








## a la carte breakfast menu

available from 7.00am to 11.30am

### breakfast favorites

 fresh fruit plate sliced seasonal fresh fruit - five varieties 28	
 your choice of low fat yoghurt honey and sliced fruit 16 banana & chocolate dip 16 strawberry & chocolate dip 16	
 all natural granola, low fat yoghurt and berries enhanced with flax seeds and almonds 21	
 bircher muesli traditional style with rolled oats, apple, sultana, nut, honey and yoghurt 21	
 berry, apple and granola muesli low fat vanilla yogurt, banana, walnuts, pomegranate essence 21	
popular cereals coco crunch, cornflakes, organic heritage muesli, whole grain flakes, gluten free or weet- bix plain or served with sliced banana and your choice of low fat or full cream milk 21	
 steel cut cinnamon scented oatmeal sliced banana, pecans and drizzled with honey 30	
blueberry pancakes with mixed berry compote, whipped cream and maple syrup 30	
golden waffle with apple compote, pecans and maple syrup 30	
 organic eggs "benedict" with salmon* on tofu, arugula, asparagus and tomato salad, orange and chili mayo 30	

### egg white omelette, broccoli and cheddar


cured roma tomatoes, crisp hash browns  
and spring salad  
30

### 2 farm eggs – the way you want it



The way you want it: fried, boiled, poached  
or scrambled served with tomato and  
mushroom on white or whole meal toast 30

 contains a SuperFood  
prices are in malaysian ringgit, 10% service charge is applicable

### ideas on the side

choice of chicken, beef or lamb sausages	9
beef bacon	9
 grilled tomatoes	7
baked beans	7
sautéed mushrooms	7
low fat yoghurt	9
low fat yoghurt layered with dried-fruits	9
whole apple and orange	7
assorted fruit salad	16

### set menus

 continental breakfast 65 seasonal fresh fruit platter with your choice of regular, low-fat or fruit yogurt with honey, baker's basket consisting of four items, sliced bread, fruit preserves and butter, glass of orange juice and any one among our Jing Tea, coffee or hot chocolate	
 American breakfast 78 baked beans, hash brown, 2 eggs any style, grilled mushrooms, slow-roasted tomatoes, beef bacon, chicken sausages, baker's basket consisting of four items, fruit preserves and butter, fresh fruit platter, glass of orange juice and any one among our Jing Tea, coffee or hot chocolate	
Asean breakfast 62 double roti canai with dhal curry, chicken curry and two half-boiled eggs, fresh fruit platter, glass of orange juice and your choice of Teh Tarik, Chinese tea or coffee	
baker's basket 21 consisting of 3 breads and 4 pastries, freshly baked and served with fruit preserves and butter; alternative of gluten free bread and chocolate muffins is also available upon request	

### bakery

## squeezed to order

mango, orange, papaya, pineapple,  
tomato, watermelon, apples  
22

## chilled fruit juices

apples, kiwi, lemon, mango, orange 16

## milk

low-fat, skimmed, full-cream, soy  
and chocolate 15

Hot or cold chocolate 16

## coffees

espresso 12

double espresso 17

caffe latte 12

cappuccino 12

coffee mocha 12

decaffeinated coffee 12

## jing tea

white teas  
white peony 12

green teas  
jade sword  
jasmine pearls  
flowering jasmine tea 12

oolong teas  
yellow gold 12

black teas  
english breakfast  
earl grey  
lychee red 12

herbal infusions  
chrysanthemum flowers  
whole peppermint leaf  
whole rosebuds  
blackcurrant and hibiscus 12

de-caffeinated  
de-caffeinated assam 12




## 1st impressions

- ✂ seared tuna tournedos  
pan seared tuna with tomato salsa, topped  
with crispy leek and tobiko pearls 49
- smoked salmon on cream cheese  
colorful salads bouquet, crispy capers,  
black sesame yogurt dressing 49
- malaysian platter  
combination of chicken satay, lemongrass  
fish cake and steamed dumpling  
on hoisin chilli 46
- crispy cream cheese springrolls  
deep-fried stuffed springrolls coriander,  
prawn, flavored cream cheese 46
- sesame chicken  
deep-fried sesame coated chicken with honey  
glazed grape fruit, shaved cucumber  
and roasted corn kernel 46

