TATU café

ENJOY THE TASTES OF THE WORLD NOW SERVED FRESH AT CAFÉ TATU

Café TATU is a contemporary restaurant offering a mouth-watering selection of Asian and Continental favourites from interactive cooking stations.

Tandoori, noodles and pasta, Chinese, roast carvings, stews and grills, seafood delights and desserts. The perfect venue for a multitude of purposes... be it a power breakfast, a business lunch, a snack or a relaxing dinner.

世界各地的风味尽在TATU呈现

TATU餐厅是一间现代设计的餐厅，它的互动式开放厨房提供令人垂涎欲滴的各地美食，包括印度咖喱，蒙古风味，意大利面，中式菜系，炭烧，炖，烧烤，海鲜和各式甜点。为各种场合提供完美的用餐场所，能量早餐，正式午餐，点心时间或轻松的晚餐

Chef's Recommendation
厨师推荐

Vegetarian
素菜

Our produce and cuisine is Rooted in Nature,
featuring the finest locally and ethically-sourced ingredients.
我们的产品和菜肴源于自然，采用最佳的本地原料和道德采购的食材。

Celery 芹菜 C	Gluten 面筋 G	Shellfish 贝类 S	Egg 蛋类 E	Fish 鱼类 F	Alcohol 酒精 A
Dairy 乳制品 D	Mustard 芥末 M	Nuts 坚果 N	Sesame 芝麻 SE	Soya 大豆 SO	

Please advise your server if you have any allergies. 如果您有任何过敏情况，请告知服务员

Please approach us if you have any special dietary requirements in relation to food or drink. 如果您对食物或饮料有任何特殊饮食要求，请与我们联系。
Shangri-La Circle Points suggested in the menu are estimates and may fluctuate according to the day's rate. 建议的贵宾金环会积分只是估算值，会随当天的汇率波动。
All prices quoted in Ringgit Malaysia and are inclusive of 10% service charge and 6% Goverment Tax (SST). 所有价格均以马来西亚零吉报价，及已包括10%的服务费和6%的政府税（SST）

Nutritionist-approved recipes 营养师认可的食谱

Wellness at *Shangri-La* 香格里拉的健康

Our tasty, balanced meals have lower levels of sugar and salt, and emphasized vegetable and whole grain intake for growing children.
我们美味而营养均衡的膳食含有较低水平的糖和盐，并强调蔬菜和全谷物的摄入，适用于成长中的儿童。

Wellness All Day Dining

MAIN COURSE 主食

	RM	
Miso Sesame Wild Rice Bowl 味增芝麻野米碗 (E), (N) Mushrooms, Kale, Red Cabbage, Carrots, Sweet Potato, Edamame, Soft Boiled Egg, Wild Rice, Miso Sauce *A hearty, whole grain bowl, full of immune-boosting antioxidant* 蘑菇、羽衣甘蓝、红卷心菜、胡萝卜、红薯、毛豆、溏心蛋、野米、味增酱 充满免疫增强抗氧化剂的健康全谷碗	47	176
Lemongrass Chicken Noodle Bowl 香茅鸡肉面碗 (SO) Chicken Thigh, Asian Greens, 100% Black Soybean Noodles, Homemade Pho Broth, Fresh Herbs *A high fibre, high protein version of a classic noodle bowl* 鸡腿、亚洲蔬菜、100%黑豆面条、自制越南牛肉粉高汤、新鲜香草 经典面碗的高纤维、高蛋白版本	31	116
Coconut Spinach Dhal with Spiced Okra 椰菜苋菜炖咖喱 Red Lentil Dhal, Sautéed Okra & Tomatoes, Chutney, Cucumber Raita Brown Basmati Rice *Protein packed lentils are high in cholesterol-lowering fibre* 红扁豆咖喱、炒秋葵和番茄、酸辣酱、黄瓜莱塔棕香米 蛋白质丰富的扁豆富含降低胆固醇的纤维	31	116

