

IMPERIAL LEXIS[®]
KUALA LUMPUR

ROSELLE
Coffee House
大红花餐厅

Managed by **LEXIS[®]**
HOTEL GROUP
由丽昇酒店集团管理

www.lexis.my

APPETIZERS

SEARED HOKKAIDO SCALLOPS **RM68**

Perfectly seared Hokkaido scallops complemented by a refreshing pineapple salsa, heightened with a wasabi-infused sweet chili dressing, and Parmesan shavings.



SNOW CRAB & AVOCADO **RM52**

Delicate snow crab meat layered with ripe avocado, sweet corn, cherry tomatoes, arugula and Parmesan crisps, drizzled with a velvety Thousand Island dressing.



CRISPY PRAWN TOAST **RM48**

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



SALADS



CAESAR

SALAD

RM38

Crisp organic romaine lettuce with marinated anchovies, crunchy croutons, crispy chicken bits, Parmesan shavings, & a poached egg, all enveloped in a rich Caesar dressing.

Add-ons:

Smoked Salmon

+RM28

Poached Prawn 

+RM28



SUPERFOOD

SALAD

RM45

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



AVOCADO

MESCLUN SALAD

RM42

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

SNACKS

GRILLED 🥥

SATAY (6 skewers)

RM48

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

CRISPY SHRIMP 🦐 🌿

DUMPLINGS (4 pcs)

RM42

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

SOUPS



MALAY-STYLE LAMB SHANK SOUP **RM72**

Aromatic Malay-spiced soup simmered with carrots & celery, served with your choice of toasted bread or fragrant rice.

BUDDHA JUMPING OVER THE WALL (Single Serving) **RM108**

A luxurious double-boiled delicacy featuring abalone, fish maw, sea cucumber, conpoy, bamboo piths, shiitake mushrooms, & black chicken in an exquisite supreme broth.



PORCINI MUSHROOM SOUP **RM42**

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



PASTAS

SHRIMP 🍤 🌿 🥛 SPAGHETTI

RM88

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



SPAGHETTI 🌿 🥛 BOLOGNESE

RM58

Slow-simmered minced beef in a rich tomato sauce, infused with garlic & onions, topped with Parmesan.



PENNE 🌿 🥛 🌱 ARRABBIATA

RM52

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

SANDWICHES & BURGERS

WAGYU STEAK 🌿 🍷 SANDWICH **RM128**

Juicy Wagyu M4 sirloin steak on artisanal French bread with caramelised onions, roasted mushrooms, fresh tomato, garlic aioli, & melted cheddar, served with garden salad & French fries.

CLUB 🌿 🍷 🥚 SANDWICH

RM52

A classic combination of tender chicken, egg, turkey slices, crisp lettuce, & tomatoes, layered with creamy mayonnaise on toasted white bread, served with garden salad & French fries.

🌿 Peanuts 🌳 Tree Nuts 🥥 Coconut 🦪 Shellfish 🥬 Soy 🌾 Wheat 🥛 Dairy 🥚 Egg 🌱 Sesame 🌿 Vegetarian

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SANDWICHES & BURGERS

GRILLED 🍤 🥥 🌿 🥑 🍅 LOBSTER FOCACCIA SANDWICH

RM108

Succulent grilled lobster nestled in herb-infused focaccia with roasted bell peppers, avocado, tomatoes, & crisp lettuce, finished with pesto-infused mayonnaise, served with garden salad & French fries.

ROSELLE CLASSIC BEEF BURGER 🌿 🍷 🍳 🥑 (220g) **RM88**

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

BEYOND MEAT 🌿 🌿 🌿 🍷 🍳 🥑 🌱 BURGER **RM72**

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

🍷 Peanuts 🥥 Tree Nuts 🥥 Coconut 🍤 Shellfish 🌿 Soy 🌿 Wheat 🥛 Dairy 🍳 Egg 🌿 Sesame 🌱 Vegetarian

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FROM THE GRILL

SABAH LOBSTER 🦞

40 minutes of preparation time required

(700g)

RM288

AUSTRALIAN WAGYU TENDERLOIN MB5

(220g)

RM238

AUSTRALIAN WAGYU STRIPLOIN MB5

(220g)

RM208

All grilled dishes are served with a fresh green salad, charred corn on the cob, & sautéed seasonal vegetables.

