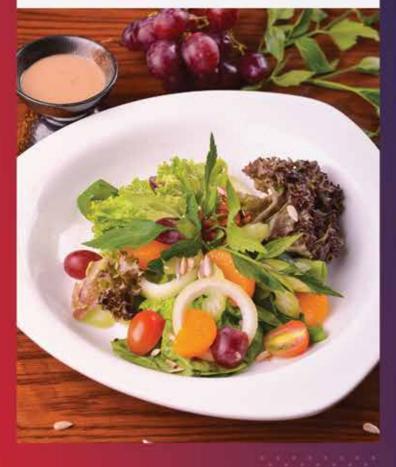
House Salad 😵 😯

招牌沙拉

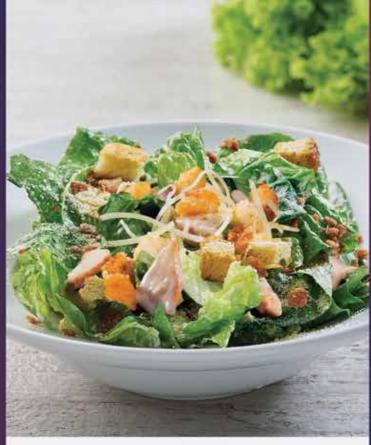
a healthy green selection of mesclun mix, selom leaves, orange segments, onion rings, cherry tomatoes, kyuri, grapes & sunflower seeds, served with roasted

健康养生的混合生菜、水芹叶、橙片、洋葱、樱桃番茄、 日本黄瓜、葡萄和葵花籽,配以烤芝麻酱

RM36







Caesar Salad 🚱 🕒 🧿







凯撒沙拉

crunchy cos lettuce heart tossed in Caesar dressing and served with streaky turkey, Parmigiano-Reggiano and focaccia crunch