DESSERT 甜品

Superfood Fruit Salad 超级食物水果沙拉 (N) Fruit Mix, Avocado, Chia Seeds, Walnuts, Goji Berry, Homemade Granola served with Coconut Milk and Dark Chocolate Sauce *A mix of anti-inflammatory, omega 3-rich powerhouse food* 水果混合、牛油果、奇亚籽、核桃、枸杞子，自制格兰诺拉麦片，搭配椰奶和黑巧克力酱 混合了消炎抗氧化剂和富含欧米茄-3的强大食物	35	131

JUICES AND SMOOTHIES (300ml)
果汁和冰沙（300毫升）

	RM	
Detox 排毒 (C) Beetroot, Cucumber, Green Apple, Carrot, Celery, Kale, Ginger *Packed with detox-boosting antioxidants* 甜菜根、黄瓜、青苹果、胡萝卜、芹菜、羽衣甘蓝、姜 富含排毒抗氧化剂	16	60
Immune Boost 免疫增强 (C) Carrot, Orange, Green Apple, Celery, Ginger *Rich in immune-supportive vitamins* 胡萝卜、橙子、青苹果、芹菜、姜 富含支持免疫系统的维生素	16	60
Rejuvenate 恢复活力 Honeydew, Cucumber, Green Apple, Kale *A vitamin-rich, hydrating juice to nourish the skin* 哈密瓜、黄瓜、青苹果、羽衣甘蓝 富含维生素的补水果汁，滋养肌肤	16	60
Berry Antioxidant Blast 浆果抗氧化弹 Mixed Berries, Banana, Chia Seeds, Acai Powder, Unsweetened Non-Dairy Milk *An antioxidant & omega 3 powerhouse to help fight inflammation* 混合浆果、香蕉、奇亚籽、巴西莓粉 、无糖非乳制品奶 抗氧化剂和欧米茄-3强大的护体武器，帮助抗击炎症	21	79
Immunity Energizer 免疫提神 Strawberry, Orange, Banana, Chia Seeds, Goji Berry, Ginger, Unsweetened Non-Dairy Milk *Recharge with this tangy, vitamin-packed immune booster* 草莓、橙子、香蕉、奇亚籽、枸杞子、姜、无糖非乳制品奶 充满维生素、提升免疫力的清新果汁	21	79

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Wellness Junior Bites

BREAKFAST- À LA CARTE 早餐-单点

	RM	
Yoghurt & Fruit Parfait 奶酸水果花样杯 (D), (N) Plain Greek Yoghurt, Mixed Melon and Berries, Chia Seeds, Homemade Granola, Honey *Probiotics for healthy digestion and calcium for growing bones* 纯希腊酸奶，混合瓜果和浆果，奇亚籽, 自制格兰诺拉麦片，蜂蜜 益生菌有助于健康消化，钙质有助于发育骨骼	37	139
Whole Grain Pancakes 全谷煎饼 (E), (D), (G) Mixed Berries, Banana, Whipped Cream & Honey on the side *A high fibre, whole grain breakfast to start the day!* 混合浆果、香蕉，蘸着鲜奶油和蜂蜜! 高纤维、全谷物的早餐，为新的一天开启良好的开端	25	94
Sweet Potato & Brown Rice Chicken Congee 紫薯 & 糙米鸡粥 (N), (SO), (SE) Diced Chicken, Sweet Potato, Wakame, Edamame, Brown Rice Congee *A nutritionally balanced, whole grain congee to fuel the day* 切块鸡肉、红薯、裙带菜、毛豆、糙米粥	18	68

APPETIZER 开胃菜

Mixed Vegetable Sticks 混合蔬菜棒 (G), (C), (D) Homemade Ranch Dip, Vegetable Sticks, Whole Wheat Crackers *High in Vitamin A for super power vision!* 自制牧场风味蘸酱，蔬菜条，全麦饼干 富含维生素A，促进超级视力！	18	68
Mighty Mushroom Soup 超浓郁蘑菇汤 (D), (G) Button and Shiitake Mushrooms, Milk Foam, Toasted Baguette *Full of antioxidant superpowers to fight bad guys!* 白蘑菇和香菇，奶泡，烤法棍面包 富含抗氧化超能力，对抗有害因子！	25	94