## from the garden

-  ✂ superfoods garden bowl  
assorted mixed greens, cherry tomato,  
spinach, lentils, almond nuts, broccoli,  
roasted garlic and dressed with extra  
virgin olive oil infused with balsamic 45
- chef's caesar salad  
fresh and crispy romaine leaves, anchovies,  
cherry tomatoes and home-made Caesar  
dressing and garlic herbed croutons 45

## wet

-  ✂ tomato basil soup  
roasted tomato soup with basil and crème  
fraiche 29
-  ✂ french onion soup  
oregano flavored, caramelized onion broth  
topped with cheese croutons 29
-  lentil soup  
coriander flavor 29

## wheats

- seafood fettuccini  
in cream sauce with fish, prawn, mussel,  
tomato, olives and shaved parmigiano-  
reggiano cheese 57
- spaghetti bolognese  
traditional Italian favorite with chunky meat  
sauce accompanied with garlic bread 57

-  spaghetti  
roasted onions, semi-dried tomatoes,  
balsamic vinegar, e.v olive oil, basil,  
rocket, parmigiano-reggiano 49
- penne  
tube pasta, e.v olive oil, chilli, garlic,  
beef chorizo sausage, broccoli, spinach,  
parmigiano-reggiano 57

available from 12.00 pm to 10.30 pm  
on tuesday and friday we are closed from 5 pm – 7 pm

allow us to fulfill your every need, want and desire.  
simply let us know of any special dietary requirements  
and / or allergies and we will happily renew your dining  
experience

 contains a SuperFood  vegetarian selection ✂ gluten-free  
prices are in malaysian ringgit, 10% service charge is applicable

## from the land

beef tenderloin 200 gm  
oven roasted garlic potatoes, mushroom  
ragout with oregano flavor and steamed  
broccoli drizzled with parmesan flakes 98

grain fed ribeye steak "café de paris"  
gratinated with mixed herbed butter, baked  
potatoes and selected market vegetables 90

trio of standing lambchops  
cajun spice and mustard rubbed lambchops,  
potato wedges and shallot vinaigrette  
accompanied with fresh garden vegetables 78

 chicken in pomegranate  
and tamarind sauce  
Served with steamed rice and broccoli 71

mediterranean flavored  
chicken breast  
marinated with lemon, garlic, basil,  
olives on ratatouille pasta 64

egg white omelette, broccoli  
and cheddar\*  
cured Roma tomatoes, crisp hash browns  
and spring salad

## from the sea

pan-fried seabass fillet  
roasted garlic, sautéed spinach, tomatoes,  
saffron boiled potatoes and shallot jus 71

crispy garlic prawns  
with plum sauce  
wok-fried garlic prawns served  
with oyster sauce flavored vegetables  
and steamed rice 62

chinese style "battered" lobster  
butter flavored lobster with crispy egg white  
and curry leaves served with fragrant rice  
and wok-fried vegetables 92

barracuda fillet from the  
andaman reef  
grilled barracuda served with herbed  
potatoes, sautéed jungle greens and  
cheese cream sauce

## asian flavors

**nasi goreng**  
spicy fried rice, shrimp, vegetable, crispy  
-fried chicken drumstick, crackers, pickles  
and fried egg served with sambal paste 46

**hainanese chicken rice**  
steamed or roasted chicken, fragrant rice,  
garlic sprout, chicken broth and traditional  
condiments 46

