In Room Dining Menu
Our In Room Dining service endeavours to provide you with a personal gastronomic experience equivalent to dining at our award winning restaurants. The culinary team has created an array of cuisines for your selection and enjoyment in the privacy and comfort of your room.

Chef’s signature dishes reflecting the oriental heritage of Mandarin Oriental

Vegetarian dishes

Kindly note the following times:

• Breakfast 6am to 12pm
• A la carte menu 12pm to 11pm
• Overnight A la carte menu 11pm to 6am

Please do not hesitate to contact our In Room Dining colleagues for any assistance.

*Pursuant to the official announcement of 0% Goods & Services Tax (GST) effective 1 June 2018, we are delighted to advise that all items listed will be revised to 0% GST. This will be reflected on your bill accordingly.*
BREAKFAST
6am until noon

SET BREAKFAST
All breakfasts sets are served with your choice of juice and coffee or tea

THE CONTINENTAL
A selection of homemade bakery items, please select four (4) items:
Croissant, whole wheat croissant, muffin, pain au chocolat, banana bread, Danish pastries,
white toast - whole wheat toast, hard roll, soft roll, dark rye, multigrain, sour dough or whole wheat bread

Sliced fresh fruit

Plain or fruit yogurt

THE MANDARIN
A selection of homemade bakery items, please select four (4) items:
Croissant, whole wheat croissant, muffin, pain au chocolat, banana bread, Danish pastries,
white toast - whole wheat toast, hard roll, soft roll, dark rye, multigrain, sour dough or whole wheat bread

Sliced fresh fruit

Two eggs cooked any style,
please choose two (2) items:
Cured beef, chicken sausage, veal sausage, potato rösti or provencal tomatoes
or
Homemade pancakes or waffles with maple syrup or chocolate sauce
or
Brioche French toast filled with mango, palm sugar, grated coconut and whipped cream

THE FIT & HEALTHY
A selection of homemade bakery items
Whole wheat croissant, whole wheat toast, multigrain and whole wheat bread

Assorted vegetable sticks with cottage cheese dip

Sliced fresh fruit

Bircher muesli-oats, milk, low-fat yogurt, banana, apples and roasted hazelnuts

Egg white omelette
Steam ed asparagus and roasted cherry tomatoes
### THE CHAMPAGNE INDULGENCE 698
For two (2) persons

One bottle of Moët & Chandon Brut Champagne 750ml

A selection of homemade bakery items, please select four (4) items:
- Croissant, whole wheat croissant, muffin, pain au chocolat, banana bread, Danish pastries,
- white toast, whole wheat toast, hard roll, soft roll, dark rye, multigrain, sour dough or whole wheat bread

Assorted fresh berries

Artisanal cheese and cold cuts with condiments

Smoked salmon and salmon caviar platter

Lemon and ricotta pancake

Warm berry compote

Australian beef tournedos

Poached egg, asparagus, parmesan, parsley and roasted bread crumbs

Baked crab cake eggs Benedict

Sautéed spinach

### THE MALAYSIAN 72

Fresh papaya with lime

Karipap Kentang - Potato curry puff

Nasi Lemak - Coconut rice with shrimp sambal

Choice of beef or chicken rendang

or

Roti Canai - Traditional Malaysian flat bread

Your choice of yellow dhal, vegetable curry or chicken curry

or

Curry Udang - Prawn fritters with peanut gravy
BREAKFAST
6am until noon

THE CHINESE

Seasonal sliced fruits

Assorted dim sum, sweet sauce and chili sambal

Congee with traditional condiments and dough fritter
Choice of chicken, fish or plain

THE JAPANESE

Seasonal sliced fruits

Akadashi miso

Salmon teriyaki, tamago and Japanese pickles

Eggplant Nanban

Steamed Japanese rice

THE ARABIC

Seasonal sliced fruits

Zataar o zeit, extra virgin olive oil, labnah

Cucumber, tomatoes, mint and olives

Baba Ghanoush – roasted eggplant dip and pomegranate

Fool Medames - fava bean stew, lemon juice, garlic, cumi, extra virgin olive oil

Shakshouka - baked egg in spicy tomato-bell pepper stew

Pita bread, Man’oushe
A LA CARTE BREAKFAST
From noon until 11pm

BAKERY BASKET
Homemade bakery items served with butter and a selection of preserves and honey

