



✦ WE SERVE SUSTAINABLE FOOD ✦

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

 Signature Dish  Vegetarian  Spicy  Peanut  Seafood  Gluten Free





Nyonya
Curry Laksa



'Hanging'
Shish Kebab



Nasi Goreng
Angsana

APPETIZERS & SALADS

Urban Popiah Basah

33

Popiah Skin, Caramelised Sweet Turnip, Minced Shrimp, Crab Meat, Chopped Peanut, Fried Shallot, Scrambled Egg, Coriander, Marinated Baby Octopus, Jellyfish, Hoisin Sauce, Hot Chilli Sauce

Jendela Satay

40

Half Dozen Chicken & Beef Satay, Cucumber, Rice Cake, Onion, Peanut Sauce

Mixed Caesar Salad

40

Baby Romaine Lettuce, Ice Plant Lettuce, Focaccia Crouton, Shaved Parmesan, Beef Brisket Bits, Caesar Dressing, Quail Egg

Add-ons: Grilled Chicken - 17 | Smoked Salmon - 23 

Smoked Duck & Avocado Salad

48

Mixed Mesclun Greens, Ice Plant Lettuce, Smoked Duck Breast, Shallot Marmalade, Avocado, Orange Segment, Beetroot, Cucumber, Blood Orange Vinaigrette, Balsamic Reduction Drops

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SOUP - A FEW SPOONFULS

Herbal Chicken Soup

Double-Boiled Chicken Broth, Chicken Leg, Black Mushroom, Goji Berries, Angelica Root, Red Date

38

Sup Kambing Tongkat Ali

Boneless Mutton Cubes, Local Herbs, Tongkat Ali (Long Jack Root) and Four Spices, Mirepoix, Aromatic Coconut Emulsion, Bengali Bread

43

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SANDWICHES, IN BETWEEN

Jubilee Club Decker

Grilled Chicken Breast, Beef Brisket, Over-Easy Egg, Tomato, Balsamic Onion Relish, Cheddar Cheese, Ciabatta Bread, Mesclun Mixed Greens

50

Mind-Blowing Chicken Burger

Crispy Fried Chicken, Portobello Mushroom, Smoked Cheddar Cheese, Gherkins, Over-Easy Egg, Tomato, Crisp Lettuce, Brioche Sesame Bun, Tomato Relish, Guacamole

55

Angsana Beef Burger

Grain-Fed Beef Patty, Portobello Mushroom, Smoked Cheddar Cheese, Gherkins, Sunny-Side-Up Egg, Tomato, Crisp Lettuce, Brioche Sesame Bun, Tomato Relish, Guacamole

62

*Choice of French Fries or Sweet Potato Fries

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THIN - CRUST PIZZA

BBQ-licious Chicken

Oriental BBQ Chicken, Fresh Basil, Capsicum, Caramelised Pineapple Confit, Black Olives, Napolitana Sauce, Mozzarella Cheese, Oregano

50

Meat Mania

Beef Pepperoni, Beef Bacon, Beef Pastrami, Button Mushroom, Capsicum, Onion, Black Olives, Chilli Flakes, Napolitana Sauce, Mozzarella Cheese, Oregano

50

Frutti di Mare

Shrimp, Baby Octopus, Mussels, Smoked Salmon, Capsicum, Napolitana Sauce, Mozzarella Cheese, Oregano

53

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PASTA SELECTION

Chicken Alfredo Penne

65

Grilled Chicken Breast, Penne, Creamy Sauce, 63° C Egg, Black Olives, Button Mushroom, Basil Pesto, Shaved Parmesan

Salmon Fettuccine

68

Grilled Salmon Fillet, Fettuccine, Napolitana Sauce, Capsicum, Black Olives, Shaved Parmesan

Trio Aglio e Olio

72

Tiger Prawns, Mussels, Baby Octopus, Spaghetti, Garlic, Button Mushroom, Cherry Tomato, Black Olives, Capsicum, Chilli Flakes, Basil Pesto, Shaved Parmesan

Create Your Own Pasta

50

Choice of Spaghetti, Penne or Fettuccine with Napolitana Sauce, Cream Sauce or Aglio e Olio

Optional: Vegetarian










**All pasta dishes are served with a slice of Garlic Pimento Bread*

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PENANG ALL - TIME FAVOURITES, A TWIST

