

Specials of the Month of December

Pani Puri

Experience the joy of street food with our delectable Pani Puri. Crispy semolina shells are filled with spicy potatoes and served with a refreshing mint-flavored water and tangy tamarind water. It's a burst of flavors in every bite, a true delight for your taste buds. Join us for this authentic culinary experience today!

RM60

Noodle Bar

Mee Hoon Sup Utara

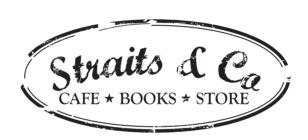
Indulge in the rich blend of Malay, Chinese, and Thai influences with our Mee Hoon Soup Utara featuring Beef Bone Soup. This dish highlights a robust soup crafted from meaty beef bones, complemented by local herbs and spices like ginger, lemongrass, and black pepper. Despite its light appearance, the broth is a result of hours of slow cooking, promising a flavorful and invigorating experience. Embark on a culinary adventure where tradition meets innovation, celebrating good health and vitality in every delightful spoonful.

RM65

Sticky Rice with Marinated Chicken

Elevate your dining experience with our Sticky Rice featuring succulent Marinated Chicken. Indulge in the perfect combination of flavors and textures as tender, marinated chicken takes center stage atop a bed of sticky rice. Accompanied by a vibrant local salad and drizzled with our signature chili dressing, each bite is a symphony of savory and spicy notes that will tantalize your taste buds.

RM65



Festive Afternoon Tea

RM160 nett for two (2) adults RM200 nett for two (2) adults inclusive of two (2) glasses of spritz or un'ombra 8 December onwards, 3:00pm to 6:00pm

Private in-villa dining available upon request

***** Truffle Cheese

Cream chesse ball with truffle, hazelnut and pistachio

Foie Gras Terrine

With pain d'epice and wine jelly

***** Brandade Soft Bun

Mini buns with creamy cod fish, olive tapenade and ikura caviar

Ballotine Tart

Duck leg confit, walnut and dried apricot with cranberry sauce

***** Sweets

Fruit cake Raspberry Charlotte log Pistachio cherry tart Mango mille feuille

Scone with homemade strawberry Kaffir Lime jam and clotted cream



	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 Skewered grilled beef, chicken or mixed satay with traditional peanut sauce, Malay pickle and traditional condiments 1 dozen 1/2 dozen	88 44
Chicken Tikka Marinated boneless chicken, yoghurt, garam masala, cumin, coriander and mustard oil	57
Paneer Tikka ♥ Marinated Indian cottage cheese, garam masala, cumin, coriander and mustard oil	50
Lamb Kebab Served with paan bread, vogurt sauce and Indian salad	64









	RM
SALADS Kerabu Daging Salai Roasted sliced beef, dried shrimps, bird eye chilli, lime zipped kerabu dressing	77
Marinated Lobster-Mango Salad Soung mango, lime, roasted peanuts, red chilli	102
Ipoh Mango Salad De M	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				
Funa Sandwich Malay style sandwich with cream cheese, red onion, chilli, coriander and lime juice in nomemade rye bread				
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
MALAYSIA KU 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 Coconut flavoured rice, ginger, pandan leaf, beef rendang, king prawns, fried chicken, boiled egg, cucumber, peanuts, sambal, anchovies	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











	RM
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 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 Solution Spiced tomato gravy, fresh garlic, cumin seed butter, cream served with biryani rice	57









NOODLES	RM
Penang Char Kway Teow Stir-fried flat noodles, chicken, seafood, egg, Chinese chives and bean sprouts, crispy tiger prawns	75
Mee Mamak Stir-fried yellow noodles, chicken, fish cake, bean curd, bean sprouts, egg, crispy prawn and chilli jam	75
Nyonya Curry Mee Yellow egg noodles, bean sprouts, prawns, chicken, boiled egg, Nyonya sambal, kalamansi	77
Mee Hoon Soup Clear noodle soup with vermicelli rice noodles, meat-less soy balls, pok choy, Chinese herbs, bean curd, bean sprouts, black fungus, sambal	72
Fried Bee Hoon Vermicelli rice noodles, meat-less nibbles, vegetables, homemade spicy sauce, bean sprouts, local chives	72







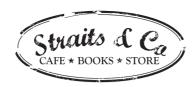


DESSERTS	RN
Tropical Fruits Platter Assorted tropical fruits with lime	44
Strawberry Consomme Strawberry juice, lychee sorbet	32
Black Forest Pudding Viennese cocoa sponge, manjari 64% cremeux, vanilla whipped ganache, morello cherry jelly	44
Rojak Nojak Pineapple cake, cucumber sorbet, peanut cream, 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 scoopDouble scoop	25 33









BEVERAGES Coffee	RM 21
Americano	
Mocha espresso	
Café latte	
Café mocha	
Caramel latte	
Mochaccino	
Cappuccino	
Tea	21
Brilliant breakfast	
Earl Grey	
Natural Ceylon ginger	
Rose with French vanilla	
Mango and strawberry	
Green tea with jasmine	
Pure chamomile	
Pure peppermint	
Iced Tea	25
English lime	
English pineapple	
Grapefruit	
Earl Grey orange	
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Others	25
Iced or hot chocolate	



	RM
Strawberry banana Orange, mango, banana Tropical trio Orange peach Strawberry mango Mango peach Mango lassie Detox special	29
Tangy Shakes Chocolate, banana, vanilla, strawberry	29
H20 Acqua Panna San Pellegrino 750ml	29 29
Chilled Juices Orange, 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 Tiger Heineken Corona Kronenbourg 1664 Blanc	26 26 29 29 29