- Butter croissant or whole wheat croissant
- Muffin of the day, pain au chocolate, Danish pastries and brioche
- Selection of hard and soft rolls
- Toasted or plain bread
  - White toast or whole wheat toast
  - Dark rye, multigrain, sourdough or whole wheat bread

CEREALS AND DAIRY

- Plain or fruit yogurt
  - 18
- Bircher muesli
  - Oats, milk, low fat yogurt, banana, apple and roasted hazelnuts
  - 32
- Strawberry Eton Mess
  - Strawberry, meringue, vanilla custard and low fat cottage cheese
  - 34
- Fresh blueberry trifle
  - MO Granola, honey and mint yogurt
  - 34
- Cereals
  - MO Granola, Cornflakes, All Bran, Almond or Banana Cluster, Koko Krunch
  - 22

FRESH FRUITS

- Fresh papaya with lime
  - 28
- Fresh seasonal fruit platter
  - 38
- Assorted fresh berries
  - 42

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All prices quoted are in Malaysian Ringgit and inclusive of 10% service charge and 6% GST.
Please call Room Service extension 3827 / 3828 to place your order.
A LA CARTE BREAKFAST
From 6am until noon

COLD SELECTION

Scottish smoked salmon 68
*Sour cream, chives, red onion, lemon, toast*

Selection of artisanal cold cuts 56
*Pickled gherkins, pearl onions*

Vegetable crudités 28
*Herbed low fat cottage cheese, olive spread*

International cheese selection 68
*Grapes, crackers*

EGGS

Scrambled eggs 48
*Smoked salmon, asparagus, chives*

Baked crab cake eggs Benedict 68
*Sautéed spinach*

Australian beef tournedos 98
*Poached egg, asparagus, parmesan, parsley and roasted bread crumbs*

Egg white omelette 38
*Steamed asparagus, roasted cherry tomatoes*

Two eggs cooked any style, with choice of 2 accompaniments: 42
*Crispy cured beef, chicken or veal sausage, hash browns, sautéed mushrooms or baked beans*

Three egg omelette, with choice of 2 accompaniments: 46
*Crispy cured beef, chicken or veal sausage, hash browns, sautéed mushrooms or baked beans*
# A LA CARTE BREAKFAST
*From 6am until noon*

## BREAKFAST SPECIALTIES

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Homemade pancakes or waffles, served with your choice of:</td>
<td>38</td>
</tr>
<tr>
<td><em>Maple syrup, chocolate sauce or peanut butter spread</em></td>
<td></td>
</tr>
<tr>
<td>Brioche French toast filled with mango</td>
<td>38</td>
</tr>
<tr>
<td><em>Palm sugar, grated coconut, whipped cream</em></td>
<td></td>
</tr>
<tr>
<td>Oatmeal porridge - plain or with cinnamon-sugar</td>
<td>32</td>
</tr>
<tr>
<td><em>Prepared with milk or water</em></td>
<td></td>
</tr>
<tr>
<td>Chinese chicken congee</td>
<td>42</td>
</tr>
<tr>
<td><em>Traditional condiments</em></td>
<td></td>
</tr>
<tr>
<td>Assorted Dim Sum</td>
<td>46</td>
</tr>
<tr>
<td><em>Sweet hoisin sauce, chilli sambal</em></td>
<td></td>
</tr>
<tr>
<td>Nasi Lemak - Coconut rice with shrimp sambal</td>
<td>48</td>
</tr>
<tr>
<td><em>Choice of beef or chicken rendang</em></td>
<td></td>
</tr>
<tr>
<td>Roti Canai – Traditional Malaysian flat bread</td>
<td>42</td>
</tr>
<tr>
<td><em>Choice of yellow dhal, vegetable curry or chicken curry</em></td>
<td></td>
</tr>
<tr>
<td>Cucur Udang – Prawn fritters with peanut gravy</td>
<td>46</td>
</tr>
<tr>
<td>Won Ton noodle soup</td>
<td>58</td>
</tr>
<tr>
<td><em>Egg noodles, honey glazed BBQ chicken, kai-lan, shrimp and chicken dumplings</em></td>
<td></td>
</tr>
</tbody>
</table>

**Signature dish**  
**Vegetarian**

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A LA CARTE
From noon until 11pm

