



Cereals & Yoghurt 谷物与酸奶

HOT ORGANIC OATMEAL

热有机燕麦粥

Muscovado sugar and fresh berries.

配黑糖和新鲜浆果。

RM38

BREAKFAST CEREALS

精选早餐谷物

Choice of Cornflakes, All-Bran Flakes, Rice Krispies, OR Koko Krunch served with fresh milk.

可选玉米片、高纤麸片、米香脆片或可可脆片，搭配鲜牛奶。

RM38

YOGHURT

风味酸奶

Flavours: Natural / Peach / Mango / Strawberry

口味选择：原味 / 桃子 / 芒果 / 草莓

RM28

Fresh From The Bakery 每日新鲜烘焙

Served with butter, jams, and local acacia honey. 附黄油、果酱与本地金合欢蜂蜜。

HOMEMADE PASTRIES

每日烘焙拼盘

Croissant, Danish, muffin, doughnut, and bread basket with condiments.

可颂、丹麦酥、松饼、甜甜圈及面包篮配调味酱。

RM38

WAFFLES

香烤松饼

Maple syrup, fruit jam, and butter.

搭配枫糖浆、果酱和黄油。

RM38

SEASONAL FRESH FRUIT

时令鲜果拼盘

RM38



Peanuts
花生



Tree Nuts
树坚果



Coconut
椰子



Shellfish
贝壳类



Soy
大豆



Wheat
小麦



Dairy
奶制品



Egg
蛋



Sesame
芝麻



Vegetarian
素食

IN-ROOM DINING 客房送餐服务

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Hearty Appetite 丰盛早餐

AMERICAN BREAKFAST 🌿 🥛 🥚 RM88

美式早餐

Two free-range eggs prepared your way

(*Sunny Side Up / Over Easy / Scrambled / Poached / Boiled*),

served with homemade pastries, crispy hash browns, baked tomato, sautéed mushrooms, baked beans, streaky beef OR artisanal chicken sausage.

Choice of coffee OR tea (*Black Coffee / Americano / Café Latte / Cappuccino / English Breakfast / Earl Grey / Peppermint / Green Tea / Chamomile*) and chilled juice (*Orange / Cranberry / Pineapple / Red Apple*).

两颗散养鸡蛋任选烹调方式

(单面煎 / 双面煎 / 炒蛋 / 水波蛋 / 水煮蛋),

搭配自制酥点、脆薯饼、焗番茄、炒蘑菇、焗豆、烟熏牛肉或手工鸡肉香肠。

并附咖啡或茶 (黑咖啡 / 美式咖啡 / 拿铁 / 卡布奇诺 / 英式早餐茶 / 伯爵茶 / 薄荷茶 / 绿茶 / 洋甘菊茶) 及冰果汁 (柳橙 / 蔓越莓 / 凤梨 / 红苹果)。

TRIPLE DELIGHT OMELETTE 🌿 🥛 🥚 RM68

三重享受欧姆蛋

Omelette with your choice of streaky beef OR artisanal chicken sausage, served with homemade pastries, crispy hash browns, sautéed mushrooms, baked beans, and baked tomato.

欧姆蛋可选择烟熏牛肉或手工鸡肉香肠，搭配自制酥点、脆薯饼、炒蘑菇、焗豆和焗番茄。

AVOCADO TOAST 🌿 🥚 🌱 RM48

牛油果吐司

Mashed avocado, chilli, and toasted bread, topped with a soft-boiled free-range egg.

搭配香辣捣碎牛油果和烤面包，上覆一颗溏心蛋。



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Local Flavours 本地风味

GIANT GROUPER 龙趸鱼 FISH NOODLE SOUP 汤面

RM68

Fresh ramen noodles with grouper fillet, Swiss chard, and clear broth.

