



## WE SERVE SUSTAINABLE FOOD

*At Angsana Teluk Bahang, we take our sustainability commitments seriously. We proudly source locally and sustainably produced ingredients, including fish, crustacean and mollusc from ethical and responsible fisheries, ensuring our practices align with our environmental values*

 Signature  Alcohol  Vegetarian  Gluten Free  Seafood  Peanuts / Nuts

-  Signature
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## Berries & Velvet Afternoon Tea

2:00 pm - 5:00 pm | Daily

MYR **118** nett per set

### Savoury Delicacies

#### *Lobster & Four-Cheese Croquettes*

Golden croquettes filled with lobster meat and a luscious four-cheese blend, served warm with saffron aioli and micro herbs

#### *Chicken & Mushroom Pie*

Buttery, flaky mini pie filled with slow-braised chicken, earthy mushrooms and aromatic herbs in a velvety cream reduction

#### *Truffle Egg on Croffle*

A buttery croffle topped with soft-scrambled truffle eggs, chive crème fraîche and shaved truffle for an indulgent savoury moment

### Patisserie Selection

#### *Classic Baba with Vanilla Cream*

Citrus-soaked Baba sponge crowned with silky vanilla cream and candied zest for a refined finish

#### *Strawberry Pavlova*

Crisp meringue shell filled with Chantilly cream and fresh strawberries, finished with berry coulis and meringue shards

#### *Black Forest Tart*

Dark chocolate tart layered with cherry compote and whipped kirsch-free cream, topped with chocolate curls

### Artisanal Scones

#### *Plain Scone*

Classic buttery scone baked to a tender crumb, served with clotted cream and strawberry preserve

#### *Raisin Scone*

Warm scone studded with juicy raisins, accompanied by clotted cream and preserve

Crafted for sweet pauses, indulgent moments, and berry-kissed afternoons

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## 3-Course Midday Indulgence Lunch Menu

MYR 110 nett  
per person

### Starter

(Choice of One)

*Tartufo Wild Mushroom Soup*   
Truffle | Wild Mushrooms | Sofrito | Brioche

*Wellness Salad*    
Mesclun | Roasted Pumpkin | Feta | Balsamic Dressing

### Main Course

(Choice of One)

*Specialità Pappardelle*   
Slow-Cooked Beef Ragù | Parmigiano-Reggiano  
Ricotta | Parmesan Crisp

*Mushroom Risotto*    
Field Mushrooms | Porcini Paste | Arugula | Parmigiano-Reggiano

*Chicken Roulade*  
Slow-Cooked Chicken Mousseline | Smoked Mashed Potato  
Seasonal Vegetables | Truffle Jus

*Confit Sea Bass*    
Asian-Infused Sea Bass Confit | Red-Bean Stew | Seasonal Vegetables  
Concentrated Seafood Reduction

### Dessert

(Choice of One)

*Jackfruit Three Ways*   
Jackfruit Crème Brûlée | Jackfruit Tuile | Jackfruit Ice Cream

*Salted Chocolate Mousse*    
58% Dark Chocolate | Maldon Sea Salt | Mango Crumble

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## 3-Course Set Dinner

An Evening of Culinary Refinement

A curated experience of flavour and finesse, inspired by culinary artistry

MYR 288 nett per person | MYR 388 nett per person with wine pairing

### Amuse-Bouche

An elegant first taste from the chef's hand

### Starter – Choice of One

*Foie Gras de Canard à la Bigarade*  

Pan-seared Foie Gras | Bigarade Sauce | Crisp Salad  
Sherry-Balsamic Vinaigrette

*Fruits de Mer Bouillabaisse* 

Provençal Seafood Stew | Saffron Broth | Rouille Crouton

### Intermezzo

*Granité*  

Strawberry-Lime Granita

### Main Course – Choice of One

*Cabillaud en Croûte Verte* 

Herb-Crusted Cod | Puy Lentil Cassoulet | Saffron Velouté

*Filet Mignon Enrobé de Bacon* 

Bacon-Wrapped Wagyu Beef Tenderloin | Mushroom Fricassée  
Shallot Bordelaise Jus

