



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

S Signature **A** Alcohol **V** Vegetarian **G** Gluten Free **S** Seafood **P** Peanuts / Nuts

- S Signature
- A Alcohol
- V Vegetarian
- G Gluten Free
- S Seafood
- P Peanuts / Nuts

Tropical Elegance Afternoon Tea

2:00 pm - 5:00 pm | Daily

MYR **118** nett per set

Savoury Delicacies

Seafood Chowder Pie S G

A golden, buttery pie filled with creamy seafood chowder with prawn, fish and mussels, slow-simmered with leeks and herbs for coastal warmth

Barbeque Brisket Croquette

Crispy croquette of tender slow-smoked beef brisket folded into a rich BBQ reduction, served with chipotle crème and fresh herb dust

Pineapple Chicken on Croffle S

Grilled chicken glazed with caramelised pineapple jus, set atop a warm buttery croffle and finished with citrus aioli for a tropical-savoury bite

Patisserie Selection

Mango Jelly Vanilla Yogurt S G

A refreshing layered dessert of velvety vanilla yogurt mousse crowned with bright mango jelly and tropical fruit pearls

Caramel Religieuse G

Classic French choux duo filled with silky caramel crème, finished with amber caramel glaze and gold-dusted choux for a refined patisserie moment

Tiramisu Tart G

Espresso-soaked sponge nestled in a cocoa-sprinkled tart shell, layered with mascarpone cream and topped with dark chocolate dust

Artisanal Scones

Plain Scone

Classic buttery scone with a tender crumb, served warm with clotted cream and fruit preserve

Apricot Scone

A fragrant scone baked with sun-dried apricots for a gentle fruity lift, accompanied by clotted cream and preserve

*Crafted for bright afternoons, tropical inspiration,
and moments of sweet, elegant indulgence*

-  Signature
-  Alcohol
-  Vegetarian
-  Gluten Free
-  Seafood
-  Peanuts / Nuts



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

All prices are quoted in Ringgit Malaysia (MYR) and inclusive of prevailing Government Taxes

-  Signature
-  Alcohol
-  Vegetarian
-  Gluten Free
-  Seafood
-  Peanuts / Nuts

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

-  Signature
-  Alcohol
-  Vegetarian
-  Gluten Free
-  Seafood
-  Peanuts / Nuts

À la Carte Menu

Chapter 1 To Begin

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

-  Signature
-  Alcohol
-  Vegetarian
-  Gluten Free
-  Seafood
-  Peanuts / Nuts

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

-  Signature
-  Alcohol
-  Vegetarian
-  Gluten Free
-  Seafood
-  Peanuts / Nuts



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*

-  Signature
-  Alcohol
-  Vegetarian
-  Gluten Free
-  Seafood
-  Peanuts / Nuts



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

All prices are quoted in Ringgit Malaysia (MYR) and inclusive of prevailing Government Taxes

-  Signature
-  Alcohol
-  Vegetarian
-  Gluten Free
-  Seafood
-  Peanuts / Nuts


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

All prices are quoted in Ringgit Malaysia (MYR) and inclusive of prevailing Government Taxes

-  Signature
-  Alcohol
-  Vegetarian
-  Gluten Free
-  Seafood
-  Peanuts / Nuts

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

-  Signature
-  Alcohol
-  Vegetarian
-  Gluten Free
-  Seafood
-  Peanuts / Nuts

Mini Chapter
Kids' Menu

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

Homemade Ice Cream & Sorbet

<p>Ice Cream Selection </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>Raspberry Sorbet  </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



Tiger	36
Carlsberg	36
Heineken	38
Guinness Stout	38
Kronenbourg	38
Corona Extra	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
--------------------------------	-----

New Zealand

Sacred Hill Chardonnay – Hawkes Bay	333
-------------------------------------	-----

Argentina

OPI MASCOTA Chardonnay	268
------------------------	-----

Italy

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

South Africa

Durbanville Hills Sauvignon Blanc	208
-----------------------------------	-----

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
----------------------	-----

New Zealand

Felton Road Pinot Noir "Bannockburn"	798
--------------------------------------	-----

South Africa



Durbanville Hills Pinotage	218
----------------------------	-----

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
--------------------------------	-----

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 & 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
---------------------------	-----

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

All prices are quoted in Ringgit Malaysia (MYR) and inclusive of prevailing Government Taxes

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
------------------------	----	---------------------	----

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