




LUNCH & DINNER


A LA CARTE 12PM UNTIL 10:30PM



STARTERS & SALADS





Classic Caesar Salad  **50**
Garlic croutons, Parmesan shavings, Caesar dressing, crispy cured beef



With your choice of:


Grilled Chicken Breast	68
Smoked Salmon 90gm	84
Grilled Tiger Prawns	100


Miso Tofu Salad  **48**
Grilled miso tofu, avocado, sun-dried tomato, baby Romaine, sesame dressing

Tiger Prawn Salad with Sambal Oelek  **98**
Marinated grilled prawns, cherry tomatoes, cucumber, green mango, mint, basil, kaffir lime leaf served with red chili sambal

Tauhu Bakar  **36**
Grilled tofu puff with shredded carrot, cucumber, sweet turnip, beansprout, ground nut, dried shrimp, toasted sesame seed and shrimp paste




Otak Otak Bakar  **60**
Grill blended fish mousse with coconut milk, chilli, turmeric, galangal, lemongrass served with local herb salad *sambal* and coconut lemongrass cream


Seafood Kerabu  **92**
Local seafood salad with fern leaf and jackfruit

Malaysian Mixed Satay (6 pieces)  **72**
Chicken and beef satay, rice cakes, cucumber, mixed pickles, peanut sauce


SOUP

Prawn Curry Coconut Soup  **62**
Prawns, pumpkin

Sup Kambing  **40**
Spiced lamb shank soup with potato, carrot, coriander, toasted white bread


Soup “Ekor Sapi Tradisi”  **60**
Malaysian oxtail broth, green chilli, potato


STONE OVEN BAKED PIZZAS

Margarita  **62**
Roma tomato, mozzarella cheese, fresh basil leaf

PASTA

Choice of spaghetti, penne, fettuccine, gnocchi, or gluten-free pasta

Pomodoro  **52**
Traditional Italian tomato sauce, basil

Bolognese  **60**
Beef ragout, tomato, oregano





Aglio E Olio  **52**
Garlic, chilli, parsley, extra virgin olive oil





Pesto  **60**
Fresh basil parmesan cheese, garlic, pine nuts

Smoked Duck Carbonara  **52**
Cream, egg yolk, smoked duck, black pepper, parsley




SANDWICHES

Served with garden salad and your choice of potato wedges or french fries.

Club House Sandwich  **66**
Brioche loaf, roasted chicken, cured beef, smoked turkey, fried egg, tomato, lettuce, guacamole, mustard

Classic Beef Burger  **58**
Grass fed beef patty, lettuce, tomato, pickled gherkin and mayonnaise on toasted potato bun

Grilled Chicken Burger  **50**
Sesame bun, grilled free-range chicken, tomato, gherkin, onion, iceberg lettuce, mayonnaise patty

Vegan Burger  **62**
Vegan soft bun, black bean patty, Guacamole, onion, lettuce, tomato, roasted red pepper, cashew spread and tomato relish



CHEF SPECIALTY



CRUSTACEANS



DAIRY



EGGS



FISH



GLUTEN



HEALTHY



PEANUTS



NUTS



SOYBEANS



SHELLFISH



VEGAN



VEGETARIAN



BEEF

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



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MALAY CUISINE

MO Curry Laksa      **62**

Fragrant coconut broth, yellow noodles, chicken, shrimp, tofu

Prawn Mee     **58**

Yellow noodle with Fresh water prawn, fish cake, water spinach, beansprout, hardboiled egg, crispy shallot in rich prawn broth

Mee Goreng Mamak      **62**

Stir-fried yellow noodles, seafood, tomato, peanut gravy

Mee Siam    **56**

Malay stir-fried rice vermicelli with prawn, sambal, fermented salted soybeans, bean curd, chives and shredded egg

Nasi Goreng      **85**

Traditional fried rice, chicken, freshwater prawns, crispy anchovies, fish cracker, fried egg
Choice of beef or chicken satay

Assam Pedas   **58**

Hot and sour gravy with red snapper, okra, white rice and salted egg.

Ikan Bakar Sambal Kelapa Daun Pisang     **62**

Charred seabass fillet, coconut sambal in banana leaf, lime, *kerabu taugeh*, fish cracker, salted egg, jasmine rice

Sambal Tumis Udang Petai   **62**

Spicy prawn sambal, white rice and *kerabu taugeh*, jasmine rice

Tulang Rusuk Masak Hitam     **78**

Braised beef rib with soya, *kerabu manga*, fish cracker and steamed rice

CHINESE CUISINE

Seafood Yee Mee    **68**

Crispy fried yee mee with egg gravy, fish cake, kai lan, squid, prawns, mussels

Wonton Noodle Soup     **58**

Egg noodles, honey-glazed barbecue chicken, kai lan, wonton dumplings

Char Kuey Teow     **64**

Fried rice noodles with prawns, squid, fish cake, eggs, bean sprout, chives

Seafood Black Olive Fried Rice     **48**

Egg, prawns, squid, mussel and vegetable Chinese fried rice

Hainanese Chicken Rice    **72**

Poached chicken, rice with ginger, kai lan, chicken soup

Hakka Steamed Seabass    **62**

Julienne spring onion, ginger, jasmine rice

INDIAN CUISINE

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

Lamb Shank Rogan Josh    **77**

Sumptuous lamb shank cooked in a creamy spices curry sauce

King Prawn Briyani     **88**

Succulent king prawns, cooked with a blend of spices and herbs

Murgh Makhani      **56**

Butter chicken, spicy tomato gravy

Dhal Tadka  **48**

Spiced yellow lentil stew

Palak Paneer  **48**

Indian cottage cheese, spicy spinach gravy

Aloo Gobi      **48**

Potato and cauliflower curry, cumin, ginger

ALL TIME FAVOURITES

Australian Black Angus Rib Eye 300g **232**

Grilled Chicken Breast **62**

Baked Salmon Norwegian Salmon Fillet **94**

Please choose one sauce

Peppercorn

Mushroom

Béarnaise

Lemon butter

Choice of one side dish

Baked potato

French fries

Potato wedges

Mashed potato

Steamed rice

Mixed mushrooms

Sautéed vegetables

Buttered asparagus

Steamed broccoli

Additional side dishes **18**



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