### Dessert

*Mille-Feuille à l'Abricot* 

Layered Puff Pastry | Cream Cheese | Sliced Apricots

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## À la Carte Menu

### Chapter 1 To Begin

- |                                                                                                                                                                                                                                                                                                                                                                                                                                                                            |           |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------|
| <p><b>Japanese Harima Oysters &amp; Lumpfish Caviar</b>  </p> <p><i>3 Oysters   Mignonette   Lemon   Tabasco</i></p>                                                                                                                                                                             | <p>95</p> |
| <p><b>Beef Carpaccio</b> </p> <p><i>Wagyu Tenderloin   Parmigiano-Reggiano   Arugula   Edamame<br/>Smoked-Garlic Aioli   Truffle-Chilli Oil   Cranberry "Caviar"</i></p>                                                                                                                                                                                                                | <p>95</p> |
| <p><b>Pan-Seared Foie Gras</b>  </p> <p><i>Poached Chicken Roulade   Smoked Butter   Egg-Yolk Gel<br/>Cranberry Relish   Crispy Leeks</i></p>                                                                                                                                                    | <p>85</p> |
| <p><b>Salmon Tartare &amp; Aglio Butter Scallop</b>  </p> <p><i>Hokkaido Scallop   Atlantic Salmon   Mango Salsa   Pickled Onions<br/>Kaffir-Lime Dressing</i></p>                                                                                                                               | <p>75</p> |
| <p><b>Deconstructed Caesar Salad</b> </p> <p><i>Baby Romaine   Salmon Gravlox   House-Made Caesar Dressing<br/>Parmigiano-Reggiano   Croutons</i></p>                                                                                                                                                                                                                                 | <p>62</p> |
| <p><b>Super Medley Salad</b>   </p> <p><i>Hydroponic &amp; Ice-Plant Lettuces   Roasted Beetroot &amp; Pumpkin<br/>Organic Quinoa   Vine-Ripened Tomatoes   Olives   Pine Nuts<br/>Lemon Vinaigrette</i></p> | <p>49</p> |

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## Chapter 2 Soup

### Scented Seafood Cioppino 65

*Asian Seafood Bisque | Tiger Prawn | Duck-Mouth Clams  
Crab Meat | Lumpfish Caviar | Kaffir-Lime Oil*

### Porcini Consommé 48

*Clear Mushroom Broth | Mushroom Tortellini | Truffle*

### White Onion Velouté 47

*Shallot Marmalade | Chlorophyll Oil*

## Chapter 3 Pasta & Risotto

### Homemade Cappelletti 80

*Chicken Mousseline | White Coulis | Morra Truffle | Shaved Parmesan*

### Open Beef Lasagna 78

*Beef Brisket Ragù | Béchamel | Tomato Napolitana | Shaved Parmesan  
Garlic Foam*

### Frutti Di Mare Capellini 80

*Seafood Broth | Prawn | Scallop | Squid | Mussels*

### Seafood Risotto 80

*Tiger Prawn | Scallop | Squid | Duck-Mouth Clams | Edamame*

### Specialità Pappardelle 75

*Slow-Cooked Beef Ragù | Parmigiano-Reggiano | Ricotta | Parmesan Crisp*

### Mushroom Risotto 55

*Field Mushrooms | Porcini Paste | Morra Truffle | Arugula | Parmigiano-Reggiano*

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#### Chapter 4

## Meat & Poultry

### Trilogy of Grass-Fed Beef 320

Wagyu Tenderloin | Braised Beef Brisket | Wagyu Ribeye | Pan-Seared Foie Gras  
Seasonal Vegetables | Potato Pavé | Truffle Jus

