



ALL - DAY DINING

午餐与晚餐



STARTERS

Mixed Green Salad · 混合蔬菜沙拉 (DF)	25
Lemon Soy Vinaigrette, Bonito Flakes, Fried Shallots	
Homemade Salmon Gravlax · 自制三文鱼鲑片 (DF)	37
Avocado Puree, Sesame Dressing, Micro Greens	
Superfood Salad · 健康藜麦沙拉 (GF, LF, V)	28
Boom Grow Lettuce, Avocado, Pumpkin Seed Trio Quinoa, Dried Cranberries, Edamame, Oregano Dressing	
Grilled Otak-Otak · 香烤乌达 (LF) 👑	30
Pickled Papaya, Crushed Nuts, Sweet Chili Lemongrass Dressing	
Asian Smoked Duck Salad · 烟熏鸭沙拉 (DF)	28
Pickled Beetroot, Sesame Mandarin Orange Dressing Candied Walnut	
Caesar Salad · 经典凯撒沙拉	28
Toasted Baby Gems, Aged Parmesan, Caesar Dressing Crispy Herb Croutons, Crispy Beef Bits	
Add ons :	
Grilled Chicken	15
Seared Prawn	20
Smoked Salmon	25

LC - Lactose Free EF - Egg Free V - Vegan NF - Nut Free

GF - Gluten Free DF - Dairy Free

👑 Chef's Special 🌶️ Spicy

All prices are in Ringgit Malaysia (RM) and subject to 6% Sales & Service Tax (SST)

LOCAL FAVOURITES

- Char Keow Teow** • 虾仁炒粿条 (NF) 👑 **38**
Wok-Fried Flat Rice Noodle, Beansprout, Local Chives, Prawn, Egg
- Beef Hor Fun** • 牛肉炒河粉 (NF) **40**
Wok-Fried Flat Noodle & Vermicelli, Oyster Sauce, Fish Cake, Kailan
- Petaling Street Wan Tan Mee** • 茨厂街云吞面 (DF, NF) **32**
Chinese BBQ Chicken, Wan Tan Soup, Scallion, Crispy Chicken Skin
- Prawn Assam Pedas** • 香辣亚叁虾仁 (DF) 👑 **38**
Fragrant Steamed Rice, Mint, Ginger Flower, Pineapple
- Quan's Fried Rice** • 筠秀俚炒饭 (LF) 👑 **40**
Crispy Anchovies Fried Rice, Sunny Side Up
Sambal Prawn, Chicken Satay, Crispy Spiced Chicken
- Stir Fried Pi Pah Tofu** • 琵琶豆腐 (V) **32**
Coconut Jasmine Rice, Acar Jelatah, Crispy Chili Mushroom
- Beef Satay 1/2 Half Dozen** • 牛肉沙爹 1/2 打 **40**
Peanut Sauce, Onion, Cucumber, Nasi Impit
- Chicken Satay 1/2 Half Dozen** • 鸡肉沙爹 1/2 打 **36**
Peanut Sauce, Onion, Cucumber, Nasi Impit

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MAINS

- Pan-Roasted Salmon** • 香煎三文鱼 (NF) **55**
Medley Greens, Barley & Mushroom Risotto, Lemon Garlic Aioli
- Pan-Seared Halibut** • 香煎比目鱼 (NF) 👑 **60**
Thai Curry, Sesame Rice, Baby Pak Choy, Mussels
- Braised Beef Short Ribs** • 红烧牛仔骨 (NF) 👑 **52**
Cauliflower Puree, Parisian Vegetable, Crispy Potato
- Braised Lamb Shank** • 红烧炖羊腿 (NF) **78**
12-Hour Braised Lamb, Couscous Cake, Mint Puree
Wild Mushroom Ragout
- Angus Rib-Eye Steak** • 安格斯牛肋眼 (GF, NF) **128**
250gm Steak, Arugula Salad, Wasabi Mayo,
Pomme Puree, Tomato Relish
- Grilled Free-Range Chicken** • 烤走地鸡 (DF) **50**
Marmite Sauce, Baby Carrot, Crispy Oyster Mushroom