清脆的生菜心撒上凯撒酱,配上五花肉火鸡, 帕玛森雷加诺芝士和松脆的佛卡夏

RM42













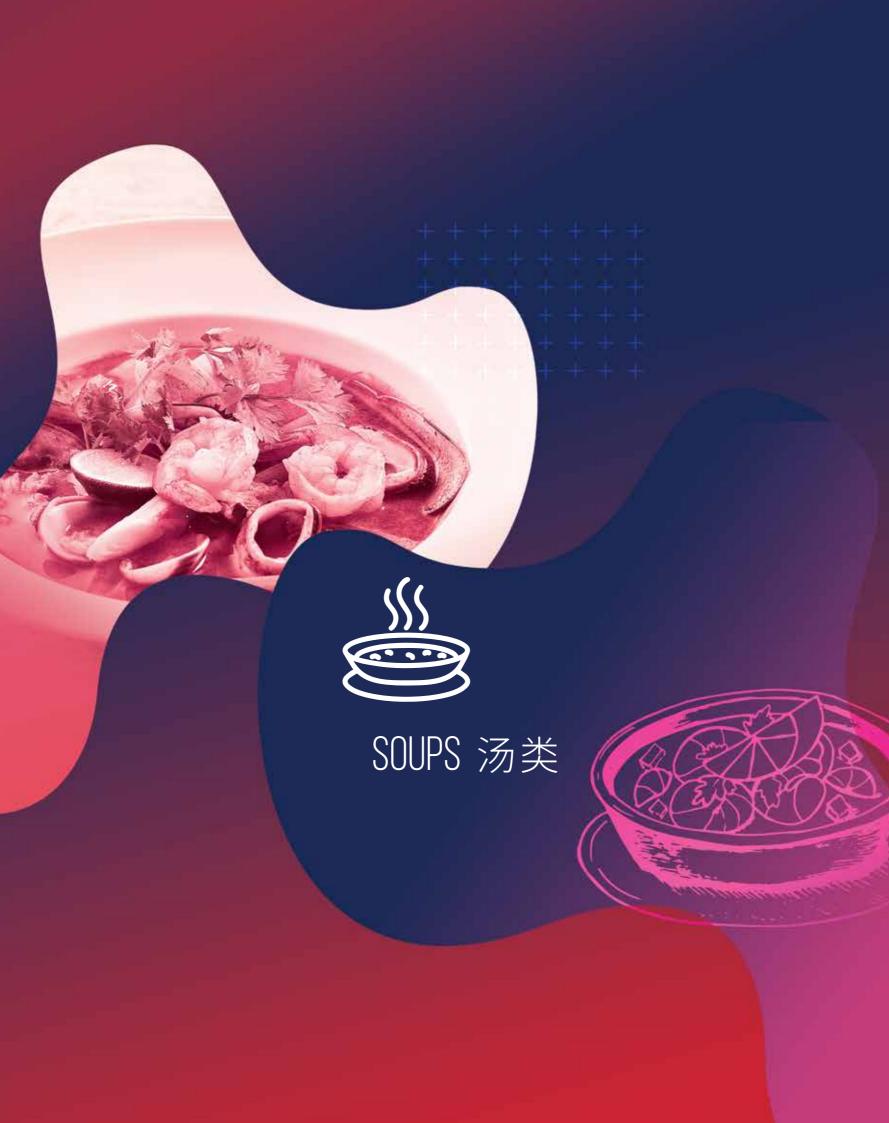














Golden Pumpkin 🐠 🕒 🤡









rich & creamy homemade golden pumpkin soup topped with almonds, scallion & cream

浓郁香甜的自制金黄色南瓜浓汤,撒上酥脆的杏仁、葱花和奶油

RM36







Hearty Mushrooms **6 ②** 香浓蘑菇汤





rich and creamy soup made from cultivated button mushroom, shiitake mushroom and abalone mushrooms, topped with parsley foam and garlic bread

以人工培植的双孢香菇、椎茸、鲍鱼蘑菇烹制而成 醇厚细腻的蘑菇汤,再撒上欧芹,搭配蒜蓉面包





























BURGERS



House Burger 🚱 🕒 🧿



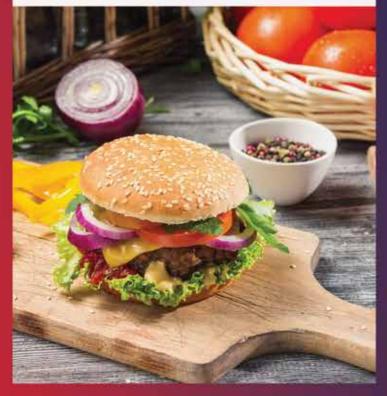




招牌汉堡

egg-coated fried chicken patty topped with runny bull's eye egg, lettuce, tomato slices and salted egg sauce 鲜美多汁的鸡肉馅饼裹上蛋汁后炸至外皮酥脆, 搭配溏心蛋、新鲜生菜、番茄片及咸蛋酱

RM40







Dunked Beef/ 🚯 🚺 🧿 Chicken Burger









沾酱牛肉/鸡肉汉堡

two pieces of home-made meat patties grilled to perfection then topped with melted swiss cheese, runny bull's eye egg, tomato slices, fresh lettuce and pepper sauce

两块纯自制碎肉馅饼烤至香喷喷,再浇上融化的瑞士 奶酪、溏心蛋、番茄片、新鲜生菜和胡椒酱



Meatless Burger 🚷 🕞 🚱 😯 素食汉堡









fried vegetables patty with melted cheese, tomato, lettuce with cumin yoghurt dressing

油炸蔬菜馅饼配融化的芝士、番茄、生菜和孜然酸奶酱

RM40

























Gamberi Aglio e Olio 🔮 🥞 大虾香蒜意粉





sautéed king prawns with sliced garlic, chilli flakes and chopped basil

新鲜多汁的大虾配上大蒜、辣椒片和罗勒

RM46



option available 可选择素食

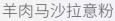
RM38





(Selection of Pasta: Spaghetti, Fettucine or Penne) (意大利面选择:意大利面, 宽面条或笔管面)

Lamb Masalla 🔮 🕒



lamb Masalla topped with your choice of Pasta and served with plain yoghurt

以鲜嫩羊肉块烹煮的香辣羊肉马沙拉配洒 有原味酸乳酪的意大利面

RM42

Bolognese 🔮 🕞 番茄肉酱意大利面

ground meat cooked in tomato coulis and oregano sprinkles with shaved Parmigiano-Reggiano (choice of beef or chicken)