- Char Kway Teow**   52
Flat Rice Noodles, Oyster, Fried Tiger Prawns, Homemade Soya Sauce, Egg, Fish Cake, Bean Sprouts, Chives
- Optional: Chicken**
- Mee Goreng Daging**    52
Yellow Noodles, Sliced Beef Tenderloin, Fried Tiger Prawns, Homemade Chilli Gravy, Soya Sauce, Fritter, Bean Curd, Tomato, Bean Sprouts, Green Choy Sum
- Optional: Chicken**
- Seafood Hor Fun**  52
Flat Rice Noodles, Rice Vermicelli, Homemade Soya Sauce, Tiger Prawns Squid, Fish Fillet, Fish Cake, Green Choy Sum, Carrot, Egg Gravy
- Asam Laksa Unagi**    55
Mackerel & Eel Broth, Roasted Unagi, Thick Rice Noodles, Wild Ginger Flower, Cucumber, Red Chilli, Pineapple, Boiled Egg, Mint Leaves, Prawn Paste
- Nyonya Curry Laksa**    55
Nyonya Curry Gravy, Yellow Noodles, Rice Vermicelli, Tiger Prawns, Baby Octopus, Sliced Chicken Breast, Crispy Bean Curd, Fish Ball, Bean Sprouts, Green Choy Sum, Boiled Egg

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PENANG ALL - TIME FAVOURITES, A TWIST

Nasi Lemak Congkak

Coconut-Flavoured Rice, Marinated Lemongrass Chicken, Prawns Sambal, Sunny-Side-Up Egg, Cucumber, Fried Anchovies, Peanuts, Kangkong Belacan

53

Nasi Goreng Angsana

Spicy Fried Rice, Chicken Satay, Sunny-Side-Up Egg, Prawns Sambal, Fried Marinated Chicken, Fruit Pickle, Fish Crackers

56

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WESTERN GOURMET DISHES

- Fish & Chips Our Way**  62
Battered Dill Pollock Fish, French Fries, Nacho Chips, Tomato Chilli Salsa, Tartare Sauce, Mixed Mesclun Greens, Grilled Lemon
- Lemon-Herb Spring Chicken**  68
Oven Roast Spring Chicken, Grilled Lemon, Porcini Jus, Pomme Puree, Vegetables of the day, Fresh Thyme
- Polenta Crusted Salmon**   85
Norwegian Salmon Fillet, Corn Polenta, Tomato Butter Fondue, Black Olive Powder, Pomme Puree, Green Peas Puree, Vegetables of the day
- Braised Lamb Shank**  90
Oven Braised Lamb Shank in Homemade Tomato Coulis, Mirepoix, Asparagus, Chat Potato, Shallot Confit, Sunny-Side-Up Egg, Garlic Pimento Bread
- Corn-Fed Rib-Eye Steak** 120
Chilled Beef Rib-Eye, Carrot Puree, Truffle Pomme Puree, Vegetables of the day, Portobello Mushroom, Black Pepper Jus
- Gluten Free Salmon Fillet**   83
Norwegian Salmon Fillet, Lemon-Butter Sauce, Mashed Potatoes, Vegetables of the day

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MIDDLE EASTERN DELIGHTS

Mezze Platter

Baba Ghanoush, Hummus, Tabbouleh, Dolma, Baked Flatbread

50

'Hanging' Shish Kebab

Choice of Marinated Chicken or Lamb Kebab with Cumin, Lemon, Parsley, Saffron Rice, Fattoush Salad, Tomato Coriander Salsa, Chicken Broth

Chicken 🍴

70

Lamb

83

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VEGETARIAN



- Eco Salad**   36
Mixed Mesclun Greens, Ice Plant Lettuce, Carrot, Cherry Tomato, Feta Cheese, Black Olives, Yoghurt-Lime Dressing
- Mushroom Cappuccino Soup**  38
Wild Button Mushroom, White Mirepoix, Vegetable Broth, Cream Espuma, Truffle Oil, Garlic Pimento Bread
- Vegetarian Fried Rice**  42
Stir-Fried Vegetarian Fried Rice, Fruit Pickle, Garden Green Salads
- Vegetarian Stir-Fried Noodles**  42
Let us know your preference: Cantonese, Penang or Mamak Style, Choice of Kway Teow, Rice Vermicelli or Yellow Noodles
- Tomato & Mushroom Pizza**  48
Sliced Fresh Roma Tomato, Napolitana Sauce, Button Mushroom, Basil Leaves, Black Olives, Mozzarella Cheese, Oregano