### Wagyu Beef Ribeye 228

Australian Wagyu Ribeye | Smoked Pomme Purée | Mushroom Fricassée | Seasonal  
Vegetables | Pink-Pepper Morel Jus

### Wagyu Beef Tenderloin 198

Truffle Potato Pavé | Baby Vegetables | Bordelaise Sauce

### New Zealand Lamb Noisettes 178

Marinated Boneless Lamb Rack | Sweet-Potato Pavé | Seasonal Vegetables  
Minted Lamb Jus

### BBQ Angus Beef Brisket 160

8-Hour Slow-Braised | Ricotta Gnocchi | Baby Vegetables

### Sous Vide Chicken 82

Spring Chicken Leg with Sultana Raisins & Danish Blue Cheese  
Parmigiano-Reggiano | Truffle Mushroom Risotto | Arugula

### French Duck Breast 188

Puy Lentil and Pumpkin Casserole | Seasonal Vegetables  
Bordeaux Cherry Jus

### Marinated Spring Chicken 82

Marinated Coriander Chicken | Spicy Spaghetti Arrabbiata | Flat Bread  
63° Celsius Egg | Mint Preserve

### Double Cut Duck 82

Duck Leg Confit | Cured & Smoked Duck Breast | Cilantro-Hoisin Gel  
Quinoa Leek | Fuji Apple Jam | Cranberry Espuma

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## Chapter 5 Seafood

### No. 11 Seafood Platter 388

*Buttered Rock Lobster | Marinated Tiger Prawn  
Penang-Style Marinated Pomfret | Duck-Mouth Clams | Oyster Mornay  
Calamari | Grilled Vegetables & Corn Ribs | House-Made Dips*

### Confit Salmon 110

*Atlantic Salmon | Smoked-Leek Mashed Potato | Seasonal Vegetables  
Shellfish Reduction*

### Blackened Cod 148

*Yuzu Glaze | Edamame & Red-Bean Casserole | Tomato Velouté*

### King Prawn 110

*Grilled Marinated King Prawn | Kebuli Risotto | Sweet Papaya-Chilli Marmalade*

### Local Golden Pomfret 110

*Asian-Style En Papillote Pomfret | Curry Squid-Ink Pasta | Tiger Prawn*

## Chapter 6

## Wellness Cuisine

### Pan-Seared Scallop 65

*Quinoa Salad | Citrus Dressing | Avocado Salsa*

### Sous Vide Salmon 98

*Mesclun & Quinoa Salad | Balsamic Vinaigrette*

### Sous Vide Chicken Breast 70

*Sautéed Paku Fern & Winged Beans | Concentrated Grape Reduction*

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*A Seasonal Lobster Celebration*  
 Where the Ocean's Bounty  
 Meets the Joy of the Season

**Lobster Bruschetta**   68

*French Baguette | Deep-Fried Canadian Lobster Meat | Mozzarella | Tomato Salsa*

**Lobster Bisque**    88

*Canadian Lobster Meat | Creamy Tomato-Lobster Broth | Lobster Dust*

**Lobster Miang Pla**    98

*Thai Chilli Dressing | Peanuts | Deep-Fried Canadian Lobster Meat  
 Romaine Lettuce | Rice | Noodles | Lime | Coriander | Crudités*

**Lobster Ravioli**    98

*Canadian Lobster Meat | Ricotta | Lemon Zest | Lobster Oil*

**Lobster Risotto**   98

*Canadian Lobster Meat | Chardonnay | Lobster Broth | Lobster Oil | Egg-Yolk Gel*

**Lobster Paella**   98

*Canadian Lobster Meat | Authentic Spanish Paella | Saffron | Lobster Broth*

**Lobster Pasta**    98

*Choice of Pasta | Torch-Ginger-Flower Butter | Parmigiano-Reggiano  
 Coriander | Lime*