剁碎的鸡肉或牛肉煮番茄酱,配牛至和帕玛森雷加诺芝士

RM42





























Neapolitan 🚱 🕒 😯







那波里比萨

herbed tomato coulis sprinkled with mozzarella, basil and dribbled with extra virgin olive oil

抹上香草番茄酱,再撒上莫扎里拉芝士、罗勒和特级 初榨橄榄油等新鲜馅料

RM46





Mutton Parratel 🔮 🕒





香辣印度干炖羊肉

mutton parratel chunks sprinkled with mozzarella and topped with onion raita

香辣印度干炖羊肉块、洋葱、黄瓜和薄荷等新鲜馅料

RM50



Hawaiian 🚱 🕒 夏威夷比萨





with Pineapple slices, capsicum, onion and roasted chicken sprinkled with mozzarella 黄梨、甜椒、洋葱和鸡肉块等新鲜馅料

RM48



option available 可选择素食

































Chicken Satay 🐶



鸡肉沙爹

9 sticks of grilled marinated chicken skewer served with nasi impit, onions, cucumbers and peanut sauce 9串烤鸡肉串附加小菜和香辣花生酱

RM38

Beef Satay 🐶

牛肉沙爹

9 sticks of grilled marinated beef skewer served with nasi impit, onions, cucumbers and peanut sauce 9串烤牛肉串附加小菜和香辣花生酱

RM46



Mutton Varuval 🍪 🚱





羊肉咖喱

thick mutton curry served with crusty bread 鲜嫩多汁的羊肉烹煮成让您食欲大开的浓郁咖喱, 搭配脆皮面包

RM42



Honey Chicken Wings 🐶 🧐 📀 🛞









deep-fried marinated chicken wings brushed with honey, served with garlic ginger chilli dip

