

IN-ROOM DINING MENU



Mandarin Oriental has long been renowned for excellence and innovation in dining. At Mandarin Oriental, Kuala Lumpur, ingredients are thoughtfully sourced from the finest suppliers across Malaysia, including cage-free eggs, sustainable seafood, and certified coffee. Each dish is prepared with care to meet your preferences and satisfaction.

As a Global Sustainable Tourism Council (GSTC) certified hotel, we are committed to responsible operations and mindful dining. All our dining establishments prioritise local and seasonal ingredients, minimise single-use plastics, and practise composting and recycling. Our menus exclude endangered species, and we actively support suppliers who uphold the highest environmental and social standards.

We are pleased to offer the Mandarin Oriental experience in the comfort of your room—whether for a leisurely breakfast, a light midday meal, or a late-night indulgence. Should you have any allergies or dietary preferences, kindly inform us and our team will be delighted to assist. Please note that dishes are not prepared in an entirely allergen-free environment, and we are unable to reheat food items purchased externally for your safety and well-being.

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BREAKFAST

BREAKFAST | FROM 6AM UNTIL NOON

BREAKFAST SET

Breakfast sets are served with seasonal sliced fruit and your choice of chilled juice along with coffee or tea. All bread baskets are served with butter and a selection of preserves and honey.

Chilled juice - Orange, apple, watermelon, guava, pineapple, mango

Coffee - Black coffee, Americano, café latte, cappuccino

Tea - English breakfast, chamomile, earl grey, green tea, jasmine tea, peppermint tea

Milk - Full cream, low fat, skimmed, soy, almond, oat, chocolate

Local beverages - Teh tarik, Milo, Nescafe tarik, masala chai

BREAKFAST SET

THE CONTINENTAL       **90**

Your selection of 4 homemade bakeries:

Croissant, whole wheat croissant, muffin, pain au chocolat, banana bread, Danish pastries, white toast, whole wheat toast, hard roll, soft roll, dark rye, multigrain, sourdough, whole wheat bread

Sliced fruits

Plain or fruit yoghurt



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BREAKFAST | FROM 6AM UNTIL NOON

BREAKFAST SET

THE MANDARIN      **121**

Your selection of 4 homemade bakeries:

Croissant, whole wheat croissant, muffin, pain au chocolat, banana bread, Danish pastries, white toast, whole wheat toast, hard roll, soft roll, dark rye, multigrain, sourdough, whole wheat bread

Sliced fruits

Plain or fruit yoghurt

Homemade pancakes or waffles with maple syrup
or hazelnut chocolate spread

or

Two eggs cooked to your choice:

Fried, poached, scrambled, omelette, hard or soft boiled served with hash brown and Provençal tomato

Please choose 2 of the following sides:

Cured beef, chicken sausage, beef sausage, sautéed mushroom, baked beans

BREAKFAST | FROM 6AM UNTIL NOON

BREAKFAST SET

THE CHINESE      **95**

Assorted dim sum, sweet sauce

Congee with dough fritters, salted egg, braised bean, pickled lettuce, pickled vegetable and fried dace

Your choice of chicken, fish or plain

BREAKFAST SET

THE MALAYSIAN         **95**

2 pieces of potato curry puff with sweet chili sauce

Papaya with lime

Nasi lemak - Coconut rice with shrimp sambal

Your choice of beef or chicken rendang

or

Roti canai - Traditional Malaysian flat bread served with yellow dhal

Your choice of vegetable or chicken curry

BREAKFAST | FROM 6AM UNTIL NOON

BREAKFAST SET

THE FIT & HEALTHY 104

Your selection of 4 homemade bakeries:

