

BREAKFAST

From 6 am until noon

BREAKFAST SET

Breakfast sets are served with your choice of juice and coffee or tea. All bread baskets are served with fresh butter and a selection of preserves and honey.

THE CONTINENTAL



85

Your selection of 4 homemade bakeries:

Croissant, whole wheat croissant, muffin, pain au chocolate, banana bread, Danish pastries, white toast – whole wheat toast, hard roll, soft roll, dark rye, multigrain, sourdough, whole wheat bread

Sliced fresh fruit

Plain or fruit yoghurt

THE MANDARIN



115

Your selection of 4 homemade bakeries:

Croissant, whole wheat croissant, muffin, pain au chocolate, banana bread, Danish pastries, white toast – whole wheat toast, hard roll, soft roll, dark rye, multigrain, sourdough, whole wheat bread

Sliced fresh fruit

Homemade pancakes or waffles with maple syrup or hazelnut chocolate spread

Or

Two eggs cooked to your choice:

Fried, poached, hard- and soft-boiled served with hash brown and Provençal tomato

Please choose 2 of the following:

Cured beef, chicken sausage, beef sausage, sautéed mushroom, baked beans

THE FIT & HEALTHY



98

Your selection of 4 homemade bakeries:

Whole wheat croissant, whole wheat toast, multigrain, whole-wheat bread

Vegetable crudités tagliatelle with cucumber-garlic yoghurt dip

Sliced fresh fruit

Bircher muesli-oats, milk, low-fat yoghurt, banana, apple, and roasted hazelnut

Or

Vegan muesli-oats, soymilk, lime, coconut, mango and cashew nuts

Egg white omelet

Steamed assorted vegetables and grilled tomato



CHEF
SPECIALTY



CRUSTACEANS



DAIRY



EGGS



FISH



GLUTEN



HEALTHY



NUTS



PEANUTS



SHELLFISH



SOYBEANS



VEGAN



VEGETARIAN

All prices are in Malaysian Ringgit and are exclusive of prevailing taxes. Please highlight any specific food allergies or intolerances to our colleagues.

We endeavour to source for local and sustainable ingredients whenever possible.

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BREAKFAST

From 6 am until noon

THE MALAYSIAN



90

Your choice of beef or chicken rendang

Nasi Lemak-Coconut rice with shrimp sambal

Or

Roti Canai – Traditional Malaysian flat bread served with yellow dhal. Your choice of vegetable curry or chicken curry

Served with 2 pieces of potato curry puff with sweet chili sauce

Fresh papaya with lime

THE CHINESE



90

Assorted dim sum, sweet sauce

Congee with dough fritters, salted egg, braised bean, pickled lettuce, pickled vege & fried dace.

Your choice of chicken or fish or plain

THE ARABIC



110

Seasonal sliced fruits

Arabic bread extra virgin olive oil, labneh, cucumber, tomatoes and olives

Hummus – smooth chickpea puree with tahini

Foul Medamas - fava bean stew, lemon juice, garlic, cumin, extra virgin olive oil

Shakshuka - baked egg in spicy tomato- bell pepper stew

THE JAPANESE



128

Seasonal sliced fruits

Akadashi miso

Salmon teriyaki,tamago and Japanese pickle

Eggplant Nanban

Steamed Japanese rice



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A LA CARTE BREAKFAST

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BAKERY BASKET



42

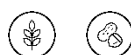
Your selection of 4 homemade bakeries:

Croissant, whole wheat croissant, muffin, pain au chocolate, banana bread, Danish pastries, white toast – whole wheat toast, hard roll, soft roll, dark rye, multigrain, sourdough, whole wheat bread

The bread basket is served with fresh butter and a selection of preserves and honey

CEREALS, DAIRY & FRESH FRUITS

Cereals



28

Homemade granola, cornflakes, all bran, almond or banana cluster, Koko Krunch

Vegan Bircher Muesli



40

Oats, soymilk, lime, coconut, mango, and cashew nut

Bircher Muesli



40

Oats, milk, low fat yoghurt, banana, apple and roasted hazelnuts

Plain or Fruit Yoghurt



25

Fresh Seasonal Fruit Platter



50

Assorted Fresh Berries



56

COLD SELECTION

Vegetable Crudités Tagliatelle



38

Cucumber with garlic yoghurt dip

Norwegian Smoked Salmon



98

Sour cream, cucumber & red onion pickles, lemon, brioche

International Cheese Selection



90

Grapes, crackers



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A LA CARTE BREAKFAST





From 6 am until noon

EGGS

Egg White Omelet   **48**
Steamed assorted vegetables, grilled tomato

Two Eggs Cooked to Your Choice    **55**
Fried, poached, hard- and soft-boiled served with hash brown and Provençal tomato
Please choose 2 of the following:

