

DINNER MENU

TUESDAY TO SATURDAY SERVED FROM 6 PM TO 11 PM | LAST ORDER 10:30 PM

Starters

- ❖ **Mixed green Salad** RM 16
Roasted Sesame dressing, Cherry tomato, Cucumber, Tofu
- ❖ **Asian Fish- Crab Cake** RM 21
Pickled Cucumber, mixed green Salad, Sesame, Horseradish mayo
- ❖ **Mixed green Salad with Mushroom** RM 22
Onsen Egg, Truffel oil, sweet Soya, smoked Duck

Soups

- ❖ **Green Pea soup** RM 16
Coconut cream, Lemongrass, Kaffir lime, roasted Coriander
- ❖ **Soup of the day** RM 16
Market fresh ingredients and grilled sourdough bread

Mains

- ❖ **Yoghurt marinated Chicken breast** RM 32
Beef Chorizo, Sauerkraut, Coconut milk, Lemongrass, Boiled Potatoes
- ❖ **Homemade Ravioli with Ricotta** RM 35
Beef juice with horseradish, sliced Duck breast, Rocket salad
- ❖ **Pasta with green Curry Pesto** RM 35
Char Siu Duck breast, Mushroom
- ❖ **Grilled Salmon filet** RM 39
Spiced Coconut sauce, Tiger Prawn, Market fresh Vegetable, steamed Rice
- ❖ **Grilled Tiger Prawn and baby Squid** RM 42
Garlic- Lemon Butter, Market fresh Vegetable, roasted Potatoes
- ❖ **Grain fed Australian Beef Strip loin** (not available for Wine and Dine promotion) RM 80
Beef juice with fermented Beans, roasted Vegetable, mashed Potatoes

Side dish

- ❖ **Mixed market salad greens** RM 11
- ❖ **Mixed vegetables with butter** RM 11
- ❖ **French fries** RM 13

Desserts

- ❖ **Homemade Crème Caramel** RM 16
- ❖ **Lemon Tart** RM 17
Fruit relish, Chocolate ice cream
- ❖ **Chocolate Mousse** RM 19
Hazelnut Sponge, salted Caramel sauce

*All prices stated are in Malaysian Ringgit and inclusive 10% Service charge and 6% Gst.