STARTERS AND SALADS

Baked blue swimmer crab cake
Sauce tartare, rocket salad 82

River prawn cocktail
Cocktail sauce, avocado, iceberg lettuce 82

Scottish smoked salmon
Sour cream, chives, red onion, lemon, toast 64

Mandarin "Nicoise" salad
Homemade tuna confit, egg, green beans, potatoes, Kalamata olives, baby artichokes, anchovies, sun-dried tomatoes, lemon dressing 68

Classic Caesar salad
Garlic croutons, parmesan shavings, Caesar dressing, crispy cured beef 42

With your choice of:
Sun-dried tomatoes 46
Grilled chicken breast 58
Smoked salmon 64
Grilled king prawns 74

Mandarin Cobb salad
Roasted chicken, blue cheese, egg, crispy cured beef, avocado, tomato, chives, corn, lettuce, spiced vinaigrette 62

Vitality salad
Organic greens, avocado, mango, herbs, sugar peas, sunflower seeds, black olives, citrus dressing 48

Roma tomato and buffalo mozzarella salad
Extra virgin olive oil, sea salt flakes, basil, arugula salad 58

Mezze platter
Hummus, baba ghanoush, tabbouleh, olives, Arabic bread 45

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A LA CARTE
From noon until 11pm

SOUP

Seafood cream soup
Prawns, mussels, sun-dried tomatoes, pesto

Roasted wild mushroom soup
Chive sour cream, bagel chips

Soup “Ekor Sapi Tradisi”
Malaysian oxtail broth, green chilli, potatoes

Oven roasted pumpkin coconut soup
Lemongrass, coriander, tofu fritter

SNACKS

Malaysian mixed satay (6 pieces)
Peanut sauce, rice cake, onions, cucumber, pineapple

Honey-ginger glazed chicken wings
Vegetable crudités, blue cheese dip

Indian vegetable samosas
Potatoes, green peas, mint yogurt dip and tamarind chutney

Nachos
Olives, jalapeno peppers, red onions, coriander, tomato salsa, guacamole, cheese sauce

Vegetable spring rolls
Sweet chilli sauce, plum sauce, jicama slaw

STONE OVEN BAKED PIZZA

Margarita
Roma tomatoes, mozzarella cheese, fresh basil leaves

Al Salmone
Smoked salmon, red onions, dried tomatoes, rocket leaves, sour cream

Taverna
Spicy beef pepperoni, button mushrooms, chilli flakes, oregano

Arabesque
Spicy minced lamb, roasted eggplants, olives, rosemary feta cheese

Hawaiian
Spicy tomato sauce, sweet chili sauce, smoked chicken, pineapple, buffalo mozzarella cheese

Signature dish Vegetarian

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A LA CARTE
From noon until 11pm

PASTA

Choice of
Spaghetti, penne, fettuccine, whole wheat fusilli, gnocchi or gluten-free macaroni

Pomodoro – Traditional Italian tomato sauce, basil 46
Bolognese – Beef ragout, tomatoes, oregano 52
Carbonara – Cured beef, cream, egg, parmesan 50
Aglio e Olio – Garlic, chilli, parsley, extra virgin olive oil 46
Pesto – Fresh basil, parmesan cheese, garlic, pine nuts 50

Penne “Pescatore” 68
Shrimps, mussels, scallops, spicy tomato sauce

Pasta di semola integrale di grano duro 46
Whole wheat fusilli, pumpkin, zucchini, cashew nuts, roasted garlic, feta cheese crumbles

Beef lasagna “Al Forno” 58
Beef bolognese, layered pasta, béchamel, tomato sauce

SANDWICHES
Served with garden salad and your choice of French fries, potato wedges or crisps

MO Club 68
Roasted chicken, cured beef, smoked turkey, guacamole, fried egg, tomato, lettuce

Filet steak sandwich 78
Australian prime tenderloin, baked onion rings, arugula, tomato compote, cheddar spread

Crispy chicken sandwich 58
Breaded chicken thigh, 5-spice brioche bun, coleslaw Chinese style, chilli mayonnaise

Tuna melt 68
Ciabatta, tuna, bell pepper, pickled gherkins, mayonnaise, sautéed onions, cheddar cheese

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A LA CARTE
From noon until 11pm

ALL TIME FAVOURITES

MO 200g prime beef or chicken burger  98 / 78
Seame bun, gherkins, onions, lettuce, tomatoes, mayonnaise, coleslaw and burger relish
Served with garden salad and your choice of French fries, potato wedges or crisps

