



# ALL DAY MENU

## STARTERS

RM  POINTS  
REQUIRED

-  [N] **Traditional Satay**  
Chicken or beef skewers served with sweet and spicy peanut sauce, compressed rice, onion and cucumber  
½ dozen 33 119  
1 dozen 50 180
- Chicken Wings** 40 144  
Crispy marinated chicken wings with local spices
- Salt & Pepper Squid** 40 144  
Served with nahm jim dipping sauce
- [M] **Greek Salad** 45 162  
Feta cheese, olives, capsicum, cucumber, cherry tomatoes, oregano, lemon and olive oil
-  [S] **Chef's Salad** 46 166  
Mixed garden greens with mango, radish, cucumber, avocado, roasted pumpkin seeds and goma dressing
-  [S] **Caesar Salad** 46 166  
Baby romaine lettuce with grilled chicken, croutons, Parmesan cheese, lemon juice and olives. Served with Caesar dressing  
**Add-ons:**  
**Grilled Cajun Chicken Fillet** 12 43  
**Smoked Salmon** 14 50  
**Grilled Tiger Prawns** 16 58



Sup Ayam Berempah



Chicken Herbal Soup

## SOUP

- Sup Ayam Berempah** 30 108  
Malaysian fragrant turmeric-spiced chicken soup served with hard-boiled egg, bean sprouts and a hint of lime
- Wild Mushroom Soup** 32 115  
Creamy trio of fresh mushrooms served with garlic bread
- [M] **Chicken Herbal Soup** 32 115  
A nourishing blend of free-range chicken, ginseng, red dates, goji berries and Chinese angelica root



Chicken Wings



Traditional Satay



Greek Salad



Chicken Curry Kapitan



Garden Café Nasi Lemak




Mixed Vegetable Curry

## CURRY & SPICED

RM  POINTS  
REQUIRED

-  [M] **Mixed Vegetable Curry** 33 119  
Seasonal vegetables simmered in spiced coconut curry with cumin, turmeric and coriander. Served with aloo gobi, basmati rice, vegetable pickles and papadum
- Butter Chicken** 40 144  
Tandoori-marinated chicken simmered in rich tomato and butter cream sauce, finished with fenugreek and Indian spices. Served with basmati rice, papadum and vegetable pickles
-  **Garden Café Nasi Lemak** 43 155  
Steamed coconut rice served with cucumber, peanuts, anchovies and boiled egg. Served with chicken curry and prawn sambal
-  **Beef Rendang** 45 162  
Braised beef with local herbs, spices and kerisik. Served with steamed rice, vegetable pickles and crackers
- Goan Seabass Curry** 45 162  
Seabass fillet cooked with coconut, ginger, garlic, onion and tamarind. Served with basmati rice, papadum and vegetable pickles
- Chicken Curry Kapitan** 47 169  
Braised chicken thigh in mild Nyonya curry infused with kaffir lime and lemongrass. Served with steamed rice and fish crackers

 Beef [N] Contains Nuts [S] Contains Seeds [M] Vegetarian  Spicy (please advise if less spicy is preferred)

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## BURGERS & SANDWICHES

- |  | RM | POINTS<br>REQUIRED |
|--|----|--------------------|
| <b>Crunchy Chicken Burger</b><br>Cheddar cheese, smoked jalapeño, fried egg, onion and crisp lettuce in ciabatta bread   | 45 | 162                |
| <b>🍷 Golden Sands Club Sandwich</b><br>Toasted bread with grilled chicken, beef strips, fried egg, lettuce, avocado, tomatoes and cheddar cheese<br>Served with chips and coleslaw                                       | 45 | 162                |
| <b>[M] Grilled Vegetable Sandwich</b><br>Toasted focaccia with marinated grilled vegetables, mayonnaise and cheese<br>Served with fries and mesclun salad  | 40 | 144                |
| <b>Chicken Shawarma Wrap</b><br>Marinated spit-roasted chicken wrapped in a warm tortilla with garlic sauce, gherkin and fresh tomato salad. Served with fries   | 40 | 144                |
| <b>🍷 The House Burger</b><br><b>Beef or Chicken</b><br>Juicy 200g patty with lettuce, tomato, onion, cheddar, fried egg, sautéed mushrooms, beef rasher and signature sauce<br>Served on a toasted sesame bun with fries | 56 | 202                |
| <b>Shaved Flank Steak Ciabatta</b><br>Chimichurri sauce, rocket, caramelised onions and Au Jus dipping sauce   | 45 | 162                |