鲜制拉面配龙趸鱼片、瑞士甜菜与清汤。

IMPERIAL 招牌帝国 NASI LEMAK 椰浆饭

RM73

Fragrant pandan-infused basmati rice served with sambal prawns, slow-braised chicken rendang, crispy fried anchovies, toasted peanuts, cucumber, and a hard-boiled egg.

香兰叶浸渍的巴斯马蒂饭，搭配参巴鲜虾、慢炖鸡仁当、炸花生、脆口江鱼仔与水煮蛋。

ROTI PRATA 印度烤饼

RM47

Flaky, golden Indian flatbread served with a rich and aromatic chicken curry and creamy dal makhani.

金黄香酥的印度烤饼，搭配浓郁鸡肉咖喱与奶油黑扁豆炖汤。

IMPERIAL 帝国炒粿条 CHAR KWAY TEOW

RM73

Wok-fried flat rice noodles brimming with fresh prawns, scallops, tender chicken, fish cake and bean sprouts, finished with a rich soy and chili paste infusion.

镬气十足的粿条，结合鲜虾、带子、鸡肉、鱼饼与芽菜，以特制酱汁翻炒，口感丰富。

CHICKEN CONGEE 窝蛋鸡粥

RM57

Comforting slow-simmered rice porridge enriched with tender chicken, aromatic ginger, and spring onions, finished with a silky poached egg.

慢火熬煮的米粥，融合嫩滑鸡肉、姜丝与葱花，搭配半熟蛋，入口即化。

DIM SUM BASKET 精致点心篮

RM38

Siew mai, Taiwanese-style siew mai, prawn dumpling, and barbecue chicken bao.

包含烧卖、台式烧卖、虾饺与叉烧包。



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Appetisers 前菜

CRISPY PRAWN TOAST

RM53

黑松露脆香大虾酥

Golden-fried prawn toast infused with aromatic black truffle, finished with a luscious sweet mayonnaise.

金黄香脆的虾酥，融入珍贵黑松露的馥郁芳香，搭配轻盈甜美的蛋黄酱，口感奢华而细腻。

Snacks 小食

GRILLED SATAY (6 SKEWERS)

RM53

鸡肉或牛肉沙嗲串（6串）

Succulent skewers of marinated chicken OR beef, grilled to perfection and served with rice cake, cucumber, red onions, and a rich peanut sauce.

秘制腌制鸡肉或牛肉串烧，炭火慢烤至外焦里嫩，搭配印尼风味花生酱、米糕、青瓜与红洋葱，香气四溢，余韵悠长。

CRISPY SHRIMP DUMPLINGS (4 PIECES)

RM47

鲜虾糖醋黄金云吞（4件）

Golden shrimp dumplings with a delicate, crispy shell, served with a tangy sweet and sour sauce.

香脆云吞包裹弹牙鲜虾，外皮金黄酥脆，佐以醇厚酸甜酱，口感丰富且回味悠长。



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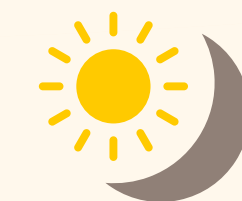


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Salads 沙律

SUPERFOOD SALAD 🌱🌿

RM50

超能健康杂锦沙律

A nourishing blend of avocado, vine-ripened tomatoes, toasted hazelnuts, quinoa, crisp cucumber, and pomegranate seeds, finished with dried cranberries and a zesty lemon dressing.

甄选超级食材，包括牛油果、多汁番茄、烘烤榛子、藜麦、爽脆青瓜及石榴籽，并融入酸甜蔓越莓干，淋上清新柠檬油醋汁，打造均衡健康之选。

AVOCADO MESCLUN SALAD 🌱🌿

RM47

牛油果杂菜沙律

A medley of heirloom cherry tomatoes, crisp cucumber, Kalamata olives, and red onions, tossed with fragrant pesto and aged balsamic dressing.