Additional toppings on request:
Cheddar cheese, blue cheese, cured beef, mushrooms, caramelized onions or fried egg  each 8

Fish & Chips  98
Battered Atlantic cod fish, tartar sauce, vinegar and small green salad

Slow cooked prime beef short ribs  98
Grilled baby leeks, smoked bell pepper jus, spicy-sweet potato chips

Herb-roasted Atlantic cod fish  168
Sautéed spinach, sweet corn ragout, steamed rice

Oven-baked Norwegian salmon filet  138
Lentil stew, grilled asparagus, potato wedges

Vegetarian burger  58
Tofu, beans, whole wheat bun, bean sprouts, hummus, tomato-jalapeno salsa, lettuce
Served with garden salad and your choice of French fries, potato wedges or crisps

Char grilled tofu cakes  68
Green pea ragout, cous cous, spicy tomato compote, garden greens

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A LA CARTE
From noon until 11pm

FROM OUR LAVA STONE GRILL
Every dish includes a complimentary choice of one sauce and one side dish

- Australian Black Angus rib eye, 300g, Grain fed 208
- Australian Black Angus tenderloin, 220g, Grain fed 218
- New Zealand lamb chops, 350g 208
- Roasted baby chicken 108
- Norwegian salmon filet, 180g 138
- Yellow fin tuna steak, 180g 138

Please choose one sauce
- Peppercorn
- Mushroom
- Béarnaise
- Lemon butter

Please choose one side dish
- Baked potato
- French fries
- Potato wedges
- Mashed potato
- Steamed rice
- Mixed mushrooms
- Sautéed vegetables
- Buttered asparagus
- Steamed broccoli

Additional side dishes 15

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A LA CARTE
From noon until 11pm

ASIAN NOODLES

MO Curry laksa
Fragrant coconut broth, yellow noodles, chicken, shrimp, tofu

Char kuey teow
Fried rice noodles with seafood, eggs, bean sprouts, chives

Mee goreng mamak
Stir fried yellow mee, seafood, tomato, peanut gravy

Won Ton noodle soup
Egg noodles, honey glazed BBQ chicken, kai-lan, shrimp and chicken dumplings

ASIAN CLASSICS

Rendang daging temasik
Malaysian spiced braised beef, grated coconut, palm sugar, ghee rice, pickled vegetables

Hainanese chicken rice
Poached chicken, chicken rice with ginger, kai-lan, herbal broth

Nasi goreng
Traditional spiced fried rice, chicken, shrimp, crispy anchovies, fried egg
Your choice of lamb, beef or chicken satay

Sweet and sour prawns
Prawns, pineapple, bell peppers, jasmine rice

Cantonese fried rice
Asian vegetables, mushrooms, shredded lettuce, egg
A LA CARTE
From noon until 11pm

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

<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Murgh makhani</td>
<td>62</td>
</tr>
<tr>
<td>Butter chicken, spicy tomato gravy</td>
<td></td>
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<tr>
<td>Dhal tadka</td>
<td>48</td>
</tr>
<tr>
<td>Spiced yellow lentil stew</td>
<td></td>
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<tr>
<td>Aloo gobi</td>
<td>48</td>
</tr>
<tr>
<td>Potato-cauliflower curry, cumin, ginger</td>
<td></td>
</tr>
<tr>
<td>Palak paneer</td>
<td>48</td>
</tr>
<tr>
<td>Indian cottage cheese, spicy spinach gravy</td>
<td></td>
</tr>
<tr>
<td>Hyderabad lamb byriani</td>
<td>62</td>
</tr>
<tr>
<td>Boneless lamb leg cubes stewed in spice gravy, layered basmati rice, raita</td>
<td></td>
</tr>
<tr>
<td>Subzi pulao</td>
<td>48</td>
</tr>
<tr>
<td>Vegetables, byriani spices, basmati rice, raita</td>
<td></td>
</tr>
</tbody>
</table>

Signature dish
Vegetarian

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WASABI BISTRO
From noon to 2:30pm and 6:00pm to 10:00pm