**Smoked Lobster Linguine**   128

*In-House Smoked Lobster | Linguine | Creamy Coconut-Turmeric Sauce*

**Lobster Pais (Percik)**    128

*Northern-Style Lobster Percik | Japanese Fried Rice | Egg "Nest"*

**Kids' Selections**

**Lobster Mac & Cheese**    78

**Southern-Fried Lobster**   88

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*Final Chapter*  
Dessert

Jackfruit Five Ways    38

*Jackfruit Crème Brûlée | Jackfruit Crumble | Macerated Jackfruit | Jackfruit Sorbet  
Jackfruit Tuile*

Salted Chocolate Mousse   35

*58% Dark Chocolate | Maldon Salt Flakes | Mango Crumble*

Mille-Feuille  38

*Crispy Puff Pastry | Cream Cheese | Sliced Mango*

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*Mini Chapter*  
Kids' Menu

<p><b>Todd's Chicken Breast</b> </p> <p><i>Oven-Roasted Chicken Breast   Silky Mashed Potatoes Seasonal Vegetables &amp; Gravy</i></p>	40
<p><b>Kiddo Chicken Lasagna</b></p> <p><i>Chicken Bolognese   Béchamel   Mozzarella</i></p>	40
<p><b>Mini Fish &amp; Chips</b>  </p> <p><i>Crispy Battered Fish   French Fries   Garlic Aioli</i></p>	40
<p><b>Truffle French Fries</b>  </p> <p><i>French Fries   Truffle Oil   Maldon Sea Salt   Mayonnaise</i></p>	26

Homemade Ice Cream & Sorbet

<p><b>Ice Cream Selection</b> </p> <p><i>2 Scoops of Ice Cream Served with Chocolate Chip Cookies Flavours: Vanilla   Strawberry   Chocolate   Palm Sugar   White Coffee</i></p>	28
<p><b>Raspberry Sorbet</b>  </p> <p><i>Per Scoop</i></p>	18

## WINE SOIRÉE

### WINE BUFFET EXPERIENCE

*MYR 160 nett per person for the first hour  
MYR 120 nett per person for each subsequent hour  
(Minimum 10 persons | 48-hour advance booking required)*

*A curated tasting flight featuring:*

Three White Wines – Chardonnay, Sauvignon Blanc, Pinot Grigio  
Three Red Wines – Shiraz, Pinot Noir, Cabernet Sauvignon  
One Rosé – Luis Felipe Edwards Pupilla Rosé, Chile  
(Syrah & Grenache Blend)  
One Dessert Wine – Deakin Estate Moscato, Australia  
(Muscat Gordo Blanco Grapes)

### GASTRONOMIC FOOD PAIRINGS

*Option 1 – Artisanal Charcuterie & Fromagerie Board  
MYR 88 nett per person*

**Selections include:**

Smoked Salmon, Smoked Duck, Beef Salami, Chicken Mortadella  
Imported Cheese Selection, Assorted Breads, Cheese Crackers,  
Dried Fruits, Pickles, Nuts, and Grapes, Fresh Vegetable Crudités – Carrot,  
Celery, Asparagus, Capsicum, Cherry Tomato & Black Olives, served with  
Grissini, and a Trio of Signature Dressings

Accompaniments & Condiments

Pesto, Wholegrain Mustard, Spiced Fruit Salsa, Mango Chutney,  
Roasted Garlic Aioli

*Option 2 – Signature Hors d'Oeuvres Selection  
MYR 48 nett per person*

**Selections include:**

Chicken Bruschetta with Herb Aioli  
Tomato Caprese Skewer

Beef Pastrami & Sun Melon Roulade with Balsamic Glaze  
Chocolate Madeleine – a delicate sweet note to conclude

Served with Fresh Vegetable Crudités, Sesame Lavosh, Tri-Colour Grissini,  
and House Dressings.

An Evening of Elegance Awaits

Perfect for a social soirée of fine wines and refined bites.