MAIN COURSE 主食

	RM	
Veggie Power Mac & Cheese (D), (G), (E) 蔬菜能量奶酪通心粉 Pasta, Cauliflower, Broccoli, Pumpkin, Cheddar Cheese Sauce *This kid's favourite got a veggie boost for super immunity powers!* 意面，花椰菜，西兰花，南瓜，切达芝士酱 这是孩子们最喜欢的食物，现在加入蔬菜，增强超级免疫力！	25	94
Whole Grain Tuna Sandwich 全麦鲔鱼三明治 (G), (E) Tuna, Tomato, Cucumber, Avocado, Greek Yoghurt, Grated Carrot and Apple, Whole Grain Bread *Brain-boosting omega 3 fats and calcium for growing bones* 金枪鱼，番茄，黄瓜，牛油果，希腊酸奶， 磨碎的胡萝卜和苹果，全谷物面包 富含促进大脑活力的欧米茄-3脂肪和有助于骨骼发育的钙	31	116
Chicken, Vegetable & Egg Brown Rice Bowl 鸡肉，蔬菜和鸡蛋糙米饭 (E), (SO), (SE) Diced Chicken, Fried Egg, Seasonal Vegetables, Brown Rice, Soy-Sesame Dipping Sauce *A nutritionally balanced, whole grain bowl to satisfy little tummies* 切块鸡肉，煎蛋，时令蔬菜，糙米，酱油芝麻汁	18	68

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Wellness Junior Bites

	RM	
DESSERT 甜品		
Hidden Veggie Brownie Surprise 隐藏蔬菜布朗尼惊喜 (E), (G), (D) Carrot and Spinach Brownie, Raspberry Compote, Ice Cream of choice *Shhhhh! There's carrot and spinach hiding in here!* 胡萝卜菠菜布朗尼、覆盆子蜜饯、自选冰淇淋	31	116
JUICES & SMOOTHIES (300ml)		
Immune Boost 免疫增强 (C) Carrot, Orange, Green Apple, Celery, Ginger *Rich in immune-supportive vitamins* 胡萝卜、橙子、青苹果、芹菜、姜 富含支持免疫系统的维生素	16	60
Rejuvenate 恢复活力 Honeydew, Cucumber, Green Apple, Kale *A vitamin-rich, hydrating juice to nourish the skin* 哈密瓜、黄瓜、青苹果、羽衣甘蓝 富含维生素的补水果汁、滋养肌肤	16	60
Berry Antioxidant Blast 浆果抗氧化弹 *Mixed Berries, Banana, Chia Seeds, Acai Powder, Unsweetened Non-Dairy Milk* *An antioxidant & omega 3 powerhouse to help fight inflammation* 混合浆果、香蕉、奇亚籽、巴西莓粉, 无糖非乳制品奶 抗氧化剂和欧米茄-3强大的护体武器、帮助抗击炎症	16	60
Immunity Energizer 免疫提神 Strawberry, Orange, Banana, Chia Seeds, Goji Berry, Ginger, Unsweetened Non-Dairy Milk *Recharge with this tangy, vitamin-packed immune booster* 草莓、橙子、香蕉、奇亚籽、枸杞子、姜、无糖非乳制品奶 充满维生素、提升免疫力的清新果汁	16	60