SUSHI & SASHIMI

SUSHI & SASHIMI PLATTER
Assortment of five sushi and three kind of sashimi

ASSORTED SASHIMI
Selection of five kind of sashimi

SUSHI & SUSHI ROLLS

ASSORTED SUSHI
Selection of seven sushi and one rolled sushi

SALMON MANGO ROLL
Succulent salmon wrapped with sliced salmon and mango

CALIFORNIA ROLL
Crabmeat, creamy avocado, fish roe

RAINBOW ROLL
California roll wrapped with a colorful sashimi selection

SOFT SHELL CRAB ROLL
Crispy soft shell crab in sushi rice rolls

DYNAMITE ROLL
Spicy tuna in sushi rice roll

MAIN COURSE & RICE

CHICKEN TERIYAKI
Grilled chicken with sweet teriyaki sauce

ASSORTED TEMPURA
Deep-fried shrimp and vegetables tempura style

TEN DON
Shrimp and vegetable tempura on steamed rice

ONIGIRI (2 pieces Okaka and Ume)
Rice bowl wrapped with sea weed with pickles

Signature dish  Vegetarian

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A LA CARTE
From noon until 11pm

DESSERT AND CHEESE

Selection of European cheeses
Almond-fig jam, lavosh, walnuts, grapes  

MO chocolate bliss cake  
Valrhona cream  

MO mango sampler  
Fresh mango, pudding, crepes  

Warm apple and raisin crumble  
Dulce de leche, vanilla ice cream  

New York cheese cake  
Fresh forest berries  

Fresh seasonal fruit platter  

Assorted fresh berries  

Banana split  
Three scoops of ice cream, whipped cream, chocolate fudge, caramelized almonds  

Chocolate and peanut butter fudge sundae  
Chocolate and toffee ice cream, salty peanuts, chocolate-peanut butter fudge  

Homemade ice cream  
Vanilla, chocolate, strawberry, cookies & cream  

SORBETS  
Kalamansi, raspberry, mango  

Signature dish  
Vegetarian

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A LA CARTE
From noon until 11pm

KIDS MENU

- Chicken soup 18
- Small pasta

- Steamed vegetables and homemade mashed potato 22
- Chinese fried rice 22
  Vegetables, mushrooms

- Chinese fried noodles 28
  Chicken, vegetables

- Macaroni & cheese 28
  Macaroni, cheese, cream

- Fish & chips 38
  Breaded fish fingers, French fries

- Chicken sausage in soft bun 28
  Tomato ketchup, mayonnaise, French fries

- Roast chicken breast 32
  Mashed potato and steamed vegetables

- Beef or chicken burger 38
  Mini sesame bun, French fries

Signature dish  Vegetarian

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OVERNIGHT A LA CARTE MENU
11pm until 6am

STARTERS

Classic Caesar salad 42
*Garlic croutons, parmesan shavings, Caesar dressing, crispy cured beef*

With your choice of:
Sun-dried tomatoes 46
Grilled chicken breast 58
Smoked salmon 64
Grilled king prawns 74

Roma tomato and buffalo mozzarella salad 58
*Extra virgin olive oil, sea salt flakes, basil, arugula salad*

Roasted wild mushroom soup 42
*Chive sour cream, bagel chips*

Malaysian mixed satay (6 pieces) 42
*Peanut sauce, rice cake, onions, cucumber, pineapple*

PASTA

Choice of
*Spaghetti, penne, fettuccine, whole wheat fusilli, gnocchi or gluten-free macaroni*

Pomodoro – Traditional Italian tomato sauce, basil 46
Bolognese – Beef ragout, tomatoes, oregano 52
Carbonara – Cured beef, cream, egg, parmesan 50
Aglio e Olio – Garlic, chilli, parsley, extra virgin olive oil 46
Pesto – Fresh basil, parmesan cheese, garlic, pine nuts 50

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## ALL TIME FAVOURITES

**MO Club**
Roasted chicken, cured beef, smoked turkey, guacamole, fried egg, tomato, lettuce
Served with garden salad and your choice of French fries, potato wedges or crisps

**Tuna Melt**
Ciabatta, tuna, bell pepper, pickled gherkins, mayonnaise, sautéed onions, cheddar cheese
Served with garden salad and your choice of French fries, potato wedges or crisps

**MO 200g Prime beef or chicken burger**
Seame bun, gherkins, onions, lettuce, tomatoes, mayonnaise, coleslaw and burger relish
Served with garden salad and your choice of French fries, potato wedges or crisps