Whole wheat croissant, whole wheat toast, multigrain, whole-wheat bread

Vegetable crudités with cucumber-garlic yoghurt dip

Sliced fruits

Egg white omelette

Steamed assorted vegetables and grilled tomato

Bircher muesli

Oats, milk, low-fat yoghurt, banana, apple, and roasted hazelnuts

or

Vegan muesli

Oats, soymilk, lime, coconut, mango and cashew nuts

BREAKFAST | FROM 6AM UNTIL NOON

BREAKFAST SET

THE ARABIC 118

Sliced fruits

Arabic bread, extra virgin olive oil, cucumber, tomatoes and olives

Labneh - creamy, strained yoghurt

Hummus - smooth chickpea purée with tahini

Ful Medames - fava bean stew, lemon juice, garlic, cumin, extra virgin olive oil

Shakshuka - baked eggs in spicy tomato bell pepper stew

BREAKFAST SET

THE JAPANESE 136

Sliced fruits

Agedashi miso - blended soybean soup with seaweed and soft tofu

Salmon teriyaki, tamago and Japanese pickle

Eggplant Nanban - deep fried eggplant coated in sweet miso sauce

Steamed Japanese rice

A LA CARTE BREAKFAST

BREAKFAST | FROM 6AM UNTIL NOON

A LA CARTE

BREAKFAST SPECIALITIES

- | | |
|---|----|
| <p>Porridge    </p> <p>Your choice of plain or with cinnamon sugar
Prepared with milk or water</p> | 44 |
| <p>Homemade Waffles      </p> <p>Served with your choice of hazelnut chocolate spread,
peanut butter, or maple syrup</p> | 51 |
| <p>Chinese Chicken Congee    </p> <p>Chicken, dough fritters, salted egg, braised bean,
pickled lettuce, pickled vegetables and fried dace</p> | 50 |
| <p>Roti Canai   </p> <p>Traditional Malaysian Flat Bread
Served with yellow dhal, vegetable or chicken curry</p> | 50 |
| <p>Brioche French Toast     </p> <p>With banana, pandan-caramel jam and grated coconut</p> | 55 |
| <p>Homemade Pancakes      </p> <p>Served with your choice of hazelnut chocolate spread,
peanut butter, or maple syrup</p> | 55 |



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BREAKFAST | FROM 6AM UNTIL NOON

A LA CARTE

BREAKFAST SPECIALITIES

Assorted Dim Sum  58
Sweet sauce, spicy sauce, steamed buns

Your choice of 3 varieties:

Siew mai, salted egg siew mai, har gao, mushroom siew mai

Nasi Lemak  58
Coconut rice with shrimp sambal and your choice of beef or chicken rendang

Wonton Noodle Soup  65
Egg noodles, honey glazed barbecue chicken, kailan, wonton dumplings

BAKERY BASKET  46

Your selection of 4 homemade bakeries:

Croissant, whole wheat croissant, muffin, pain au chocolat, banana bread, Danish pastries, white toast, whole wheat toast, hard roll, soft roll, dark rye, multigrain, sourdough

The bakery basket is served with fresh butter and a selection of preserves and honey

BREAKFAST | FROM 6AM UNTIL NOON

A LA CARTE

CEREALS, DAIRY & FRESH FRUITS

Cereal  30
Homemade granola, cornflakes, all bran, almond or banana cluster, Koko Krunch

Choice of milk: full cream, low fat, skimmed, soy, almond, oat or chocolate milk

Vegan Bircher Muesli  44
Oats, soy milk, lime, coconut, mango and cashew nuts

Bircher Muesli  44
Oats, milk, low fat yoghurt, banana, apple and roasted hazelnuts

Plain or Fruit Yoghurt  29

Fruit Platter  50

Assorted Berries  55

BREAKFAST | FROM 6AM UNTIL NOON

A LA CARTE

EGGS

Egg White Omelette   53
Steamed assorted vegetables, grilled tomato

Your choice of plain or the combination of any 2 ingredients:
Turkey ham, cheese, onion, mushroom, tomato, mixed vegetables

Two Eggs cooked to your choice:   58
Fried, scrambled, poached, hard or soft-boiled serve with hash brown and Provençal tomato

Please choose 2 of the following:
Cured beef, chicken sausage, beef sausage,
sautéed mushroom, baked beans

Add one egg 6

BREAKFAST | FROM 6AM UNTIL NOON

A LA CARTE

EGGS

Scrambled Eggs with Smoked Salmon     68
Smoked salmon, asparagus, cherry tomatoes, toast

Avocado Toast with Poached Egg     85
Ciabatta bread, guacamole, cherry tomato salad, hollandaise sauce

We proudly serve locally sourced, cage-free eggs from Liang Kee Farming, known for their rich Vitamin E content, 25% lower cholesterol, and Pro-Vitamin A. These eggs exemplify our commitment to responsible sourcing and animal welfare.