MALAYSIAN SPECIALITIES 马来西亚特色菜肴

	RM	

SABAH REGION

1	**Malaysian Satay 马来西亚沙爹 (N)** 8 skewers of Char-grilled Chicken and Beef Chunks served with Traditional Rice Cubes, Fresh Cut Onions and Peanut Sauce 8串炭烤自制马来西亚鸡肉和牛肉串，配传统米糕、鲜切洋葱和花生酱	58	218
	Nasi Lemak 马来椰浆饭 (S), (F), (E) Chicken Curry, Tamarind Prawns, Anchovy Sambal and Coconut Rice 鸡肉咖喱、罗望子虾、鲮鱼辣椒酱和椰子饭	58	218
2	**Nasi Goreng 马来炒饭 (S), (E), (SO), (D), (N)**		
	• **Single Portion** 单份	54	203
	• **Sharing Portion** 合餐整份	80	300
	Seafood Fried Rice topped with Fried Egg, served with Beef and Prawn Satay, Fried Chicken, Prawn Crackers and Pickled Vegetables 海鲜炒饭，覆以煎蛋，并配牛肉和大虾沙爹、炸鸡、虾肉饼干和酱菜		
3	**Sup Ayam Berempah 马来鸡汤 (E)**		
	• **Single Portion** 单份	50	188
	• **Sharing Portion** 合餐整份	62	233
	Malay-spiced Chicken Soup served with Rice Vermicelli, Boiled Eggs, Bean Sprouts and Shredded Chicken 马来五香鸡汤，配米粉、煮鸡蛋、豆芽和鸡肉丝		
4	**Tuaran Mee Goreng with Prawns 虾肉斗亚兰炒面 (E), (G), (S), (SO)**		
	• **Single Portion** 单份	50	188
	• **Sharing Portion** 合餐整份	62	233
	Famous Egg Noodles from nearby Sabahan town of Tuaran, Wok-fried with Prawns, Bean Sprouts, Eggs and Coriander 有名的炒斗亚兰面，配大虾、豆芽、鸡蛋和香菜		
5	**Beef Rendang 香辣牛肉**		
	• **Single Portion** 单份	60	225
	• **Sharing Portion** 合餐整份	90	338
	Slow-braised Beef in Coconut and Aromatic Spices served with Pickled Vegetables and Steamed Rice 椰子和香料酱慢炖牛肉，配酱菜和蒸米饭		
6	**Oxtail Asam Pedas 牛尾酸辣汤**		
	• **Single Portion** 蔬菜	70	263
	• **Sharing Portion** 合餐整份	100	375
	Spicy Oxtail Stew served with Pickled Vegetables, Poppadom and Steamed Rice 香辣牛尾炖汤，配泡菜、印度炸圆面包片和蒸米饭		

MALAYSIAN SPECIALITIES
马来西亚特色菜肴

RM

7 PENANG REGION

Char Kuay Teow 炒粿条 (S), (E), (SO), (G)

• **Single Portion** 单份	50	188
• **Sharing Portion** 合餐整份	62	233

Penang's Signature Wok-fried Flat Rice Noodles with Prawns, Cuttlefish, Chili Paste, Chives, Bean Sprouts and Egg
槟城招牌炒米粉，配大虾、墨鱼、辣椒酱、韭菜、豆芽和鸡蛋

8 Penang Hokkien Char 槟城福建面 (SO), (SE), (G), (S)

• **Single Portion** 单份	50	188
• **Sharing Portion** 合餐整份	62	233

Braised Mixed Yellow Noodles and Rice Vermicelli with Seafood and Vegetables
焖什锦黄面和米粉，配海鲜和蔬菜

9 Fried Seafood Hor Fun 炸海鲜河粉 (E), (SE), (G), (S)

• **Single Portion** 单份	50	188
• **Sharing Portion** 合餐整份	62	233

Stir-fried Flat Rice Noodles with Assorted Seafood and Vegetables in Egg Gravy
炒板条面，配什锦海鲜和蔬菜蛋汤

10 Wok-fried Beef Hor Fun 炒牛肉河粉 (E), (G), (SO), (SE)

• **Single Portion** 单份	50	188
• **Sharing Portion** 合餐整份	62	233

Wok-fried Flat Rice Noodles with Sliced Beef, Bell Peppers, Onions and Bean Sprouts
炒板条面，配牛肉片、甜椒、洋葱和豆芽

11 Vegetable Curry 蔬菜咖喱 (D), (G)

• **Single Portion** 单份	40	150
• **Sharing Portion** 合餐整份	52	195

Rich Vegetable Curry and Seasonal Vegetables served with Roti Canai
蔬菜浓咖喱和时令蔬菜，配印度煎饼

