

DINNER

FOR THE TABLE

Charcuterie Board	60.00
Buffalo mozzarella, beef pastrami, smoked salmon, chicken mortadella, cucumber, olives, toasted baguette, mango piri-piri	
Flat Bread with dips	40.00
Jalapeno cilantro sauce, roasted tomato hummus, salsa, cilantro	
Pinchos	45.00
Grilled beef , grilled chicken, grilled prawn, toasted baguette, cheese, guacamole, pica de gallo, sour cream	
Potato Stuff with Beef Chili Cor Carne	25.00
Ground beef in tomato base, cannellini bean, pickled jalapeno, tomato salsa, guacamole, sour cream	
Beef Empanadas	35.00
Pastry dough, ground beef, onion, capsicum, pickle jalapeno, hard boil egg,	
Nachos	25.00
Tomato salsa, guacamole, sour cream	
Carne Fiesta Nachos	25.00
Ground beef in tomato base, salsa, guacamole, cheese sauce	

LIGHT & EASY

Grilled Tuna Tataki Salad **68.00**

Cucumber, mango, pomegranate, Quinoa, sesame dressing

Pelangi Grill Caesar Salad **48.00**

Grill Romaine lettuce, egg, herbed croutons,
cherry tomato, beef bites, parmesan cheese, Caesar dressing

Seasonal Garden Salad **38.00**

Arugula, feta cheese, pomegranate, mango, passion fruit

Tomato Caprese **68.00**

Mix Heirloom tomato, buffalo mozzarella, fresh basil
arugula, pickled shallot, balsamic reduction , pesto

Grilled 'Peri Peri' Prawn Salad **50.00**

Mix Lettuce, fried tortilla, cucumber, pear, tomato, avocado, lemon vinaigrette

Grilled Octopus Salad **50.00**

Mix lettuce, couscous, salsa, orange, sundry tomato, fried capers,

Peruvian Grilled Chicken Salad **48.00**

Mix lettuce, grill chicken, pumpkin, cucumber, capsicum, tomato, black olive
Peruvian green sauce.

Summer Salada of Tomatillos **38.00**

Mix lettuce, tomato, grill pineapple, salsa, orange segmented, avocado,
Carrot, red cabbage, red sorrel, arugula, green olive

BURGER

Grilled Wagyu Beef Burger **80.00**

Wagyu patty, caramelized onion, pickle, cheddar cheese, lettuce, Brioche bun, French fries

'Pollo Asado' Burger **52.00**

Grill marinated Mexican spicy chicken leg, pineapple, caramelized onion, pickle jalapeno, cheddar cheese, lettuce, brioche bun, steak fries

PASTA

Beef Ragu Tagliatelle **55.00**

Slow cook beef short rib, garlic confit, sundried tomato, parsley, parmesan cheese

Seafood Squid ink Spaghetti **80.00**

Squid ink spaghetti, prawn, squid, mussel, scallop, parsley, parmesan cheese

Creamy Smoke Salmon Pasta **75.00**

Spaghetti, squid ink spaghetti, smoked salmon, capers, garlic flakes, cherry tomato, baby spinach, parmesan cheese

Smoke Duck Spicy Rigatoni Pasta **68.00**

Smoked duck breast, creamy tomato sauce, arugula

Vegetable Linguine Pesto **48.00**

Asparagus, baby carrot, sundried tomato, red radish, Parmigianino cheese

MAINS

All Dishes Served with Choice of 1 Starch ,1 Vegetable and 1 Sauce

MEAT

Churrasco 180.00

Grilled chilled beef tenderloin , lamb rack, chicken on Brazilian BBQ skewers, grill vegetable, pineapple , patatas bravas,