Crunchy Chicken Burger



Golden Sands Club Sandwich



Grilled Vegetable Sandwich



Chicken Shawarma Wrap



The House Burger



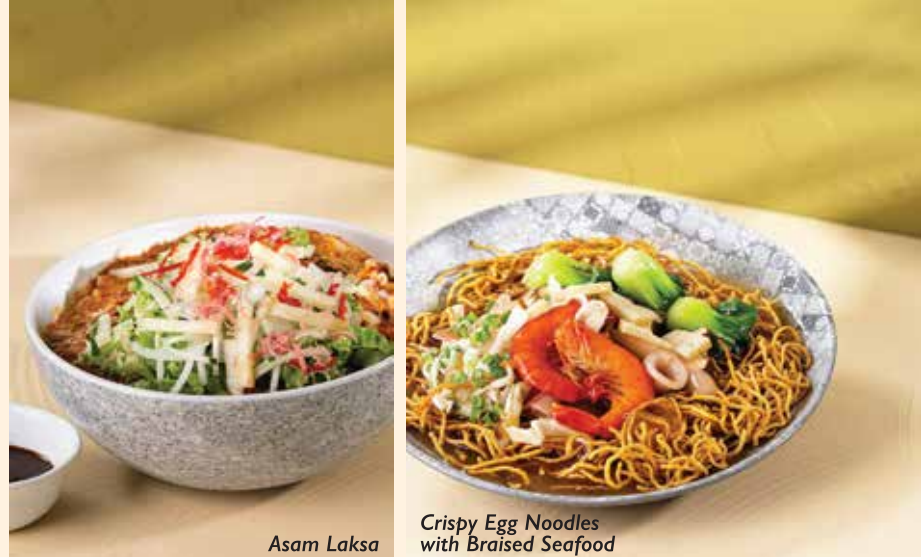
Shaved Flank Steak Ciabatta

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Asam Laksa

Crispy Egg Noodles with Braised Seafood

## ASIAN DELIGHTS

- |  | RM | POINTS<br>REQUIRED |
|--|----|--------------------|
| <b>Crispy Egg Noodles with Braised Seafood</b><br>Deep-fried egg noodles served with prawns, squid, fish cake, leafy greens, egg and homemade sauce                                | 45 | 155                |
| <b>🍷 Nasi Kandar Golden Sands</b><br>Basmati rice served with chicken curry, prawn sambal, beef rendang, sotong sambal, turmeric-fried fish, boiled egg, okra, pickles and papadum | 45 | 162                |
| <b>Indonesian Nasi Goreng</b><br>Wok-fried rice with garlic, chilli, vegetables, prawns and fried egg.<br>Served with satay and prawn crackers                                     | 45 | 162                |
| <b>Kam Heong Tiger Prawns</b><br>Wok-fried prawns with curry leaves, chilli, garlic and dried shrimp. Served with steamed rice, egg and pak choy                                   | 45 | 162                |
| <b>Asam Laksa</b><br>Spicy fish broth with ginger flower aroma and fresh herbs. Served with all trimmings and shrimp paste   | 43 | 155                |
| <b>[N] Mee Mamak</b><br>Stir-fried yellow noodles with chicken, squid, potato cubes and vegetables<br>Served with spicy peanut sauce and lime                                      | 43 | 155                |
| <b>Singapore Fried Bee Hoon</b><br>Stir-fried vermicelli with seafood, beansprout, egg and chicken   | 43 | 155                |
| <b>🍷 Wok-Fried Black Pepper Beef</b><br>Served with steamed rice, pak choy with mushrooms and fried egg  | 44 | 158                |
| <b>Char Koay Teow</b><br>Stir-fried flat rice noodles with prawns, squid, fish cake, bean sprouts, egg, chili paste and chives   | 45 | 162                |
| <b>🌶️ Hainanese Chicken Rice</b><br>Our house favourite of poached chicken with gingered chicken flavoured rice served with garlic chilli and soya sauce                           | 50 | 180                |



Fish and Chips



Traditional Chicken Chop

## ALL-TIME FAVOURITES

### Fish and Chips

Lightly battered fish fillet with fresh garden salad. Served with lemon wedges, tartare sauce and fries

