





L'ORANGERIE gourmand
deli



SMALL PLATES

Cendawan Goreng Tepung  	45
Mushroom fritters, curry, dried chillies, Thai mayo	
Avocado & Edamame Hummus 	55
Heirloom tomatoes, crispy kale, nuts	
Cucur Udang  	55
Crispy prawn fritters, potatoes, tofu, cucumber, peanut sauce	
Galette de Crabe	65
Panko-crusted crab cakes, garlic aioli, lemon vinaigrette	

SALAD & SOUPS

Hydroponic Salad 	45
Beetroots, hazelnuts, pomegranate, ginger & lime dressing	
<i>Add on: smoked duck breast</i>	25
Tomatoes & Melons  	65
Kale pesto, grape, mint cream, green oil	
Kerabu Ikan Bilis  	65
Crispy anchovy, salad, pomelo, winged bean, cherry tomatoes	
Kerabu Mangga 	65
Mangoes, dried shrimp, ginger flowers, shallot, cashew nuts, kaffir lime	
Butternut Squash Bisque 	50
Pumpkin seeds, aged balsamic, herb oil	
Sup Ayam Kampung  	60
8-hour braised free-range chicken, carrots, potatoes, chilli soy sauce	
Soupe à l'oignon 	65
French onion soup, beef broth gratinéed, Gruyère cheese	



THE SHELLS

Caviar White Sturgeon Kaluga Queen Malossol (30gm) <i>served with traditional accompaniments</i>	588
Half Dozen Fine De Claire Oysters No. 2 served with mignonette sauce and fresh lemon	180


 Spicy  Vegetarian  Locally-sourced ingredients  Contain alcohol  Signature

Please let us know if you have any special dietary requirements, allergies, or intolerances.
All prices are nett in Ringgit Malaysia.





BURGERS & SANDWICHES

Bombay Masala Toastie 	80
Mumbai street-style grilled sandwich, hydroponic greens	
Classic Cheese Burger 	140
Homemade wagyu patty, Comté cheese, milk bun, French fries	
Lobster Roll	190
Avocado, celery, garlic aioli, lime, toasted brioche, salmon roe, truffle chips	

PASTA

Orecchiette Mint-Almond Pesto 	80
Sunflower seeds, artichoke, Kalamata olive	
Rigatoni Wagyu Beef Ragu	110
Mushrooms, parmesan cheese	
Shrimp Pappardelle	110
Sundried tomatoes, asparagus, mascarpone cheese	

WESTERN

Cauliflower Steak  	80
Peach-shallot salsa, harissa chickpea, truffle-almond gremolata	
Fricassée de Poulet à la Crème 	100
Corn-fed chicken stew in mustard cream sauce	
Duck Leg Confit	110
Braised black lentils, apple & red cabbage salad, haricot beans	
Filet de Bar et Grillé 	130
French sea bass, roasted potatoes, cherry tomatoes, beurre blanc	
Le Steak Frites	300
Grilled black Angus striploin, fries, hydroponic salad, Café de Paris sauce	

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ASIAN SIGNATURE

Tod Man Pla 55
homemade Thai fish cake, hydroponic greens,
Thai mayo, cress

Pineapple Curry 🍴 65
Sea prawns, braised pineapples, turmeric cream, Bengali bread

ASIAN MAINS

Pho Bo Vietnam 🍴 100
Vietnamese beef noodles, bean sprouts, cilantro

Nasi Goreng Kampung 🍴 🌶️ 140
Fried rice, beef striploin, anchovies, crackers, tornado omelette

Shrimp & Scallop with XO Sauce 🌶️ 180
Wok-fried seafood with XO sauce, asparagus

LOCAL CLASSICS

Choice of rice – nasi lemak, nasi minyak pandan, nasi putih

Banana Leaf 🌿 65
Crispy bitter melon, asparagus fritters, zucchini curry, dhal,
cucumber raita, rasam, papadam

Vegan Green Curry 🌿 🌶️ 80
Baby carrots, asparagus, broccolini, cauliflower,
corn, eggplant

Oxtail Asam Pedas 🌶️ 🍷 120
Tomatoes, ginger flower, tamarind, lady finger

Lamb Kurma 130
Braised lamb shank, potatoes, ghee, cashew nuts,
coconut cream

Add on

Chicken 65 🌶️ 40

Fish Curry 40

Masala Fried Squid 🌶️ 45

Fish Head Curry 65

🌶️ Spicy 🌿 Vegetarian 🍴 Locally-sourced ingredients 🍷 Contain alcohol 🍷 Signature

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MALAYSIAN SPECIALITIES

45

Teh Tarik & Cekodok

Traditional Malaysian mashed banana fritters served with pulled tea

ALL-DAY BREAKFAST

Brekkie Potato Rösti,

80

Smoked salmon, mushroom ragout, sunny side up

Nasi Lemak 

150

Fragrant coconut rice, wagyu rendang, prawn chilli paste, fried peanuts, cucumbers

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THE BLOODY MARY

65

In 1934, famed bartender Fernand Petiot at The St. Regis New York's legendary King Cole Bar perfected the recipe for a vodka and tomato juice cocktail he called The Bloody Mary. Deemed inappropriate for their elegant clientele, it was rechristened the Red Snapper.

While the name may not have stood the test of time, the beloved Bloody Mary remains the signature cocktail of St. Regis and can still be enjoyed where it was originally concocted – under the watchful eye of the Old King Cole Maxfield Parrish's brilliant, iconic mural.

