

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 wonton 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
Champagne, France	
Eaglehawk Sparkling Cuvee Brut,	195
Wolf Blass, Australia	
Prosecco,	145
Canaletto, Italy	

CHAMPAGNE ROSE

Mosaïque Rosé,	350
Jacquart, Champagne, France	

ROSE

Eaglehawk Rosé,	130
Wolf Blass, Australia	
Rose D'Anjou,	130
Château De Fesles, France	

SWEET WINES

Noble One Botrytis Semillon, De Bortoli,	195
New South Wales, Australia, 37.5 CL	

NON ALCOHOLIC

SOFT DRINKS

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

MINERAL WATERS

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

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

FRANCE

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

AUSTRALIA

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

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