A LA CARTE

A LA CARTE | FROM NOON UNTIL 11PM

ALL DAY MENU

STARTERS AND SALADS

- Miso Tofu Salad     54
 Grilled miso tofu, avocado, sun-dried tomato, baby romaine, sesame dressing
- Vitality Salad   62
 Avocado, beetroot, broccoli, asparagus, arugula, red radish, mango, toasted almond flakes, citrus dressing
- Norwegian Smoked Salmon     98
 Sour cream, pickled cucumber, red onion, lemon, brioche
- The Mandarin 'Niçoise' Salad       85
 Homemade tuna confit, free-range egg, baby artichokes, green beans, potatoes, kalamata olives, anchovies, tomatoes, red onion, mustard-mayo dressing
- Tomato and Mozzarella Salad   82
 Tomato, cow milk mozzarella, pesto, mixed olives, extra virgin olive oil



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A LA CARTE | FROM NOON UNTIL 11PM

ALL DAY MENU

STARTERS AND SALADS

Caesar Salad	     	55
Baby romaine, Grana Padano, garlic croutons, crispy beef, Caesar dressing		
With your choice of:		
Grilled Chicken Breast		72
Smoked Salmon		88
Grilled Tiger Prawns		105
Tiger Prawn Salad with Sambal Oelek	  	108
Marinated grilled prawns, cherry tomatoes, cucumber, green mango, mint, basil, kaffir lime leave served with red chili sambal		
Quinoa with Beetroot Salmon Gravlax	   	75
Organic quinoa, heirloom tomato, asparagus, edamame, cucumber, roasted bell pepper, beetroot cured salmon honey mustard dressing		
Mezze Platter	  	60
Hummus, pumpkin moutabal, tabbouleh, olives, Arabic bread		

A LA CARTE | FROM NOON UNTIL 11PM

ALL DAY MENU

SOUP

Prawn Curry Coconut Soup	 	72
Prawn with lemongrass and pumpkin		
Roasted Wild Mushroom Soup	  	58
Chive sour cream, bagel chips		
"Sup Kambing"	 	50
Spiced lamb shank soup with potato, carrot, coriander and toasted white bread		
"Sup Ekor Sapi Tradisi"		68
Malaysian oxtail broth, green chili, potato		
Oriental Spiced Lentil Soup	 	40
Fresh lemon, homemade pita croutons		

A LA CARTE | FROM NOON UNTIL 11PM

ALL DAY MENU

SNACKS

- Malaysian Mixed Satay (6 pieces)    59
Assorted chicken or beef satay, peanut sauce, rice cakes,
cucumber, mixed pickles
- Honey-Ginger Glazed Chicken Wings    52
Carrot, celery, and cucumber sticks, blue cheese dressing
- Indian Vegetable Samosas    44
Potato, green pea, mint yoghurt dip, tamarind chutney
- Nachos   52
Olives, jalapeño pepper, red onion, coriander, tomato salsa,
guacamole, cheese sauce

A LA CARTE | FROM NOON UNTIL 11PM

ALL DAY MENU

PASTA

- Your choice of:
Spaghetti, penne, fettucine, gnocchi  
Gluten-free pasta  58
- Pomodoro  58
Traditional Italian tomato sauce, basil
- Bolognese   68
Ragout of Australian beef, tomato, oregano
- Creamy Smoked Duck Pasta     58
Cream, egg yolk, crispy smoked duck, black pepper, parsley
- Seafood Aglio Olio      64
Assorted seafood, olive oil, garlic, chilli
- Pesto   53
Parmesan cheese, garlic, pine nuts, fresh basil
- Beef Lasagna "Al Forno"    72
Beef Bolognese, layered pasta, béchamel,
tomato sauce served with garden salad