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GLUTEN-FREE

Gluten-Free Fried Noodles   42
Rice Vermicelli, Prawns, Chicken, Green Choy Sum, Bean Sprouts,
Sunny-Side-Up Egg

Gluten-Free Fried Rice   42
Stir-Fried White Rice, Prawns, Chicken, Fruit Pickle, Sunny-Side-Up Egg

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SNACKS

Wings On L3 	42
BBQ Honey-Glazed Chicken Wing 6 pcs	
Sweet Potato Fries	23
Garlic Pimento Bread	23
French Fries	23
Waffle Fries	23

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DESSERT - LASTING IMPRESSION

Screwpine Crème Brûlée Scented Pandan, Caramelised Egg Custard	33
Fruit Platter 🌿 Selections of Tropical Fruits, Sliced Lime	35
Basque Cheesecake 🍳 Classic Burnt Cheesecake , Mixed Berries, Salted Caramel	35
Fudgy Chocolate Brownies 🍳🥜 Rich Chocolate Brownies, Almond Nuts, Old-Fashioned Vanilla Ice Cream	38

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SELECTION OF ICE CREAM

	Single	Double	Triple
Gula Melaka 🍪	15	23	35
Penang White Coffee			
Tau Fu Fah (Soybean Pudding)			
Old-Fashioned Vanilla			
Rich Chocolate 🍪			
Highlander Strawberry			

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KIDS' MENU

Chicken Nuggets Served with Smiley Fries and Tomato Ketchup	28
Mama's Fried Rice Mixed Vegetables, Egg and Chicken Meat	30
Mini Chicken Burger Served with Smiley Fries and Tomato Ketchup	30
Kiddies' Spaghetti Sautéed Spaghetti with Napolitana Sauce	30

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FROM SEA TO TABLE: LOBSTER EDITION



Smoky Salmon & Lobster Pizza 🍷

108

Smoked Salmon, Lobster Meat, Capsicums, Napolitana Sauce, Mozzarella Cheese, Oregano



Lobster Curry Laksa 🍷

92

Nyonya Curry Gravy, Egg Noodles, Rice Vermicelli, Lobster Meat, Tiger Prawns, Baby Octopus, Chicken Breast Sliced, Crispy Bean Curd, Fish Ball, Bean Sprouts, Green Choy Sum, Boiled Eggs

👤 Signature Dish 🌿 Vegetarian 🌶️ Spicy 🥜 Peanut 🍷 Seafood 🌾 Gluten Free

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 Beverage

Limited-Edition Wines - 30%

Alcoholic

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
KIM Crawford Pinot Noir	378

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 Hil

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

**Elevate Your Thirst-Quenching Experience with
Our 2-Hour Sip & Cheers Free Flow Beverage Package**

Non-Alcoholic Package

48

Soft Drinks

Coke, Coke Zero, Sprite, Ginger Ale, Ice Cream Soda, Grape

Chilled Juices

Orange, Apple, Mango, Pineapple, Cranberry

Alcoholic Package

168

Red Wine

Luis Felipe Edwards Pinot Noir, Chile

White Wine

Luis Felipe Edwards Sauvignon Blanc, Chile

Beer

Carlsberg, Tiger

Beverage

Alcoholic

Jendela Signature Cocktail

45

Chanteq

Tequila, Aperol, Yuzu Puree, Tonic Water

Ratna

Gin, Campari, Pomegranate, Orange Juice

Kerachut Breeze

Rum, Chambord, Mint Syrup, Cinnamon Syrup

Rhu

Vodka, Midori, Mint Leaves, Lemon Juice, Sprite

Kampi

Vodka, Pimm's No. 1, Blueberry Syrup, Soda

The Classics

35

Pina Colada

Rum, Malibu, Pineapple Juice, Coconut Cream

Caipirinha

Rum, Lime Juice, Brown Sugar

Mojito

Light Rum, Mint Leaves, Soda Water

Cosmopolitan

Vodka, Triple Sec, Cranberry Juice

Martini

Gin, Dry Vermouth

Negroni

Gin, Campari, Martini Rosso





Beer

Carlsberg



36



160

Tiger

36

160

Heineken

38

180

Kronenbourg

38

180

Guinness Stout

38

180

Corona Extra

48

240

House Pour

House White Wine

Renmark Creek, Chardonnay, Australia
Luis Felipe Edwards Sauvignon Blanc, Chile
Robert Estate Pinot Grigio, Australia