Cured beef, chicken sausage, beef sausage, sautéed mushroom, baked beans

Three Eggs Omelet or Scrambled     **55**
Served with hashbrown and Provençal tomato
Please choose 2 of the following:

Cured beef, chicken sausage, beef sausage, sautéed mushroom, baked beans

Scrambled Eggs with Smoked Salmon     **65**
Smoked salmon, asparagus, cherry tomatoes, toast bread

Avocado Toast with Poached Egg     **82**
Ciabatta bread, guacamole, cherry tomato salad, hollandaise sauce




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BREAKFAST SPECIALTIES

Oatmeal Porridge	 	38
<i>Plain or with cinnamon sugar prepared with milk or water</i>		
Homemade Waffles	    	48
<i>Served with hazelnut chocolate spread or peanut butter or maple syrup</i>		
Chinese Chicken Congee	   	48
<i>Dough fritters, salted egg, braised bean, pickled lettuce, pickled vege & fried dace.</i>		
Roti Canai Traditional Malaysian Flat Bread	  	48
<i>Your choice of yellow dhal, vegetable curry or chicken curry</i>		
Brioche French Toast	    	52
<i>With banana pandan- caramel jam & grated coconut</i>		
Homemade Pancakes	    	52
<i>With hazelnut chocolate spread or peanut butter or maple syrup</i>		
Assorted Dim Sum	    	55
<i>Sweet sauce</i>		
Nasi Lemak	    	55
<i>Coconut rice with shrimp sambal and your choice of beef or chicken rendang</i>		
Wonton Noodle Soup	   	65
<i>Egg noodles, honey glazed barbecue chicken, kailan, wonton dumplings</i>		








































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From noon until 11pm

STARTERS AND SALADS

Blue Swimmer Crab Cake	   	110
<i>Avocado- mango salsa, coriander, chili and spring onions</i>		
Thai Style Prawn Salad	  	105
<i>Grilled prawns, cherry tomato, cucumber, green mango, mint, Thai basil, kaffir lime leave, chili jam & lime</i>		
Norwegian Smoked Salmon	   	98
<i>Sour cream, cucumber & red onion pickles, lemon, brioche</i>		
The Mandarin 'Niçoise' Salad	    	85
<i>Homemade tuna confit, free-range eggs, baby artichokes, green beans, potatoes, kalamata olives, anchovies, Tomatoes, red onion, mustard mayo dressing</i>		
Caesar Salad	     	55
<i>Baby Romaine lettuce, Grana Padano, crispy beef, garlic croutons, Caesar dressing</i>		
With your choice of		
Sundried tomatoes		60
Grilled chicken breast		72
Smoked salmon		88
Grilled king prawns		105
The Mandarin Cobb Salad	   	75
<i>Grilled chicken, blue cheese, egg, crispy cured beef, avocado, tomato, chives, corn, lettuce, ranch dressing</i>		
Vitality Salad	 	62
<i>Avocado, beetroot, broccoli, asparagus, arugula, red radish, mango, toasted almond flakes, citrus dressing</i>		
Quinoa Poke Bowl with Beetroot Salmon Gravlax	 	75
<i>Organic quinoa, heirloom tomato, asparagus, edamame, cucumber, roasted bell pepper, beetroot cured salmon honey mustard dressing</i>		
Tomato and mozzarella salad	 	82
<i>Tomato, cow milk mozzarella, avocado, mixed leaves, mixed olives, extra virgin olive oil</i>		
Mezze platter	  	60
<i>Hummus, pumpkin moutabal, tabbouleh, olives, Arabic breads</i>		











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A LA CARTE

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SOUPS

Thai Red Curry Coconut Soup <i>Prawn with lemongrass & Pumpkin</i>	 	68
Roasted Wild Mushroom Soup <i>Chive sour cream, bagel chips</i>	  	55
Soup “ekor sapi tradisi” <i>Malaysian oxtail broth, green chili, potato</i>		48
Oriental Spiced Lentil Soup <i>Fresh lemon, homemade pita croutons</i>	 	35

SNACKS

Malaysian Mixed Satay (6 pieces) <i>Assorted chicken and beef satay, rice cakes, cucumber, mixed pickles, peanut sauce</i>	 	78
Honey- Ginger Glazed Chicken Wings <i>Carrots, celery, cucumber sticks, blue cheese dressing</i>	   	52
Indian Vegetable Samosas <i>Potato, green pea, mint yoghurt dip, tamarind chutney</i>	  	46
Nachos <i>Olives, jalapeño pepper, red onion, coriander, tomato salsa, guacamole, cheese sauce</i>	 	46