Choice of Sauces (Please choose one) :

- Natural Jus
- Black Pepper Sauce
- Béarnaise Sauce 🍴 🍴
- Maître d'Hôtel Butter 🍴
- House Barbecue Sauce

Choice of Sides (Please choose one) :

- Creamy Mashed Potato 🍴
- French Fries with Truffle Oil
- Crispy Sweet Potato Fries

FROM THE GRILL

AUSTRALIAN LAMB
STRIPLOIN **RM168**

SPRING CHICKEN
CHOP **RM82**

SALMON FILLET
(200g) **RM108**

All grilled dishes are served with a fresh green salad,
charred corn on the cob, & sautéed seasonal vegetables.

Choice of Sauces (Please choose one) :

- Natural Jus
- Black Pepper Sauce
- Béarnaise Sauce 🍴 🍷
- Maître d'Hôtel Butter 🍴
- House Barbecue Sauce

Choice of Sides (Please choose one) :

- Creamy Mashed Potato 🍴
- French Fries with Truffle Oil
- Crispy Sweet Potato Fries

CONTINENTAL KITCHEN



BATTERED 🌿 🍷 COD FISH & CHIPS **RM138**

Golden-brown, crispy battered cod fillet served with perfectly seasoned fries & a velvety remoulade sauce, with garden salad.

BEEF 🌿 🍷 GOULASH **RM108**

Slow-braised beef infused with rich paprika gravy, served over buttery noodles & finished with a dollop of cooling sour cream for a harmonious contrast.



BARBECUED FILLET 🍷 OF CHILEAN COD **RM178**

Delicately grilled Chilean cod glazed with a luscious Osmanthus honey sauce, complemented by a hint of soy for a refined balance of sweetness & umami.



CHEF JOHN'S RECOMMENDATIONS

SIGNATURE SEAFOOD FRIED RICE **RM72**

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



WOK-FRIED WAGYU BEEF **RM148**

Tender Australian Wagyu slices stir-fried to perfection with earthy Hon-shimeji mushrooms & seasonal vegetables, enveloped in an aromatic, velvety sauce. Served with fragrant rice.

BLACK BEAN PRAWNS **RM78**

Wok-seared tiger prawns infused with the deep, savoury essence of fermented black bean sauce, complemented by crisp asparagus for a delightful textural contrast. Served with fragrant rice.



SWEET & SOUR CHICKEN **RM68**

Crispy golden-fried chicken fillet tossed with juicy lychee & a luscious sweet & tangy glaze for an exquisite balance of flavours. Served with fragrant rice.



CHEF JOHN'S RECOMMENDATIONS

CLAYPOT XO SNOW CRAB EE FU NOODLE **RM88**

Succulent snow crab slow-braised with silky Ee Fu noodles in a robust house-made XO chili sauce, served piping hot in a traditional claypot.

CANTONESE LOBSTER NOODLES **RM128**



Crisp Cantonese-style wonton noodles bathed in a velvety egg sauce, crowned with a succulent lobster tail for an indulgent treat.

CHICKEN CONGEE **RM52**

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

SHANGHAI SEAFOOD RAMEN **RM128**

Silky handcrafted ramen immersed in a rich, double-boiled supreme broth, topped with tender grouper fillet & plump scallops for a deeply satisfying experience.

 Peanuts  Tree Nuts  Coconut  Shellfish  Soy  Wheat  Dairy  Egg  Sesame  Vegetarian

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INDIAN DELICACIES

CURRY 🥜🥥🌿🥛 OF THE DAY

RM68

A daily chef-crafted Indian curry, served with aromatic basmati rice, creamy raita, tangy pickles, & crispy papadum. Please ask your server for today's special.



