



Ahi Tuna Poke Salad



"Rasa" Satay Combo



Fish Fingers



Salmon Burger

ALL DAY DINING

STARTERS

	RM
Pinang Salad Mixed of mesclun salad, carrot, cucumber, cherry tomato, crouton, corn, black olive and hard boiled egg, served with honey mustard dressing	30
[V] Greek Salad Romaine lettuce, marinated feta cheese, black olives, cherry tomatoes, mixed peppers, herb vinaigrette & focaccia crouton	32
🍷 Caesar Salad Baby romaine lettuce, crispy bagel chips, beef crispy, shaved parmesan, homemade garlic mayo	37
- Grilled Chicken	10
- Smoked Salmon	12
- Grilled Prawn	16
Warm Prawn, Penne Pasta Arugula, garlic aioli, lemon and scallion	44
Ahi Tuna Poke Salad With kumara tempura and carrot	46
[V][N] "Rasa" Satay Combo 12 sticks of satays with choice of chicken, beef or lamb served with rice cake, cucumber, onions & peanut sauce	57

SMALL BITES

Spring Roll Meet Samosa Served with Thai sweet chilli and mint sauce	35
🌿 Crispy Calamari Delight	37
Barbecue Chicken Wings Half dozen chicken wings with barbecue sauce	38
Classic Nachos Guacamole, Cheddar cheese, Jalapeño, sour cream, chilli con carne	39
Beef Bon Bon Marina olive sourdough with tomato basil sauce	45



Crispy Calamari Delight



Classic Nachos

SOUP

	RM
[V] Wild Mushroom Soup Truffle oil and garlic bread	39

ALL TIME FAVOURITE

[V] Vegetable Quesadilla Warm tortilla with vegetables filling and cheese, served with side salads and French fries	45
🌿 Fish and Chips Fries, green pea and charcoal grill lemon, tartar sauce, malt vinegar	58
🌿 Ciabatta Chicken Schnitzel Lettuce, tomato, gherkin, fried egg, cheese	58

BURGERS

All burger are served with green salad and French Fries

🌿 Chicken Burger Chicken breast, mango chutney, mustard and lime sauce	49
🍷🍖 The Classic Beef Burger Beef patty, smoked beef slice, tomato, onion, gherkin, sunny side up	55
🌿 Salmon Burger Cucumber and dill sauce	68
Lamb Kofta Burger Pickle onion and Tzatziki sauce	68

PASTA

[N][V] Pappardelle Pistachio Almond Butter Sauce Zucchini, blush tomatoes	46
🍷 Spaghetti Bolognese Beef and tomato sauce	47
🌿 Seafood Spaghetti Aglio e Olio Served with prawns, mussels, squid, garlic, chilli, basil, chopped parsley and chilli flakes	53

🍷 Signature Dish 🍖 Beef [N] Contains Nuts [V] Vegetarian 🌶️ Spicy (please advise if less spicy is preferred)

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FROM THE GRILL RM

- 🌿 Squids 42
- 🌿 Chicken Skewer 55
- 🌿 Prawns 65
- 🌿 Fish of the Day 140
- 🍖 New Zealand Lamb Chop 155
- 🍖 Australian Wagyu Beef Fillet (200gm) 210
- 🍖 Australian Wagyu Beef Rib Eye (200gm) 245

Each dish is served with mashed potatoes, buttery leek and vegetable salad

Sauce: Café de Paris, Black Pepper Sauce, Lemon Butter Sauce, Mushroom Sauce

Chef Special of The Day

(Available on Saturday & Sunday only)

Please check with our service associate

CURRY SYMPHONY

All curry symphony are served with steamed jasmine rice and papadom

- 🌿 **Chicken Curry with Potato** RM 46
Homemade chicken curry which is generously loaded with chicken chunks and halved potatoes
- 🌿 **Fish Curry with Eggplant, Okra and Tomato** 46
This dish is all about bold and distinctive flavours – it's harmoniously sourish, salty, spicy, and savoury
- 🍖 **Beef Rendang** 55
Traditional kampung style slow cooking beef curry with coconut and local spices
- Lamb Madras Curry** 68
Served with Paratha or jasmine rice