12 Penang Asam Laksa 槟城亚三叻沙 (S), (F), (E) 62 | 233

Short Rice Noodles with Shrimp Paste, Ginger Flower, Mint, Shredded Cucumbers, Pineapples, Onions, Lettuce in Sour and Spicy Fish Gravy
短米粉配虾酱、姜花、薄荷、切碎的黄瓜、菠萝，葱，生菜酸辣的鱼汤

RM

SARAWAK REGION

13 Pakis Belacan 马来盏野菜 (S), (SO)

• **Single Portion** 单份	40	150
• **Sharing Portion** 合餐整份	52	195

Stir-fried Fern Shoots with Shrimp Paste
炒蕨菜枝，配虾酱

14 Kuching Laksa 古晋叻沙 (S), (E)

• **Single Portion** 单份	50	188
• **Sharing Portion** 合餐整份	62	233

Rice Vermicelli in Curry Broth with Prawns, Chicken, Coconut Milk, Fried Beancurd, Egg, Kuching Spices, Bean Sprouts and Chinese Parsley
咖喱汤黄面，配大虾、鸡肉、椰浆 、 豆腐、鸡蛋、古晋香料、豆芽和香菜

15 Daging Umbut 椰菜肉丸 (SO)

• **Single Portion** 单份	50	188
• **Sharing Portion** 合餐整份	62	233

Stir-fried Beef with Heart of Palm
炒牛肉，配棕榈心

KELANTAN REGION

16 Ayam Percik 吉兰丹香辣烤鸡 50 | 188

Grilled Chicken Thigh with Spicy Coconut Sauce served with Steamed White Rice and Pickled Vegetables
烤鸡大腿，配香辣椰子酱汁，含蒸米饭和酱菜

17 Nasi Dagang Kelantan 吉兰丹搭冈饭 (E) 50 | 188

Steamed Black & White Rice, Salted Egg, Pickled Vegetables, Chicken Curry with Vegetables
蒸黑白米饭、叁巴蛋、酱菜、鸡肉咖喱，配蔬菜

18 Solok Sotong 索洛克苏东 (S), (E), (G), (D) 50 | 188

Seafood-stuffed Squid, Steamed and Coated with Spicy Coconut & Lemongrass Sauce
清蒸鱿鱼海鲜，外涂香辣椰子和柠檬草酱

20

29

23

APPETIZERS & SALADS
开胃菜及沙拉

		RM	
19	**Rice Paper Wrap 米纸卷菜 (S)**		
	• **Vegetables** 蔬菜	44	165
	• **Prawns** 大虾	54	203
	Served with Chili Sauce and wrapped in Rice Paper 米纸裹辣椒酱腌菜丝		
20	**Caesar Salad 凯撒沙拉 (D), (E), (S), (F), (G)**		
	• **Plain** 清淡菜品	44	165
	• **Topped with Grilled Chicken Breast** 覆以烤鸡胸肉	54	203
	• **Topped with Grilled Prawns** 覆以烤大虾	60	225
	Lettuce, Turkey Streaky, Parmesan, Garlic Croutons 生菜、火鸡肉、帕尔玛干酪、蒜香油炸面包丁		
21	**Greek Salad 希腊沙拉 (D), (M)** Tomato, Cucumber, Onions, Chives, Parsley, Green Capsicum, Kalamata Olives, Lemon Wedges, Feta Cheese dressed with Olive Oil & Lemon Dressing 番茄、黄瓜、洋葱、韭菜、欧芹、绿辣椒、 鱿鱼橄榄、柠檬角、羊奶酪，配橄榄油和柠檬酱	50	188
22	**Assorted Mezze Platter 什锦中东小吃拼盘 (G), (N)** Stuffed Vine Leaves, Tabbouleh, Baba Ganoush, Hummus, Feta Cubes, Marinated Calamata & Green Olives served with Grilled Flour Tortillas 藤叶包菜、塔博勒色拉、茄子酱、鹰嘴豆泥、 菲达奶酪块、腌卡拉马塔和绿橄榄，配烤面粉玉米饼	50	188
23	**TATU's Life Salad 活力沙拉 (N)** Mixed Greens, Sprouts, Hummus, Beetroot, Carrot, Almonds, Pine Nuts, Sunflower Seeds and Walnuts 什锦绿菜、坚果、豆芽、鹰嘴豆泥、甜菜根、 胡萝卜、杏仁、松果、葵花籽和核桃	54	203
24	**Caprese Salad 番茄和奶酪沙拉 (D)** Italian Mozzarella Cheese, Marinated Tomatoes with Basil, Oregano and Extra Virgin Olive Oil 意大利马苏里拉奶酪、腌番茄，配罗勒、牛至和特级初榨橄榄油	54	203