**mee mammak**  
fried yellow noodles, seafood, tomato,  
bean curd, choy sum, bean sprout and chili 46

**stirfried ginger beef 'hainan' style**  
beef strips with snowpeas, bell peppers in  
oyster sauce, flavored with sesame oil  
and served with steamed rice 46

**san har horfun**  
chinese flat noodles with egg sauce  
topped with chicken, king prawns and kailan 46


**chicken and cashew nut**  
wok fried with assorted vegetables served  
with steamed rice 46

**Indian chicken curry**  
curried chicken thigh served with steamed  
rice, papadum, yogurt and mango pickles 46

**wanton noodles with char  
siew chicken**  
shallot flavored wanton noodles,  
pak choy and char siew chicken,  
sprinkled with chives 46

## vegetarian

 **vegetable curry**  
indian style vegetarian curry with steamed  
rice, papadum and pickles 45

 **lasagna of vegetables with buffalo  
mozzarella**  
baked ripe tomatoes, eggplant, zucchini,  
garlic pesto, with buffalo mozzarella  
cheese and shredded oregano 45


 **“thai style” vegetarian fried rice**  
with soya based mock meat  
and stir-fried local greens 45

## sandwiches and burgers

**smoked salmon bagel**  
bagel bun, smoked salmon, capers,  
mustard mayo, steak fries 57

**beef burger**  
beef patty, sesame bun, tomato, onion,  
gherkin, lettuce, steak fries  
beef bacon & cheese are optional  
at no additional cost 63

**club sandwich**  
choose from toasted or non toasted  
“brown or white bread” with mayonnaise,  
chicken, beef bacon, tomato, fried egg,  
lettuce, steak fries 57

 **chipotle chicken taco**  
shredded lettuce, poached chicken chunks,  
cheddar cheese, chipotle sauce served  
in tortilla with tomato salsa and guacamole 57

## sides

steamed rice	9
mashed potatoes	19
french fries	19
green salad	19
grilled tomatoes	19

## sugar and cream

cheese cake	
a classic, served with cherry compote	32
sweet amuse	
combination of banana and caramel crumble, raspberry trifle and chocolate moist cake	32
low fat ricotta cheese cake	
raspberry glaze and seasonal berries	32



### sinful chocolate

white chocolate mousse, dark chocolate flamerie, milk chocolate tart	32
---	----

### sago gula melaka

sago pearls with coconut cream, palm sugar and sliced mango	32
--	----

### ✂️ fruit platter

array of freshly sliced tropical exotic fruit served with fruit yoghurt	32
--	----

### cheese platter

trio of cheese with pear, water crackers, dried fruit and nuts	32
---	----

### grandmother's warm apple pie

served with vanilla ice cream and strawberry salsa	32
--	----

# HOT BEVERAGES

## COFFEES

Espresso	12
Double Espresso	17
Caffe Latte	15
Cappuccino	15
Coffee Mocha	15
Decaffeinated Coffee	12
Speciality Coffees	24

## JING TEA 12

### WHITE

Westin White Tea Blend

White Peony  
Fujian, China

### GREEN

Jade Sword Green Tea  
Zhejiang, China  
Flowering Jasmine Peach

Jasmine Pears  
Fujian, China

### OOLONG

Yellow Gold Oolong Tea  
Fujian, China

### PUERH

2008 Cooked Puerh Mini Tuo  
Yunnan, China

### BLACK

Assam Breakfast Tea  
Assam, India

Earl Grey  
Sri Lanka

Lychee Red  
Guangdong, China

### HERBAL

Peppermint Leaf  
Chrysanthemum Flowers  
Whole Rosebuds  
Whole Blackcurrant and Hibiscus

### DE-CAFFEINATED

De-Caffeinated Assam  
Assam, India

# WINES BY GLASS

## SPARKLING

	GL	BTL
Yellow Label Brut,	68	300

### **Veuve Cliquot, Champagne, France**

Eaglehawk Sparkling Cuvee Brut,	35	145
---------------------------------	----	-----

