



APPETIZER	
SAUTÉED SCALLOP	20
with carrot puree, endives, caviar and fresh dill	
JAPANESE SURPRISE	25
salmon, tuna, snapper, squid sushi and sashimi, cucumber, pickled ginger, wasabi, plum pickle, tobiko and soy sauce	
SALMON, TUNA AND PRAWN TIMBALE	20
salmon gravlax, tuna tartar with boiled prawn, boiled egg, caviar and chives	
PRAWN IN AVOCADO	22
prawn, avocado, lettuce, cherry tomato and caviar	
SALAD	
TUNA NICOISE	23
tuna, lettuce, cucumber, potato, french bean, egg, olive and capers served with chatelaine dressing	
CAESAR SALAD (Chicken or Smoked Salmon)	20
romaine lettuce, poached egg, cherry tomato, garlic crouton, parmesan & caesar dressing	
PINEAPPLE AND PRAWN SALAD	20
pineapple, prawn, onion, chili, cherry tomato with mixed lettuce and coriander leaf	
CHEF' S SPECIAL SALAD	18
grilled zucchini, capsicum, eggplant, asparagus, marinated quinoa and balsamic dressing	
SOUP	
CREAM OF MUSHROOM	18
with crouton and truffle olive oil	
SPICY TOMATO & SEAFOOD SOUP	25
prawn, squid, mussel and fish on spicy tomato soup	
MALAYSIAN CHICKEN SOUP	18
chicken, potato, carrot, fried shallot and spring onion	
MIX VEGATABLE SOUP	18
pasta, carrot, leek, celery, cauliflower and broccoli	
PASTA & RISOTTO	
PRAWN AND CLAM AGLIO OLIO	25
spaghetti served with prawn and mussel	
FETTUCCINE WITH CHICKEN	24
fettuccine, chicken, mushroom cream sauce	
FRUTTI di MARE	30
spaghetti served with tomato sauce and mix seafood	
MUSHROOM RISOTTO	25
served with button mushroom, morel mushroom and straw mushroom	

WOK FRIED NOODLES AND RICE	
PRAWN WOK	25
with egg noodle, garlic, onion, prawn, choy sum and bean sprout	
INDONESIAN FRIED RICE	25
with, egg, vegetables, prawn, tomato, cucumber and lettuce served with chicken satay	
WOK FRIED BEEF	30
oyster sauce, ginger and spring onion, vegetables and garlic rice	
MAIN COURSES	
FROM THE SEA	
TUNA STEAK	41
boiled potato, sautéed vegetables and curry fruit sauce	
PERI-PERI PRAWN	45
gumbo rice and sautéed vegetables, peri-peri sauce	
FRIED WHOLE FISH	38
crispy whole fish of the day with sweet & sour sauce, pineapple, capsicum, onion & garlic rice	
FROM THE LAND	
GRILLED LAMB CHOP	40
served with garlic rice, ratatouille and biryani sauce	
GRILLED BEEF TENDERLOIN	50
roasted potato, sautéed vegetables and dijon mustard sauce	
STICKY PORK RIBS	38
with sautéed apple, pear, plums, boiled vegetables and sherry wine jus	
DESSERT	
CHEESE CAKE	20
chocolate caramel sauce, poached pear and lemon crumble	
BLUEBERRY MOUSSE	17
served with mix berry sauce and chocolate sauce	
CLASSIC TIRAMISU	20
mascarpone cream with berry compote	
DE-CONSTRUCTED APPLE PIE	19
served with vanilla ice cream and strawberry sauce	