精选田园杂菜搭配牛油果、甜美樱桃番茄、爽脆青瓜、浓郁卡拉马塔黑橄榄与红洋葱，佐以芳香罗勒酱和醇厚意大利黑醋，清新而富有层次。

Soup 湯羹

PORCINI MUSHROOM SOUP 🍄🥣🌱

RM47

牛肝菌蘑菇汤

A velvety blend of porcini mushrooms with a hint of truffle oil, served with crisp garlic bread.

丝滑浓郁的牛肝菌蘑菇汤，点缀几缕黑松露油，搭配香脆蒜香面包，尽显奢华风味。



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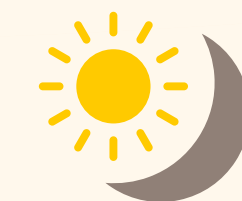


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Sandwiches & Burgers 三文治及汉堡包

ROSELLE CLASSIC 大红花经典牛肉汉堡 (220G)

RM93

大红花经典牛肉汉堡 (220 克)

A premium beef patty served in a charcoal bun with crisp lettuce, tomato, caramelized onions, gherkins, creamy avocado, a fried egg, and melted cheddar, accompanied by French fries.

甄选优质牛肉饼，搭配墨鱼汁炭烧汉堡包，夹入香脆生菜、红洋葱、牛油果、酸瓜、太阳蛋与浓郁切达芝士，佐以炸薯条，口感丰盈且层次丰富。

BEYOND MEAT BURGER

RM77

健康素食汉堡

A plant-based gourmet patty served with creamy avocado, crisp lettuce, fresh tomato, and roasted bell peppers on a toasted sesame bun, paired with a tangy sour cream dip.

植物基牛肉饼，搭配牛油果、番茄、生菜与烤甜椒，夹于芝麻面包，佐以酸奶油蘸酱，健康与美味兼得。

CLUB SANDWICH 俱乐部三文治

RM57

A classic combination of tender chicken, egg, turkey ham slices, crisp lettuce, and tomatoes, layered with creamy mayonnaise on toasted white bread.

嫩滑鸡肉、鸡蛋、火鸡肉干片、香脆生菜与番茄，佐以丝滑蛋黄酱，夹入轻烤白吐司，经典风味，百吃不厌。

Pasta 意大利粉

SHRIMP SPAGHETTI 番茄酱鲜虾意大利面

RM93

番茄酱鲜虾意大利面

Succulent shrimp and zucchini ribbons tossed in a vibrant tomato sauce, crowned with Parmesan.

选弹牙鲜虾与嫩脆意大利黄瓜，以浓郁番茄酱汁轻轻包裹，撒上香醇帕尔玛芝士，呈现海洋与大地的交响曲。

PENNE ARRABBIATA 香蒜意式茄汁长通粉

RM57

香蒜意式茄汁长通粉

A bold, spicy tomato sauce with sautéed onions, chili, and fresh parsley, finished with grated Parmesan.

意式长通粉裹满微辣番茄酱，融合香煎洋葱、红辣椒与新鲜欧芹，最后撒上帕尔玛芝士，浓郁中带着一丝辛香。



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From the Grill 烧烤

AUSTRALIAN WAGYU TENDERLOIN MB5 (220G)

澳洲和牛里脊 (MB5, 220 克)

RM243

SALMON FILLET (200G)

香煎三文鱼柳 (200 克)

RM113

SPRING CHICKEN CHOP

香烤春鸡扒

RM87

Served with green salad, charred corn on the cob, and sautéed seasonal vegetables.

