

Mostalgia of Malaysia's heritage street food





SOFT-SHELL CRAB BURGER* 🖟 ⊙ 🛊 🗪

Deep fried soft-shell crab, sriracha aioli, tomato, onion, lettuce and gherkins.

AUSTRALIAN WAGYU BEEF

Breaded boneless chicken thigh,

onion, lettuce and gherkins.

mayonnaise, cheddar cheese, tomato,

200GM Australian Wagyu beef patty,

cheddar cheese, tomato, onion, lettuce

beef bacon, sundried tomato mayonnaise,

BURGER* □ • \$

and gherkins.



RM 75

250

RM 54

180 🤝

FISH BURGER* 🖰 💿 🛊 🐟 👱

Breaded Fish Fillet, wasabi aioli, cheddar cheese, tomato, onion, lettuce and gherkins.



PLANT BASED CHICKEN PANINI** 🗟 🛊 💮

Plant-based chicken patty, mango chutney, tomato, avocado, lettuce, and red onion.



TRIPLE DECKER SANDWICH* □ • \$

Grilled turkey ham, fried egg, beef bacon, cheddar cheese, tomato, mayonnaise, lettuce and homemade brioche.



TL SEAFOOD SNACK PLATTER 🛊 🗪 👱

Crispy calamari, fish finger and prawn fritter.



Grilled vegetables, lettuce, tomato, mayonnaise and cheddar cheese.



CHICKEN POPCORN § **SWEET POTATO FRIES** \$ **FRENCH FRIES**

RM 51 / 170 🧇 RM 30 / 100 RM 22 / 80 😌

* Serves with a side of fries

** Serves with a side of sweet potato fries

PRAWN & AVOCADO SALAD ••

Crispy prawn fritters, fresh avocado, lettuce, tomato, ginger pineapple dressing and toasted pine nuts.



CAESAR SALAD ☐ ● \$

Romaine lettuce, parmesan cheese, beef bacon, crouton, Caesar dressing and boiled egg.









Lobster Panso

TEPI LAUT GREEN SALAD A

Green asparagus, avocado, Parmesan cheese, lettuce, tomato, olive, onion, honey mustard dressing.

LOCAL & ASIAN FAVOURITES

SABAH CHICKEN CURRY* \$

coconut and pickled vegetables.

Aromatic of spicy chicken curry with potato, vegetables pickles and cracker.

Slow braised Australian Wagyu beef in

AUSTRALIAN WAGYU BEEF RENDANG* \$

aromatic spices, coconut milk, dried shredded



RM 79

260

LOBSTER PANSO*

Traditional lobster dish cooked with bamboo shoot and local chives.



CHICKEN MURTABAK 🗆 🛊

Flat bread stuffed with chicken filling served with vegetable curry.



OXTAIL ASAM PEDAS* \$

Braised oxtail with chili and local spices and vegetable pickles.



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SABAHAN SNACK PLATTER 🛊 🔊 🐟

Fried local sardine, homemade beef satay, hinava and fried tuhau chicken wings.



* Serves with a side of steamed rice

FRIED TUARAN NOODLE WITH CHICKEN CHAR SIEW 💿 🛊 🖛 👱

Local Tuaran noodles served with vegetables, crispy chicken skin and chicken char siew.



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CHAR KWAY TEOW 👀 🖝

PUMPKIN LAKSA 💿 🖫 🛫

pumpkin seeds.

Wok fried flat rice noodles with prawns, vegetables and egg.

WONTON NOODLE SOUP 💿 🛊 🗪 🛫

Spicy soup flavoured with ginger flower, chili

paste and coconut milk served with noodles.

vegetables, tau foo pok, boiled egg and toasted



RM 42

140 🧇

RM 56 Egg noodles served with chicken, prawn wonton 190 dumpling, chicken broth and green vegetables.



NELAYAN FRIED RICE 💿 🛊 🗪 Fisherman style fried rice served with fried

BRAISED BEEF NOODLES

local basung (sardine), chili sambal, dark spicy soy sauce, vegetable pickles, fish crackers and a fried egg.

Vermicelli noodles, braised beef, beef balls

and green vegetables served with superior



RM 58

190 📀

KIMCHI FRIED RICE 1

Served with Yangnyeom chicken wings and fried egg.



JAPCHAE \$

beef broth.

Korean glass noodle with marinated beef, carrot, spring onion, shitake mushroom, onion





and spinach.



All prices are in Ringgit Malaysia and inclusive of 6% government tax (SST) Pay directly with Shangri-La Circle points at the outlet cashier counter.