### Additional toppings on request:
*Cheddar cheese, blue cheese, cured beef, mushrooms, caramelized onions or fried egg* each 8

**Vegetarian burger**
Tofu, beans, whole wheat bun, bean sprouts, hummus, tomato-jalapeno salsa, lettuce
Served with garden salad and your choice of French fries, potato wedges or crisps

**Oven-baked Norwegian salmon filet**
Lentil stew, grilled asparagus, potato wedges

## ASIAN CLASSICS

**Char kuey teow**
Fried rice noodles with seafood, eggs, bean sprouts, chives

**Mee goreng mamak**
Stir fried yellow mee, seafood, tomato, peanut gravy

**Rendang daging temasik**
Malaysian spiced braised beef, grated coconut, palm sugar, ghee rice, pickled vegetables

**Hainanese chicken rice**
Poached chicken, chicken rice with ginger, kai-lan, herbal broth

**Cantonese fried rice**
Asian vegetables, chicken, mushrooms, shredded lettuce, egg

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OVERNIGHT A LA CARTE MENU
11pm until 6am

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

Hyderabad lamb byriani 62
Boneless lamb leg cubes stewed in spice gravy, layered basmati rice, raita

Murgh makhani 62
Butter chicken, spicy tomato gravy

Dhal tadka 48
Spiced yellow lentil stew

DESSERT AND CHEESE

Selection of European cheeses 68
Almond-fig jam, lavosh, walnuts, grapes

MO chocolate bliss cake 38
Valrhona cream

Fresh seasonal fruit platter 38

Homemade ice cream per scoop 12
Vanilla, chocolate, strawberry, cookies & cream

Sorbets per scoop 12
Kalamansi, raspberry, mango

Signature dish
Vegetarian

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NON-ALCOHOLIC BEVERAGES

FRESHLY SQUEEZED JUICES

Apple, Carrot, Celery, Honeydew, Orange, Pineapple, Watermelon  29

CHILLED JUICES

Apple, Cranberry, Grapefruit, Green Guava, Kiwi, Mango, Pink Guava, Pineapple, Tomato  22

CARBONATED DRINKS

Coca-Cola, Diet Coke, Soda Water, Sprite, 100 Plus, Ginger Beer, Ginger Ale, Tonic Water  21
Red Bull  28

MINERAL WATER

STILL
Acqua Panna (250ml, 500ml, 750ml)  21 / 29 / 39
Evian (330ml)  24

SPARKLING
San Pellegrino (250ml, 500ml, 750ml)  21 / 29 / 39
Perrier (330ml)  24

SELECTION OF FINE COFFEES AND HOT BEVERAGES

Single Espresso, Americano  24
Cappuccino, Caffè Latte, Double Espresso, Macchiato  26
Hot Chocolate, Hot Milk, Milo  18
Teh Tarik – *Traditional Malaysian milk tea*  22

SELECTION OF FINE TEAS

Earl Grey, English Breakfast, Darjeeling, Chamomile, Moroccan Mint, Jasmine Pearls, Sencha Green Tea, Pu-Erh  26

MILKSHAKES

Chocolate, Vanilla, Strawberry, Banana  30

SMOOTHIES

Banana, Strawberry, Papaya, Pineapple, Mango  30

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Please call Room Service extension 3827 / 3828 to place your order
## WINES

### CHAMPAGNE

<table>
<thead>
<tr>
<th>Wine</th>
<th>Glass</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Moët &amp; Chandon, Brut Impérial</td>
<td>98</td>
<td>488</td>
</tr>
<tr>
<td>Bollinger Reims, Special Cuvee</td>
<td></td>
<td>550</td>
</tr>
<tr>
<td>Veuve Clicquot Ponsardin, Yellow Label</td>
<td></td>
<td>630</td>
</tr>
<tr>
<td>Dom Perignon</td>
<td></td>
<td>1,585</td>
</tr>
<tr>
<td>Louis Roederer, Cristal</td>
<td></td>
<td>3,120</td>
</tr>
<tr>
<td>Moët &amp; Chandon, Brut Rosé</td>
<td>820</td>
<td></td>
</tr>
<tr>
<td>Laurent-Perrier, Brut Rosé</td>
<td>1,200</td>
<td></td>
</tr>
</tbody>
</table>