所有烧烤主菜均配以新鲜杂菜沙律、香烤玉米及炒时蔬。

CHOICE OF SAUCES (CHOOSE ONE):

精选酱汁 (请挑选其一) :

NATURAL JUS 原汁

BLACK PEPPER SAUCE 黑椒汁

BÉARNAISE SAUCE 法式贝尔尼司黄油酱 🥚 🥛

MAÎTRE D'HÔTEL BUTTER 法式牛油酱 🥛

HOUSE BARBECUE SAUCE 秘制烧烤酱

CHOICE OF SIDES (CHOOSE ONE):

精选配菜 (请挑选其一) :

CREAMY MASHED POTATO 忌廉薯蓉 🥛

FRENCH FRIES WITH TRUFFLE OIL 黑松露炸薯条

CRISPY SWEET POTATO FRIES 香脆甜薯条



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Continental Kitchen 欧式风味

BATTERED COD FISH & CHIPS 🌿 🥛 RM143

炸鳕鱼柳薯条柠檬塔塔酱

Golden-brown, crispy battered cod fillet served with perfectly seasoned fries and a velvety remoulade sauce, offering a classic yet elevated indulgence.

香酥金黄的炸鳕鱼柳，搭配香脆薯条与浓郁的塔塔酱，经典美味再升级。

Indian Delicacies 印度美食

ROTI PRATA 🥙 🌿 RM47

印度烤饼

Flaky, golden Indian flatbread served with a rich and aromatic chicken curry and creamy dal makhani.

金黄香酥的印度烤饼，搭配浓郁鸡肉咖喱与奶油黑扁豆炖汤。

Recommended by Chef John 主厨巧手推荐

SIGNATURE 🍤 🥄 🌿 🥚 RM77 SEAFOOD FRIED RICE

招牌海鲜炒饭配鱼子

Fragrant wok-fried rice tossed with succulent prawns, plump scallops, silky egg, and a touch of premium fish roe for a luxurious umami burst.

香气四溢的炒饭，搭配鲜美虾仁、嫩滑带子、金黄蛋丝与鱼子，带来奢华鲜香。

CHICKEN CONGEE 🌿 🥚 RM57 窝蛋鸡粥

Comforting slow-simmered rice porridge enriched with tender chicken, aromatic ginger, and spring onions, finished with a silky poached egg.

慢火熬煮的米粥，融合嫩滑鸡肉、姜丝与葱花，搭配蛋，入口即化。



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Local Flavours 本地风味

IMPERIAL NASI LEMAK

RM73

招牌椰浆饭

Fragrant pandan-infused basmati rice served with sambal prawns, slow-braised chicken rendang, crispy fried anchovies, toasted peanuts, cucumber, and a hard-boiled egg.

香兰叶浸渍的巴斯马蒂饭，搭配参巴鲜虾、慢炖鸡仁当、炸花生、脆口江鱼仔与水煮蛋。

IMPERIAL CHAR KWAY TEOW

RM73

帝国炒粿条

Wok-fried flat rice noodles brimming with fresh prawns, scallops, tender chicken, fish cake and beansprouts, finished with a rich soy and chili paste infusion.

镬气十足的粿条，结合鲜虾、带子、鸡肉、鱼饼与芽菜，以特制酱汁翻炒，口感丰富。

ROSELLE NASI GORENG

RM73

大红花炒饭

Aromatic fried rice served with turmeric-spiced chicken leg, succulent chicken satay, crispy fish crackers, fried egg, acar and sambal.

独特风味炒饭，搭配黄姜烤鸡腿、鸡肉沙嗲、香脆鱼饼、煎蛋、腌制小菜与参巴酱。

HAINANESE CHICKEN RICE

RM73

海南鸡饭

Silky poached free-range chicken served with fragrant jasmine rice, house-made chili sauce, minced ginger, and a delicate soy dressing.

嫩滑的白切鸡佐以香气四溢的海南鸡饭，搭配手工辣椒酱、姜蓉与酱油。



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For the Young Ones 儿童套餐

MACARONI WITH MUSHROOM CHICKEN SALAMI SAUCE RM47

意大利粉配鸡肉蘑菇忌廉酱

Al dente macaroni tossed in a creamy mushroom and chicken salami sauce, topped with freshly grated Parmesan.