Vodka, tomato juice, lemon, variety of spices

LANG MARY

65

The Lang Mary of St. Regis Langkawi evokes the soaring spirit of the island, which means "island of the reddish-brown eagle" in colloquial Malay. The cocktail unites the flavour of local pandan with tamarind and silky heads, or lemongrass, for an aromatic citrus twist on the classic.

Pandan-infused vodka, tomato juice, lemongrass, variety of spices

BALI MARY

65

Using Jicama, a traditional favourite fruit in Indonesia, and refreshing cucumber in a unique recipe, the Bali Mary transports Indonesians back to the flavours of their early years.

Vodka, jicama, cucumber, brown sugar, tomato juice, lemon, variety of spices

MARDAVALL PEPPER SNAPPER

65

This reinterpretation of the classic Bloody Mary looks to the flavours around Mallorca for inspiration. Starting with the fruity notes of premium gin, crystallised Mallorcan sea salt from Ses Salines is combined with pimientos de Padrón, small grilled peppers locally prized for their spiciness.

L'ORANGERIE SPECIALS

Blood Orange Mimosa 65

Belvedere Orange vodka, blood orange and red African tea are shaken and topped with fizz to create a spectacular sunset-inspired cocktail that is complex, light, fun and refreshing - a perfect aperitif before an evening of exquisite culinaries.

Orange Mojito 65

Fresh mint, lime wedges, light rum, orange juice, simple syrup

Orange-Ginger Sparkle 65

Fresh ginger, orange juice, pineapple juice

CLASSIC COCKTAILS 65

Caipirinha

Cachaça, lime wedges, brown sugar

Long Island Ice Tea

Absolut vodka, light rum, Beefeater gin,
Olmeca tequila, triple sec

Mai Tai

Light rum, dark rum, Amaretto, triple sec,
lime juice, pineapple juice

Classic or Fruit Daiquiri

Light rum, triple sec, lime juice, sugar.
Customisable with your choice of fresh fruits

CHAMPAGNE COCKTAILS

85

Bellini

Peach puree, Champagne

French 75

Monkey 47 gin, lemon juice, simple syrup, Champagne

MARTINI COCKTAILS

85

Shaken or Stirred

Vodka Martini

Absolut vodka, dry vermouth, olives

Gin Martini

Beefeater gin, dry vermouth, olives

Apple Sour Martini

Absolut vodka, sour green apple schnapps

Orange Martini

Absolut vodka, orange juice, triple sec, orange bitter

SPECIALITY COFFEES

75

Calypso

Hot coffee mixed with sugar and Tia Maria, lightly topped with cream

Café Gates

Hot coffee mixed with Grand Marnier Tia Maria and dark crème de cacao lightly topped with cream

Irish Coffee

Hot coffee mixed with sugar and Irish whiskey, lightly topped with cream

Royal Coffee

Hot coffee mixed with sugar and Cognac lightly topped with cream

Nutty

Hot coffee mixed with sugar and Amaretto lightly topped with cream

Roman

Hot coffee mixed with sugar and Galliano lightly topped with cream

BEERS

Carlsberg 330ml	30
Tiger 325ml	30
Heineken 330ml	30
Corona 330ml	42
Birra Menabrea	38
Karuizawa Craft	50

SOFT DRINKS

25

Pepsi
Pepsi Zero
7 Up
Ginger Ale
Soda Water

MINERAL WATERS

45

Still
Acqua Panna 750ml
Sparkling
San Pellegrino 750 ml

FRESHLY-SQUEEZED JUICES

35

Orange
Pineapple
Watermelon
Apple
Carrot

customise your preferred combination of fruits

CHILLED JUICES

29

Apple
Lemon
Guava
Cranberry
Pink Grapefruit
Mango
Pineapple
Tomato

MOCKTAILS

40

Rosemary Ginger

Fresh rosemary, lime wedges, lime juice

Basil Cooler

Fresh basil leaf, fresh lemongrass, lime juice, simple syrup

Tropical Dream

Pineapple juice, mint leaves, fresh jicama, sugar syrup

Lychee Lemongrass Colada

Pineapple juice, lychee syrup, lychee fruit, lemongrass, coconut milk

Apple Cinnamon Lemonade

Cinnamon, fresh apple, lime, simple sugar

American Mint Lemonade

Lemon juice, sugar syrup, fresh mint leaves, lemonade

ARTISANAL ICED TEAS AND SMOOTHIES

32

St. Regis Iced Tea

Infused black tea, coconut syrup, passion fruit syrup, orgeat syrup

Lychee Iced Tea

Infused black tea, lychee syrup, lemon juice, fresh lychee

Moroccan Mint Iced Tea

TWG green tea, fresh mint leaves, brown sugar

Smoothie (Classic and Exotic Flavours)

Fresh fruit puree, plain yoghurt, honey, fresh milk

TWG TEAS

29

English Breakfast
French Earl Grey
Silver Moon
1837 Black
Red of Africa
Geisha Blossom
Comptoir des Indes
Pai Mu Tan
Water Flower
Imperial Pu-Erh
Jasmine Pearls
Alexandria

COFFEES

29

Double Espresso
Cappuccino
Cafe Latte
Decaffeinated Coffee
Espresso
Macchiato
Americano

Iced Coffee

32

Iced Cappuccino

32