A LA CARTE | FROM NOON UNTIL 11PM

ALL DAY MENU

BURGERS & SANDWICHES

All burgers and sandwiches are served with garden salad and your choice of French fries or wedges

Club Sandwich       74
Brioche loaf, roasted chicken, cured beef, smoked turkey, fried egg, Emmenthal cheese, tomato, lettuce, guacamole, mustard spread

Classic Beef Burger      64
Grass fed beef patty, lettuce, tomato, gherkin, mayonnaise on toasted potato bun

Grilled Chicken Burger      55
Sesame bun, gherkin, onion, iceberg lettuce, tomato, mayonnaise, coleslaw, garden salad, burger relish

Additional toppings on request: 21
Cheddar cheese, blue cheese, cured beef, mushrooms, caramelised onion or fried egg

A LA CARTE | FROM NOON UNTIL 11PM

ALL DAY MENU

BURGERS & SANDWICHES

All burgers and sandwiches are served with garden salad and your choice of French fries or wedges

Finger Sandwiches      92
One dozen, with choice of white or brown bread

Your choice of 3 selections:

Egg and mayonnaise, tuna cocktail, jerk spiced chicken, cheese and mayonnaise

Smoked Salmon Bagel     54
Poppy seed bagel, guacamole, hard-boiled eggs, capers

Grilled Zucchini Hummus Wrap     82
Paprika hummus, grilled zucchini, cherry tomato, red onion, avocado, arugula, Kalamata olives, lemon, feta cheese

Vegan Burger      66
Vegan soft bun, black bean patty, guacamole, onion, lettuce, tomato, roasted red pepper, cashew spread, tomato relish

A LA CARTE | FROM NOON UNTIL 11PM

ALL DAY MENU

STONE OVEN BAKED PIZZA

Margherita  	68
Tomatoes, mozzarella, fresh basil	
Frutti Di Mare    	88
Assorted seafood, anchovies, mozzarella, tomatoes, oregano, chilli	
Taverna 	82
Spicy smoked beef sausage, button mushroom, chilli flakes, oregano	
Quattro Formaggi 	80
Blue cheese, goat cheese, mozzarella, red cheddar, oregano	
Additional Toppings on Request	21
Mozzarella, blue cheese, goat cheese, red cheddar or parmesan	

A LA CARTE | FROM NOON UNTIL 11PM

ALL DAY MENU

FROM OUR LAVA STONE GRILL

Every dish is served with one sauce and one side dish

Australian Angus Rib Eye 	270
Australian Angus Tenderloin  	284
New Zealand Lamb Chop 	264
Grilled Chicken Breast with Provençal Crust  	78
Norwegian Salmon Fillet 	105
Choice of sauce:	
Peppercorn  	
Mushroom  	
BBQ 	
Bearnaise  	
Herbs chilli oil sauce	
Choice of side dish:	
Baked sweet potato  	
French fries 	
Potato wedges  	
Mashed potato  	
Steamed rice 	
Mixed mushrooms  	
Sautéed vegetable  	
Buttered asparagus 	
Steamed broccoli 	
Additional side dish	21

A LA CARTE | FROM NOON UNTIL 11PM

ALL DAY MENU

ASIAN NOODLES

- Curry Laksa      68
Fragrant coconut broth, yellow noodle, chicken, shrimp, tofu
- Char Kway Teow       70
Fried rice noodle, shrimp, squid, bean sprouts, chives
- Mee Goreng Mamak        68
Stir fried yellow mee, seafood, tomato, peanut gravy
- Wonton Noodle Soup      65
Egg noodle, honey glazed barbecue chicken, kailan, wonton dumpling