### **Wolf Blass, Australia**

Prosecco,	35	145
-----------	----	-----

### **Canaletto, Italy**

## ROSE

Eaglehawk Rosé,	32	130
-----------------	----	-----

### **Wolf Blass, Australia**

## WHITES

Semillon & Sauvignon Blanc,	32	130
-----------------------------	----	-----

### **Rawson's Retreat, Penfolds, Australia**

Semillon & Chardonnay,	32	130
------------------------	----	-----

### **Harvest Diary Reserve, De Bortoli, Australia**

Pinot Grigio & Chardonnay IGT,	35	145
--------------------------------	----	-----

### **Banfi, Le Rime, Tuscany, Italy**

Sauvignon Blanc, Private Bin,	38	160
-------------------------------	----	-----

### **Villa Maria, Marlborough, New Zealand**

Riesling, Private Bin,	38	160
------------------------	----	-----

### **Villa Maria, Marlborough, New Zealand**

## REDS

Cabernet Sauvignon & Sangiovese IGT,	35	145
--------------------------------------	----	-----

### **Banfi, Col Di Sasso, Tuscany, Italy**

Shiraz & Cabernet Sauvignon,	32	130
------------------------------	----	-----

### **Harvest Diary Reserve, De Bortoli, Australia**

Shiraz & Cabernet Sauvignon,	32	130
------------------------------	----	-----

### **Rawson's Retreat, Penfolds, Australia**

Merlot,	32	140
---------	----	-----

### **Wolf Blass, Australia**

Pinot Noir, Private Bin,	49	210
--------------------------	----	-----

### **Villa Maria, Marlborough, New Zealand**

## CHAMPAGNE & ROSE

### CHAMPAGNE & SPARKLING

Dom Perignon,	790
Veuve Cliquot, Yellow Label Brut,	300
Moët & Chandon, Brut Impérial,	350
Jacquart, Brut Mosaïque,	270
<b>Champagne, France</b>	
Eaglehawk Sparkling Cuvee Brut,	195
<b>Wolf Blass, Australia</b>	
Prosecco,	145
<b>Canaletto, Italy</b>	

### CHAMPAGNE ROSE

Mosaïque Rosé,	350
<b>Jacquart, Champagne, France</b>	

### ROSE

Eaglehawk Rosé,	130
<b>Wolf Blass, Australia</b>	
Rose D'Anjou,	130
<b>Château De Fesles, France</b>	

### SWEET WINES

Noble One Botrytis Semillon, De Bortoli,	195
<b>New South Wales, Australia, 37.5 CL</b>	

## NON ALCOHOLIC

### SOFT DRINKS

Coca Cola, Sprite, Ginger Ale,	14
Tonic Water, Soda Water, Light Coke	

### MINERAL WATERS

Spritzer, 600 MI, Still	13
<b>Malaysia</b>	
Evian, 500 MI, Still	19
Perrier, 330 MI, Bubbly	17
<b>France</b>	
Acqua Panna, 1000 MI, Still	29
San Pellegrino, 1000 MI, Bubbly	29
<b>Italy</b>	