### Traditional Chicken Chop

Deep-fried chicken coated in chef's special flour. Served with buttered vegetables, mushroom cream sauce and fries

## PASTA FIESTA

Choice of Spaghetti, Pappardelle, Penne, Strozzapreti or Gluten-free Pasta, Served with garlic bread

### Classic Bolognese

Beef ragù with shaved Parmesan cheese

### Seafood Puttanesca

Tomato sauce with olives, capers, garlic and chilli. Topped with prawns, squid and mussels

### Mushroom Formaggi

Sautéed wild mushrooms in a creamy cheese sauce

### Prawn Aglio e Olio

Prawn with a dash of spices and extra virgin olive oil



Classic Bolognese



Seafood Puttanesca



Mushroom Formaggi



Prawn Aglio e Olio

RM POINTS REQUIRED  
54 194

56 202

45 162

51 184

40 144

50 180



Lamb Rack



Rib Eye Steak



Beef Tenderloin



Norwegian Salmon



New York Strip Loin

## WESTERN FARE

RM POINTS REQUIRED

### From the Grill

Rib Eye Steak [250g]	135	486
Beef Tenderloin [250g]	145	522
Norwegian Salmon [180g]	90	324
Lamb Rack	119	428
New York Strip Loin [250g]	108	389

Choice of one side:

Potato wedges      Mashed potato  
Mac 'n' cheese      French fries

Choice of one vegetable:

Sautéed mushrooms  
Sautéed green  
Buttered grilled asparagus

Choice of one sauce:

Demi-glacé      Café de Paris butter  
Chimichurri      Black pepper sauce

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Braised Beancurd with Vegetarian Sauce



Plant-Based Fish & Chips



Spring Rolls



Vegetarian Bee Hoon

## VEGETARIAN OPTIONS

	RM	POINTS REQUIRED
<b>[M] Spring Rolls</b> Served with sweet chilli sauce	23	83
<b>[M] Vegetarian Bee Hoon</b> Carrot, cabbage, choy sum, bean sprouts and sweet soy sauce	25	90
<b>[M] Vegetarian Fried Rice</b> Fragrant rice stir-fried with vegetables and infused oil. Served with vegetable crackers and salad	25	90
<b>[M] Plant-Based Fish &amp; Chips</b> Crispy plant-based fish with vegetables, fries, vegetarian mayonnaise and malt vinegar	30	108
<b>[M] Dal Tadka</b> Yellow lentils with red chilli and coriander. Served with basmati rice, vegetable pickles and papadum	30	108
<b>[M] Braised Beancurd with Vegetarian Sauce</b> Served with steamed rice and vegetable crackers	32	115
<b>[M] Wild Mushroom Soup</b> Creamy trio of fresh mushrooms served with garlic bread	32	115
<b>[M] Spaghetti Napolitana</b> With vegetable and drizzled with basil oil	39	140

## SWEET ENDINGS

RM POINTS REQUIRED

<b>[N] Ice Cream</b> Vanilla, chocolate or strawberry Choice of different flavours and toppings		
<b>Single Scoop</b>	9	32
<b>Double Scoops</b>	17	61
<b>Triple Scoops</b>	23	83
<b>Double Chocolate Moist Cake</b> Ultra-moist chocolate cake layered with dark chocolate ganache Served with strawberry ice cream	28	101
<b>Lemon Meringue Tart</b> Zesty lemon curd in buttery shortcrust pastry topped with torched meringue	28	101
<b>Sago Gula Melaka</b> Tapioca pearls with palm sugar syrup Served with coconut cream and vanilla ice cream	28	101
<b>Musang King Durian Crème Brûlée</b> A rich and creamy twist on the French classic, infused with premium durian Served with vanilla ice cream	30	108
<b>Seasonal Fresh Fruit Platter</b> An assortment of tropical fresh fruits	30	108
<b>Banana Split</b> Triple scoop of ice cream served with banana and assorted toppings	32	115
<b>[N] Baked Cheesecake</b> Served with mixed berries, strawberry sauce and fresh cream	34	122



Lemon Meringue Tart



Banana Split



Seasonal Fresh Fruit Platter



Sago Gula Melaka

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## WINE

### WHITE

	RM	RM
<i>Australia</i>		
Tempus Two Silver Series Pinot Gris	38/174	137/626
<i>Italy</i>		
Placido, Pinot Grigio delle Venezie	55/268	198/965