		RM	
25	**Avocado & Chicken Salad 牛油果和鸡肉沙拉 (N)** Green Leaves, Cucumber, Tomato, Carrot and Green Beans topped with Fresh Avocado and Grilled Chicken Breast 绿叶、黄瓜、番茄、香葱、红萝卜和青豆沙拉， 覆以新鲜牛油果和和烤鸡胸肉	64	240
26	**Thai Beef Salad 泰式牛肉沙拉 (F)** Carrot, Radish, Cucumber, Chili, Bean Sprouts, Glass Noodles, Coriander and Beef Julienne 胡萝卜、萝卜、黄瓜、辣椒、豆芽、 粉丝、胡荽和牛肉丝	70	263

SOUP 汤

27	**Beef and Yoghurt Soup 牛肉和酸奶汤 (D), (G)** Served with Toasted Garlic Bread Sticks 配蒜香烤面包棒	30	113
28	**Oriental Lentil Soup 东方扁豆汤 (D)** Served with Lemon Wedges and Hot Paprika Butter 配柠檬角和热辣椒黄油	30	113
29	**Oven Roasted Organic Tomato Soup 有机番茄汤 (D), (G)** Served with Toasted Garlic Bread Sticks 配蒜香烤面包棒	40	150
30	**Chinese Double Boiled Chicken Soup 中式富贵鸡窝汤** Double Boiled Chicken and Chinese Herbal Soup 富贵鸡窝汤和中草药汤	40	150
31	**Szechuan Hot and Sour Soup 四川酸辣汤 (S), (SO), (SE), (E), (F), (D)** Served with Preserved Vegetables, Bean Curd and Chili Oil 配酱菜、豆腐和辣椒油	44	165
32	**Cream of Wild Mushroom Soup 野生蘑菇浓汤 (D), (G)** Served with White Truffle Oil 配白松露油	50	188

SANDWICHES AND BURGERS
三明治和汉堡包

RM

All our sandwiches and burgers are served with side salad and fries
我们所有的三明治和汉堡均配附餐沙拉和薯条

33	**Avocado and Chicken Panini 牛油果鸡肉帕里尼 (G), (D)** Toasted Ciabatta served with Mozzarella, Avocado and Chicken Breast 烤夏巴塔，配马苏里拉奶酪、牛油果和鸡胸肉	62	233
34	**Wagyu Burger 和牛汉堡 (SE), (G), (D)** Succulent 200g Wagyu Beef Patty, Lettuce, Onion, Gherkins and Tomato served on a Sesame Seed Bun 多汁和牛馅饼、香脆生菜、洋葱、嫩黄瓜和番茄，配芝麻包	66	248
35	**Steak Sandwich 牛排三明治 (G), (M)** Toasted Baguette served with Grilled Beef Sirloin, Sautéed Onions, Roasted Tomato and Mustard Dressing 烤法式长棍面包，配烤牛腩、炒洋葱、烤番茄和芥末酱	70	263
36	**Tanjung Aru Club Sandwich 丹绒亚路总会三明治 (N), (G), (E), (D)** Toasted Multigrain Bread served with Grilled Chicken Breast, Turkey Streaky, Fried Egg, Tomato, Cucumber and Lettuce 烤多谷物面包，配烤鸡胸肉、火鸡肉、煎蛋、番茄、黄瓜和生菜	70	263
37	**Lobster Club Sandwich 龙虾总会三明治 (S), (E), (D), (G)** Poached Rock Lobster, Lime Aioli, Guacamole, Turkey Streaky, Tomato, Lettuce, Onions 水煮岩虾、青柠蒜泥蛋黄酱、牛油果酱、	90	338