PRAWN 🥜🥥🦐🌿 BIRYANI

RM68

Fragrant basmati rice slow-cooked with spiced prawn curry, enriched with toasted cashew nuts for a delightful crunch.



INDIAN DELICACIES



MIXED VEGETABLES CURRY 🥜 🌰 🥥 🍄 🌱 **RM58**

A wholesome medley of cottage cheese, potatoes, cauliflower, beans, & mushrooms, simmered in a fragrant blend of Indian spices, accompanied by basmati rice & cashew nuts.



ROTI 🥜 🌰 🥥 PRATA **RM42**

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

LOCAL FLAVOURS



LOBSTER 🦞 🍤 🥥 🌿 🥚
CURRY LAKSA **RM188**
40 minutes of preparation time required

A rich & spicy coconut curry broth brimming with fresh lobster, egg, bean curd puffs, long beans, & tender eggplant for a decadent take on a beloved classic.



IMPERIAL CHAR 🍤 🍤 🌿 🥚
KWAY TEOW **RM68**

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

LOCAL FLAVOURS



HAINANESE 🌿 🌱 🌾 CHICKEN RICE **RM68**

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

IMPERIAL 🥥 🍤 🌿 🌱 🌾 NASI LEMAK **RM68**

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



ROSELLE 🌿 🌱 🌾 🌿 NASI GORENG **RM68**

Aromatic fried rice infused with roselle essence, served with turmeric-spiced chicken leg, succulent chicken satay, crispy fish crackers, fried egg, & sambal.

VEGETARIAN (CONTAIN DAIRY)



**AVOCADO 🥑 🌿
MESCLUN
SALAD RM42**

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



**SUPERFOOD 🥑 🌿
SALAD RM45**

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



**PORCINI 🍄 🥛 🌿
MUSHROOM SOUP RM42**

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

VEGETARIAN (CONTAIN DAIRY)



MIXED VEGETABLES CURRY

RM58

A wholesome medley of cottage cheese, potatoes, cauliflower, beans, & mushrooms, simmered in a fragrant blend of Indian spices, accompanied by basmati rice & cashew nuts.

PENNE ARRABBIATA

RM52

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



BEYOND MEAT

BURGER

RM72

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

Peanuts Tree Nuts Coconut Shellfish Soy Wheat Dairy Egg Sesame Vegetarian

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FOR THE YOUNG ONES

SHRIMP FRIED RICE WITH CHICKEN SATAY 🦐🥥🌱🥚 **RM38**

A kid-friendly take on fried rice, paired with juicy chicken satay & crispy fish crackers.



CREAM OF MUSHROOM SOUP 🌱🥛🌿 **RM30**

Velvety smooth mushroom soup, served with warm, crispy garlic bread.



MINI PIZZA WITH 🌱🥛 PINEAPPLE & CHICKEN SAUSAGE **RM36**

A delightful mini pizza featuring a crispy crust, tangy pineapple, & savory chicken sausage, perfect for little appetites.



🦐 Peanuts 🥥 Tree Nuts 🥥 Coconut 🐚 Shellfish 🌱 Soy 🌾 Wheat 🥛 Dairy 🥚 Egg 🌱 Sesame 🌿 Vegetarian

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FOR THE YOUNG ONES

CHICKEN NUGGET & FRIES **RM36**

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



MACARONI PASTA WITH MUSHROOM CHICKEN SALAMI SAUCE **RM42**

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



DESSERTS

SEASONAL FRESH FRUITS **RM38**

A selection of the freshest seasonal fruits.



CLASSIC AMERICAN CHEESECAKE **RM36**

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



CHOCOLATE LAVA CAKE **RM42**

Decadent molten chocolate cake with a warm, oozing center, served with vanilla ice cream, berries compote, & a sinful drizzle of chocolate sauce.