A LA CARTE | FROM NOON UNTIL 11PM

ALL DAY MENU

ASIAN CLASSICS

- Hainanese Chicken Rice      80
Poached chicken, chicken rice with ginger, kailan, herbal broth
- Nasi Goreng       88
Traditional fried rice, chicken, freshwater prawns, crispy anchovies, fish cracker, fried egg
Your choice of beef or chicken satay
- Sambal Tumis Udang Petai   70
Spicy prawn sambal, jasmine rice, kerabu taugh
- Seafood Black Olive Fried Rice      52
Chinese fermented olives, egg, prawns, chicken, vegetables, jasmine rice
- Tulang Rusuk Masak Hitam     86
Braised beef rib with soya, kerabu mangga, fish cracker and steamed rice

A LA CARTE | FROM NOON UNTIL 11PM

INDIAN CUISINE

All dishes are served with garlic pickles, cucumber acar, papadum, basmati rice and naan bread

Hyderabad Lamb Biryani 	86
Boneless lamb leg cubes, spice gravy	
King Prawn Biryani 	98
Grilled king prawns	
Murgh Makhani 	84
Butter chicken, spicy tomato gravy	
Dhal Tadka 	54
Spiced yellow lentil stew	
Palak Paneer 	54
Indian cottage cheese, spicy spinach gravy	
Aloo Gobi 	54
Potato-cauliflower curry, cumin, ginger	

A LA CARTE | FROM NOON UNTIL 11PM

DESSERT AND CHEESE

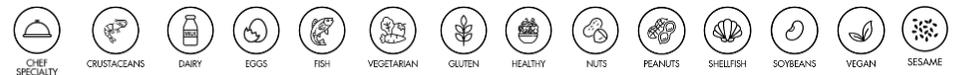
No-bake Dark Chocolate Hazelnut Cheesecake 	50
54% dark chocolate, dark chocolate cookie crust, crème Chantilly, roasted hazelnut	
Mango Coconut Pudding 	50
Crunchy granola crumble, coconut ice cream	
Vanilla Crème Brulée 	50
Mixed berries	
Burnt Basque Cheesecake 	50
Sliced strawberries	
Sliced Fruit Platter 	50
Assorted Berries 	55
Cheese Platter 	95
Fig jam, crackers, lavosh, nuts, grapes	

A LA CARTE | FROM NOON UNTIL 11PM

ICE CREAM

- Classic Banana Split  50
 Three scoops of ice cream, whipped cream, banana, chocolate fudge, caramelised almond
- Apple Crumble  50
 Spiced apple compote, buttery crumble, vanilla ice cream
- Chocolate Salted Cookie Delight  50
 Dulce de leche ice cream, chocolate ice cream, chocolate sauce, caramel cream, whipped cream, chocolate salted cookies
- Homemade Ice Cream  15 per scoop
 Vanilla, chocolate, strawberry yoghurt, dulce de leche, durian ice cream
- Sorbet  15 per scoop
 Raspberry, mango

KIDS MENU



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KIDS MENU

BREAKFAST A LA CARTE | 6AM UNTIL NOON

Your selection of 2 homemade bakeries:     22
Croissant, muffin, pain au chocolat, banana bread, Danish pastries

Smiley Fried Eggs   27
Hashbrown, chicken sausage, baked beans

One Fried Egg   22
Hashbrown, cured beef, baked beans

Kids Porridge   38
With cinnamon sugar prepared with milk

Chinese Chicken Congee     25
Chicken, dough fritters, salted egg, braised bean, pickled lettuce, pickled vegetables and fried dace

Teddy Pancakes      26
Choice of hazelnut chocolate spread, peanut butter or maple syrup

Homemade Waffles      28
Choice of hazelnut chocolate spread, peanut butter or maple syrup