Chicken Curry with Potato

Beef Rendang

SWEET

- Tropical Fruit Platter RM 32
- Moist Chocolate Pudding with Vanilla Ice Cream 32
- Baked Cheesecake with Wild Berries 32
- Ice Cream Selection 32
- Gula Melaka Crème Brûlée 32



BRASERADE

(Available in the restaurant only)

Enjoy a Braserade experience with your chosen selection of meat and seafood, cooked on your own table grill. Suitable for 2 persons

Meat Lovers

Duck Breast, Beef Fillet
Chicken, Beef & Lamb Satay
Assortment of Sausages
RM170

Seaside

Squid, Scallops, Prawns
Lobster Tail, Baby Octopus,
Fish Fillet of the Day & Mussels
RM190

Sauce: Café de Paris, Black Pepper Sauce, Lemon Butter Sauce, Mushroom Sauce



Lamb Madras Curry

KIDS MENU

SALADS

- Caesar Salad Jr. RM 25
Romaine lettuce, grilled chicken breast, shaved Parmesan, brioche croutons tossed in Caesar dressing

SNACKS

- Tempura Chicken Nugget 26
Served with salad and French fries
- Kiddie's Sandwich 26
Roasted chicken and mayonnaise finger sandwiches, served with green salad and French fries

MAINS

- Half Doggie RM 22
Served with salad and French fries
- 🌿 Fish Fingers 26
Served with green salad, French fries, lemon and tartar sauce
- 🍖 Junior Cheese Burger 26
Beef patty, sesame bun, Cheddar cheese, lettuce, tomato and French fries
- 🌿 Grilled Fish Fillet 29
Served with vegetable and steamed rice
- 🍖 Junior Spaghetti 31
With fresh tomato or beef bolognese sauce served with garlic bread

DESSERTS

- [N] Cookie Monster RM 22
Chocolate chip cookies, served with two scoops of vanilla ice cream



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BEVERAGES



FRESH JUICES

Granny Smith Apple	RM 26
Orange	26
Watermelon	26
Carrot	26
Pineapple	26
Young Coconut	23

CHILLED JUICES

Grape Fruit	21
Apple	21
Guava	21
Mango	21
Tomato	21
Lime	21
Cranberry	21

WATER

Acqua Panna	500ml	24
San Pellegrino	500ml	25
Evian	750ml	34
Evian Sparkling	750ml	34

SOFT DRINKS

Coca-Cola	16
Coke Zero	16
Ginger Ale	16
Soda Water	16
Sprite	16
Tonic Water	16

TEA

Earl Grey	RM 18
English Breakfast	18
Green Tea	18
Chamomile	18
Peppermint	18
Iced Lemon Tea	18

TIKI COCKTAILS

Andaman Sunset	RM 49
Rum, Apricot Brandy, Dry Orange, Orange, Pineapple, Nutmeg, Sour Plum Powder	
Banana Coconut Rum	49
Rum, Banana Liqueur, Coconut Milk, Triple Sec, Dash of Bitters, Pineapple	
Boston Beach Party	49
Rum, Gin, Vodka, Tequila, Grand Manier, Tia Maria, Cranberry, Lime	
Hurricane	49
Rum, Passion Fruit, Orange, Lime, Pineapple, Bitters	
Mai Tai	49
Rum, Pineapple, Orange Curaçao, Apricot Brandy	
Planter's Punch	49
Rum, Lemon Juice, Orange Juice, Pineapple Juice, Grenadine, Bitters, Nutmeg, Dry Orange	
Pina Colada	49
Rum, Pineapple Juice, Malibu, Coconut Milk	
Strawberry Sweetheart	49
Rum, Dark Rum, Lime Juice, Strawberry	
Sex on The Beach	49
Vodka, Orange, Cranberry, Peach, Lime	
Tropical Vodka Punch	49
Vodka, Orange Juice, Pineapple Juice, Mango Juice, Lime Juice, Passion Fruit Syrup & Soda	



