



Beverage Menu

Refreshing Fruitti Iced Tea 22

Double Fresh (Lemon Iced Tea)

Kiss Lady (Strawberry Iced Tea)

Peach Snapple (Peach Iced Tea)

Apple Breeze (Apple Sparkling Iced Tea)

Bubble Lemonade (Lemon Limed Sparkling Iced Tea)

Fine Selection of Single Origin Tea Leaves 15

Premium Pickwick Tea

Black English Tea / Black Earl Grey Tea /

Green Tea & Lemon / Green Tea & Jasmine /

Infusion Peppermint / Infusion Chamomile

The Coffee Club 15

Rocket Fuel (Espresso)

Cupped Lighting (Long Black)

White Morning (Flat White)

Caffeine Infusion (Cappuccino)

Cuppa (Latte)

Cocoa Caffeine (Mocha)

Sweet Grape Juice

Rose Wine

Care Solidarity Rose 2015 (Spain)	126 per bottle
Woven Stone Rose 2014 (New Zealand)	148 per bottle
Wooring Tree Tickled Pink (375ml)	277 per bottle

Sweet Wine

Greywacke Late Harvest Riesling 2011 (375ml)	452 per bottle
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Sparkling Rose Wine

Moet & Chandon Brut Imperial Rose NV	1021 per bottle
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Cocktail

49

Glass of Love

Absolut Raspberry, Triple Sec, Monin Cherry Blossom,
Fresh Lime Juice Cherry

Gold Bubbles

Bacardi Rum, Gordon Gin, Triple Sec,
Ginger Ale, Orange Slice

Red Queen

Absolut Citron, Cointreau, Orange Juice,
Grenadine Syrup



Green Glowing

Bombay Gin, Midori, Sprite, Lemon Wedges

Let's Try

Amaretto, Absolut Mandarin, Orange Juice,
Mango Juice, Monin Blue Syrup

Mocktail

26

Rosy Sour

Monin Rose, Lemon Squash, Salt

Pinky

Monin Cherry Blossom, Pineapple Juice,
Mango Juice, Grenadine Syrup, Cherry

The Galaxy

Monin Blueberry Mixed Fruit, Sprite, Lemon Ring

Green Fairy

Monin Apple Mixed Fruit, Sprite, Mint Leaf

Wish Maker

Orange Juice, Mango Juice, Pineapple Juice,
Monin Blue Syrup, Grenadine Syrup





Dessert

Enchanted Chocolate Mousse 35

Chocolate Mousse, Hazelnut Crumb,
Raspberry Compote

Passion Fruit Crème Caramel 29

Passion Fruit with Puff Pastry and
Custard Mango Filling

Berries Pavlova 29

Meringue Topped with Creamy Custard
Cheese, Fruity Summer Berries

Blueberry Semifreddo 41

Semi-frozen Blueberry Dessert, Cookies
Crumb, Bubble Sugar

Raspberry Panna Cotta 43

Served in Strawberry Soup with Fresh Berries,
topped with Vanilla Ice Cream

Key Lime Pie Fudge 29

White Chocolate Lime Flavoured Fudge
with Crunchy Cracker Crumb Crust

Strawberry Petit Gateaux 46

Mirror Glaze Strawberry Mousse
Filled with White Chocolate Cheese

Afternoon-Tea Set

for 2 pax

Set 1

Sweet

114

Macaroon
Berries Pavlova
Mini Cup Cake
Triple Chocolate Cake
Velvet Cheese Tart
Scone & Jam

Set 2

Savouries

114

Egg Sandwich
Tuna Sandwich
Smoked Salmon Quiche
Mushroom Bruschetta
Sausage Puff

Set 3

Sweet &
Savouries

114

Scone & Jam
Macaroon
Velvet Cheese Tart
Smoked Chicken Quiche
Open Egg Sandwich
Tomato Bruschetta

* All Set Served with Premium Pickwick Tea Choice of:
Black English Tea / Black Earl Grey Tea / Green Tea & Lemon /
Green Tea & Jasmine / Infusion Peppermint / Infusion Chamomile

*All Prices Shown are in Ringgit Malaysia and Inclusive of 10% Service Charge

Set Dinner



5 Course Set Dinner

139

Starter	<i>Strawberry Caprese Salad with Strawberry Gelée</i>
Soup	<i>Roasted Yellow Bell Pepper Soup</i>
Palate Cleanser	<i>Pomelo & Sour Plum Sorbet, Mint Air</i>
Main Course	<i>Grilled Black Angus Tenderloin, Beetroot Puree, Portobello Mushroom & Polenta Chips</i>
Dessert	<i>Blueberries Semifreddo, Cookies Crumble, Bubble Sugar</i>

6 Course Set Dinner

174

Starter	<i>Pan Seared Hokkaido Scallop with Strawberry Salsa</i>
Soup	<i>Leek & Green Pea Cream Soup</i>
Palate Cleanser	<i>Clear Watermelon Gazpacho</i>
Entrée	<i>Black Cod, Watercress Puree, Cherry Tomato on Vine, Potato Dauphinois</i>
Main Course	<i>Sous-vide Rack of Lamb, Baby Bouquet, Creamy Garlic Mashed Potato, Blueberry Sauce</i>
Dessert	<i>Raspberry Panna Cotta, Strawberry Soup, Vanilla Ice Cream</i>

7 Course Set Dinner

232

Starter	<i>Pan Seared Foie Gras with Wild Berries Sauce</i>
Soup	<i>Roasted Pumpkin Soup, Milk Foam & Pumpkin Seed</i>
Palate Cleanser	<i>Raspberry & Mint Sorbet</i>
Entrée	<i>Blue Brittany Lobster, Capellini, Avruga Caviar</i>
1st Main Course	<i>Noisette of Lamb, Eggplant Puree, Mint Gelée and Au Jus</i>
2nd Main Course	<i>Black Angus Rib Eye, Parsnip & Beetroot Puree, Pearl Onion, Edamame & Red Wine Glaze</i>
Dessert	<i>Strawberry Petit Gateaux</i>

À la Carte



Starter

<i>Strawberry Caprese Salad with Strawberry Gelée</i>	29
<i>Pan Seared Hokkaido Scallop with Strawberry Salsa</i>	52
<i>Pan Seared Foie Gras with Wild Berries Sauce</i>	64

Soup

<i>Roasted Yellow Bell Pepper Soup</i>	29
<i>Leek & Green Pea Cream Soup</i>	29
<i>Roasted Pumpkin Soup, Milk Foam & Pumpkin Seed</i>	35

Main Course

<i>Blue Brittany Lobster, Capellini, Avruga Caviar</i>	52
<i>Noisette of Lamb, Eggplant Puree, Mint Gelée & Au Jus</i>	52
<i>Black Cod, Watercress Puree, Cherry Tomato on Vine, Potato Dauphinois</i>	64
<i>Sous-vide Rack of Lamb, Baby Bouquet, Creamy Garlic Mashed Potato, Blueberry Sauce</i>	70
<i>Grilled Black Angus Tenderloin, Beetroot Puree, Portobello Mushroom & Polenta Chips</i>	104
<i>Black Angus Rib Eye, Parsnip & Beetroot Puree, Pearl Onion, Edamame & Red Wine Glaze</i>	139