DESSERTS

CHILLED MANGO CREAM WITH SAGO & POMELO **RM32**

A luscious mango purée enriched with sago pearls & pomelo, topped with smooth vanilla ice cream.

CHILLED MANGO PUDDING **RM34**

Silky mango pudding infused with tropical sweetness, accompanied by fresh mango slices & vibrant berries.

HOMEMADE GELATO (2 Scoops) **RM32**

Your choice of artisanal gelato: Strawberry, Vanilla, Chocolate, Mango, or Pistachio.

VANILLA CRÈME BRÛLÉE **RM32**

Silky vanilla custard with a perfectly caramelized sugar crust, served with fresh strawberries.

COFFEE

ABOUT OUR COFFEE BEANS

Origin:

Dark roast black blend meticulously sourced from the finest coffee regions of Indonesia, Colombia and Brazil.

Characteristics:

Experience an intense yet balanced profile, boasting a delicate aroma with notes of chocolate, vanilla, and roasted cereal. Each sip leaves a lasting impression, with a satisfyingly long aftertaste.



DEGAYO
COFFEE

Single Espresso	RM18
Double Espresso	RM22
Black Coffee	RM20
Americano	RM20
Cappuccino	RM22
Café Latte	RM22
Café Macchiato	RM22
Mocha	RM23

IMPERIAL FLAVOURED COFFEE

Caramel Latte	RM23
Hazelnut Coffee Latte	RM23
Vanilla Coffee Latte	RM23
Rose Green Latte	RM23



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TEA



English Breakfast	RM20
Organic Earl Grey	RM20
Organic Peppermint	RM20
Jasmine Green Tea	RM20
Organic Green Tea with Citrus & Ginkgo	RM20
Egyptian Chamomile	RM20
Paris (Fruity Black Tea)	RM20
Japanese Sencha	RM20

LOCAL FAVOURITES

Milo	RM20
Teh Tarik	RM20
1919 Ipoh White Coffee	RM20
Benns Ethicoa Hot Chocolate	RM20
Benns Ethicoa Iced Chocolate	RM23
Iced Tea	RM20
Iced Lemon Tea	RM20

OTHER BEVERAGES

SOFT DRINKS

Coca-Cola	RM15
Coca-Cola Zero	RM15
Sprite	RM15
Ginger Ale	RM15
100PLUS	RM15
Red Bull	RM22

BLENDED

Chocolate Milkshake	RM28
Strawberry Milkshake	RM28
Vanilla Milkshake	RM28

IMPERIAL SMOOTHIES

Berry Blast Smoothie	RM30
Matcha Smoothie	RM30

IMPERIAL REFRESHER

Mango Passionfruit	RM26
Pandan Lychee Bliss	RM26

FRESH JUICES

Orange	RM26
Watermelon	RM26
Green Apple	RM26
Carrot	RM26

CHILLED JUICES

Orange	RM20
Cranberry	RM20
Pineapple	RM20
Apple	RM20

MOUNTAIN FRESH FRUIT JUICES

Apple and Peach	RM28
Apple and Passionfruit	RM28

MIS KOMBUCHA

Mandarin Yuzu	RM22
Strawberry	RM22

STILL / SPARKLING WATER

Acqua Panna Natural Mineral Water (500ml)	RM30
San Pellegrino Sparkling Natural Mineral Water (500ml)	RM30
Spritzer Natural Mineral Water (500ml)	RM12
Spritzer Sparkling Natural Mineral Water (400ml)	RM12



Matcha
Smoothie

Berry Blast
Smoothie

BEER BY THE BOTTLE

Heineken

RM36

Guinness Stout

RM38

Tiger Crystal

RM35

WINE

RED

Bottle

Grant Burge 5th Generation Merlot

RM208

Terrazas Reserva Malbec

RM228

WHITE

Grant Burge 5th Generation Sauvignon Blanc

RM208

Terrazas Reserva Chardonnay

RM228

