

Mukhibah Set Menu

RM95⁺⁺ per person

Malay Set Menu

Appetizer

- Ulam-Ulaman

Traditional local greens served with Sambal Belacan

Soup

- Sup Daging Bakar Halia
Hearty grilled beef and ginger soup

Main Course

- Nasi Putih
Steamed White Rice

- Ayam Masak Merah
Tender chicken cooked in a rich, mildly spicy tomato and chilli sauce, infused with aromatic spices

- Ikan Goreng Berempah
Aromatic Spiced Fried Fish

- Sayur Lodeh
Traditional Malaysian mixed vegetables cooked in a fragrant coconut milk gravy with tofu and aromatic spices

- Kobis Goreng Kunyit
Wok-Fried Cabbage with Turmeric

- Acar Nanas
Tangy Pineapple Pickle

Dessert

- Fresh Seasonal Fruit Platter
Selection of Fresh Seasonal Fruits

Nyonya Set Menu

Appetizer

- Gado-Gado

A medley of vegetables, tofu, potato and boiled egg served with peanut sauce and prawn crackers

Soup

- Sup Tauhu Rempah
Fragrant spiced tofu soup

Main Course

- Nasi Putih
Steamed White Rice

- Ikan Masak Nyonya Asam
Tangy Nyonya-style fish cooked in aromatic tamarind gravy

- Ayam Inchi Kabin
Deep-fried chicken marinated with traditional Nyonya spices

- Kangkung Belacan
Wok-fried water spinach with fragrant shrimp paste

- Kerabu Mangga
Refreshing young mango salad with local herbs and spices

Dessert

- Bubur Cha Cha
Traditional coconut-based dessert with yam, sweet potato and sago

Chinese Set Menu

Soup

- Double-Boiled Chicken Soup
Double-boiled chicken with Chinese herbs and vegetables, creating a clear, nourishing and naturally sweet broth

Main Course

- Nasi Putih
Steamed White Rice

- Kung Pao Chicken
Tender chicken pieces wok-fried with dried chillies, cashew nuts, onions and vegetables in a savoury, slightly sweet and spicy Kung Pao sauce

- Wok-Fried Mixed Vegetables
Fresh seasonal vegetables wok-fried with garlic and light savoury sauce, retaining their natural crunch, colour and freshness.

- Egg Foo Young
Fluffy Chinese-style omelette

Dessert

- Lemongrass Jelly
Refreshing lemongrass-infused jelly with a delicate citrus aroma, served chilled for a light and refreshing finish.

Indian Set Menu

Appetizer

- Crispy Vegetable Samosa
Golden, crispy pastry filled with delicately spiced vegetables, served with a sweet chilli dip

Main Course

- Nasi Briyani

Fragrant basmati rice cooked with aromatic spices, herbs and saffron

- Mutton Masala

Tender mutton slow-cooked with traditional Indian spices, onions and tomatoes for a rich and aromatic flavour

- Dhall Gravy

lentil curry simmered with aromatic spices, herbs and a touch of tempered garlic

- Aloo Gobi Masala

Potatoes and cauliflower tossed with warm Indian spices, onions and tomatoes

- Cucumber Raita

Cooling yoghurt blended with fresh cucumber

- Pappadam
Crispy lentil wafers

Dessert

- Payasam

Creamy South Indian vermicelli dessert gently cooked with milk, sugar, cardamom and nuts

Charcoal

• Note: Dining privileges and discount partnerships are not applicable

• All prices are in Ringgit Malaysia and subject to 10% service charge & prevailing government taxes