



# Nostalgia of Malaysia's heritage street food



번역을 위해 스캔 주십시오



扫描翻译

## POOL FAVOURITES

### SOFT-SHELL CRAB BURGER\* 🍷🍷🍷🐟

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

RM 67  
220

### AUSTRALIAN WAGYU BEEF

#### BURGER\* 🍷🍷🍷

200GM Australian Wagyu beef patty, beef bacon, sundried tomato mayonnaise, cheddar cheese, tomato, onion, lettuce and gherkins.

RM 75  
250

### CHICKEN BURGER\* 🍷🍷🍷🐟

Breaded boneless chicken thigh, mayonnaise, cheddar cheese, tomato, onion, lettuce and gherkins.

RM 54  
180

### FISH BURGER\* 🍷🍷🍷🐟

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

RM 58  
190

### TRIPLE DECKER SANDWICH\* 🍷🍷🍷

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

RM 62  
210

### VEGETABLES PANINI\*\* 🍷🍷🍷🌱🌱🌱

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

RM 42  
140

### PLANT BASED CHICKEN PANINI\*\* 🍷🍷🍷🌱

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

RM 58  
190

### TL SEAFOOD SNACK PLATTER 🍷🍷🍷🐟🐟🐟

Crispy calamari, fish finger and prawn fritter.

RM 87  
290

### CHICKEN POPCORN 🍷

RM 51 / 170

### SWEET POTATO FRIES 🍷

RM 30 / 100

### FRENCH FRIES

RM 22 / 80

\* Serves with a side of fries

\*\* Serves with a side of sweet potato fries

## SALADS

### PRAWN & AVOCADO SALAD 🐟🐟

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

RM 51  
170

### CAESAR SALAD 🍷🍷🍷

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

RM 44  
150

### TEPI LAUT GREEN SALAD 🍷🍷🍷🌱🌱🌱

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

RM 41  
140

## Wagyu Burger



## Lobster Panso



## LOCAL & ASIAN FAVOURITES

### SABAH CHICKEN CURRY\* 🍷

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

RM 59  
200

### LOBSTER PANSO\* 🍷🍷🍷🐟

Traditional lobster dish cooked with bamboo shoot and local chives.

RM 99  
330

### CHICKEN MURTABAK 🍷🍷

Flat bread stuffed with chicken filling served with vegetable curry.

RM 51  
170

### AUSTRALIAN WAGYU BEEF RENDANG\* 🍷

Slow braised Australian Wagyu beef in aromatic spices, coconut milk, dried shredded coconut and pickled vegetables.

RM 79  
260

### OXTAIL ASAM PEDAS\* 🍷

Braised oxtail with chili and local spices and vegetable pickles.

RM 74  
250

### SABAHAN SNACK PLATTER 🍷🍷🍷🐟🐟🐟

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

RM 87  
290

\* Serves with a side of steamed rice

## NOODLE, RICE & SOUP

### FRIED TUARAN NOODLE WITH CHICKEN

#### CHAR SIEW 🍷🍷🍷🐟

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

RM 56  
190

### CHAR KWAY TEOW 🍷🍷🍷🐟

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

RM 58  
190

### WONTON NOODLE SOUP 🍷🍷🍷🐟🐟🐟

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

RM 56  
190

### PUMPKIN LAKSA 🍷🍷🍷

Spicy soup flavoured with ginger flower, chili paste and coconut milk served with noodles, vegetables, tau foo pok, boiled egg and toasted pumpkin seeds.

RM 42  
140



## Nelayan Fried Rice

### BRAISED BEEF NOODLES 🍷

Vermicelli noodles, braised beef, beef balls and green vegetables served with superior beef broth.

RM 58  
190

### NELAYAN FRIED RICE 🍷🍷🍷🐟

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

RM 63  
210

### KIMCHI FRIED RICE 🍷🍷

Served with Yangnyeom chicken wings and fried egg.

RM 58  
190

### JAPCHAE 🍷

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

RM 58  
190

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



# FROM THE GRILL



Udang Berempah



Ayam Golek

## CHOICE OF SATAY 🍢

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

RM 51  
170

## NEW ZEALAND LAMB CHOP (200gm) 🍖

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

RM 159  
520

## AUSTRALIAN BLACK ANGUS BEEF RIB EYE (300gm) 🍖

Served with grilled corn, vegetables, shallot rosemary sauce and fries.

RM 240  
790

## IKAN PANGGANG 🐟

Grilled local seabass fillet, vegetables, homemade spicy chili sambal served with steamed rice.

RM 82  
270

## UDANG BEREMPAH 🍤

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.

# FROM THE OVEN

## SEAFOOD PIZZA 🍕🐟

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

RM 75  
250

## CHARCOAL INFERNO PIZZA 🍕

Beef pepperoni, black truffle paste, pepper, chili flakes, olives and mozzarella cheese.

RM 62  
210

## HAM & PINEAPPLE PIZZA 🍕

Turkey ham, pineapple, and mozzarella.

RM 62  
210

## MARGHERITA PIZZA 🍕

Tomato sauce, mozzarella cheese and basil.

RM 55  
190

## SMOKED SALMON PIZZA 🍕🐟

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

RM 67  
220

# FROM THE FRYING PAN

## MONGOLIAN LAMB\* 🍖

Stir fried lamb with Mongolian sauce and vegetables.

RM 82  
270

## BLACK PEPPER BEEF\* 🍖

Black pepper sauce topped with toasted cashew nuts.

RM 70  
230

## SWEET & SOUR FISH\* 🐟

Fish fillet with sweet and sour sauce topped with pine nuts.

RM 51  
170

## DRY BUTTER PRAWN\* 🍤

Butter prawns with egg floss and curry leaves.

RM 82  
270

## HAINANESE CHICKEN RICE 🍗

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

RM 58  
190

\* Serves with a side of steamed rice

# HEALTHY LIFE

## BAKED CHICKEN

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

RM 54  
180

## STEAMED FISH 🐟

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

RM 63  
210

## BRAISED BEAN CURD 🍲

Braised bean curd with vegetables served with steamed rice.

RM 42  
140

## VEGETABLES FRIED RICE 🍲

Fried rice with vegetables, garlic chips and fried egg.

RM 42  
140

## PLANT-BASED MEAT BALL RICE BOWL 🍲

Mushroom meat ball in teriyaki sauce served with steamed rice.

RM 58  
190

## VEGAN TOM YUM FRIED VERMICELLI 🍲

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

RM 42  
140



Plant-Based Meat Ball Rice Bowl



Golden Custard Mango

# DESSERT

## PUDDING KELAPA 🍌

Coconut jelly with coconut flesh

RM 22  
80

## BUAH BUAHAN TEMPATAN 🍌

Seasonal local sliced fruits.

RM 25  
90

## PISANG GORENG CHEESE 🍌

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

RM 24  
80

## SALTED CARAMEL CAKE 🍰

Rich chocolate cake with salted caramel.

RM 27  
90

## GOLDEN CUSTARD MANGO 🍰

Fried custard served with fresh mango.

RM 30  
100

## KING OSCAR CAKE 🍰

Almond sponge, butter cream and chocolate ganache.

RM 27  
90

## CINNAMON APPLE CRUMBLE 🍰

Cinnamon crumble with fresh apple, raisin, and oats.

RM 27  
90

## MANGO BINGSU 🍰

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

RM 31  
100

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