



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

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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

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



SUPERFOOD (>> **RM45** SALAD

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

CAESAR & Ø 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 Poached Prawn

+RM28 +RM28





AVOCADO & V **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.























SOUPS



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



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**

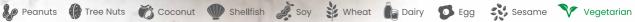
RM52

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





























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



CHEF JOHN'S RECOMMENDATIONS



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 wanton noodles bathed in a velvety egg sauce, crowned with a succulent lobster tail for an indulgent treat.

CHICKEN S 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.































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 60 9 **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 & & S NASI GORENG

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 RM42** SALAD

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 () > **RM45** SALAD

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

PORCINI # 1 7 **MUSHROOM SOUP**

RM42

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























FOR THE YOUNG ONES



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

CREAM OF & A 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.

























DESSERTS



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.

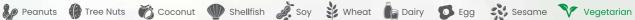




CHOCOLATE 🐉 🔓 🗗 LAVA CAKE

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

























CHILLED MANGO & V **PUDDING RM34**

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

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

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

HOMEMADE & Y **GELATO**

RM32 (2 Scoops)

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

VANILLA & Ø CRÈME BRÛLÉE

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.



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





Japanese Sencha



English Breakfast

Organic Earl Grey

RM20

Organic Peppermint

RM20

Jasmine Green Tea

RM20

Organic Green Tea with Citrus & Ginkgo

Egyptian Chamomile

RM20

Paris (Fruity Black Tea)

RM20

LOCAL

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

RM26

Pandan Lychee Bliss

FRESH JUICES

RM26 Orange

Watermelon **RM26**

Green Apple RM26

Carrot **RM26**

CHILLED JUICES

Orange **RM20**

Cranberry **RM20 RM20 Pineapple**

RM20 Apple

MOUNTAIN FRESH FRUIT JUICES

Apple and Peach RM28

Apple and Passionfruit RM28

MIS KOMBUCHA

Mandarin Yuzu **RM22**

RM22 Strawberry

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