Beverage





The Classics 36

*Cosmopolitan*  
Vodka | Triple Sec | Cranberry Juice

*Martini*  
Gin | Dry Vermouth

*Caipirinha*  
Rum | Lime Juice | Brown Sugar

*Margarita*  
Tequila | Triple Sec | Lime Juice

*Negroni*  
Gin | Campari | Martini Rosso

*Mojito*  
Light Rum | Mint Leaves | Soda Water

Signature Cocktail 45

*Jazzy Lady*  
Rum | Crème de Cassis | Passion Fruit  
Puree

*11th Rhythm*  
Vodka | Aperol | Cinnamon Syrup | Soda

*Indigo*  
Gin | Butterfly Pea Syrup | Triple Sec  
Sprite

*Greentini*  
Vodka | Midori | Sweet & Sour | Rosemary

*Yuzu Tea*  
Whiskey | Yuzu Puree | Black Tea  
Lemon Juice

Specialty Coffee  
Of The North  
(Alcohol) 38

*Calypso*  
*Irish Coffee*  
*Nutty*  
*Royal Coffee*

Beer

<i>Tiger</i>	36
<i>Carlsberg</i>	36
<i>Heineken</i>	38
<i>Guinness Stout</i>	38
<i>Kronenbourg</i>	38
<i>Corona Extra</i>	48

# Beverages

## Alcohol

### Limited-Edition Wines - 30%

Explore our curated Limited-Edition Wine List, offering quality wines at a special 30% discount. With limited quantities as we phase out selected labels, this is your chance to enjoy hidden gems and great vintages, available only while stocks last.

#### White Wine



##### *Australia*

Torbreck Woodcutter's Semillon	438
Evans & Tate Breathing Space Pinot Gris	299
Wirra Wirra Adelaide Chardonnay	288

##### *Chile*

Luis Felipe Edwards Chardonnay	152
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##### *New Zealand*

Sacred Hill Chardonnay – Hawkes Bay	333
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##### *Argentina*

OPI MASCOTA Chardonnay	268
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##### *Italy*

Planeta Terebinto Grillo	348
Banfi Fumaio, Toscana Chardonnay, Sauvignon Blanc	258

##### *South Africa*

Durbanville Hills Sauvignon Blanc	208
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## Red Wine



### *France*

Chateau Villa Bel-Air Rouge	438
Hommage A Roger Bouey MEDOC	398
M.Chapoutier La Ciboise Costieres De Nimes	238

### *Australia*

Robert Estate Merlot	178
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### *New Zealand*

Felton Road Pinot Noir "Bannockburn"	798
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### *South Africa*

Durbanville Hills Pinotage	218
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### *Italy*

Banfi Col Di Sasso Toscana, Cabernet Sauvignon, Sangiovese	248
Katnook Estate Founder's Block Cabernet Sauvignon	328
Zonin Chianti Docg	258

### *Argentina*

OPI Cabernet Sauvignon MASCOTA	268
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House Wine		
<i>House White Wine</i>		
Renmark Creek, Chardonnay, Australia	38	168
Luis Felipe Edwards Sauvignon Blanc, Chile	35	150
Robert Estate Pinot Grigio, Australia	38	168
<i>House Red Wine</i>		
Renmark Creek, Shiraz, Australia	38	168
Luis Felipe Edwards Pinot Noir, Chile	35	150
Robert Estate Cabernet Sauvignon, Australia	38	168
<i>House Rose &amp; Dessert Wine</i>		
Luis Felipe Edwards Pupilla Rosé, Chile	35	148
Deakin Estate Moscato, Australia	42	200
<i>Rose Wine</i>		
Miraval The Art of Rose, France		288
<i>Champagne Brut</i>		
Victoire Brut Prestige		600
Nicolas Feuillatte Réserve Brut		950
Palmer Brut Réserve		1100
<i>Champagne Rose</i>		
Victoire Rose		650
Nicolas Feuillatte Réserve Exclusive Rosé		988
Palmer Rosé Réserve		1155
<i>Sparkling Wine</i>		
Angove Chalk Hill Blue Bubbles, Australia	65	280
Voga Prosecco DOC Spumante Extra Dry, Italy		355
Chateau Paul Mas Prima Perla Blac de Blanc, France		380

