

# Charcoal

## Starters

<b>Lamb Carpaccio with Caesar Salad Ice Cream</b>	<b>55++</b>
<i>Season Lamb Loin with Salt and Pepper, Baby Leave Salad, Caesar Ice Cream, Caesar Dressing, Pesto, Croutons, Parmesan Cheese, Leaves from Heart of Romaine Lettuce, Arugula, Red Pearl Onion</i>	
<b>Cold Wood Smoked Salmon</b>	<b>58++</b>
<i>Baby Leaves Salad with Grilled Toast Point Brioche Bread, Eggs Mimosas, chopped Pearl Onion, Brined Capers, Chives, Sour Cream, Lemon Flower</i>	
<b>Caesar Salad</b>	<b>56++</b>
<ul style="list-style-type: none"> <li>• Grilled Rosemary Sage Chicken</li> <li>• Grilled Garlic Tiger Prawns</li> <li>• Grilled Dill Salmon Trout</li> </ul>	
<b>Authentic Gado - Gado Chicken</b>	<b>38++</b>
<i>Crispy Chicken, Cabbage, Boiled Potato, Tomatoes, Cucumber, Bean Sprouts, Green Beans, Tofu, Boiled Eggs, Prawns Crackers, Sweet Peanut Sauce, Peanut Cracker</i>	
<b>Soho Burritos</b>	<b>55++</b>
<i>Tortilla Stuffed with Fresh Salad, Cheese, Breaded Finger Fried Chicken, Sour Cream, Chilli Sauce and Guacamole served with Fries</i>	
<b>Sea Fresh Tuna Tartare</b>	<b>42++</b>
<i>Timbale Tuna with Sesame Seaweed, Green Salad, Balsamic Reduction and Tropical Fruits Salsa served with Bread Stick</i>	
<b>Poached Kings Prawns Salad</b>	<b>55++</b>
<i>Jumbo Prawns, Diced Coconut, Shredded Romaine Lettuce, Ikura, Marie Rose Sauce</i>	
<b>Asian Tapas</b>	<b>65++</b>
<i>Deep Fried Prawns Fritter, Mini Spring Rolls, Chicken Satay, Pie Tee in Mango Kerabu</i>	
<b>Soups</b>	
<b>Wild Mushroom Soup</b>	<b>50++</b>
<i>With Basil Cream, Garlic Bread</i>	
<b>Lasagna Soup</b>	<b>45++</b>
<i>Served with Mashed Cheesy Mixtures (Mozzarella, Parmesan and Mashed Potatoes)</i>	
<b>Sup Kambing Berempah</b>	<b>58++</b>
<i>Served with Sliced Benggali Bread</i>	
<b>Oxtail Soup</b>	<b>68++</b>
<i>Grilled Potato, Carrot, Grilled Celery, Grilled Plain Bun</i>	

## Seafood Fresh from the Charcoal Grill

<b>Atlantic Cod Fish and Chips</b>	<b>145++</b>
<i>Hand Cut Chips, Coleslaw and Tartar Sauce</i>	
<b>Sumptuous Seafood Platter</b>	<b>138++</b>
<i>Queen Sea Scallops, Kings Prawns, Soft Shell Crab, Baby Lobster, Octopus</i>	
<b>River Water Prawns</b>	<b>110++</b>
<i>Cheesy Baked Prawns Thermidor</i>	
<b>Barramundi Fillet Cook in Bamboo Tube</b>	<b>90++</b>
<i>Served with Baby Carrot, Baby Fresh Bean and Creamy Mashed Potatoes</i>	
<b>Tasmanian Salmon Trout</b>	<b>120++</b>
<b>Grilled Seafood Combo Skewer</b>	<b>138++</b>
<i>Served with Romesco Sauce and Fries</i>	
<i>All Seafoods are served with Aioli and Lemon</i>	

## Side Dishes

<b>Sautéed Asparagus with Lemon Pecan Brown Butter</b>	<b>28++</b>
<b>Sautéed Assorted Mixed Vegetable, Garlic, Olive Oil, Pine Nut</b>	<b>25++</b>
<b>Crispy Onion Ring</b>	<b>25++</b>
<b>Spicy Green Beans</b>	<b>25++</b>
<b>Fried Cream Corn</b>	<b>25++</b>
<b>Sautéed Spinach and Portobello Mushrooms</b>	<b>28++</b>
<b>Fat Chips with Truffle Oil</b>	<b>25++</b>
<b>Steamed Rice</b>	<b>12++</b>
<b>Fresh Garden Greens with Herbs, Lemon and Olive Oil Dressing</b>	<b>25++</b>

