

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 puree 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

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



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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, soymilk, 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



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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		
Validity 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		

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 taueh		
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






KIDS MENU

BREAKFAST A LA CARTE | 6AM UNTIL NOON

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



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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




OVERNIGHT A LA CARTE | 11PM UNTIL 6AM

PASTA

Your choice of:
Spaghetti, penne, fettucine, gnocchi  
Gluten-free pasta 

Pomodoro  58
Traditional Italian tomato sauce, basil

Creamy Smoked Duck Pasta     58
Cream, egg yolk, crispy smoked duck, black pepper, parsley

Beef Lasagna "Al Forno"    72
Beef Bolognese, layered pasta, béchamel,
tomato sauce served with garden salad

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      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

OVERNIGHT A LA CARTE | 11PM UNTIL 6AM

ASIAN CLASSICS

Char Kway Teow      70

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

Mee Goreng Mamak       68

Stir fried yellow mee, seafood, tomato, peanut gravy





Nasi Goreng       88

Traditional fried rice, chicken, freshwater prawns, crispy anchovies, fish cracker, fried egg.





Your choice of beef or chicken satay

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 30

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

CHILLED FRUIT JUICES 23

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

CARBONATED DRINKS 23

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

MINERAL WATER

STILL 27

Acqua Panna (500ml)

SPARKLING 27

San Pellegrino (500ml)

TAPPING TAPIR WATER 25

Pineapple calamansi, grapefruit chamomile, hibiscus lime

NON-ALCOHOLIC BEVERAGES

COFFEE SPECIALITIES

Single espresso 26

Double espresso 26

Americano 26

Coffee crema 26

Cappuccino 26

Latte 26

Macchiato 26

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

NON-ALCOHOLIC BEVERAGES

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

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ALCOHOLIC BEVERAGES

WINE	GLASS	BOTTLE
CHAMPAGNE		
N.V Bollinger Special Cuvee Brut, Aÿ, France	148	722
SPARKLING WINE		
2018, Villa Conchi, Imperial Reserva, Extra Brut, Spain	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

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 SPIRITS

GLASS BOTTLE

BOTTLED BEER

Carlsberg		43
Heineken		43
Tiger		43
Hoegaarden		52

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
Duppy Share Aged	48	510
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	