炸得酥脆爽口的鸡翅抹上香甜的蜂蜜蒜蓉黏酱,蘸上辣椒酱

RM36



French Fries O





crispy French fries served with tartar sauce 脆口薯条搭配塔塔酱

RM18



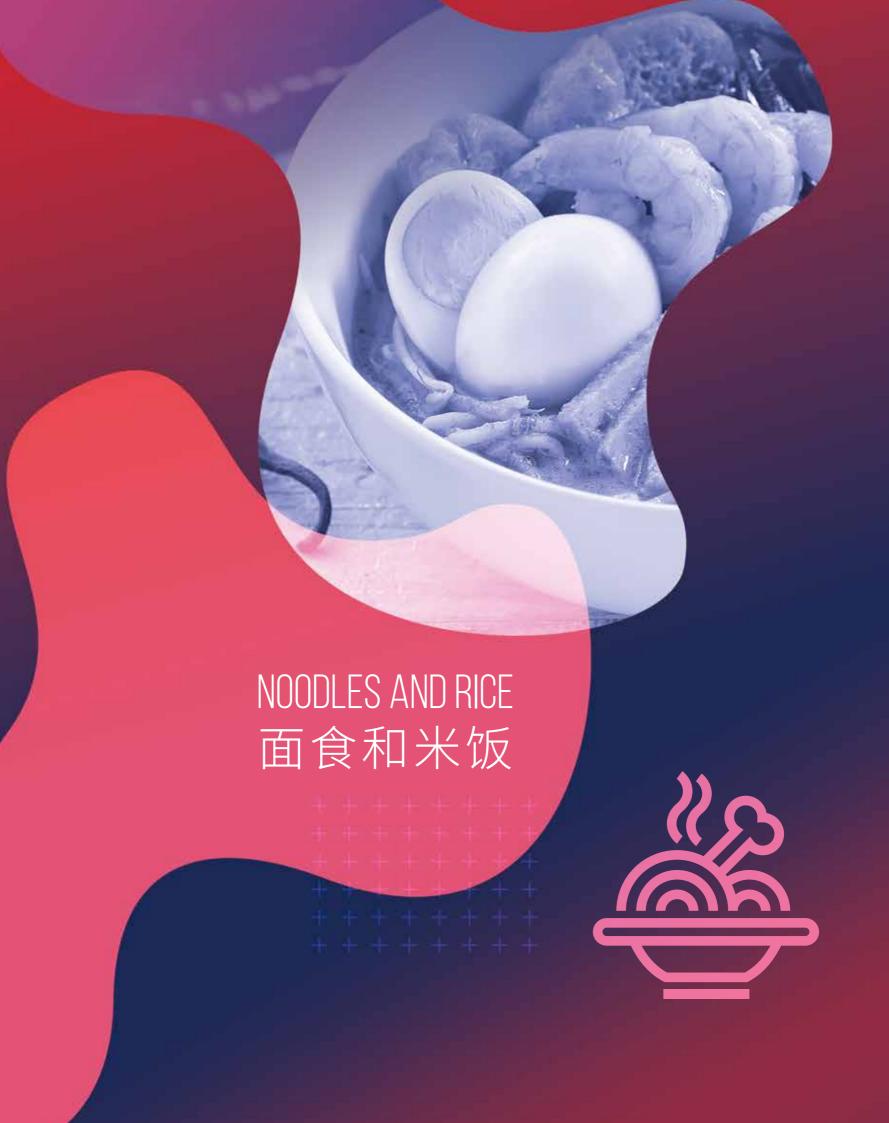


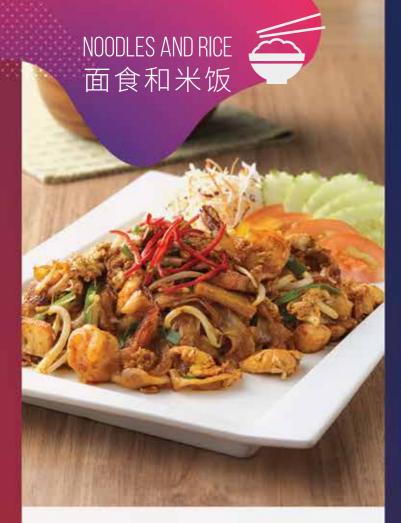




















fried flat rice noodles with king prawns, fish cake, chinese chives, beansprout, duck egg and chilli paste 富有本地特色的辣椒酱炒河粉,配上大虾、鱼饼、韭菜、豆芽和鸭蛋

RM38



option available 可选择素食





Nyonya Curry Laksa 🔮 🚱 娘惹咖喱叻沙





blanched yellow noodles in fragrant curry broth, beansprouts, fish cake, prawns and chicken

用咖喱汤烹煮的米粉面,配以虾、 鸡肉片、豆腐卜、鱼丸及柑橘柠檬































(I) O Haam Tan Chau Fan

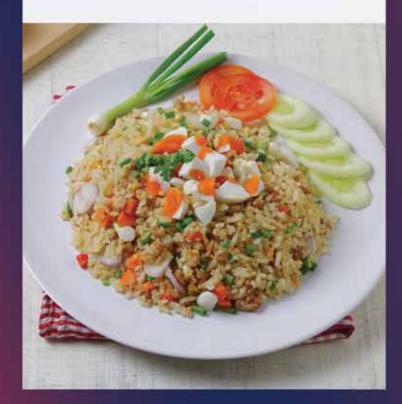
咸蛋炒饭

fragrant fried rice with salted egg, king prawns, chicken, curry leaves, chilli padi and spring onions 饭炒咸蛋、大虾、鸡肉片、咖喱叶、小辣椒和大葱

RM38

option available 可选择素食









Singapore Meehoon 🔮 🧿 星洲米粉





wok-fried rice vermicelli with chicken, fish cake, tiger prawns, vegetables, egg and tomato sauce 米粉搭配鸡肉、鱼饼、大虾、蔬菜、鸡蛋和番茄酱炒拌至香

RM38



Telok Pelanduk Fried Rice 🔮 🕒 🧿







直落柏兰杜炒饭

spicy fried rice served with spiced fried chicken, fish crackers, acar and runny bull's eye egg 香喷喷的辣炒饭搭配五香鸡、酥脆鱼饼、阿杂腌菜和溏心蛋