### SPARKLING

<table>
<thead>
<tr>
<th>Wine</th>
<th>Glass</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Voga, Prosecco Spumante Extra Dry, Italy</td>
<td>55</td>
<td>268</td>
</tr>
<tr>
<td>Santa Margherita, Prosecco, Italy</td>
<td>310</td>
<td></td>
</tr>
</tbody>
</table>

### WHITE WINE

<table>
<thead>
<tr>
<th>Wine</th>
<th>Glass</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sauvignon Blanc, Sixty Drops, Marlborough, New Zealand</td>
<td>52</td>
<td>248</td>
</tr>
<tr>
<td>Pinot Grigio, Santa Margherita, Trentino-Alto Adige, Italy</td>
<td>65</td>
<td>308</td>
</tr>
<tr>
<td>Chardonnay, Terrazas, Mendoza, Argentina</td>
<td>68</td>
<td>338</td>
</tr>
<tr>
<td>Viura, Marques de Caceres, Rioja, Spain</td>
<td>248</td>
<td></td>
</tr>
<tr>
<td>Torrontes, Crios de Susana Balbo, Dominio del Plata, Cafayate, Argentina</td>
<td>270</td>
<td></td>
</tr>
<tr>
<td>Riesling, Hugel, Alsace, France</td>
<td>280</td>
<td></td>
</tr>
<tr>
<td>Cortese, Gavi, &quot;Principessa Gavia&quot; Castello Banfi, Piedmont, Italy</td>
<td>280</td>
<td></td>
</tr>
<tr>
<td>Sauvignon Blanc, Shaw &amp; Smith, Adelaide Hills, South Australia</td>
<td>298</td>
<td></td>
</tr>
<tr>
<td>Riesling Kabinett, “Bernkasteler Lay”, Dr. Loosen, Mosel, Germany</td>
<td>318</td>
<td></td>
</tr>
<tr>
<td>Chardonnay, Joseph Drouhin, Saint-Veran, Maconnais, Burgundy, France</td>
<td>338</td>
<td></td>
</tr>
<tr>
<td>Gewurztraminer, Villa Maria Estate Private Bin, Hawkes Bay, New Zealand</td>
<td>338</td>
<td></td>
</tr>
<tr>
<td>Chardonnay, Cape Mentelle, Margaret River, Australia</td>
<td>360</td>
<td></td>
</tr>
<tr>
<td>Sauvignon Blanc, Cloudy Bay, Marlborough, New Zealand</td>
<td>420</td>
<td></td>
</tr>
<tr>
<td>Chardonnay, Stag’s Leap, Napa Valley, USA</td>
<td>488</td>
<td></td>
</tr>
</tbody>
</table>

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## WINES

### RED WINE

<table>
<thead>
<tr>
<th>Wine Description</th>
<th>Glass</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cabernet Sauvignon, Luis Felipe Edwards, Central Valley, Chile</td>
<td>56</td>
<td>260</td>
</tr>
<tr>
<td>Pinot Noir, Saint Clair, Marlborough, New Zealand</td>
<td>64</td>
<td>308</td>
</tr>
<tr>
<td>Shiraz, “The Riebke” Teusner, Barossa Valley, Australia</td>
<td>68</td>
<td>348</td>
</tr>
<tr>
<td>Pinotage, “Ancient Earth” Bellingham, Paarl, South Africa</td>
<td></td>
<td>220</td>
</tr>
<tr>
<td>Malbec, “Alamos Selection”, Catena, Mendoza, Argentina</td>
<td></td>
<td>280</td>
</tr>
<tr>
<td>Syrah, Montes Alpha, Casablanca Valley, Chile</td>
<td></td>
<td>320</td>
</tr>
<tr>
<td>Chianti Classico DOCG, Fontodi, Tuscany, Italy</td>
<td></td>
<td>388</td>
</tr>
<tr>
<td>Cheval Noir, St. Emilion, France</td>
<td></td>
<td>428</td>
</tr>
<tr>
<td>Merlot, Stag’s Leap, Napa Valley, USA</td>
<td></td>
<td>490</td>
</tr>
<tr>
<td>Cabernet Sauvignon, “Shadrach” Grant Burge, Barossa Valley, South Australia</td>
<td></td>
<td>550</td>
</tr>
<tr>
<td>M Chapoutier, La Bernardine, Chateauneuf-du-Pape, Rhone, France</td>
<td></td>
<td>630</td>
</tr>
<tr>
<td>Amarone della Valpolicella Classico DOCG, Tedeschi, Veneto, Italy</td>
<td></td>
<td>700</td>
</tr>
<tr>
<td>Mormoreto, Marchesi de Frescobaldi Castello di Nipozzano, Toscana IGT, Tuscany, Italy</td>
<td></td>
<td>880</td>
</tr>
<tr>
<td>Château Pichon Longueville, Comtesse de Lalande, Pauillac, France</td>
<td></td>
<td>2,588</td>
</tr>
</tbody>
</table>

