

## OVERNIGHT A LA CARTE MENU

11pm until 6am

### STARTERS

Classic Caesar salad	55
<i>garlic crouton, crispy cured beef, parmesan shavings, Caesar dressing</i>	
Classic Caesar Chicken salad	72
<i>Grilled chicken breast</i>	


### SOUP

Roasted wild mushroom soup 	55
<i>chive sour cream, bagel chips</i>	
Soup "ekor sapi tradisi"  	48
<i>Malaysian oxtail broth, green chili, potato</i>	
Malaysian mixed satay (6 pieces)  	78
<i>peanut sauce, rice cake, onion, cucumber, pineapple</i>	






### PASTA

<u>Your choice of:</u>	
<i>spaghetti, penne or gluten-free pasta</i>	
Al Pomodoro traditional Italian tomato sauce, basil 	58
Carbonara, cured beef, cream, egg, parmesan	60
Beef lasagna "Al Forno"	72

### ALL TIME FAVOURITES

The Royal MO Burger 	138
<i>Prime beef with sesame bun, gherkin, onion, iceberg lettuce, grilled tomato, chipotle mayonnaise, coleslaw, burger relish, caramelized onion, sauteed mushroom, beef cured &amp; melted cheese served with small green salad, onion rings &amp; potatoes wedges</i>	
MO chicken burger	88
<i>Sesame bun, gherkin, onion, iceberg lettuce, tomato, mayonnaise, coleslaw, burger relish served with your choice of garden salad, French fries, wedges or crisps</i>	
Additional toppings on request:	
<i>Cheddar cheese, blue cheese, cured beef, mushrooms, caramelized onion or fried egg</i>	12







### ASIAN CLASSICS

Char kuey teow 	68
<i>Fried rice noodles with seafood, egg, bean sprouts, chives</i>	
Mee goreng mamak  	66
<i>Stir fried yellow mee, seafood, tomato, peanut gravy</i>	
Nasi goreng  	88
<i>Traditional spiced fried rice, chicken, shrimp, crispy anchovies, fried egg your choice of lamb, beef or chicken satay</i>	

 Local Food  Chef's Specialty  Vegetarian  Sustainability  Sustainably Sourced  VEGAN  Vegan

All prices are in Ringgit Malaysia 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.

## DESSERT & CHEESE

Selection of European cheeses 	90
<i>Fig jam, lavosh, nuts, grapes</i>	
Artisanal chocolate cake   	45
<i>Malaysian chocolate, light ganache, dacquoise, crémeux, sponge cake, streusel</i>	
Fresh seasonal fruit platter 	48
Homemade ice cream	per scoop 15/22
<i>Vanilla, chocolate, strawberry yoghurt, Dulcey de leche, durian ice cream</i>	
Sorbet 	per scoop 15
<i>Coconut, raspberry, mango</i>	