STONE OVEN BAKED PIZZA

Margherita <i>Tomatoes, mozzarella, fresh basil</i>	  	67
Frutti di Mare <i>Assorted seafood, anchovies, mozzarella, tomatoes, oregano, chili</i>	   	85
Taverna <i>Spicy smoked beef sausage, button mushroom, chili flakes, oregano</i>	 	82
Quatro Formaggi <i>Blue cheese, goat cheese, mozzarella, red cheddar, oregano</i>	 	88



CHEF
SPECIALTY



CRUSTACEANS



DAIRY



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A LA CARTE

From noon until 11pm



















PASTA

Al Pomodoro		58
<i>Traditional Italian tomato sauce, basil</i>		
Bolognese		69
<i>Ragout of Australian beef, tomato, oregano</i>		
Carbonara	 	60
<i>Cured beef, cream, sous vide egg, parmesan</i>		
Frutti di Mare	 	82
<i>Assorted seafood, cream, chive</i>		
Pesto	 	68
<i>Fresh basil, parmesan cheese, garlic, pine nuts</i>		
Beef Lasagna 'Al Forno'	 	72
<i>Beef Bolognese, layered pasta, béchamel, tomato sauce served with garden salad</i>		

Your choice of:

Spaghetti			Penne			Fettucine		
Gnocchi			Gluten-Free Pasta					

SANDWICHES

MO Club	    	78
<i>Roasted chicken, cured beef, avocado, grain mustard mayonnaise, egg, tomato, lettuce</i>		
MO VIP Club	    	118
<i>Boston lobster, avocado, wasabi mayonnaise, egg, tomato, lettuce, deep fried nori, tobiko egg</i>		
Classic Fried Chicken Bun	  	82
<i>Rice crisp breaded chicken breast, charcoal bun, avocado, pickles cabbage, tomato, lettuce, ranch dressing</i>		
Finger Sandwiches	    	88
<i>One dozen, with choice of white or brown bread:</i>		
<i>Egg mayonnaise, tuna cocktail sauce, chicken jerk, cheese mayonnaise</i>		



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A LA CARTE

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ALL TIME FAVOURITES

The Royal MO Burger



138

Prime beef with sesame bun, gherkin, onion, iceberg lettuce, grilled tomato, chipotle mayonnaise, coleslaw, burger relish, caramelized onion, sauteed mushroom, beef cured & melted cheese served with small green salad, onion rings & potatoes wedges

MO Chicken Burger



88

Sesame bun, gherkin, onion, iceberg lettuce, tomato, mayonnaise, coleslaw, burger relish served with your choice of garden salad, French fries, wedges or crisps

Additional Toppings on Request

12

Cheddar cheese, blue cheese, cured beef, mushrooms, caramelized onion or fried egg

MO Vegan Burger



82

Vegan soft bun, Tofu, sautéed mushrooms, onion, iceberg lettuce, heirloom tomato, hummus, red cabbage, burger relish served with your choice of garden salad or French fries or wedges

Fish & Chips



142

Battered red snapper fish, tartar sauce, vinegar, small green salad

Oven-Baked Miso Norwegian Salmon Filet



162

Asparagus, eggplant sesame, mashed potato

King Prawn Skewer



225

Assorted vegetables, seared lemon and chimichurri

Grilled Zucchini Hummus Wrap



82

Paprika hummus, grilled zucchini, cherry tomato, red onion, avocado, arugula, Kalamata olives, lemon, feta cheese served with your choice of garden salad, French fries, wedges



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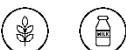
FROM OUR LAVA STONE GRILL

Every dish includes a complimentary choice of one sauce and one side dish

Australian Angus Ribeye		255
Australian Angus Tenderloin	 	268
New Zealand Lamb Chop		249
Grilled Chicken Breast with Provencal Crust	 	148
Norwegian Salmon Filet		176

Choice of sauce:

Peppercorn



Mushroom



Chipotle BBQ



Bernaise



Chimichurri

Choice of side dish:

Baked sweet potato



French fries

Potato wedges



Mashed potato



Steamed rice

Mixed mushrooms



Sauteed vegetables

Buttered asparagus



Steamed broccoli

Additional side dish

20



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A LA CARTE

From noon until 11pm

ASIAN NOODLES

MO Curry Laksa	    	68
<i>Fragrant coconut broth, yellow noodles, chicken, shrimp, tofu</i>		
Char Kway Teow	    	68
<i>Fried rice noodles, shrimps, squid, bean sprouts, chives</i>		
Mee Goreng Mamak	     	66
<i>Stir fried yellow mee, squid, prawn, tomato, peanut gravy</i>		
Wonton Noodle Soup	    	66
<i>Egg noodle, honey glazed barbecue chicken, kailan, wonton dumplings</i>		

