JENDELA

MENU

FOOD & BEVERAGES

Banyan Tree Group is committed to ensure a Safe Sanctuary for both associates and guests. For the safety of our guests, we have launched the Safe Sanctuary Programme in our Resort which incorporates protocols of assurance and wellbeing standards.
We conduct hourly sanitization and cleaning of high-touch areas and in all our outlets with EPA-approved disinfectant.

All prices are quoted in Ringgit Malaysia (RM)
and inclusive of prevailing Government taxes

Signature Dish
Vegetarian

VEGETARIAN

Eco - Salad 35

Mixed fresh lettuce leaves, artichokes, asparagus, and roasted pumpkin accompanied with candied walnuts, feta cheese, olives and a poached egg dressed with our house dressing

Cream of Mushroom 38

A rich and creamy blend of premium mushrooms prepared with fresh milk, butter, thyme, and cream served with a medley of sauteed field mushrooms

BBQ Pumpkin Sandwich 48

Pumpkin marinated with smoked BBQ sauce assembled with fresh tomatoes, arugula lettuce, honey-mustard mayonnaise, caramelized onions, spicy tomato jam and sliced gruyere cheese served with a toasted fennel & sea salt bread

Blanco Flatbread 38

A unique flatbread topped with a cream cheese spread, fresh garlic, pepperoncino flakes, mozzarella cheese and wild rocket salad

Rosé Angel Hair 58

Thin angel hair pasta sauteed with tomatoes, assorted field mushrooms, roasted turnips, baby spinach tossed in a smoked tomato and cream sauce

TO START

Tuna Hinava 40

Raw ahi tuna slices marinated with fresh lime juice, red chilies, sweet shallots, cilantro served with bitter gourd and candied ginger chips

Smoked Duck Salad 40

Smoked duck served with cold soba noodles dressed in sesame-shoyu, pickled ginger, beetroot and daikon

Teriyaki Chicken 40

Grilled chicken skewers marinated with a sweet and tangy teriyaki sauce, sesame seeds and served with mix mesclun salad

Baby Romaine Salad 35

Young romaine lettuce nestled with garlic brioche croute, parmesan cheese crisps, beef brisket chips dressed with a rich & creamy Caesar dressing and served with a 63° Celsius egg

Mezze Platter 58

A melange of Arabic delicacies consists of hummus, baba ghanoush, tabbouleh and marinated olives served with freshly baked flatbread

SOUPS & BROTHS

Prawn Soup 48

Prawn stock flavoured with lemongrass, ginger and chilies, served with tiger prawns and garnished with fresh Thai basil, beansprouts and coriander

Double Boiled Herbal Chicken Soup 32

Slowly simmered aromatic chicken broth concocted with goji berries, angelica root and red dates with whole chicken drumstick

Harira Soup 38

Fragrant tomato-based soup concocted with diced chicken, chickpeas, lentils, scented with cumin and topped with olive oil and chopped parsley

**Add choice of kway teow / egg noodles / vermicelli for RM5*

LAYERED, STUFFED & ROLLED

Served with a side of French fries & grain mustard aioli

Juicy Lucy Burger 68

Grilled 200gm beef patty stuffed with smoked cheddar, sweet onion jam, fresh sliced tomatoes, crisp lettuce & pickled daikon radish served on a toasted brioche chia seed bun

The Decker 48

Toasted wholemeal sandwich layered with grilled chicken breast, beef brisket, "over easy" fried eggs, sliced tomatoes, tangy balsamic onion relish, Gouda cheese and a truffle mayonnaise spread

Red Rueben 48

Toasted rye bread dressed with Russian dressing and layered with beef pastrami, sweet & tangy pickled red cabbage, gruyere cheese with hints of horseradish

FLATBREADS

Chimichurri Chicken 38

Fresh basil and parsley herb marinated baked chicken breast slices topped with capsicums, sauteed sweet onions, confit pineapples, fresh asparagus, tomato ragout and mozzarella cheese

Hoi Sin Ya 38

Smoked duck with Spanish onions, sweet hoisin sauce, mozzarella cheese, sesame seeds and coriander

GO LOCAL

Udang Masak Lemak 65

Ocean prawns simmered in a rich and spicy coconut, chilies & turmeric gravy served with fragrant rice and fish crackers

Ayam Panggang Bumbu 55

Lemongrass and Thai basil grilled chicken served with spicy "sambal", fresh local herbs, salted egg, fish crackers and steamed rice topped with toasted coconut

Nasi Angsana 52

Fragrant wok fried rice with smoked turkey, sliced chicken, curry leaves and Thai basil pesto served with green curry chicken skewers, grilled prawn, fish crackers and house made vegetable achar

Blackpepper Bee Hoon 48

Wok fried rice vermicelli tossed with Sarawak blackpepper, beansprouts, chives and served with Thai basil and peppercorn assorted seafood