BURGERS & SANDWICHES

- Australian Angus Beef Burger** • 澳洲安格斯牛肉汉堡 **52**
Caramelized Onion, Homemade BBQ Sauce, Butter
Lettuce, Chunky Fries, Sesame Bun
- Four Points Club** • 福朋三文治 **35**
Smoked Chicken, Avocado, Lettuce, Tomato, Kam Heong Aioli
Fried Egg, Sourdough
- Spicy Jackfruit & Paneer Wrap** • 香辣菠萝蜜芝士卷 (V) **32**
Tortilla Wrap, Mango Chutney, Onion, Lettuce, Tomato, Papadom

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PASTAS

Salted Egg Fettuccine • 咸蛋意大利宽面条 (NF) 👑 **35**
Prawn, Mussel, Squid

Mushroom Aglio Olio • 蒜香蘑菇意大利面 (NF, V) **30**
Wild Mushroom, Edamame Bean, Parmesan, Truffle Oil

SOUPS

Wild Mushroom Velouté • 西式野菌蘑菇浓汤 (EF, NF, V) **28**
Garlic Crouton, Truffle Oil

Hot & Sour Szechuan Soup • 四川酸辣汤 (GF, NF) **25**
Mushroom, Tofu, Bamboo Shoot, Shredded Chicken

SHARING BITES

Chinatown Chicken Bao • 唐人街鸡肉包 👑 **49**
Steamed Bun, Crispy Boneless Chicken Leg, Cabbage Slaw
Teriyaki Sauce, Spicy Mayo with Sea Salt Potato Chips

Popcorn Shrimp • 脆球虾仁 👑 **30**
Spicy Aioli, Celery, Ranch Dressing

Crispy Baked Chicken Wings • 脆皮烤鸡翅 **35**
Spicy Korean Mayo, Cilantro, Sesame Seed

Sweet Potato Fries • 红薯薯条 (NF) **22**
Nori, Pickled Jalapeno, Melted Cheese

Crispy Snapper • 脆皮鲷鱼 (NF, 🌶️) **75**
Spicy Tofu Sauce, Papaya Salad, Coriander Leaves

Spicy Fried Squid • 香辣炸鱿鱼 (NF) **28**
Lime Powder, Sambal Anchovies Aioli

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SIDES

- Chunky Truffle Fries** • 松露薯条 **22**
- Truffle Pomme Puree** • 松露苹果泥 **22**
- Spicy Edamame** • 香辣日式毛豆 **22**
Mushroom Sambal
- Onion Rings** • 洋葱圈 **22**
Daikon Soy Sauce
- Crispy Oyster Mushroom** • 香脆鲍鱼菇 **22**
Lime, Cilantro Aioli
- Sautéed Green Beans** • 蚝油酱炒青豆 **22**
Oyster Sauce, Garlic Chips

DESSERTS

- Seasonal Fruit Platter** • 水果拼盘 **18**
- Ice Cream** • 冰淇淋
Chocolate Soil, Fresh Berries
Choose from:
Coconut, Vanilla, Chocolate, Cendol OR Strawberry
1 scoop **7** | 2 scoops **13** | 3 scoops **18**
- Teh Tarik Choux** • 拉茶泡芙 **18**
Teh Tarik Diplomat, Crispy Crumble
- Cameron Strawberry Rose** • 金马仑草莓慕斯 **24**
Strawberry Nut Glaze, Strawberry Mousse
- Upside-Down Jackfruit** • 海绵菠萝蜜蛋糕 **18**
Victoria Cake, Caramel Jackfruit, Caramel Sauce
- Chocolate Orange Rocher** • 香橙巧克力金沙 **26**
Orange Panna Cotta, Dark Chocolate Mousse

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BEVERAGE

FRESHLY SQUEEZED JUICE · 鲜果汁 **18**

Orange

Carrot

Watermelon

Green Apple

CHILLED JUICES · 冷藏果汁 **12**

Pink Guava

Pineapple

Mango

SOFT DRINKS · 汽水 **12**

Pepsi

Pepsi Light

7-up

Tonic Water Evervess

Ginger Ale Evervess

Soda Water Evervess

DILMAH TEA · 茶 **12**

English Breakfast

Jasmine Green Tea

Darjeeling

Chamomile

Earl Grey

Peppermint

COFFEE · 咖啡 **12**

Americano

Espresso

Macchiato

Cafe Latte

Cappucino

BEVERAGE

MINERAL WATER • 矿泉水

S. Pellegrino	500ml	20
	1 litre	30
Perrier	330ml	20
	720ml	30
Acqua Panna	500ml	20
	1 litre	30