## Meats

<b>Tomahawk (for 2 Pesons- 1.2 kg)</b>	<b>950++</b>
<b>Sirloin - 220gm</b>	<b>170++</b>
<b>Rib Eye - 250gm</b>	<b>176++</b>
<b>Grilled Spice Rubbed Duck Breast - 350gm</b>	<b>120++</b>
<i>Served with Baby Carrot, Baby Corn and Potato</i>	
<b>Herb Crusted Lamb Rack - 350gm</b>	<b>180++</b>
<b>Grilled Beef Medallion - 220gm</b>	<b>190++</b>

*All Meats are served with Mustard, Black Pepper Sauce and Mushroom Sauce*

## Charcoal Signature

<b>Phuket Seafood Noodles Soup</b>	<b>110++</b>
<i>Rice Noodles, Prawn, Squid, Crab, Scallop in Sweet Tangy Coconut Broth and Mushroom</i>	
<b>Claypot Barramundi Curry</b>	<b>120++</b>
<i>Roasted Baby Eggplant, Tomatoes, Ladies Finger served with Steamed Rice</i>	
<b>Cajun Chicken Stack</b>	<b>55++</b>
<i>Marinated Chicken Quarter Leg Served with Grilled Vegetable, Creamy Mushroom Sauce and Fries</i>	
<b>Baked Fillet Sea Bass</b>	<b>70++</b>
<i>Served with Curried Potato, Saffron Peppercorn Sauce, Baby Vegetables and Wedges</i>	
<b>Oven Roast Brine of Supreme Chicken Breast</b>	<b>60++</b>
<i>With Mushroom Risotto, Garlic Confits, Roasted Cherry Tomatoes and Mushroom Sauce with Fries</i>	
<b>120 days Angus Beef Burger</b>	<b>125++</b>
<i>Onions Shavings, Roma Tomato, Dill Pickle, Manchego Cheese, Fat Chips</i>	
<b>Steak Sandwich</b>	<b>83++</b>
<i>Ciabatta, Sun Dried Tomato, Arugula, Fat Chips</i>	
<b>Beef Chicken</b>	<b>70++</b>
<b>Charcoal Pit Roasted - Free Range Chicken</b>	<b>69++</b>
<i>1/2 Chicken (1-2 persons)</i>	
<i>Whole Chicken (3-4 persons)</i>	
<b>Singapore Style Chilli Prawns in Bamboo Tube</b>	<b>110++</b>
<i>Served with Mantou and Deep Fried Bread</i>	

## Charcoal's Asian Flavour

<b>Mee Mamak</b>	<b>45++</b>
<i>Fried Yellow Noodles, Cucur Udang, Prawns, Fresh Tomato, Vegetables, Tomato Sauce and Lime</i>	
<b>Charcoal Nasi Goreng</b>	<b>45++</b>
<i>Fried Egg, Deep Fried Prawns, Anchovies, Chicken Satay, Mango Kerabu and Prawn Cracker</i>	
<b>Cantonese Style Noodles</b>	<b>45++</b>
<i>Choice of Flat Noodles, Rice Noodles or Yee Mee</i>	
<i>Choice of Beef, Seafood or Chicken</i>	
<b>Soft Shell Crab Salted Egg Pasta</b>	<b>50++</b>
<i>Spaghetti with Soft Shell Crab, Garlic, Curry Leaf, Red Chilli and Salted Egg Powder</i>	
<b>Mee Jawa Karimun</b>	<b>50++</b>
<i>Yellow Noodle with Sweet Potato, Beef Broth, Fish Cake, Sliced Beef, Bean Sprout, Tauhu, Coriander Leaf, Spring Onion, Red and Green Chilli, Boiled Eggs and Calamansi</i>	
<b>Penang Road Famous</b>	<b>45++</b>
<i>Laksa served with Sotong Sambal or Kerang Sambal with Condiments</i>	
<b>Nasi Lemak Kandar</b>	<b>50++</b>
<i>Served with Fried Anchovies, Peanut, Cucumber, Boiled Egg, Keropok Ikan, Satay Ayam and Sambal</i>	
<i>Choice of (Ayam Goreng Berempah, Chicken Rendang, Fried Paru Sambal, Sambal Sotong Petai or Sambal Udang Petai)</i>	
<b>Dry Wonton Noodles</b>	<b>45++</b>
<i>Served with Deep Fried Wonton, Siew Pak Choy, Fish Ball, Chicken Broth and Dark Soy Sauce</i>	
<b>Penang Char Kway Teow</b>	<b>45++</b>
<i>Wok Fried Flat Noodles with choice of Seafood or Beef served with Chilli Paste, Beans Sprout, Chives</i>	
<b>Hong Kong Chicken Rice</b>	<b>45++</b>
<i>BBQ Roasted or Steamed Chicken, Flavour Pandan Rice, Market Green Vegetable, Green Paste Chilli, Sweet Soya Sauce, Ginger Paste, Double Boiled Bean Curd Soup</i>	