PENANG "MAI"

CKT Our Way 48

Our very own take on a classic wok fried flat rice noodles with hot chili paste, duck egg, scallops, prawns, mussels, bean sprouts and garlic chives

Assam Laksa 48

A tangy and spicy hearty broth served with thick rice noodles, wild ginger flower, pineapples, poached egg, mint and polygonum leaves and grilled saba mackerel

Mee Sotong 48

Fiery hot and spicy egg noodles braised in a sweet potato and chili gravy topped with cuttlefish sambal, poached egg, fried bean curd, crispy tempeh and fresh beansprouts

AROUND & ABOUT

Beef Rib Eye Steak 130

Grain fed Australian beef rib eye served with pumpkin puree, edamame, shimeji mushrooms and served with hollandaise and balsamic reduction

Lamb Rack 85

Seasoned with a special blend of 7 herbs and spices, it is served with freekeh, rocket salad and a peppercorn-cumin emulsion

Truffle Chicken Breast 68

Pan fried chicken breast stuffed with black rice and truffles, served with glazed baby vegetables, pumpkin puree and a rich balsamic truffle jus

Cajun Snapper 68

Deep fried battered snapper fillet seasoned with cajun and lemon served with sweet potato fries, malt vinegar and mustard aioli

Salmon Meuniere 78

Norwegian salmon pan fried in brown butter, lemon, parsley served with fresh garden lettuce and silky mashed potatoes

Lamb Koobideh 68

Grilled ground lamb marinated with cumin, lemon, parsley and sumac served with saffron rice and fattoush salad

Chicken Kabsah 68

Fragrant basmati rice cooked with whole chicken leg seasoned with cardamon, cumin, lemon, mint and saffron served with grilled lemon and cucumber-yoghurt

Smoked Salmon Fettucine 65

Fettucine pasta tossed with smoked salmon, salsa verde, fire-roasted capsicums, kalamata olives, tomatoes and toasted pumpkin seeds

BITES

Served with grain mustard aioli, tomato or chili sauce

French Fries 20

Sweet Potato Fries with salted egg yolk 20

Fish Crackers 18

FINALE

Bourbon Vanilla Crème Brûlée 28

Rich creamy vanilla custard with crispy caramelized sugar and macerated berries

Chocolate Framboise 28

70% dark chocolate mousse served with raspberry gelée, almond tuille and sprinkled with maldon sea salt

Warm Apple Crumble Tart 28

Baked apples nestled in a buttery tart shell served with caramel sauce and vanilla anglaise

Fruit Parade 28

Selection of farm picked fruits with sour plum powder

Selection of Ice-creams & Sorbet 18

Penang white coffee ice-cream
Black glutinous rice ice-cream
Vanilla ice-cream
Chocolate ice-cream
Strawberry ice-cream
Mango & jackfruit sorbet

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BEVERAGES

Alcohol

White Wine

Italy

Banfi Fumaio Toscana IGT	40	180
Planeta Terebinto Grillo		290
Zonin Pinot Grigio		215

South Africa

Durbanville Hills Sauvignon Blanc	42	225

New Zealand

Villa Maria Private Bin Chardonnay Marlborough	48	230
Villa Maria Private Bin Riesling		225
Kim Crawford Marlborough Sauvignon Blanc		280

France

Chateau Villa Bel-Air J.M Cazes	360
Joseph Drouhin Laforet Bourgogne Chardonnay	285
M. Chapoutier Cotes du Rhone Belleruche Blanc	280
Michel Lynch Sauvignon Blanc	245

Australia

Evans & Tate Breathing Space Pinot Gris	240
Evans & Tate Margaret River Classic Semillon Sauvignon Blanc	190
Wirra Wirra Adelaide Chardonnay	240
Rawson's Retreat Private Release Chardonnay	195

Argentina

OPI Chardonnay	220

Red Wine

Italy

Banfi Col Di Sasso Toscana IGT	42	190
Banfi Chianti Classico DOCG Riserva		380
Zonin Chianti DOCG		215
Zonin Merlot		215

South Africa

Durbanville Hills Pinotage	42	225

New Zealand

Villa Maria Private Bin Merlot Cabernet Sauvignon Hawkes Bay	48	230
Felton Road Pinot Noir "Bannockburn"		650
Sacred Hill Merlot/ Cabernet - Hawkes Bay		310
Kim Crawford New Zealand Pinot Noir		315

Spain

Valdubon Cosecha (Tempranillo)	255

France

Chateau Brandey	240
Joseph Drouhin Beaujolais Villages	260
M. Chapoutier Chateauneuf du Pape La Bernardine	570
M. Chapoutier La Ciboise Castiere de Nimes	210
M. Chapourtier Cote du Rhone Belleruche	260
Hommage A Roger Bouey	320
Chateau Lafleur Du Roy	500
Chateau Vieux La Vergne	360