FROM THE PASTA BOILER
来自意面煮具的美食

RM

黄油炒火鸡肉、番茄、生菜、洋葱

Pasta Selection – Your Choice of Spaghetti, Fusilli, Fettuccine or Penne
意大利面选择——
意大利粉、意大利螺旋粉、意大利宽面条或意大利通心粉

38	**Napolitano 纳波利塔诺 (G), (D), (E)** Rich slow-cooked Tomato Sauce with Herbs 番茄浓酱	70	263
39	**Pomodoro E Basilico 番茄罗勒 (G), (D), (E)** Tomato and Fresh Basil Sauce 番茄和新鲜罗勒酱	70	263
40	**Alfredo with Smoked Salmon 阿尔费雷多烟熏三文鱼 (G), (D), (E)** Butter and Parmesan with Smoked Salmon 黄油和帕尔玛干酪烟熏三文鱼	70	263
41	**Bolognese 番茄肉酱** (G), (E) Rich slow-cooked Beef and Tomato Sauce 慢煮牛肉和番茄浓酱	80	300

FROM THE PIZZA OVEN 现烤披萨

Only available from 11:00 a.m. to 10:15 p.m.
仅 11:00中午 至 10:15晚上 供应

42	**Formaggi Pizza 精选芝士披萨 (D), (G)** Mozzarella, Gruyère, Parmesan, Gorgonzola, Scamorza and Basil 马苏里拉奶酪、格律耶尔干酪、帕尔玛干酪、戈尔根朱勒干酪、斯卡莫扎奶酪和罗勒	76	285
43	**Italiana Pizza 意大利披萨 (D), (G)** Buffalo Mozzarella, Cherry Tomatoes, Porcini Mushrooms, Beef Bresaola, Arugula 水牛芝士、樱桃番茄、牛肝菌、牛肉干和芝麻菜	76	285
44	**Marinara Pizza 海鲜披萨 (D), (G) (S)** Assorted Seafood, Buffalo Mozzarella, Chili, Basil Oil 海鲜什锦、水牛芝士、辣椒、罗勒油	76	285
45	**Margherita Pizza 玛格丽特披萨 (D), (G)** Tomato Sauce, Buffalo Mozzarella 番茄酱、水牛芝士	76	285

WESTERN MAIN COURSE 西式主菜

		RM	
46	**The All Day Breakfast 西式早餐 (E), (D), (G)** Choose between 2 Fried Eggs, 2 Scrambled Eggs or 3-Egg Omelette with fillings of your choice. Served with Turkey Streaky, Chicken Sausages, Grilled Tomatoes, Mushrooms, Hash Brown, Toast, Butter and Fruit Preserves 可选择 2 个煎鸡蛋或炒鸡蛋，或 3 个煎蛋卷（馅料由您选择）， 配火鸡肉、鸡肉香肠、烤番茄、蘑菇、炸土豆饼 、 烤面包 、 牛油和水果蜜饯	80	300
47	**Fish and Chips 炸鱼和薯条 (G), (D), (E)** Deep-fried Battered Fish served with Homemade Tartare Sauce, Chips, Lemon Wedges and Vinegar 油炸鱼块，配自制塔塔酱、土豆条、柠檬角和醋	84	315
48	**Grilled Chicken Leg 烤鸡腿 (D)** Grilled Free-range Chicken Leg served with Sautéed Vegetables and Bulgur Pilaf 烤放养鸡腿，配炒蔬菜和焦干小麦肉饭	90	338
49	**Grilled Norwegian Salmon 烤挪威三文鱼 (F), (D), (E)** Grilled Salmon served with Butter Mashed Potatoes, Lemon Wedges and Béarnaise Sauce 烤三文鱼，配黄油土豆泥、柠檬角和蛋黄酱	110	413
50	**Marinated Lamb Chops 腌羊排 (D)** Grilled Lamb Chops served with Bulgur Pilaf, Grilled Vegetables and Lamb Jus 烤羊排，配焦干小麦肉饭、烤蔬菜和羊肉汁	140	525
51	**Grilled Australian Rib-Eye Steak 烤澳洲肋眼牛排 (D)** Served with Mashed Potatoes, Grilled Vegetables and Beef Sauce 配土豆泥、烤蔬菜和牛肉酱	150	563
52	**Grilled Australian Beef Tenderloin Steak 烤澳洲里脊牛排 (D)** Served with Mashed Potatoes, Grilled Vegetables and Beef Sauce 配土豆泥、烤蔬菜和牛肉酱	170	638