**Satay (Choice of Beef or Chicken)**  
*Served with Peanut Sauce, Rice Cakes and Cucumber*

<b>Half Dozen</b>	<b>43++</b>
<b>One Dozen</b>	<b>84++</b>
<b>Roti Telur</b>	<b>24++</b>
<i>Pan Fried Indian Flat Bread with Egg served with Dhall, Sambal Sardine, Chicken Curry</i>	
<b>Roti Canai (2 piece)</b>	<b>24++</b>
<i>Pan Fried Indian Flat Bread Served with Dhall, Sambal Sardine, Chicken Curry</i>	
<b>Chicken Wings</b>	
<i>Served with French Fries</i>	
<b>Half Dozen</b>	<b>46++</b>
<b>One Dozen</b>	<b>90++</b>
<b>Pineapple Fried Rice with Tocino Chicken and Prawns</b>	<b>45++</b>

## Dessert

<b>Warm Apple Pie</b>	<b>35++</b>
<i>Vanilla Ice Cream</i>	
<b>Caramelized Apple Verrines</b>	<b>35++</b>
<i>Served in Glass with Caramelized Apple, Brown Sugar Crumble and Chocolate Ganache</i>	
<b>Sliced Lemon Matcha Biscuit Cake with Pistachio and Vanilla</b>	<b>35++</b>
<i>Served in Rectangular Sliced Pieces with Vanilla Ice Cream and Pistachio Crumble</i>	
<b>Chocolate Mango and Coconut Cream Cake</b>	<b>35++</b>
<i>Served with Mango Coulis Sauce, Mango Cube and Caramelized Grated Coconut</i>	
<b>Espresso Tiramisu Cake</b>	<b>35++</b>
<i>Served with Almond Biscotti and Vanilla Ice Cream</i>	
<b>Peanut Butter Chocolate Cake</b>	<b>35++</b>
<i>Served with Vanilla Ice Cream</i>	
<b>Cheese on Board</b>	<b>60++</b>
<i>Chef Choice of Two Cheeses, Grapes, Kiwi, Strawberries, Blueberries, Roasted Walnuts &amp; Almonds, Dried Apricot, Water Crackers and Honey</i>	
<b>Fresh Seasonal Fruits Platter</b>	<b>28++</b>

\* All prices are in Ringgit Malaysia and subject to 10% Service Charge and the prevailing Government Taxes

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## Soft Drinks

Coke	17++
Sprite	17++
Coke Light	17++
Ginger Ale	17++
Ginger Ade	17++
Bitter Lemon	17++
Soda H2O	17++
Tonic H2O	17++
100 Plus	17++

## Local Can Drinks

Cincau	18++
Soya Bean	18++
Air Asam Jawa	18++

## A Truly Unique Malaysian Experience

Teh	18++
Kopi	18++
Milo	18++
Nescafe	18++
Horlicks	18++

*\*Choice Of Tarik, Panas, C, Ice, O Panas, O Ice*

## Coffee By Hot / Cold

Brewed Coffee	19++
Espresso	19++
Double Espresso	24++
Ristretto	19++
Cappuccino	24++
Macchiato	19++
Americano/Long Black	19++
Café Latte/Flat White	24++
Café Mocha	24++
Hot Chocolate	24++

## Chilled Juices

Mango	21++
Pineapple	21++
Green Guava	21++
Lemon Lime Juice	21++

## Freshly Squeezed Juices

Orange	24++
Green Apple	24++
Carrot	24++
Watermelon	24++
Honeydew	24++

## Healthy Juices

Apple + Lemon	24++
Apple + Celery + Cucumber + Ginger + Lemon	24++
Carrot + Apple + Lemon + Ginger	24++
Apple + Celery + Cucumber	24++
Orange + Carrot + Apple	24++
Orange + Carrot	24++
Carrot + Apple	24++
Orange + Pineapple	24++

## Fruits And More

Sirap	18++
Sirap Bandung	18++
Cincau Soya Bean	18++
Sirap Limau	18++
Teh O Ais Limau	18++
Longan	18++
Lychee	18++

## Milk Shakes

Vanilla	24++
Strawberry	24++
Chocolate	24++

## Jing Tea Selections

English Breakfast	18++
Darjeeling 2nd Flush	18++
Earl Grey	18++
Jasmine Silver Needle	18++
Chamomile	18++
Peppermint	18++
Blackcurrant & Hibiscus	18++
Lemongrass & Ginger	18++
Green Tea	18++

## Mineral Water

Spritzer	50cl	12++
Evian	33cl	21++
Perrier	33cl	21++
Acqua Panna	50cl	24++
Acqua Panna	75cl	35++
San Pellegrino	50cl	24++
San Pellegrino	1 ltr	42++

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