ASIAN NOODLES

Rendang Daging Temasik	  	78
<i>Malaysian spiced braised beef, grated coconut, palm sugar, ghee rice, picked vegetable</i>		
Hainanese Chicken Rice	    	80
<i>Poached chicken, chicken rice with ginger, kailan, herbal broth</i>		
Nasi Goreng	      	88
<i>Traditional spiced fried rice, chicken, shrimp, crispy anchovies, fried egg your choice of lamb, beef or chicken satay</i>		
Yellow Curry Soft Shell Crab	  	180
<i>Soft shell crab, yellow coconut turmeric gravy, white rice</i>		
Cantonese Fried Rice	   	58
<i>Asian vegetables, mushroom, shredded lettuce, egg</i>		



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INDIAN CUISINE

All dishes are served with garlic pickles, cucumber acar, papadum, basmati rice and naan bread

Hyderabad Lamb Byriani	   	88
<i>Boneless lamb leg cubes stewed in spice gravy, layered basmati rice, raita</i>		
Murgh Makhani	    	75
<i>Butter chicken, spicy tomato gravy</i>		
Dhal Tadka	   	55
<i>Spiced yellow lentil stew</i>		
Palak Paneer	   	65
<i>Indian cottage cheese, spicy spinach gravy</i>		
Aloo Gobi	    	58
<i>Potato-cauliflower curry, cumin, ginger</i>		



























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DESSERT AND CHEESE

Selection of European Cheeses <i>Fig jam, lavosh, nuts, grapes</i>	    	90
Artisanal Chocolate Cake <i>Malaysian chocolate, light ganache, dacquoise, crémeux, sponge cake, streusel</i>	    	45
Chocolate Flan <i>Gluten free chocolate cake with chocolate ganache</i>	    	48
Mango Sticky Rice <i>Mango coulis, pandan coconut milk</i>		45
Vanilla Crème Brulée	  	45
Basque Cheesecake <i>Vanilla whip cream</i>	  	45
Fresh Seasonal Fruit Platter		48
Assorted Fresh Berries		56

ICE CREAM

Classic Banana Split <i>Three scoops of ice cream, whipped cream, chocolate fudge, caramelized almond</i>	   	45
Like An Apple Crumble <i>Caramelized apple, vanilla ice cream, milk jam, whip cream, crumble</i>	    	45
Chocolate Salted Cookie Delight <i>Dulce de leche ice cream, chocolate ice cream, chocolate sauce, caramel cream, whip cream, chocolate salted cookies</i>	    	45
Homemade Ice Cream <i>Vanilla, chocolate, strawberry yoghurt, coconut, dulce de leche, durian ice cream</i>		15 – 22 Per Scoop
Sorbet <i>Raspberry, mango</i>		15 Per Scoop



CHEF
SPECIALTY



CRUSTACEANS



DAIRY



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FISH



GLUTEN



HEALTHY



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SHELLFISH



SOYBEANS



VEGAN



VEGETARIAN





























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A LA CARTE

From 6 AM until noon

KID'S MENU

BREAKFAST

Your Selection of Two Homemade Bakeries	   	22
<i>Croissant, muffin, pain au chocolate, banana bread, Danish pastries</i>		
Two Fried Eggs	 	27
<i>Served with hashbrown, chicken sausage, baked beans</i>		
One Fried Egg	  	22
<i>Served with hashbrown, cured beef, baked beans</i>		
Oatmeal Porridge	 	38
<i>With cinnamon sugar prepared with milk</i>		
Chinese Chicken Congee		25
Homemade Bear Pancakes	    	26
<i>Served with hazelnut chocolate spread or peanut butter or maple sirup</i>		
Homemade Waffles	    	28
<i>Served with hazelnut chocolate spread or peanut butter or maple sirup</i>		
Fruit Yoghurt	 	15
Fresh seasonal fruit platter		25
Cereals	  	15
<i>Cornflakes, Koko Krunch served with milk</i>		



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LUNCH AND DINNER

Chicken Noodle Soup						20
Spaghetti Meatballs						36
Mac & cheese						32
Popeye's Fried Rice						28
Mushroom, vegetables, and egg						
Pizza Margherita						45
Tomatoes, mozzarella, fresh basil						
Captain's Fish & Chips						45
Tempura fish, French fries						
Breaded Chicken Stripes						38
Mashed Potato						
Mini Beef or Chicken Burger						45
French Fries						
Milkshakes						22
Strawberry, chocolate, banana, vanilla						
Chocolate Salted Cookie Delight						45
Dulce de leche ice cream, chocolate ice cream, chocolate sauce, caramel cream, whip cream, chocolate salted cookies						