## White Wine

### *France*

Château Paul Mas Viognier	205
M. Chapoutier Cotes du Rhone Belleruche Blanc	300
Albert Bichot Chablis	333
Joseph Drouhin Laforet Bourgogne Chardonnay	450

### *Australia*

Evans & Tate Margaret River Classic Semillon Sauvignon Blanc	255
Sons of Eden Riesling	318
Moss Wood Ribbon Vale Sauvignon Blanc Semillon	368
Ministry of Cloud Chardonnay	488

### *New Zealand*

Saint Clair Vicar's Choice Sauvignon Blanc	220
Marlborough Estate Reserve Sauvigno Blanc	255
Villa Maria Private Bin Chardonnay Marlborough	310

### *Italy*

Scaia Garganega Chardonnay	348
Donnafugata Anthilia	268
Banfi Fumaio Toscana IGT	288
Collemassari Irisse Veentino	310

### *Spain*

Marques de Caceres Blanco	210
Marques de Caceres Verdejo	225
Pazo Senorans Joven (Albarino)	298

### *Argentina*

Trapiche Sauvignon Blanc Mendoza	195
Catena Zapata Alamos Sauvignon Blanc	225
Catena Zapata Adrianna Vineyard White Stone Chardonnay	780

## Red Wine



### *France*

Le Grand Noir Grenache Syrah Mourvèdre (GSM)	188
IGP Pays d'Oc	
Le Grand Noir Les Réserves Languedoc Rouge	205
Albert Bichot Bourgogne Rouge	320
Joseph Drouhin Beaujolais Villages	385
M. Chapoutier Châteauneuf du Pape La Bernardine	588

### *Bordeaux Rouge*

La Cour Pavillon – Bordeaux AC	268
Château Le Bonnat Rouge – Graves AOC	325

### *Margaux*

Château Larrieu Terrefort	488
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### *St. Emilion*

Château La Couronne – Grand Cru	445
Château Bonneau – Montagne St-Émilion	388

### *Australia*

Evans & Tate Metricup Road Cabernet Merlot	288
Grant Burge Corryton Park Cabernet Sauvignon	440
Leeuwin Estate Margaret River Art Series Shiraz	450
Eddystone Point Pinot Noir	500

### *New Zealand*

Saint Clair Vicar's Choice Pinot Noir	245
Flying Kiwi Hawkes Bay Merlot	288
Villa Maria Private Bin Cabernet Sauvignon	305
Peter Lehmann Potrait Shiraz	325

### *Italy*

Voga Italia Quattro	235
ColleMassari Rigoletto Montecucco Rosso DOC	300
Pio Cesare Barbera d'Alba DOC	420
Caffagio Basilica Del CORTACCIO Cabernet Sauvignon	568

### *Spain*

Altos de Rioja Tempranillo	210
Finca Sobreno Crianza	265
Marques De Caceres Reserva	420
Altanza Artist Series Sorolla Reserva	750

### *Argentina*

Catena Zapata Alamos Cabernet Sauvignon	198
Santa Julia Flores Negras Pinot Noir	215
Trapiche Oak Cask Malbec Mendoza	245

## Spirits

### *Aperitif*

		
Aperol	25	280
Campari	25	300
Martini Dry	20	250
Martini Rosso	20	250
Martini Bianco	20	250
Pimm's No.1	25	340
Pernod	25	350
Ricard	25	350
Heering Cherry	25	300

### *Gin*

Gordon	25	550
Bombay Sapphire	28	600
Beefeater 24	35	750
Hendrick's	40	850
The Botanist Islay	45	850
Monkey 47	58	900
Monkey Sloe	55	650