Sauces : chimichurri , piri-piri , black pepper

Grilled Beef Tenderloin 180g 120.00

Grilled Rib-eye Steak 230g 140.00

Costelao Braised Short Ribs 150g 120.00

36 hours braised short rib, serve with home-made cayenne sweet potato chip

Grilled Lamb Rack 260g 98.00

Crusted with green herbs cilantro, mint gel

'Fajitas' Pelangi Grilled Chicken 65.00

Grill marinated 'fajitas' chicken leg, tortilla serve with 'peri-peri' gel

Chimichurri' Chicken 65.00

Marinated chimichurri chicken breast, grilled butternut

SEAFOOD & FISH

Grilled Lobster 700-800g 400.00

Salmon Trout Fillet 170g 110.00

Grilled Mariscada 110.00

Arborio rice, grilled of scallop, prawn, squid, mussel,

Pan Seared Seabass 160g 65.00

Vegetable ragout, green pea puree, garlic aioli

Grilled Andaman Snapper 160g 80.00

Tomato, arugula

STARCH

Mashed potato

Patatas bravas

Roasted pumpkin

Corn & Cob

VEGETABLE

Roasted vegetable

Sautéed mushroom

Mixed salad

Butter Vegetable

SAUCE

Romesco sauce

Saffron seafood

Lemon butter sauce

Garlic butter sauce

KIDDIE TREATS

25.00

Chickadee's chicken

Chicken finger, French fries

Barney burger

Mini chicken burger, French fries, salad

Kids fish & chips

Battered local seabass fillets, French fries,
tartare sauce

DESSERT

Coconut banana tart

coconut, banana, vanilla Ice Cream

45.00

Classic apple pie,

Vanilla ice cream

45.00

Strawberry cheesecake

45.00

Haagen-Dazs Ice Cream

Strawberry
Belgian chocolate
Macadamia nuts
Vanilla

28.00

BEVERAGES

DRAUGHT BEER

Carlsberg

1/2 pint	15.00
1 pint	22.00

Kronenbourg Blanc

1/2 pint	17.00
1 pint	25.00

BEER BY BOTTLE

Tiger	19.00
Heineken	19.00
Hoegaarden White	30.00
Corona	30.00

WINE

SPARKLING

Torresella, Prosecco, Italy (by glass)	48.00
by bottle)	270.00

WHITE

Fortant, Sauvignon Blanc, France (by glass)	38.00
(by bottle)	190.00

Sidewood Chardonnay, Australia (by glass)	58.00
(by bottle)	290.00

RED

Fortant, Merlot, France (by glass)	38.00
(by bottle)	190.00

Sidewood, Shiraz ,Australia (by glass)	58.00
(by bottle)	290.00

ROSÉ

Fortant, Littoral Grenache, France (by glass)	58.00
(by bottle)	290.00

INTERNATIONAL OF COLLECTION

33.00

Long Island Ice Tea

Vodka, rum, gin, tequila, brandy, whisky, lime juice, coke

Singapore Sling

Gin, cherry brandy, grenadine syrup, lime juice, soda water

Cucumber Collins

Gin, Cointreau, cucumber juice, lime juice, sugar syrup, soda water

Negroni

Campari, gin, sweet red vermouth

Old Fashion

Whisky, sugar cube, angostura bitters, plain water

PELANGI GRILL CREATION

33.00

Cream de la Creme

Baileys, Kahlua, crème de banana, crème de cacao white, vanilla ice cream

Sparkling Halia

Vodka, triple sec, orange curacao, angostura bitter, lime juice, Ginger beer

Absolutely Ananas

Vodka, crème de banana, triple sec, fresh pineapple

MOCKTAILS

27.00

Curacao Island

Banana, pineapple juice, orange juice, mango juice

Cinderella

Orange juice, cream, grenadine syrup

Jungle cooler

Pineapple Juice, orange juice, cream, syrup de menthe green

SMOOTHIE SELECTION

27.00

Mango Banana

Mango puree, plain yogurt, banana puree, cream

Tropical Berry

Blueberries puree, banana puree, ginger, honey, pineapple juice, plain yogurt

PORT & SHERRY	25.00
Taylor's Port Wine	
RUM	
Bacardi White	22.00
Captain Morgan Black Label	22.00
Clement Canne Bleue Rhum	48.00
GIN	
Gordon	25.00
Bombay Sapphire	25.00
Roku	38.00
Monkey 47	68.00
VODKA	
Absolut	22.00
Smirnoff Red	22.00
Grey Goose	31.00
Belvedere	59.00
TEQUILA	
Camino	22.00
Patron Silver	58.00
COGNAC	
Remy Martin VSOP	35.00
WHISKY	
Teacher's,	24.00
Jim Beam	24.00
Jack Daniel's	29.00
Glenfiddich 12 Years	31.00
Macallan 12 years	45.00
Glenmorangie Extremely Rare 18 Years	55.00

All prices are nett in Ringgit Malaysia and inclusive of service charge

MINERAL WATER

STILL

Acqua Panna - 500ml	25.00
Acqua Panna - 750ml	33.00

SPARKLING

San Pellegrino - 500ml	25.00
San Pellegrino - 750ml	33.00

LOCAL

Small—500ml	12.00
Large—1 liter	18.00

SOFT DRINKS

16.00
Coca Cola, Cola Zero, Sprite, Soda, Tonic, Ginger Ale, Ginger Ade, Bitter Lemon, 100 Plus, Red Bull

FRESH JUICE

24.00
Apple, orange, watermelon

CHILLED JUICE

18.00
Orange, pineapple, mango, cranberry

COFFEE

17.00
Freshly brewed coffee, espresso, double espresso, macchiato, cappuccino, café latte

SELECTION OF TEA BY TEA DROP

17.00
English breakfast, Earl grey , Chamomile, Jasmine Green tea, Pure green tea