### SQUEEZED TO ORDER

Mango, Orange, Papaya, Pineapple,	22
Tomato, Watermelon, Apple	

### CHILLED FRUIT JUICES

Apple, Kiwi, Lemon, Mango, Orange	16
-----------------------------------	----



# NON ALCOHOLIC

## ICED TEA & INFUSIONS 18

Iced Ginger Infusion

**Fresh ginger infused with honey**

Iced Lemon Grass Infusion

**Fresh infused lemon grass**

Iced Lemon Tea

**Local tea and fresh lemon with sugar**

Iced Cinnamon Tea

**Cinnamon tea & cinnamon syrup on ice**

## ICED COFFEES 18

Iced Cappuccino

**Espresso, cold milk, milk froth & ice**

Iced Mocha

**Espresso, dark chocolate, cold milk & ice**

Iced Latte Macchiato

**Espresso layered between cold milk, milk froth & ice**

## MOCKTAILS 24

Virgin Mojito

**Fresh mint, lime and sugar topped with ginger ale**

Virgin Mary

**Tomato juice, Perin sauce and lime juice**

Virgin Colada

**Pineapple juice & coconut cream**

Rejuvenate

**Lychee, lime, Blue curacao & sprite**

Refresh

**Mango, lychee, orange & grenadine syrup**

Recharge

**Orange, mango & peach fruit**

Relax

**Peach, lychee, grenadine & sprite**

## SMOOTHIES 27

Chocolate & Banana

**Banana, chocolate and milk**

Strawberry & Banana

**Strawberry, banana, yoghurt, milk and honey**

Coconut & Vanilla

Prices are in RM, 10% service charge is applicable

# WHITE WINES

**Coconut cream, vanilla Ice-cream & milk**

## NEW ZEALAND

Sauvignon Blanc 335

**Cloudy Bay, Marlborough**

Sauvignon Blanc 205

**Wither Hills, Marlborough**

Sauvignon Blanc, Private Bin 160

**Villa Maria, Marlborough**

Chardonnay 250

**Cloudy Bay, Marlborough**

Chardonnay 175

**Oyster Bay, Marlborough**

Riesling, Private Bin 160

**Villa Maria, Marlborough**

## FRANCE

Sauvignon Blanc, Domaine De La Perriere 200

**Guy Saget, Bordeaux**

Sauvignon Blanc, Pouilly Fumé 180

**Guy Saget, Bordeaux**

Blends, Joseph Drouhin 380

**Puligny Montrachet, Burgundy**

Blends, Lamblin 205

**Pouilly Fuisse, Burgundy**

Blends, Lamblin 180

**Chablis AOC, Burgundy**

Riesling, Grand Cru 250

**Gustave Lorentz, Alsace**

Pinot Gris, Cuvée Anne Laure 140

**Arthur Metz**

## AUSTRALIA

Traminer & Riesling 130

**De Bortoli**

Prices are in RM, 10% service charge is applicable

# WHITE WINES

## CHILE

Sauvignon Blanc, Marea De Leyda 160

**Luis Felipe Edwards**

Chardonnay, Gran Reserva, Family Selection 140

**Luis Felipe Edwards**

## ITALY

Blends, Tenuta di Pomino Bianco 145

**Frescobaldi, Tuscany**

Blends, Gavi DOCG, Cortese 140

**Antario, Piedmont**

## ARGENTINA

Sauvignon Blanc 130

**Trapiche**

Chardonnay 140

**Terrazas**

## SOUTH AFRICA

Sauvignon Blanc 140

**Winemaster, Nederburg**

## USA

Chardonnay 270

**Robert Mondavi, Napa Valley**

Fumé Blanc 245

**Robert Mondavi, Napa Valley**

## GERMANY

Riesling, Qualitätswein, 160