RM40





Peanuts 花生 Tree Nuts 树坚果 Coconut 椰子 Management Shellfish 贝壳类



















NOODLES AND RICE 面食和米饭



INDIAN-STYLE 印度风味

Lamb Vindaloo

浓辣咖喱羊肉

spicy braised lamb Vindaloo served with briyani rice, papadom and acar

鲜嫩多汁的羊肉以各种香料调味炖成浓辣咖喱, 配上印度比尔亚尼饭、印度薄饼和酸菜黄瓜

RM42







Mee Mamak 🔮 🚯 🕦







印度炒面

wok-fried yellow noodles with king prawns, squid, fish cake, beancurd puff, beansprouts, choi sum, tomato, potato and mustard seeds 黄面炒大虾、鱿鱼、鱼饼、豆腐卜、豆芽、菜心、番茄、 土豆及芥菜籽

RM40



option available 可选择素食



















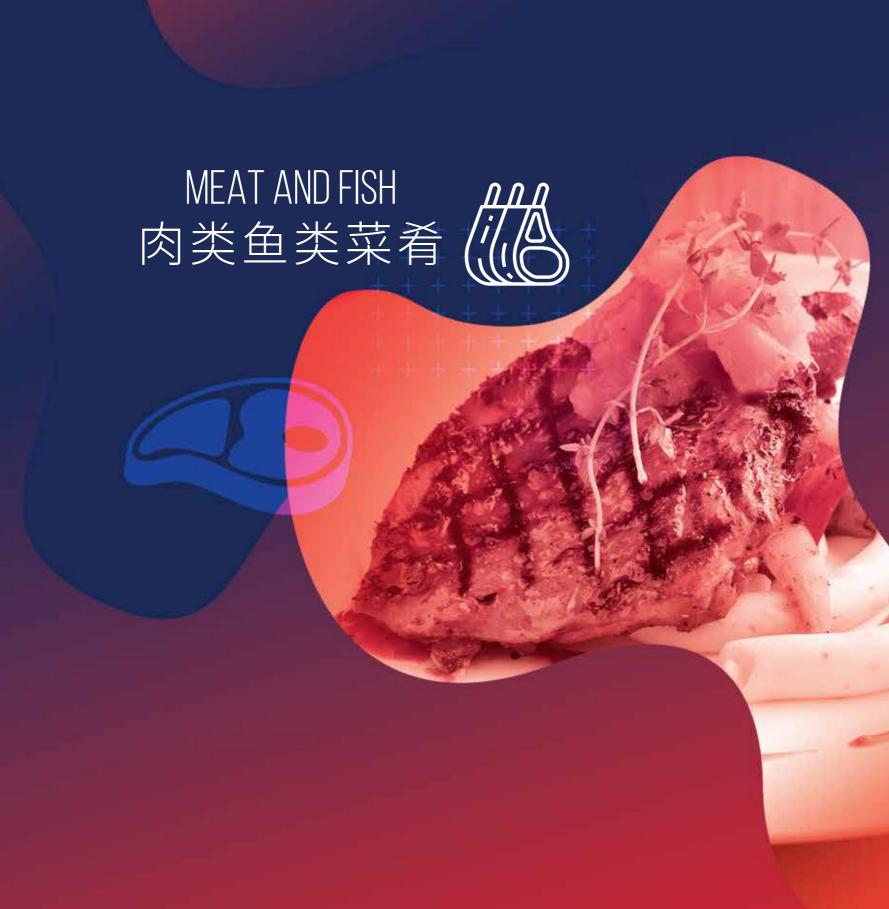












MEAT AND FISH 肉类鱼类菜肴



Angus Sirloin 安格斯西冷牛排

chargrilled Angus Sirloin accompanied with roasted herbs potatoes and mixed mesclun salad (choice of black pepper, mushroom or shallot sauce) 炭烤安格斯牛里脊肉配上香草烤土豆和新鲜莴苣, 您可以选择黑胡椒酱汁,蘑菇酱汁或大葱酱汁