弹牙的意大利粉，拌入奶油蘑菇鸡肉火腿酱，撒上帕玛森芝士。

SHRIMP FRIED RICE WITH CHICKEN SATAY RM43

虾仁炒饭配沙嗲鸡肉串

Kid-friendly take on fried rice, paired with juicy chicken satay and crispy fish crackers.

香气扑鼻的炒饭，搭配嫩滑鸡肉沙嗲与酥脆鱼饼，适合儿童口味。

CHICKEN NUGGETS AND FRIES RM41

炸鸡块和薯条

Crispy golden-battered chicken nuggets served with perfectly seasoned fries and a refreshing fruit salad.

金黄香脆的鸡块搭配薯条与清爽水果沙拉，简单却美味。

Desserts 甜点

SEASONAL FRESH FRUIT RM43

时令鲜果

CLASSIC AMERICAN CHEESECAKE RM41

经典美式芝士蛋糕

Rich and creamy New York-style cheesecake, complemented by a tangy mixed berry compote and a light whipped cream.

绵密细腻的纽约芝士蛋糕，搭配莓果酱与轻盈鲜奶油。



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Salads 沙律

AVOCADO MESCLUN SALAD 🥑🌱 RM47

牛油果杂菜沙律

A medley of heirloom cherry tomatoes, crisp cucumber, Kalamata olives, and red onions, tossed with fragrant pesto and aged balsamic dressing.

精选田园杂菜搭配牛油果、甜美樱桃番茄、爽脆青瓜、浓郁卡拉马塔黑橄榄与红洋葱，佐以芳香罗勒酱和醇厚意大利黑醋，清新而富有层次。

Soup 湯羹

PORCINI MUSHROOM SOUP 🍄🥛🌱 RM47

牛肝菌蘑菇汤

A velvety blend of porcini mushrooms with a hint of truffle oil, served with crisp garlic bread.

丝滑浓郁的牛肝菌蘑菇汤，点缀几缕黑松露油，搭配香脆蒜香面包，尽显奢华风味。

Snacks 小食

CRISPY SHRIMP DUMPLINGS (4 PIECES) 🍤🌾 RM47

鲜虾糖醋黄金云吞 (4件)

Golden shrimp dumplings with a delicate, crispy shell, served with a tangy sweet and sour sauce.

香脆云吞包裹弹牙鲜虾，外皮金黄酥脆，佐以醇厚酸甜酱，口感丰富且回味悠长。



Peanuts
花生



Tree Nuts
树坚果



Coconut
椰子



Shellfish
贝壳类



Soy
大豆



Wheat
小麦



Dairy
奶制品



Egg
蛋



Sesame
芝麻



Vegetarian
素食

IN-ROOM DINING 客房送餐服务

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Main Courses 主菜

BATTERED COD 🌿 🥛 RM143 FISH & CHIPS

炸鳕鱼柳薯条柠檬他他酱

Golden-brown, crispy battered cod fillet served with perfectly seasoned fries and a velvety remoulade sauce, offering a classic yet elevated indulgence.

香酥金黄的炸鳕鱼柳，搭配香脆薯条与浓郁的塔塔酱，经典美味再升级。

SIGNATURE 🐚 🍷 🌿 🥛 RM77 SEAFOOD FRIED RICE

招牌海鲜炒饭配鱼子

Fragrant wok-fried rice tossed with succulent prawns, plump scallops, silky egg, and a touch of premium fish roe for a luxurious umami burst.

香气四溢的炒饭，搭配鲜美虾仁、嫩滑带子、金黄蛋丝与鱼子，带来奢华鲜香。

IMPERIAL CHAR 🐚 🍷 🌿 🥛 RM73 KWAY TEOW

帝国炒粿条

Wok-fried flat rice noodles brimming with fresh prawns, scallops, tender chicken, and fish cake, finished with a rich soy and chili paste infusion.