Australia

Spain

Marques de Caceres Blanco	210

Champagne / Sparkling Wine

France

Nicolas Feuillatte Reserve Brut N/V	110	725
Taittinger Brut Reserve		850
Palmer Brut Reserve		750
Nicolas Feuillatte Reserve Exclusive Rose		910
Champagne Palmer Rose Reserve		1100

Italy

Bacio Della Luna Prosecco Veneto	85	410

Deakin Estate Pinot Noir	210
Evans & Tate Metricup Road Cabernet Merlot	280
Katnook Founder's Block Cabernet Sauvignon	215
Katnook Founder's Block Shiraz	270
Penfolds Koonunga Hill Shiraz Cabernet	290
Rawson's Retreat Private Release Shiraz Cabernet	190

Sweet Wine

Australia

Wirra Wirra Mrs Wigley Moscato Mclaren Vale	35	180

Signature Cocktail 45

Saloma
Gin Infused Turmeric | Grand Marnier | Ginger ale | Lemon juice | Lemongrass & honey syrup

Cendana
Rum | Martini Bianco | Ayothaya | Lime juice | Sugar syrup

Juwita
Rum | Apricot Puree Liqueur | Lime juice | Fresh pineapple juice | Sugar syrup

Chanteq
Tequila| Triple Sec | Sour plum syrup | Cinnamon syrup | Lemon juice

Smoked Cherry Old Fashioned
Bourbon | Angostura Bitter | Smoked cherry honey | Orange bitters

Apple Sake Fizz
Sake | Fentimans Grapefruit Tonic | Apple butter syrup | Lemon juice

Himawari
Sake| Triple Sec | Green tea syrup | Yuzu puree | Lemon juice

Under the Sun 45

After the Rain
Aperol | Lemon juice | Orange juice | Dash of Tabasco | Hoegaarden beer

Splashes
White Rum | Blue Curacao | Kiwi | Mint leaf | Simple syrup

Bakol
Dark Rum | Triple Sec | Orange juice | Lime juice | Victoria bitter beer

Manik Manik
Vodka | Chambord | Raspberry | Blueberry | Watermelon | Mint leaf | Lime juice | Soda

Classic 40

Pina Colada
White Rum | Malibu | Pineapple juice | Coconut cream

Singapore Sling
Gin | Cherry Brandy | Triple Sec | Dom Benedictine | Pineapple juice | Lime juice

Bloody Mary
Vodka | Tomato juice | Lemon juice | Worcestershire sauce | Tabasco

Daiquiri
White Rum | Lime juice | Simple syrup

Margarita
Tequila | Triple Sec | Lime juice | Simple syrup

Mojito
White Rum | Lime wedges | Brown sugar | Soda

Caipirinha
Cachaca | Lime wedges | Brown sugar

Mocktail 25

Ketapang Breeze
Monin Blue Curacao | Lemon juice | Orange juice | 7up

Rosemelon
Watermelon | Lime juice | Rosemary | Raspberry puree | Ginger Ale

All Day Summer
Pineapple juice | Strawberry | Basil | Lime juice | Tapping Tapir Grapefruit & Chamomile

Blueberry Mint
Blueberry | Mint leaf | Vanilla syrup | Soda

House Pour

Gin

Perigan's Gin	30	450
Caorunn	45	650

Vodka

Absolut	30	450
Smirnoff	30	450

Rum

Havana Club	35	500
Bacardi Carta Blanca	30	450

Cognac

St Remy Authentic	30	450

Tequila

Olmeca	35	450
Sierra Reposado	30	400

Whisky

Passport Scotch	35	450

Single Malt

Speyburn 10 Years	45	650

Spirit

Aperitif

Averna Amaro	25	340
Campari	25	300
Martini Dry	20	250
Martini Rosso	20	250
Aperol	25	280
Ricard	35	450
Pimm's No. 1	25	340
Pernod	35	430

Gin

Beefeater	35	500
Beefeater 24	48	700
Bombay Sapphire	35	550
The Botanist Islay	55	750
Hendricks	45	700
Tanqueray	40	580
Nikka Coffey	45	600
Monkey 47 Sloe Gin	60	650
Monkey 47	70	750

Rum

Cachaca 51	35	500
Kraken Spiced	45	600
Myers Dark	40	550
Ron Zacapa 23 Years	55	800

Vodka

Absolut Elyx	65	950
Belvedere Pure	40	600
Grey Goose Original	45	650
Nikka Coffey	40	550
Effen	35	500
Russian Standard Imperial	55	850
Tito's Craft	35	450
Stolichnaya	40	550