RM128





Salmon (烤鲑鱼

grilled Norwegian Salmon fillet served with roasted herbs potatoes, orange mint butter and citrus salsa salad 鲜嫩多汁的烤鲑鱼配以香草烤土豆、香橙薄荷牛油和柑橘莎莎酱

RM88





Fish & Chips 🔮 🕒



炸鱼和薯条

crispy battered fried grouper fillet served with steak fries, tartar dip and homemade slaw

地道的英式炸鱼配可口炸薯条、凉拌卷心菜和塔塔酱

RM68



Lamb Chops

烤羊排

grilled trio of Lamb chops served with roasted herbs potatoes, garlic pips sauce and mixed mesclun salad 香气诱人的烤羊排配上香草烤土豆,新鲜莴苣和蒜香酱

RM118



Chicken Chop 🔮 🕒 🧿 酥脆香鸡扒







egg-coated fried chicken thigh with fries, mixed mesclun salad and Hainanese sauce

裹着鸡蛋的鸡腿油炸至酥脆再配上薯条、 什锦沙拉和海南酱汁

RM68

























House Salad 🚱

招牌沙拉

a healthy green selection of mesclun mix, selom leaves, orange segments, onion rings, cherry tomatoes, kyuri, grapes & sunflower seeds, served with roasted sesame dressing

健康养生的混合生菜、水芹叶、橙片、洋葱、樱桃番茄、 日本黄瓜、葡萄和葵花籽,配以烤芝麻酱

RM36





Meatless Burger 🔮 🕒 🚱







fried vegetables patty with melted cheese, tomato, lettuce with cumin yoghurt dressing

油炸蔬菜馅饼配融化的芝士、番茄、生菜和孜然酸奶酱

RM40



Golden Pumpkin 🐠 🕒





黄金南瓜汤

rich & creamy homemade golden pumpkin soup topped with almonds, scallion & cream 浓郁香甜的自制金黄色南瓜浓汤,

撒上酥脆的杏仁、葱花和奶油

RM36



Hearty Mushrooms 🕒 香浓蘑菇汤



rich and creamy soup made from cultivated button mushroom, shiitake mushroom and abalone mushrooms, topped with parsley foam and garlic bread 以人工培植的双孢香菇、椎茸、鲍鱼蘑菇烹制而成

醇厚细腻的蘑菇汤,再撒上欧芹,搭配蒜蓉面包

RM36



Neapolitan 🚱 🕒 那波里比萨





herbed tomato coulis sprinkled with mozzarella, basil and dribbled with extra virgin olive oil 抹上香草番茄酱,再撒上莫扎里拉芝士、罗勒和特级

初榨橄榄油等新鲜馅料

RM46























PIZZA









Potato Gnocchi

土豆面疙瘩

再撒上帕玛森干酪

light and tender potato gnocchi tossed in tomato coriander coulis then sprinkled with parmesan cheese 松嫩的土豆面疙瘩拌上香菜番茄酱,

RM38





🝪 📵 Pappardelle Ricotta

乳清干酪意大利宽面

pappardelle pasta tossed in thick and creamy homemade rosemary mushroom cream sauce infused with ricotta cheese

意大利宽面拌入浓稠的自制迷迭香蘑菇奶油酱 加意大利乳清干酪

RM40





Spaghetti with Tomato Sauce

意大利面煮红番茄酱

classic Italian spaghetti pasta cooked well then tossed in tomato basil coulis and sprinkled with freshly grated parmesan cheese 经典意大利面煮熟后拌入番茄罗勒酱, 再撒上新鲜磨碎的帕玛森干酪

RM38





Spaghetti Aglio e Olio

香蒜意大利面

classic Italian spaghetti pasta cooked well then tossed in extra virgin olive oil & sprinkled with chilli flakes, fresh basil & freshly- grated parmesan cheese

经典意大利面,煮熟后加特级初榨橄榄油, 再撒上辣椒片、新鲜罗勒和新鲜磨碎的帕玛森干酪

RM38



Vegetarian Fried Rice 🚷



素食炒饭

mixed vegetables that include cabbage, edamame, long beans & sweetcorn, tossed with perfectly tender jasmine rice 各种蔬菜包括卷心菜、毛豆、长豆和甜玉米,伴炒茉莉香米