Fruit Yoghurt   15

Sliced Fruit Platter  25

Cereal     15
Cornflakes, Koko Krunch served with milk

KIDS MENU

LUNCH & DINNER A LA CARTE | FROM NOON UNTIL 11PM

Chicken Noodle Soup   20

Spaghetti Meat Balls    36

Mac & Cheese    32

Fried Rice     28
Mushroom, vegetables and egg

Pizza Margherita    45
Tomatoes, mozzarella, fresh basil

Fish & Chips     45
Tempura fish, French fries

Breaded Chicken Stripes    38
Mashed potato

Mini Beef or Chicken Burger      45
French Fries

Milkshake  22
Strawberry, chocolate, banana, vanilla

OVERNIGHT A LA CARTE

OVERNIGHT A LA CARTE | 11PM UNTIL 6AM

STARTERS

Caesar Salad       55
 Baby romaine, Grana Padano, crispy beef, garlic croutons, Caesar dressing

Additional Grilled Chicken Breast 72

SOUP

Roasted Wild Mushroom Soup    58
 Chive sour cream, bagel chips

Soup "Ekor Sapi Tradisi"  68
 Malaysian oxtail broth, green chili, potato

SNACKS

Malaysian Mixed Satay (6 pieces)   59
 Assorted chicken or beef satay, peanut sauce, rice cakes, cucumber, mixed pickles



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OVERNIGHT A LA CARTE | 11PM UNTIL 6AM

PASTA

Your choice of:

Spaghetti, penne, fettucine, gnocchi  

Gluten-free pasta 

Pomodoro 

Traditional Italian tomato sauce, basil

58

Creamy Smoked Duck Pasta   

Cream, egg yolk, crispy smoked duck, black pepper, parsley

58

Beef Lasagna "Al Forno"   

Beef Bolognese, layered pasta, béchamel,
tomato sauce served with garden salad

72

OVERNIGHT A LA CARTE | 11PM UNTIL 6AM

ALL TIME FAVOURITES

BURGERS & SANDWICHES

All burgers and sandwiches are served with garden salad
and your choice of French fries or wedges

Classic Beef Burger     

Grass fed beef patty, lettuce, tomato, gherkin,
mayonnaise on toasted potato bun

64

Grilled Chicken Burger    

Sesame bun, gherkin, onion, iceberg lettuce, tomato, mayonnaise,
coleslaw, garden salad, burger relish

55

Additional toppings on request:

21

Cheddar cheese, blue cheese, cured beef, mushrooms,
caramelised onion or fried egg

ASIAN CLASSICS

Char Kway Teow      

Fried rice noodle, shrimp, squid, bean sprouts, chives

70

Mee Goreng Mamak       

Stir fried yellow mee, seafood, tomato, peanut gravy

68

Nasi Goreng      

Traditional fried rice, chicken, freshwater prawns,
crispy anchovies, fish cracker, fried egg
Your choice of beef or chicken satay

88

OVERNIGHT A LA CARTE | 11PM UNTIL 6AM

DESSERT AND CHEESE

No-bake Dark Chocolate Hazelnut Cheesecake     50
54% dark chocolate, dark chocolate cookie crust,
crème Chantilly, roasted hazelnut

Sliced Fruit Platter  50

Cheese Platter      95
Fig jam, crackers, lavosh, nuts, grapes

ICE CREAM

Homemade Ice Cream  15 per scoop
Vanilla, chocolate, strawberry yoghurt, dulce de leche, durian ice cream

Sorbet  15 per scoop
Raspberry, mango

NON-ALCOHOLIC BEVERAGES

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NON-ALCOHOLIC BEVERAGES

FRESHLY SQUEEZED JUICES

Orange, apple, carrot, celery, honeydew, pineapple, watermelon 30

CHILLED FRUIT JUICES

Orange, grapefruit, apple, cranberry, guava, mango, pineapple, tomato 23

CARBONATED DRINKS

Coca-Cola, Coca-Cola Zero, soda water, sprite, ginger beer, ginger ale, tonic water 23