Our produce and cuisine are rooted in Nature, featuring the finest locally and ethically-sourced ingredients. ¶ Alcohol ∄ Dairy ⊙ Egg 🛊 Gluten 🐑 Nuts 🐟 Seafood 💮 Vegetarian









CHOICE OF SATAY

8 skewers of homemade chicken or beef satay served with peanut sauce, cucumber, ketupat (rice cube) and onions.



NEW ZEALAND LAMB CHOP (200gm) §

Served with baked potatoes, grilled corn, vegetables and mint jus.

AUSTRALIAN BLACK ANGUS BEEF RIB



RM 240

790

UDANG BEREMPAH 🛊 🗪 🛫

steamed rice.

IKAN PANGGANG 🛊 🗪 🛫

Grilled local seabass fillet, vegetables,

homemade spicy chili sambal served with

Marinated tiger prawn with local spices served with steamed rice, sambal, pineapple dipping sauce, vegetables pickles and prawn cracker.



RM 87

290

AYAM GOLEK \$

Roasted chicken with local spices

Quarter (1 side) Half (2 side) Whole (4 side)

RM 46 / 150 RM 70 / 230 RM 119 / 390

Choice of Sauce

Peri Peri sauce Black pepper wasabi sauce 🛊 Mushroom garlic truffle sauce ♂

Sides 🛂

Green salad, coleslaw, buttered corn, grilled vegetables, fries, and Biryani rice.

EYE (300gm) 🛊 🗹 Served with grilled corn, vegetables, shallot rosemary sauce and fries.

SEAFOOD PIZZA A 🛊 🐟

Prawn, calamari, mussels, tomato, basil and mozzarella cheese.

RM 62

RM 75

250

210 🗇

RM 62 210 📀





MONGOLIAN LAMB* ☐ \$

Stir fried lamb with Mongolian sauce and vegetables.

RM 70

BLACK PEPPER BEEF* \$

Black pepper sauce topped with toasted cashew nuts.



RM 82

270

170 🝣

SWEET & SOUR FISH* ● ♦ • ✓ Fish fillet with sweet and sour sauce topped with pine nuts.

Butter prawns with egg floss and curry leaves.

RM 82 270

HAINANESE CHICKEN RICE \$

Poached chicken with fragrant rice, chili sauce and chicken broth.



* Serves with a side of steamed rice

SMOKED SALMON PIZZA A ♦

CHARCOAL INFERNO PIZZA 片象

HAM & PINEAPPLE PIZZA 日台

MARGHERITA PIZZA 片意 ◆

Beef pepperoni, black truffle paste, pepper,

chili flakes, olives and mozzarella cheese.

Turkey ham, pineapple, and mozzarella.

Tomato sauce, mozzarella cheese and basil.

Smoked salmon, rocket leaves, sun dried tomato and mozzarella cheese.

BAKED CHICKEN

Oven-baked seasoned chicken breast and coached vegetables served with steamed



STEAMED FISH &

Local fish fillet with ginger soy sauce and blanched vegetables served with steamed rice.



BRAISED BEAN CURD & 🏶

Braised bean curd with vegetables served with steamed rice.



VEGETABLES FRIED RICE 💿 🛊 💮

Fried rice with vegetables, garlic chips and fried egg.



PLANT-BASED MEAT BALL RICE BOWL & •

Mushroom meat ball in teriyaki sauce served with steamed rice.



VEGAN TOM YUM FRIED VERMICELLI &

Wok fried vermicelli with tom yum paste, tau foo pok, mushroom, carrot, spinach and tomato.





Plant-Based Meat Ball Rice Bowl



Golden Custard Mango

DESSERT

PUDDING KELAPA

Coconut jelly with coconut flesh



BUAH BUAHAN TEMPATAN 🐡 🛫 Seasonal local sliced fruits.

PISANG GORENG CHEESE 5 * *

Deep fried banana fritters, maple syrup, and grated parmesan cheese.



RM 22

80 🝣

RM 25

90 🧇

SALTED CARAMEL CAKE &

Rich chocolate cake with salted caramel.



GOLDEN CUSTARD MANGO □ ♦

Fried custard served with fresh mango.



KING OSCAR CAKE 5

Almond sponge, butter cream and chocolate ganache.



CINNAMON APPLE CRUMBLE A

Cinnamon crumble with fresh apple, raisin, and oats.



MANGO BINGSU A

Mango fruits, mango puree, condensed milk, and vanilla ice cream.



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