RM36

Vegetarian Stir-Fried 🐼 🚱 🧿 Yellow Noodles







素食炒黄面

yellow noodles, tofu puffs & vegetables like choy sum, tomatoes, potatoes & beansprouts, stir fried with homemade savoury sauce & mustard seeds

黄面条、豆腐泡芙和多种蔬菜包括白菜,西红柿, 土豆和豆芽,加自制的调味汁和芥末籽来煸炒

RM36

Vegetarian Stir-Fried 🐼 Rice Noodles



素食炒米粉

rice noodles with beansprouts, capsicum & choy sum, stir fried Singapore style until fragrant in a flavorful sauce 富有南洋風味的煸炒米粉加豆芽菜、甜椒和菜心

RM36

Vegetarian Stir-Fried 🚷 Meehoon



素食星洲炒米粉

Singapore-style wok-fried rice vermicelli with fresh vegetables like beansprouts, capsicum & choy sum 富有南洋风味的锅炒米粉,搭配新鲜蔬菜如豆芽、甜椒和菜心

RM36

NOODLES AND RICE 面和饭类





























INDIAN CUISINE 印度风味

Chapati with Dal 🚱

印度薄饼配扁豆酱汁

tender flatbread freshly made from atta flour, served with perfectly spiced vegetable dal

以阿塔全麦面粉制成的嫩面饼,配上香料味十足的蔬菜扁豆酱汁

RM32

Roti Canai with Dal 🚱 🧿



印度煎饼配扁豆酱汁

soft and flaky Malaysian pan-fried flatbread made from flour and eggs, served with mildly spiced vegetable dal

由面粉和鸡蛋制成的马来西亚平底煎面饼,口感即酥软又香脆, 搭配蔬菜香料扁豆酱汁

RM32

Tosai with Dal 🚱



印度酸奶煎饼配扁豆酱汁

thin pancake made from fermented batter of lentils and rice, served with aromatic vegetable dal

用发酵米和扁豆面糊制成的薄煎饼,搭配蔬菜香料扁豆酱汁

RM32

Mushroom Matar Curry

香菇青豌豆咖喱

earthy mushrooms and green peas in creamy and spicy curry sauce, served with white rice

香菇和青豌豆在奶油和辛辣丝滑的咖喱酱中,搭配白米饭

RM36



Mattar Dhingri

蘑菇加土豆青豆咖喱

green peas curry with mushroom, potatoes and served with briyani rice and papadom

蘑菇和土豆在香浓的青豆咖喱汁里炖熟,配上 印度比尔亚尼饭和印度炸薄饼

RM36

Aloo Matar Curry

土豆和青豌豆咖喱

potatoes & green peas cooked until tender in creamy and rich curry sauce, served with white rice

十豆和青豌豆在浓郁的咖喱酱中煮至软嫩, 搭配白米饭

RM36

Aloo Gobi 🕼



土豆花椰菜煮干咖喱

delicious dry curry made of cauliflower and potatoes, stir fried with spices & herbs, served with white rice

由花椰菜和土豆搭配各种香料和香草而制的 美味干咖喱,搭配白米饭

RM36

Bombay Aloo 🕒



孟买土豆煮干咖喱

dry curry made of generous chunks of boiled potatoes, stir fried with spices and herbs, served with white rice