### RED

<i>Australia</i>		
Tempus Two Shiraz / Cabernet Sauvignon	38/174	137/626
<i>Italy</i>		
Cesari Merlot	40/230	144/828

## BEER

	Half Pint	POINTS REQUIRED
<i>From the Tap</i>		
Carlsberg Draft	34	122
Tiger Draft	36	120
Heineken Draft	38	130
<i>From the Loft</i>		
	per Bottle	
Tiger	38	130
Heineken	39	140
Guinness Stout	39	137

## SCOTCH WHISKY

Ballantine's Finest	34	122
Chivas Regal (12 years)	36	130
Johnnie Walker Black Label	36	130
Monkey Shoulder	57	205

## GIN

Beefeater	34	122
Bombay Sapphire	36	130
Tanqueray	36	130
Hendrick's	52	187
Monkey 46 Sloe Gin	58	209
Monkey 47	58	209

## RUM

Havana (3 years)	36	130
Havana (7 years)	55	198
Bacardi White	36	130
Captain Morgan Dark	36	130

## TEQUILA

Olmecca Reposado	37	133
Jose Cuervo	34	122

# BEVERAGE

## VODKA

	RM	POINTS REQUIRED
Absolut	34	122
Apeach, Raspberri, Mandrin		
Belvedere	50	180
Grey Goose	50	180
Ketel One	50	180
Royal Dragon Elite	50	180

## SOFT DRINK

Coke	Sprite	15	54
Soda	Ginger Ale		
Ginger Beer	Tonic		
100 Plus	Bitter Lemon		

## FRESH JUICE

Apple	Carrot	20	72
Orange	Honeydew		
Watermelon			

## CHILLED JUICE

Pineapple	Mango	15	54
Guava	Orange		
Lime	Tomato		

## Milkshake

	20	65
Vanilla, strawberry or chocolate		

## Young Coconut

	20	72
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## COFFEE

Freshly Brewed Coffee	20	72
Iced Caramel Latte	20	72
Iced Mocha Latte	20	72
Cappuccino	20	72
Caffé Latte	20	72
Iced Coffee	20	72
Espresso Double	20	72
Espresso Single	15	54

## TEA

	20	72
Chamomile		
Earl Grey		
Peppermint		
Iced Lemon Tea		
English Breakfast		
Green Tea with Jasmine		

## COCKTAIL

	RM	POINTS REQUIRED
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**Margarita** 45 162  
Camino tequila, triple sec, fresh lime juice, sugar syrup, salt on glass rim

**Bloody Mary**  
Vodka, tomato juice, tabasco, Lea & Perrins sauce, salt & pepper

**Daiquiri**  
Light rum, fresh lime, Cointreau, sugar syrup

**Singapore Sling**  
Gin, grenadine, cherry brandy, lime, pineapple juice, Angostura bitters

**Tequila Sunrise**  
Tequila, orange juice, grenadine syrup

**Golden Sands**  
Rum, apricot brandy, white wine, orange squash, lime juice

**Piña Colada**  
Rum, pineapple juice, coconut cream

**Cosmopolitan**  
Vodka, Cointreau, lime & cranberry juice

**SBG**  
Vodka, blue curaçao, lime & mango juice, lemonade

**Mai Tai**  
Captain Morgan rum, orange curaçao, apricot brandy, grenadine, orange squash, fresh lime, orange, pineapple juice

**Classic Mojito**  
Rum, mint leaf, sugar syrup, soda

## MOCKTAIL

**Peach Virgin Margarita** 26 94  
Blended peach, orange squash, lime juice

**Strawberry Virgin Margarita**  
Frozen strawberries, orange squash, lime juice

**Strawberry Ocean**  
Frozen strawberries, orange juice, coconut cream

**Virgin Piña Colada**  
Pineapple juice blended with coconut cream

**Eastern Sunrise**  
Fresh guava, pineapple, banana, lime, mango, grenadine syrup

**Ginger & Orange Mojito**  
Mint sprigs, lime wedges, cane sugar, orange slice, ginger beer



### SHANGRI-LA CIRCLE

Shangri-La Circle points shown are estimates and may fluctuate based on the daily conversion exchange rate.