Tequila

Don Julio Anejo	35	550
Jose Cuervo 1800 Silver	35	500
Jose Cuervo Especial Reposado	35	500
Patron Silver	45	680
Patron XO Café	45	600

Cognac

Baron Otard VSOP	45	650
Hennessy VSOP	55	800
Martell XO	110	2200
Martell Cordon Bleu	125	1850

Port and Sherry

Taylor's Fine Tawny	25	320
Dow's Fine Ruby	20	210

Sake

Saito Junmai | *1800ml*	25	380
Saito Yuzu Hikari Sparkling | *300ml*		80
Asahi Tokubetsu Junmai | *1800ml*		850
Benten Musume Junmai Nigori | *1800ml*		900
Fosuzuru Tokubetsu Junmai		500

Brandy

Louis Chevallier XO	42	600

Whisky | Whiskey

Bushmills Original	45	600
Monkey Shoulder	42	600
Jack Daniel's Whiskey No. 7	38	550
Johnnie Walker Black Label 12 Years	35	500
Canadian Club 12 Years	35	500
Bain's Cape Mountain Grain	50	700
Wild Turkey	38	550
Iwai Tradition Japanese Green	65	950
Kaicho Pure Malt	62	900

Whisky | Single Malt

Glengoyne 12 Years	65	950
Old Pulteney 12 Years	50	700
Akashi White Oak	60	850
Glenfiddich 12 Years	52	750
Bruichiladdich – The Classic Laddie, Scottish Barley	60	850
Kavalan Single Malt	75	1100
Macallan 12 Years	60	850

Liqueurs

Absinthe Angelique Verte Suisse	58	850
Bailey's Irish Cream	22	300
Chambord	32	450
Cointreau	22	300
Disaronno Amaretto	30	400
Dom Benedictine	30	400
Drambuie	30	450
Frangelico Hazelnut	22	300
Grand Marnier	30	400
Jägermeister	22	300
Kahlua	30	400
Villa Massa Limon De Sorrento	30	400
Limoncello Di Capri	25	350
Midori Melon	22	300
Pisco El Gobernador	32	450
Molinari Caffe	25	350
Tia Maria	25	350

Beer

Asahi | *Japan, 320ml*	30
Tiger Can | *Singapore, 320ml*	22
Carlsberg Can | *Denmark, 320ml*	25
Heineken | *Netherlands, 330ml*	25
Stella Artois | *Belgium, 330ml*	45
Leffe Blond | *Belgium, 330ml*	40
Erdinger Weissbier Dark | *Germany, 500ml*	55
Peroni Nastro Azzuro | *Italy, 355ml*	45
Savanna Dry Premium Cider | *South African, 330ml*	40
Little Creature Bright Ale | *Australia , 330ml*	55
Little Creature IPA | *Australia , 330ml*	55
Kronenbourg Blanc | *France, 330ml*	35

Specialty Coffee *(Alcohol)* 42

Amore
Beatrice
B&B Iced Coffee
Caribbean
Café d'Orange
Café Royal
Kanuck Koffee
Irish
Spanish

Non-alcohol

Smoothie 23

Banana Nutella
Banana | Nutella | Plain yogurt | Cookies | Low fat milk

Mango Basil
Mango puree | Basil leaf | Orange juice | Vanilla syrup | Low fat milk

Chia Berry
Blueberry | Chia seed | Apricot | Plain yogurt | Low fat milk

Milkshake 23

Choose your flavor
Oreo
Chocolate
Strawberry
Vanilla
Mocha

Chilled Juice 16

Grapefruit
Apple
Cranberry
Mango
Nutmeg
Calamansi

Freshly Squeezed Juice 20

Orange
Watermelon
Pineapple
Carrot
Cucumber

Freshly Brewed Coffee

Americano	18
Decaffeinated	18
Espresso	15
Double Espresso	30
Flat White	18
Cappuccino	18
Caffe Latte	18
Hot Chocolate	18

Teas & Herbal Infusion

Ronnefeldt Tea 16
English Breakfast
Earl Grey
Peppermint
Classic Green
Camomile
Decaffeinated
Red Berries

Soda

Coke	14
Diet Coke	14
Sprite	14
100 Plus	14
Red Bull	16
Schweppes	14
Ginger Ale	
Fentimans Tonic Water	
Ginger Beer	25
Naturally Light	18
Premium Indian	18
Botanical	18
Oriental Yuzu	18
Valencian Orange	18
Pink Grapefruit	18

Tapping Tapir	16
Apple & Vanilla	
Grapefruit & Chamomile	
Guava & Lemongrass	
Pineapple & Calamansi	
Lemonade & Lengkuas	
Hibiscus & Lime	
Orange & Jasmine	

Water

Aqua Panna, *500ml*	18
San Pellegrino, *500ml*	22