VEGETARIAN

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NON-ALCOHOLIC BEVERAGES

FRESHLY SQUEEZED JUICES 30

Orange, apple, carrot, celery, honeydew, orange, pineapple, watermelon

CHILLED FRUIT JUICES 22

Orange, grapefruit, apple, cranberry, guava, mango, pineapple, tomato

CARBONATED DRINKS 22

Coca-Cola, Coke Zero, soda water, sprite, ginger beer, ginger ale, tonic water

MINERAL WATER 25

Still:

Acqua Panna (500 ml)

Sparkling:

San Pellegrino (500 ml)

TAPPING TAPIR WATER 25

Pineapple calamansi, grapefruit chamomile, hibiscus lime

HOT BEVERAGES

Coffee

Single espresso, americano 25

Coffee Crema, cappuccino, latte, double espresso, macchiato 28

Milk

Hot or cold milk 20

Chocolate milk hot or cold 22

Teh tarik, traditional Malaysian milk tea 22

Jing Teas and Infusions

Earl grey, English breakfast, Darjeeling, Chamomile, Peppermint, Jasmine, Green 25

Milkshakes

Chocolate, vanilla, strawberry, banana 32

Smoothies

Prepared with yoghurt, milk, fresh fruits and honey

Banana, strawberry, papaya, pineapple, mango 32



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ALCOHOLIC BEVERAGES

WINE

Champagne

	Glass	Bottle
N.V Bollinger Special Cuvee Brut, Ay, France	138	668

Sparkling Wine

2018, Villa Conchi, Imperial Reserva, Extra Brut, Spain	66	343
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White Wine

Rivera Fedora, Bombino Bianco, Castel Del Monte, Italy	65	335
Les Légendes R by Lafite Rothschild, Sauvignon Blanc. Entre-deux-Mers, France	50	226
Tampesta, Albarin Blanco, leon, Spain	74	346
Delas Feres, Cote du Rhone, Marsanne & Roussanne, Rhone Valley, France	49	227

Red Wine

Scott Base, Pinot Noir, Central Otago, New Zealand	55	268
Les Ailes de Mercues, Malbec, Cahors, France	72	326
Shiraz Dandelion, “Lionheart of The Barossa” Barossa Valley, Australia	51	248
Les Légendes R by Lafite Rothschild, Cabernet Sauvignon, Bordeaux, France	50	226

Rose Wine

2023, Fleurs de Pairie, Cinsault & Grenache, Cote de Provence	65	338
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Sweet Wine

Michel Lynch, Prestige, Semillon & Sauvignon Blanc, Sauternes, France	65	318
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ALCOHOLIC BEVERAGES

BEER AND SPIRITS

Bottled Beer

Tiger	45
Heineken	45
Carlsberg	45
Hoegaarden	45

Vodka (3cl)

Glass Bottle

Absolut	42	478
Belvedere	58	745
Grey Goose	62	798

Gin (3cl)

Beefeater	45	502
Roku	55	859
Hendricks	78	905

Tequila (3cl)

Herradura Reposado	48	430
Patron XO	48	522
Patron Anejo	72	828

Rum (3cl)

Havana Club 3 Years	51	552
Bacardi Superior	48	488
Matusalem Gran Reserva	55	765



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ALCOHOLIC BEVERAGES

Whiskey (3cl)

Glass

Bottle

Bourbon

Jim Beam	43	462
Jack Daniel's	46	648
Maker's Mark	48	745

Blended

Chivas Regal 12 Years	45	585
Monkey Shoulder	54	770
Johnnie Walker Black Label	61	885

Scotch Single Malt

Glenlivet 12 Years	48	710
Glenfiddich 12 Years	58	805
Lagavulin 16 Years	85	1400
Macallan Sherry Oak 12 Years	72	1550

Cognac (3cl)

Martell Noblige	48	725
Martell NCF	48	858
Hennessey VSOP	68	1120

Liqueurs (3cl)

Bailey's	42
Jägermeister	42
Amaretto	42
Frangelico	42



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VEGAN



VEGETARIAN

All prices are in Malaysian Ringgit and are exclusive of prevailing taxes. Please highlight any specific food allergies or intolerances to our colleagues.

We endeavour to source for local and sustainable ingredients whenever possible.

Please call Room Service to place your order.