

MOOSAIC






LUNCH & DINNER

A LA CARTE 11am until 10pm


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	84
Grilled Tiger Prawns	100
Pan seared Salmon Steak 100gm	94
Two poached eggs	16
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	
Grilled Beef Salad  	44
Bean sprouts, papaya, cucumber, lime, tamarind and coriander chilli dressing	
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	
Kerabu Isi Ketam  	53
Crab meat salad tossed with dried shrimp, pomelo, ginger flower, lime leaf, lemongrass, chilli and toasted coconut	
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	
Sayur Lodeh  	34
Vegetables soup cook in coconut turmeric gravy with pressed rice	
Soup "Ekor Sapi Tradisi" 	60
Malaysian oxtail broth, green chilli, potatoes	

STONE OVEN BAKED PIZZAS

Margarita 	62
Roma tomatoes, mozzarella cheese, fresh basil leaves	

PASTA

Choice of spaghetti, penne, fettuccine, gnocchi, or gluten-free pasta	
Pomodoro 	52
Traditional Italian tomato sauce, basil	
Bolognese    	60
Beef ragout, tomatoes, oregano	
Carbonara  	56
Cured beef, cream, egg, parmesan	
Aglio E Olio 	52
Garlic, chilli, parsley, extra virgin olive oil	
Pesto  	60
Fresh basil parmesan cheese, garlic, pine nuts	
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 spread	
Black Angus Beef Burger   	96
Sesame bun, Black Angus prime beef, Cheddar cheese, cured beef, grilled tomato, caramelized onions, sautéed mushrooms, gherkin, lettuce, chilli mayo	
Chicken Burger   	66
Sesame bun, free-range grilled chicken, tomatoes, gherkins, onion, iceberg lettuce, mayo	
Vegan Burger  	62
Vegan soft bun, Tofu, white bean and mushrooms patty, onion, iceberg lettuce, heirloom tomato, hummus, red cabbage, burger relish served with your choice of garden salad or French fries or wedges	



All prices are in Malaysian Ringgit and are inclusive 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.

MO SAIC

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MALAY CUISINE

- MO Curry Laksa**  62
Fragrant coconut broth, yellow noodles, chicken, shrimp, tofu
- Mee Kolok**  62
Sarawakian egg noodles tossed in mixture of oil, garlic, sesame and soy sauce, chicken, beansprout and chicken soup.
- Mee Goreng Mamak**  62
Stir-fried yellow noodles, seafood, tomato, peanut gravy
- Nasi Goreng**  85
Traditional fried rice, chicken, freshwater prawns, crispy anchovies, fish cracker, fried egg
Choice of beef or chicken satay
- Seafood Sambal Petai Fried Rice**  58
Bitter bean, fish crackers, fried egg
- Ikan Bakar Sambal Kelapa Daun Pisang**  62
Charred seabass fillet, coconut sambal in banana leaf, lime, Kerabu Taugeh, fish crackers, salted egg, jasmine rice
- Sambal Tumis Udang Petai**  60
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 Wan Tan Hor**  68
Cantonese fried rice noodles 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
- Yung Chow Fried Rice**  48
Egg, prawns, chicken and vegetable Chinese fried rice
- Hainanese Chicken Rice**  72
Poached chicken, chicken rice with ginger, kai lan, chicken soup
- Hakka Steamed Seabass**  62
Jullien 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
Naan, pickle, basmati rice
- Dum Gosht Lucknowi Parda Biryani**  65
Lamb cook with yellow chili, aromatic basmati rice, slow cook on Dum
- Murgh Makhani**  56
Butter chicken, spicy tomato gravy
- Malai Kofta**  75
Indian cottage cheese spiced balls in rich creamy cashew nut
- Dhal Tadka**  48
Spiced yellow lentil stew, naan and rice
- Palak Paneer**  48
Indian cottage cheese, spicy spinach gravy, naan and rice
- Aloo Gobi**  48
Potato and cauliflower curry, cumin, ginger, naan and rice

ALL TIME FAVOURITES

- Australian Black Angus Rib Eye 300g** 232
- Grill Chicken Breast** 62
- Baked Salmon Norwegian Salmon Fillet** 94
- 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 18



CHEF SPECIALTY



CRUSTACEANS



DAIRY



EGGS



FISH



GLUTEN



HEALTHY



PEANUTS



NUTS



SOYBEANS



SHELLFISH



VEGAN



VEGETARIAN