MINERAL WATER

STILL

Acqua Panna (500ml) 27

SPARKLING

San Pellegrino (500ml) 27

TAPPING TAPIR WATER

Pineapple calamansi, grapefruit chamomile, hibiscus lime 25

COFFEE SPECIALITIES

Single espresso 26

Double espresso 26

Americano 26

Coffee crema 26

Cappuccino 26

Latte 26

Macchiato 26

NON-ALCOHOLIC BEVERAGES

MILK

Milk 26

Chocolate milk 27

Teh Tarik - traditional Malaysian milk tea 26

TEA & INFUSION

Earl Grey 26

English breakfast 26

Darjeeling 26

Chamomile 26

Peppermint 26

Jasmine 26

Green 26

MILKSHAKES

Chocolate 41

Vanilla 41

Strawberry 41

Banana 41

SMOOTHIES

Yoghurt 41

Milk 41

Fresh fruits 41

Banana, strawberry, papaya, pineapple or mango

ALCOHOLIC BEVERAGES

ALCOHOLIC BEVERAGES

WINE	GLASS	BOTTLE
CHAMPAGNE		
N.V Bollinger Special Cuvee Brut, Aÿ, France	148	722
SPARKLING WINE		
N.V. Paul Mas Prima Perla Blanc de Blanc, Limoux France	68	328
WHITE WINE		
Saget La Perriere, La Petite Perriere, Sauvignon Blanc, Loire Valley, France	65	320
Weiniger, Wiener, Gruner Veltliner Austria	64	308
Terres Fidèles, Montsablé, Chardonnay Haute Vallée de L'Aude, Limoux, France	65	320
Delas Feres, Côtes du Rhône, Marsanne & Roussanne Rhône Valley, France	52	258

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ALCOHOLIC BEVERAGES

WINE	GLASS	BOTTLE
RED WINE		
Terres Fidèles, Montsablé, Pinot Noir Haute Vallée de L'Aude, Limoux, France	65	320
Cantine Paolo Leo, Primitivo, Salento, Puglia, Italy	65	320
Chateau Cardus, De La Cardonne Medoc, France	62	305
Delas Feres, Côtes du Rhône, Syrah, Rhône Valley, France	52	258
ROSE WINE		
Fleurs De Prairie, Cinsault and Grenache Cote de Provence, France	70	348

ALCOHOLIC BEVERAGES

BEER AND COCKTAILS	GLASS	BOTTLE
BOTTLED BEER		
Carlsberg		43
Heineken		43
Heineken 0.0 (per can)		25
Tiger		43
Hoegaarden		52
LOW ALCOHOL COCKTAILS		
ORANGE SPRITZ (1%)		
Campari, Orange, Soda Water	58	
SHERRY FIZZ (1.2%)		
Fino Sherry, Lime, Soda Water	58	
CITRUS DOVE (1.1%)		
Vermouth, Grapefruit, Lime, Tonic Water	58	

ALCOHOLIC BEVERAGES

SPIRITS	GLASS	BOTTLE
VODKA (3CL)		
Grey Goose	50	780
Belvedere	58	775
GIN (3CL)		
Hendrick's	75	905
Roku	55	650
Tanqueray No.10	62	678
TEQUILA (3CL)		
Patrón Añejo	68	898
Herradura Reposado	40	500
Herradura Plata Blanc	30	419
RUM (3CL)		
Bacardí Carta Blanca	45	488
Bacardi Carta Negra	50	500
Matusalem Gran Reserva 15	52	765

ALCOHOLIC BEVERAGES

WHISK(EY) (3CL)	GLASS	BOTTLE
BOURBON		
Jack Daniel's	45	648
Maker's Mark	40	598
BLENDED WHISKY		
Chivas Regal 18 Years Old	68	1,068
Monkey Shoulder	52	770
Johnnie Walker Black Label	58	885
Shinobu Blended	50	900
SCOTCH SINGLE MALT		
The Glenlivet 12 Years Old	48	710
The Glenfiddich 12 Years Old	58	805
Lagavulin 16 Years Old	85	1,400
The Macallan Double cask 12 Years Old	72	1,550
Auchentoshan 12 Years Old	52	640
COGNAC (3CL)		
Hennessy VSOP	68	1,120
Hennessy XO	135	2,806
LIQUEUR (3CL)		
Jägermeister	42	
Baileys Irish Cream	42	
Disaronno Amaretto	42	
Frangelico	42	