镬气十足的粿条，结合鲜虾、带子、鸡肉、鱼饼与蛋，以特制酱汁翻炒，口感丰富。

HAINANESE 🍷 🌿 🌱 RM73 CHICKEN RICE

海南鸡饭

Silky poached free-range chicken served with fragrant jasmine rice, house-made chili sauce, minced ginger, and a delicate soy dressing.

嫩滑的白切鸡佐以香气四溢的海南鸡饭，搭配手工辣椒酱、姜蓉与酱油。

PENNE ARRABBIATA 🌿 🥛 🌱 RM57 香蒜意式茄汁长通粉

A bold, spicy tomato sauce with sautéed onions, chili, and fresh parsley, finished with grated Parmesan.

意式长通粉裹满微辣番茄酱，融合香煎洋葱、红辣椒与新鲜欧芹，最后撒上帕尔玛芝士，浓郁中带着一丝辛香。

CHICKEN CONGEE 🌿 🥛 RM57 窝蛋鸡粥

Comforting slow-simmered rice porridge enriched with tender chicken, aromatic ginger, and spring onions, finished with a silky poached egg.

慢火熬煮的米粥，融合嫩滑鸡肉、姜丝与葱花，搭配蛋，入口即化。



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Sandwiches & Burgers 三文治及汉堡包

ROSELLE CLASSIC 🌾 🥤 🍷 BEEF BURGER (220G)

RM93

大红花经典牛肉汉堡 (220 克)

A premium beef patty served in a charcoal bun with crisp lettuce, tomato, caramelized onions, gherkins, creamy avocado, a fried egg, and melted cheddar, accompanied by French fries.

甄选优质牛肉饼，搭配墨鱼汁炭烧汉堡包，夹入香脆生菜、红洋葱、牛油果、酸瓜、太阳蛋与浓郁切达芝士，佐以炸薯条，口感丰盈且层次丰富。

CLUB SANDWICH 🌾 🥤 🍷 俱乐部三文治

RM57

A classic combination of tender chicken, egg, turkey ham slices, crisp lettuce, and tomatoes, layered with creamy mayonnaise on toasted white bread.

嫩滑鸡肉、鸡蛋、火鸡肉干片、香脆生菜与番茄，佐以丝滑蛋黄酱，夹入轻烤白吐司，经典风味，百吃不厌。

Desserts 甜点

CAKE OF THE DAY 🌾 🥤 🍷 🌱 今日精选蛋糕

RM40
onwards

Please ask our friendly servers about today's selection.

请向我们亲切的服务人员咨询今日精选口味。



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DEGAYO COFFEE

咖啡

Single Espresso 单份浓缩咖啡	RM26
Double Espresso 双份浓缩咖啡	RM28
Black Coffee 黑咖啡	RM26
Americano 美式咖啡	RM26
Cappuccino 卡布奇诺 🥛	RM28
Café Latte 拿铁咖啡 🥛	RM28
Café Macchiato 玛奇朵咖啡 🥛	RM28
Mocha 摩卡 🥛	RM28

IMPERIAL FLAVOURED COFFEE

帝国风味咖啡

Caramel Latte 焦糖拿铁 🥛	RM30
Hazelnut Coffee Latte 榛子拿铁咖啡 🥛	RM30
Vanilla Coffee Latte 香草拿铁咖啡 🥛	RM30
Rose Green Latte 玫瑰绿拿铁 🥛	RM30

TEA BY HARNEY & SONS

茶

English Breakfast 英式早餐茶	RM25
Organic Earl Grey 有机伯爵茶	RM25
Organic Peppermint 有机薄荷	RM25
Jasmine Green Tea 茉莉绿茶	RM25
Organic Green Tea with Citrus & Ginkgo 有机柑橘银杏绿茶	RM25
Egyptian Chamomile 埃及洋甘菊	RM25
Paris (Fruity Black Tea) 巴黎 (果味红茶)	RM25
Japanese Sencha 日本煎茶	RM25