**Dr. Loosen,**

Prices are in RM, 10% service charge is applicable

# COCKTAILS

## COCKTAILS

29

Margarita

**Tequila, Triple Sec, sugar, lemon juice**

Caipirinha

**Cachaça, sugar, muddled lime**

Caipirovska

**Stolichnaya, sugar, muddled lime**

(Vodka) Martini

**Your choice of gin or vodka shaken or stirred with your preferred hint of Martini extra dry**

Mojito

**Bacardi light, muddled lime, sugar, fresh leaves, sugar, soda water**

Pimm's no.1

**Pimm's no.1, and ginger ale**

Daiquiri

**Bacardi light, sugar and lime**

Singapore Sling

**Gin, cherry brandy, triple sec, grenadine syrup, Dom Benedictine, lemon juice, soda water, bitters**

Bloody Mary

**Vodka, tomato juice, Perin sauce and lime**

Cosmopolitan

**Absolut Blue, Cointreau, cranberry juice and lime**

Chi-Chi

**Vodka, Malibu, pineapple juice & coconut cream**

Aperol Spritz

**Orange, Aperol and your choice of Prosecco Sparkling Wine or White Wine**

## BREEZE SIGNATURE

## SUPERFOODS MARTINIS

29

**Hungry for more?**

**Breeze Lounge opens until 01:00 am daily.**

 Apple crisp martini

**Stolichnaya shaken with fresh mint leaves, diced green apple, lemon juice and a hint of cinnamon**

 Bloody Mary martini

**Vodka shaken with muddled cherry tomatoes, spiced with red chili drops and lemon juice**

 Peach de lune

**Vodka shaken with green apple juice, muddled ginger, lemon and peach liquor.**

Prices are in RM, 10% service charge is applicable

## SPIRITS

### TEQUILA

Jose Cuervo gold	26
Camino	23

### COGNAC

Hermitage 1975 Chez Richon	78
Remy Martin XO Excellence	55
Remy Martin V.S.O.P	29
Martell V.S.O.P	29

### LIQUEURS

Malibu	23
Kahlua	
Sambuca	
Frangelico	
Grand marnier	
D.o.m benedictine	
Cointreau	
Bailey's	
Amaretto	
Tia maria	

## BEERS & APERITIF

### BEERS

Carlsberg	19
Tiger	19
Heineken	23
Budweiser	23
Corona	25

### APERITIF

Campari	25
Pernod	25
Tio Pepe, Dry Sherry	25
Taylor's Tawny Port	25

## RED WINES

### NEW ZEALAND

Pinot Noir	280
<b>Cloudy Bay, Marlborough</b>	
Pinot Noir, Private Bin,	210
<b>Villa Maria, Marlborough</b>	
Pinot Noir	180
<b>Oyster Bay, Marlborough</b>	
Merlot	185
<b>Hawke's Bay, Kim Crawford</b>	
Merlot & Cabernet	190
<b>Villa Maria, Marlborough</b>	

### FRANCE

Pinot Noir, Joseph Drouhin	180
<b>Laforet Rouge, Burgundy</b>	
Pinot Noir, Gustave Lorentz	150
<b>Reserve, Alsace</b>	
Blends, Chateau Castelbruck	240
<b>Margaux Cru Bourg, Bordeaux</b>	
CS & Merlot AOC,	160
<b>Michel Lynch Rouge, Bordeaux</b>	
Syrah VDP	140
<b>Domaine La Baume, Dulong</b>	
Bordeaux Merlot	130
<b>Calvet, Dulong</b>	

### AUSTRALIA

Cabernet Sauvignon & Merlot, Trinders	240
<b>Cape Mentelle, Margaret River</b>	
Kalleske, Greenock Shiraz	365
<b>Barossa Valley</b>	
Henschke, Keyneton, Shiraz & CS	320
<b>Eden Valley</b>	
Shiraz, Shaw & Smith	250
<b>Adelaide Hill, Adelaide</b>	