### *Vodka*

Smirnoff	25	480
Tito's Craft	25	500
Belvedere Pure	32	750
Grey Goose Original	35	800
Imperial	40	950
Absolut ELYX	50	1115

### *Rum*

Bacardi Carta Blanca	25	500
Kraken Spiced	30	700
Myers Dark	30	600
Ron Zacapa 23 Years	45	900
Cachaca	35	650

## Tequila

Tres Sombreros	25	550
Olmeca	28	650
Jose Cuervo Especial Silver	28	650
Patron Silver	35	800
Patron XO Café	30	700

## Whisky | Single Malt



Old Pulteney 12 Years	40	850
Glenfiddich 12 Years	55	900
Bruichiladdich – The Classic Laddie	55	900
Glengoyne 12 Years	55	900
Glengoyne 18 Years	90	1800
Smokehead 60	60	1000
Kavalan Single Malt	65	1100

## Whisky | Whiskey

Famous Grouse	25	500
Monkey Shoulder	35	650
Jack Daniel's Whisky No 7	28	650
Chivas Regal 12 Years	35	650
Johnnie Walker Black Label 12 Years	33	650
Wild Turkey	28	650
Tenjaku	35	800
Bain's Cape	40	900
Tamdhu 10 Years	40	900
Kaicho Pure Malt	60	1000

## Cognac

St Remy	25	600
Baron Otard VSOP	40	750
Louis Chevallier XO	40	750
Remy Martin VSOP	55	900
Hennessy VSOP	55	950
Martell Cordon Bleu	99	1850
Martell XO	109	2200

## Liqueurs

Bailey's Irish Cream	20	350
Cointreau	20	350
Chambord	25	450
Drambuie	25	450
Dom Benedictine	25	450
Frangelico	20	350
Grand Marnier	25	450
Galliano	20	350
Jageeister	20	350
Kahlua	30	500
Midori Melon	20	350
Tia Maria	25	450
Vaccari Sambuca	20	455

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# Beverages

## Non-Alcohol

### FRESHLY BREWED COFFEE

Americano	20	Cappuccino	20
Espresso	20	Caffe Latte	20
Flat White	20	Decaffeinated	20

### TEAS & HERBAL INFUSIONS

English Breakfast	18	Peach Tea	18
The Original Earl Grey	18	Pure Peppermint Leaves	18
Green Tea with Jasmine Flower	18	Pure Chamomile Flowers	18

### SODA

Coke	12	Ginger Ale	12
Coke Zero	12	Ice Cream Soda	12
100 Plus	12	Grape	12
Sprite	12		

### WATER

San Pellegrino (750ml)	28	Acqua Panna (750ml)	28
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### MILKSHAKE

Vanilla			22
Chocolate			22
Strawberry			22

### CHILLED JUICE

Orange	15	Pineapple	15
Apple	15	Cranberry	15
Mango	15		

### FRESHLY SQUEEZED JUICE

Orange	20	Watermelon	20
Apple	20		

## Signature Mocktail

25

### *Zesty Ginger Mojito*

Orange | Lime | Mint Leaves | Ginger Ale

### *Cucumber Paradise*

Cucumber | Cranberry Juice | Lime | Orange Juice

### *Berrylicious Colada*

Blueberry Purée | Pineapple Juice | Yogurt | Milk

### *Vanilla Vortex*

Vanilla Syrup | Passion Fruit Purée | Cranberry Juice | Ice Cream Soda

### *Rosemary Grapefruit Sparkler*

Homemade Infused Rosemary Syrup | Grapefruit Juice | Soda Water

## Artisanal Iced Tea

20

### *Angsana Iced Tea*

English Breakfast Tea | Passion Fruits Syrup | Coconut Syrup

### *Lychee Iced Tea*

English Breakfast Tea | Lychee Syrup

### *American Mint Iced Tea*

Pure Peppermint Leaves | Wild Mint Syrup