LOCAL FAVOURITES

当地最爱

Milo 美禄 🥛	RM25
Teh Tarik 拉茶 🥛	RM25
1919 Ipoh White Coffee 1919 白咖啡 🌱	RM25
Benns Ethicoa Hot Chocolate 热巧克力 🌱	RM28
Benns Ethicoa Iced Chocolate 冰巧克力 🌱	RM30
Iced Tea 茶 (冰)	RM25
Iced Lemon Tea 冰柠檬茶	RM25



Dairy
奶制品



Vegan Ingredients
素食

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SOFT DRINKS
汽水

Coca-Cola	可口可乐	RM20
Coca-Cola Zero	零度可口可乐	RM20
Sprite	雪碧	RM20
Ginger Ale	姜汁汽水	RM20
100Plus	100号	RM20

FRESH JUICES
鲜榨果汁

Orange	柳橙汁	RM28
Watermelon	西瓜汁	RM28
Green Apple	绿苹果汁	RM28
Carrot	胡萝卜汁	RM28

STILL / SPARKLING WATER
矿泉水 / 气泡水

Acqua Panna Natural Mineral Water (1000ml)	普娜天然矿泉水 (1000毫升)	RM45
San Pellegrino Sparkling Natural Mineral Water (1000ml)	聖沛黎洛天然气泡矿泉水 (1000毫升)	RM45
Acqua Panna Natural Mineral Water (500ml)	普娜天然矿泉水 (500毫升)	RM35
San Pellegrino Sparkling Natural Mineral Water (500ml)	聖沛黎洛天然气泡矿泉水 (500毫升)	RM35

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IN-ROOM DINING 客房送餐服务
Alcoholic Beverages 酒精饮料菜单

CHAMPAGNE

香槟

Bottle

每瓶

AYALA Majeur Champagne Brut NV

RM638

AYALA Le Blanc de Blancs
Champagne vintage 2008

RM988

Bollinger Special Cuvée
Champagne Brut NV

RM828

Bollinger La Grande Année
Champagne vintage 2014

RM1688

Dom Pérignon Luminous
vintage 2013

RM1938

Möet & Chandon Champagne
Brut Impérial NV

RM608

SPARKLING WINE

起泡酒

Santa Margherita Prosecco di
Valdobbiadene Brut NV

RM450

Villa Conchi Seleccion Cava Extra
Brut NV

RM350

Chandon Garden Spritz

RM450

RED WINE

红葡萄酒

Bottle

每瓶

Cloudy Bay Pinot Noir, New Zealand

RM450

St Hallett Faith Barossa Valley
Shiraz, Australia

RM270

Terrazas Reserva Malbec, Argentina

RM240 | RM50 per glass

WHITE WINE

白葡萄酒

Cloudy Bay Sauvignon Blanc
New Zealand

RM450

Torres 'Pazo Das Bruxas' Rias
Baixas Albariño, Spain

RM300

Terrazas Reserva Chardonnay,
Argentina

RM250 | RM50 per glass

Alcohol may only be served to guests aged 21 & above. Drink responsibly.
仅限21岁以上的宾客可享用酒类饮料。请适量饮酒。

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ROSÉ WINES

桃红酒

Château d'Esclans Whispering
Angel Rosé

Château Minuty Rosé

Château Roubine
'La Vie en Rose' Rosé

Bottle
每瓶

RM400

RM390

RM360

SWEET / DESSERT WINES

甜点酒

Vietti Cascinetta Moscato d'
Asti DOCG

De Bortoli 'Noble One'
Botrytis Semillon

Real Companhia Velha Royal
Oporto Ruby

RM330

RM410

RM310

BOTTLED BEER

瓶装啤酒

Tiger Crystal 虎牌水晶啤酒

Heineken 喜力啤酒

Guinness Stout 健力士黑啤酒

RM38

RM39

RM40

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