CHINESE AND INDIAN MAIN COURSE 中式和印式主菜

		RM	
53	**Chinese wonton Noodle Soup 中式馄饨汤 (S), (D)** Prawn Dumpling, Chinese Cabbage (*Siew Pak Choy*), Shiitake Mushroom and BBQ Chicken in rich Chicken Broth 大虾饺子、中国卷心菜（小白菜）、香菇和蜜汁烤鸡（浇以香浓鸡汤）	50	188
54	**Hainanese Chicken Rice 海南鸡饭 (SO), (SE), (D)** Poached Chicken in Superior Broth served with Ginger Rice and Crunchy Bean Sprouts 清蒸上汤鸡肉，配姜米和脆豆芽	54	203
55	**Sweet & Sour Chicken 糖醋鸡** Served with Onions, Bell Pepper, Pineapple & Steamed Rice 配洋葱、甜椒、菠萝和蒸米饭	70	263
56	**Roti Canai with Yellow Dhal 印度煎饼，配黄木豆 (D), (G)** Flaky Indian Bread served with Yellow Lentil Curry 玉米面包片，配黄色扁豆咖喱	40	150
57	**Chicken Makhani 奶油鸡肉咖哩 (D), (G)** Chicken cooked in Rich Tomato Butter Sauce served with Naan Bread and Condiments 香浓番茄黄油酱炒鸡肉，配印度烤饼和酱料	70	263
58	**Lamb Biryani Rice 印度羊肉香饭** Traditional Indian Rice served with Lamb, Mint Sauce, Mango Chutney and Raita 传统印度米饭，配羊肉、薄荷酱、芒果酱和青瓜酸奶酱	70	263

JAPANESE AND KOREAN MAIN COURSE 日式和韩式主菜

59	**Chicken Teriyaki 日式照烧鸡肉 (SO), (SE)** Grilled Chicken Skewers with Teriyaki Glaze 烤鸡肉串，着照烧酱	60	225
60	**Nagasaki Wok-fried Beef Udon Noodles 长崎炒牛肉乌冬面 (G), (D), (SO)** With Black Pepper Sauce 配黑胡椒汁	70	263
61	**Kimchi Bokkeumbap 泡菜炒饭 (E), (D), (SE), (SO)** Kimchi Fried Rice topped with Fried Egg 韩国泡菜炒饭，覆以煎蛋	54	203
62	**Mak-Bulgogi 韩式烤牛肉 (SE), (SO)** Stir-fried Beef and Mixed Vegetables served with Steamed Rice 炒牛肉和菜配白饭	70	263

57

59

54

DESSERT 甜品

		RM	
63	**Tropical Fruit Platter 热带水果拼盘** A platter of Fresh Local Seasonal Fruits 新鲜地方水果拼盘	40	150
64	**Sago Gula Melaka 马六甲椰糖西米 (D)** Sago with Palm Sugar and Coconut Milk 西米，配椰糖和椰奶	40	150
65	**Lemongrass Crème Brûlée 柠檬香草焦糖布丁 (G), (N)** With Pandan Sauce and Biscotti 配班兰汁和意大利式脆饼	44	165
66	**Baked New York Cheesecake 纽约芝士蛋糕 (D), (E)** Served with Raspberry Compote 配覆盆子蜜饯	50	188
67	**Chocolate Moelleux Tart Dome 巧克力甜挞球 (D), (E), (G)** Gooey Rich Chocolate Tart with Whipped Cream 浓郁的蜜糖巧克力挞，配鲜奶油	50	188