38
35
38



168
150
168

House Red Wine

Renmark Creek Shiraz, Australia
Luis Felipe Edwards Pinot Noir, Chile
Robert Estate Cabernet Sauvignon, Australia

38
35
38

168
150
168

House Rose & Dessert Wine

Luis Felipe Edwards Pupilla Rosé, Chile
Deakin Estate Moscato, Australia

35
42

148
200

Rosé Wine

Miraval The Art of Rose, France

288

Champagne Brut

Victoire Brut Prestige
Nicolas Feuillatte Réserve Brut
Palmer Brut Réserve

600
950
1100

Champagne Rose

Victoire Rosé
Nicolas Feuillatte Réserve Exclusive Rosé
Palmer Rosé Réserve

650
988
1155

Sparkling Wine

Angove Chalk Hill Blue Bubbles, Australia
Voga Prosecco DOC Spumante Extra Dry, Italy
Château Paul Mas Prima Perla Blanc de Blancs, France

65

280
355
380



White Wine



France

Château Paul Mas Viognier	205
M. Chapoutier Côte-du-Rhône Belleruche Blanc	300
Albert Bichot Chablis	333
Joseph Drouhin Laforêt Bourgogne Chardonnay	450

Australia

Evans & Tate Margaret River Classic Sémillon 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 Sauvignon Blanc	255
Villa Maria Private Bin Chardonnay Marlborough	310

Italy

Scaia Garganega Chardonnay	348
Donnafugata Anthilia	268
Banfi Fumaio Toscana IGT	288
Collemassari Irisse Vermentino	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) IGP Pays d'Oc	188
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	488
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St. Emilion

Château La Couronne-Grand Cru	445
Château Bonneau-Montagne Saint-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





Red Wine



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

Spirit


Aperitif

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


Gin

Gordon 	25	550
Beefeater	25	550
Bombay Sapphire	28	600
Tanqueray	28	650
Hendricks	40	850
Monkey 47	58	900

Vodka

Smirnoff 	25	480
Absolut Blue	25	500
Belvedere Pure	32	750
Grey Goose Original	35	800
Imperial	40	950

Rum

Bacardi Carta Blanca 	25	500
Malibu	28	600
Myers Dark	30	600
Cachaca	35	650

Tequila


Tres Sombreros	25	550
Don Julio	28	650
Jose Cuervo Gold	28	600
Patron XO Café	30	700

 House Pour


Whisky | Single Malt

		
Old Pulteney 12 Years	40	850
Glenfiddich 12 Years	55	900
Bruichladdich-The Classic Laddie	55	900
Akashi White Oak	65	850

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
Speyburn 10 Years	38	750
Tenjaku	38	800
Iwai Traditional	48	950

Cognac

St-Rémy 	25	600
Rémy Martin VSOP	55	950

Liqueur

Baileys 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
Jagermeister	20	350
Kahlua	30	500
Midori Melon	20	300





Beverage

Non-Alcoholic

Milkshake

22

Vanilla
Chocolate
Strawberry
Oreo

Teas & Herbal Infusion

18

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

Freshly Brewed Coffee

20

Americano
Espresso
Flat White
Cappuccino
Caffe Latte
Decaffeinated

Freshly Squeezed Juice 20
Orange
Apple
Watermelon
Carrot
Coconut

Chilled Juice 15
Orange
Apple
Mango
Pineapple
Cranberry

Water 28
San Pellegrino (750ml)
Acqua Panna (750ml)

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

Booster 22
Green Slim
Apple, Cucumber, Celery, Parsley
Detox Booster
Lemon, Ginger, Honey, Lemongrass

Sunrise Cooler
Carrot, Cucumber, Apple, Ginger





CURATED MOCKTAIL

25

Jendela Fizz

Orange Juice, Mango Puree, Grenadine Syrup, Ginger Ale

Basil Lemonade

Basil Leaves, Lemon Juice, Sugar Syrup, Sprite

Senja

Lychee Syrup, Lime Juice, Blue Lagoon, Soda

Lychee Colada

Mango Juice, Lychee Fruit, Coconut Milk