### ROSE WINE

<table>
<thead>
<tr>
<th>Wine Description</th>
<th>Glass</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Rosé of Syrah “Cherub”, Montes Alpha, Colchagua Valley, Chile</td>
<td></td>
<td>258</td>
</tr>
<tr>
<td>Whispering Angel Rosé, Provence, France</td>
<td>75</td>
<td>360</td>
</tr>
</tbody>
</table>

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# BEER AND SPIRITS

## BEER

<table>
<thead>
<tr>
<th>Brand</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Carlsberg</td>
<td>38</td>
</tr>
<tr>
<td>Asahi</td>
<td>43</td>
</tr>
<tr>
<td>Erdinger</td>
<td>53</td>
</tr>
<tr>
<td>Stella Artois</td>
<td>43</td>
</tr>
<tr>
<td>Hoegaarden</td>
<td>46</td>
</tr>
<tr>
<td>Corona</td>
<td>49</td>
</tr>
<tr>
<td>Tiger</td>
<td>37</td>
</tr>
<tr>
<td>Guinness Stout</td>
<td>43</td>
</tr>
</tbody>
</table>

## APERITIFS

<table>
<thead>
<tr>
<th>Brand</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Campari</td>
<td>36</td>
</tr>
<tr>
<td>Ricard</td>
<td>42</td>
</tr>
<tr>
<td>Dubonnet</td>
<td>36</td>
</tr>
<tr>
<td>Pernod</td>
<td>42</td>
</tr>
<tr>
<td>Pimm’s No 1</td>
<td>36</td>
</tr>
</tbody>
</table>

## PORT AND SHERRY

<table>
<thead>
<tr>
<th>Brand</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Harvey’s Bristol Cream</td>
<td>32</td>
</tr>
<tr>
<td>Taylor’s 10 Year Tawny</td>
<td>40</td>
</tr>
<tr>
<td>Taylor’s 20 Year Tawny</td>
<td>75</td>
</tr>
</tbody>
</table>

## VODKA

<table>
<thead>
<tr>
<th>Brand</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Smirnoff Red</td>
<td>39</td>
</tr>
<tr>
<td>Belvedere</td>
<td>48</td>
</tr>
<tr>
<td>Ketel one</td>
<td>52</td>
</tr>
<tr>
<td>Grey Goose</td>
<td>52</td>
</tr>
</tbody>
</table>

## GIN

<table>
<thead>
<tr>
<th>Brand</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Gordon’s</td>
<td>39</td>
</tr>
<tr>
<td>Bombay Sapphire</td>
<td>46</td>
</tr>
<tr>
<td>Tanqueray</td>
<td>46</td>
</tr>
<tr>
<td>Hendrick’s</td>
<td>48</td>
</tr>
</tbody>
</table>

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SPIRITS AND LIQUEURS

RUM

Bacardi 42
Ron Zacapa 23 48

TEQUILA

Jose Cuervo Especial Tequila 39
Don Julio Reposado Tequila 45

WHISKEY

Jim Beam Bourbon 39
Jack Daniel’s Tennessee Whiskey 43
Canadian Club Whiskey 39
Johnny Walker Black Label Blended Whiskey 43
Johnny Walker Gold Label Blended Whiskey 52
Johnny Walker Blue Label Blended Whiskey 138
Chivas Regal 12 Year Blended Whiskey 52
Highland Park 18 Year Single Malt Whiskey 96
Glenmorangie 10 Year Single Malt Whiskey 49

COGNAC

Hennessey VSOP Cognac 48
Hennessey XO Cognac 138
Remy Martin VSOP 48
Martell Cordon Bleu 118

LIQUEURS

Cointreau 39
Kahlua 39
Bailey’s 43
Drambuie 43
Grand Marnier 43

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