土豆切块与香料和香草一起翻炒煮干咖喱, 搭配白米饭



























Yellow & Brown 🚱 🕞 🧿 绝配芝士蛋糕



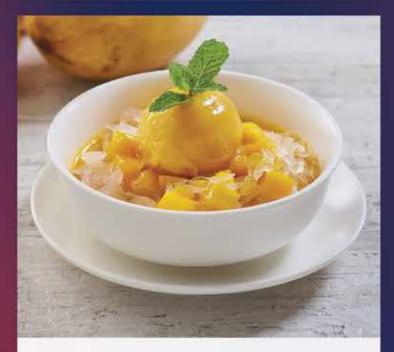




combination of baked New York cheesecake

and Chicago brownie ala mode 特浓松软纽约芝士蛋糕搭上甜而不腻的芝加哥布朗尼 之完美结合,再配上冰淇淋

RM32



HK Mango Pudding 🕒 香港芒果布丁

silky smooth Mango pudding accompanied with sorbet and Tambun pomelo 搭配柚子片和芒果雪葩

RM28



Sago Melaka **魦 ြ** 马六甲西米

sago with jackfruit, palm sugar and coconut milk 珍珠西米搭配菠萝蜜淋上香甜浓郁的椰奶和棕榈糖浆

RM28



Tiramisu 🚱 🕞 🧿 提拉米苏







mascarpone cheese with coffee-soaked sponge fingers served with coffee jelly and oreo soil

由马斯卡泊尼奶油和咖啡果冻制成的 经典意大利提拉米苏撒上奥利奥饼干碎

RM32



Fruit Platter 😯 鲜果拼盘

sliced fresh seasonal fruits 当季新鲜水果切片

RM30























KIDS' MENU 儿童餐



Tasty Spaghetti 🚱 😯 with Tomato Sauce 美味意大利面煮红番茄酱 spaghetti in tomato coulis with shimeji mushroom 意大利面加白玉菇煮香甜蕃茄酱

RM22









Junior Burger 🚱 🕒 儿童汉堡





choice of fish, chicken or beef junior burger with fries 可以选择鸡肉、牛肉或鱼肉饼,配上新鲜蔬菜、芝士和炸薯条

RM24









Chinese fried rice or noodles with chicken or vegetables

让人胃口大开的炒饭或炒面,可以选择鸡肉或者纯蔬菜

RM22



























COFFEE 咖啡	HOT 热	COLD 冷
Espresso 浓缩咖啡	RM18	
Double Espresso 双份浓缩咖啡	RM24	
Brewed Coffee 现煮咖啡	RM18	
Long Black 澳黑	RM18	RM18
Cappuccino 卡布奇诺	RM20	
Café Latte 咖啡拿铁	RM20	RM20
Café Mocha 咖啡摩卡	RM20	RM20

TEA 茶

English Breakfast 英国红茶	RM1
Jasmine Green Tea 茉莉绿茶	RM1
Earl Grey 伯爵茶	RM1
Chamomile 甘菊茶	RM1

OTHER BEVERAGES 其他饮料

Milo 美禄	RM20	RM20
Nescafe 雀巢咖啡	RM20	RM20
Teh Tarik 拉茶	RM20	
Nescafe Tarik 拉雀巢咖啡	RM20	
Iced Tea 冰茶		RM20
Iced Lemon Tea 冰柠檬茶		RM20



































Evian 依云 Still Mineral Water 法国天然矿泉水 RM15





₽B



Soft Drinks 汽水饮料

Coca-Cola, Coca-Cola Zero Sugar, Sprite, 100Plus 可乐, 无糖可乐, 雪碧, 100号











With 5 Star Health Rating by the Australian Government 荣获澳洲政府的5星健康评级

A Healthy Choice with Dazzling Flavours and Amazing Health Benefits: 让您爱不释手的多种口味,绝对高营养价值的健康首选:

- · Help in Digestion 有助于消化
- · Improve Skin Complexion 改善皮肤
- · No Preservatives 无防腐剂
- · No Stabilisers 无稳定剂

- · Lower Stroke Risk 降低中风风险
- · May Help in Cancer Prevention 有助于防癌
- · No Colouring or Flavouring 无色素或添加口味
- · No Added Water 无添加水分

Pure Cold Pressed Juice – Mountain Fresh Fruit Juices (400ml) 百分百纯果汁 – 果汁 (400毫升)

Quench Your Thirst with Your Favourite Flavours:

让您回味无穷的美味口味:

Apple / Orange / Apple & Pear / Apple & Peach / Apple & Passionfruit /

Apple, Strawberry & Grape / Blueberry, Grape & Apple

苹果 / 柳橙 / 苹果 + 梨子 / 苹果 + 桃子 / 苹果 + 百香果 /

苹果+草莓+葡萄/蓝莓+葡萄+苹果