# RED WINES

## CHILE

Pinot Noir, Marea De Leyda, 160

**Luis Felipe Edwards**

Merlot, Gran Reserva Family Selection 140

**Luis Felipe Edwards**

## ITALY

Blends, Tignanello 490

**Antinori, Tuscany**

Blends, Granducato 270

**Brunello Di Montalcino, Tuscany**

Blends, Frescobaldi 125

**Remole, Sangiovese, Tuscany**

Blends, Antario, Barolo DOCG 195

**Nebbiolo, Piedmont**

## ARGENTINA

Carbenet Sauvignon 145

**Terrazas De Los Andes, Terrazas**

## SOUTH AFRICA

Pinotage 140

**Nederburg, Western Cape**

## USA

Carbenet Sauvignon 270

**Robert Mondavi, Napa Valley**

## SPAIN

Tempranillo, Marques De Riscal - Riscal 1860 140

**Castilla y León**

Prices are in RM, 10% service charge is applicable

# SPIRITS

## SINGLE MALT WHISK(E)Y

Highland Park 18y 45

The Glenlivet 18y 45

Bowmore 17y 45

Macallan 12y 38

Laphroaig 10y 38

Suntory Yamazaki 12y 32

Isle of Jura - Superstition 32

Glenfiddich 12y 29

## BLENDED WHISKEY

Chivas Regal 12y 29

Johnnie Walker Black Label 29

Johnnie Walker Red Label 23

Jack Daniel's 23

Canadian Club 23

Jameson 23

## BOURBON

Jim Beam 23

## GIN

Hendriks 29

Tanqueray Noo TEN 29

Bombay Sapphire 26

Tanqueray 26

Gordon's 23

## VODKA

Grey Goose 29

VOX 29

Belvedere 29

Russian Standard Platinum 26

42 Below 26

Absolut Blue 23

Stolichnaya 23

## RUM

Bacardi 8 29

Myers Dark Rum 26

Bacardi Light 23

Bacardi Oro 23

Cachaça 23

Malibu 23

Prices are in RM, 10% service charge is applicable

## salads

السلطات والمزة

### Fatoush salad 44

Tomato, cucumber, olive oil, capsicum, samak powder, lime juice and olives oil  
سلطة فتوش

### Tabouleh 44

Parsley, tomato, burgul, lime juice and topped with olive oil  
تبولة

## soups

الشوربات

### Lentil soup 29

Coriander flavor  
شورية عدس

## appetizers

المقبلات والمزة

all appetizers are served with pita bread  
كل المزة و المقبلات مع خبز

### Hummus 46

Chickpeas, garlic, tahini, and lime juice  
حمص

### Moutabel 46

Eggplant, tahini garlic and lime  
متبل

## grilled selections

المشاوي الساخنة

### Grilled prawns 58

روبيان مشوي

### ARABIC MIXED GRILL 88

Shish taouk, shish kebab, lamb kofta, lamb chops, yoghurt mint sauce, Arabic rice  
المشاوي العربية

## from the oven

### Manakish 54

Mankoucheh Lahm Baajeen served with a vegetable plate  
منقوشة لحم بعجين

تقدم مع صحن خضار

### Mankoucheh Jebneh 54

Served with a vegetable plate  
منقوشة جبنة

تقدم مع صحن خضار

### Mankoucheh Zaatar 54

Served with a vegetable plate  
منقوشة زعتر

تقدم مع صحن خضار

## desserts

الحلاويات

### Trio of flavored ice cream 28

ايس كريم

### UM ALI 28

Warm and milk based, puff pastry, assorted nuts  
أم علي

## arabic set

### HUMMUS

Chickpea dip blended with tahini, olive oil, lemon juice and seasoning

### حمص بالطحينة

or

### MUTABEL

Eggplant dip with garlic, olive oil, lemon juice and seasoning

### متبل

or

### TABOULEH

Chopped parsley, onion, tomatoes, mint, olive oil and seasoning

### تبولة لبنانية

## MAIN

### ARABIC MIXED GRILL

Shish taouk, shish kebab, lamb kofta, lamb chops, yoghurt mint sauce, Arabic rice

### المشاوي العربية

## DESSERT

### UM ALI

Warm and milk based, puff pastry, assorted nuts

### أم علي

119 per person

allow us to fulfill your every need, want and desire.

Simply let us know of any special dietary requirements

and/or allergies and we will happily renew your dining experience

اي طلب خاص ل لحمه وال حساسيه ونحن اسمحو ل نأب تلأ بية رغ باتكم وحاجد يكتم ودعونأ نعلم

ب سعاده سنجدد خبرتك بالاطعام

 vegetarian selection - النباتيين

prices are in malaysian ringgit, 10% service charge is applicable

الاسعار بالرنجت الماليزي 10% تعريف الخدمة وقابل للتطبيق