COCKTAILS

Caipirinha	RM 49
Cachaça, Fresh Lime, Brown Sugar	
Cosmopolitan	49
Vodka, Cointreau, Lime & Cranberry Juice	
F.B.I.	49
Vodka, Baileys, Kahlúa, Vanilla ice Cream	
Margarita	49
Olmecca Tequila, Triple Sec, Lime	
Mojito	49
Rum, Lime, Sugar, Mint, Soda Water	
Negroni	49
Gin, Campari, Sweet Vermouth, Soda	
Old Fashioned	49
Bourbon, Bitters, Soda, Sugar	
Sea Breeze	49
Vodka, Grapefruit, Cranberry	
Whisky Sour	49
Irish Whiskey, Lime, Sugar, Sour Plum Powder	
Angel Drip	50
Amaretto, Baileys, Kahlúa	
Creamy Dreamy	50
Kahlúa, Baileys, Hazelnut, Espresso, Milk	
Gigantic Green Jack	50
Vodka, Midori, Mint, Ginger	
Sunny Side Up	50
Vodka, Rum, Passion Fruit, Orange, Lime	
Long Island Ice Tea	53
Gin, Vodka, Rum, Tequila, Triple Sec, Coke, Lemon	

MOCKTAILS

Coconut Fizz	29
Coconut Syrup, Lime, Strawberry, Ginger	
Ginger Citrus	29
Lemon, Lime, Orange Juice, Ginger	
Mango Tango	29
Mango, Pineapple, Lime, Sugar, Soda	
Nana	29
Lime Mint Leave, Sugar Ginger	
Paradise Cooler	29
Guava, Lime, Pineapple, Orange, Grenadine, Soda	
Shirley Temple	29
Grenadine, Sprite Lime	

Milkshake

Chocolate	RM 24
Vanilla	24
Strawberry	24
Banana	24



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BEVERAGES

WINES

Champagne

Veuve Clicquot Ponsardin,
Yellow Label Brut



RM



RM

585

Moët & Chandon, Brut Impérial

842

White

Australia

Tempus Two Silver Series
Pinot Gris

42

202

Tempus Two Silver Series
Sauvignon Blanc

42

202

Italy

Cesari Pinot Grigio delle
Venezie IGT Essere

60

270

New Zealand

Sixty Drops Marlborough
Sauvignon Blanc

60

270

France

E. Guigal Côtes du Rhône Blanc

288

Rosé

France

E. Guigal Côtes du Rhône Rosé

69

312

Red

Australia

Tempus Two Silver Series Shiraz

42

202

Tempus Two Silver Series
Cabernet Sauvignon

42

202

New Zealand

Fire Road Pinot Noir

57

260

France

E. Guigal Côtes du Rhône Rouge

288

Argentina

Catena Zapata Alamos Malbec

312

BEERS

RM

Tiger Draft

380ml

35

Tiger

325ml

35

Anchor

325ml

35

Guinness Stout

325ml

35

Heineken

325ml

38

Budweiser

355ml

38

GIN

Beefeater

RM

38

Bombay Sapphire

42

Hendrick's

52

Tanqueray No. 10

52

Suntory Roku Gin

52

Botanist Islay

52

VODKA

Absolut

38

Grey Goose

52

Belvedere Pure

52

RUM

Havana Club 3 Añejo

38

Captain Morgan Dark

38

Havana Club 7 Añejo

52

TEQUILA

Olmeca Reposado

38

Patron Silver

40

SCOTCH WHISKY

Ballantine's Finest

38

JW Black Label

42

Chivas Regal 12 Years

42

Chivas Regal 18 Years

52

SINGLE MALT SCOTCH WHISKY

Glenmorangie Original

52

Glenfiddich 15 Years

62

BOURBON & TENNESSEE WHISKEY

Jim Beam

38

Jack Daniel's

44

IRISH WHISKEY

Jameson

38

COGNAC

Martell VSOP

50

Martell Cordon Bleu

98

PINANG



Restaurant & Bar

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