

APPETIZER

Cajun Deep Fried Mushroom   28
Oyster Mushrooms deep-fried golden brown, served with plant-based ranch dressing

Homemade Onion Rings   30
Crispy golden-brown onion rings served with garlic aioli

Chickpea Salad   30
Chickpeas, feta cheese, grilled capsicum, red onions, cucumber, and cherry tomatoes mixed in sumac citrus dressing

Tex Mex Caesar Salad   32
Caesar salad served with Cajun grilled chicken

Classic Nachos   40
Nachos topped with chili con carne, mozzarella cheese, guacamole and sour cream

Signature Wings   40
Crispy and juicy deep-fried chicken wings flavored your way with freshly made sauce and in-house ranch
Flavors: Texas Buffalo | Honey Chipotle | Soy Garlic

Garlic Lemon Butter Scampi     48
Prawns wrapped in chicken skin, hand tossed in garlic parmesan dressing

Deep Fried Scampi   58
Fresh, crispy prawn with Texas-style flavor served with in-house ranch

Crispy Seafood Platter   58
Golden crispy sea perch, calamari and prawns served with in-house lemon garlic aioli

SOUP

Pumpkin and Truffle Soup  28
Pumpkin purée with almond milk and a hint of truffle

Chicken and Corn Soup   28
Chicken slow-cooked in chicken broth with seasonal vegetables and fresh corn

BURGERS

(All Items served with skin-cut potato fries)

Plant Based Burger   42
Crispy plant-based patty with iceberg lettuce, pico de gallo, and in-house chipotle signature sauce

Fish Burger    48
Crispy golden sea perch with iceberg lettuce and tartar sauce

Crispy Chicken Burger    52
Golden-fried boneless leg with cheddar cheese, iceberg lettuce, fresh sliced tomatoes, and in-house chipotle signature sauce

Lamb Burger   58
Lamb patty, cheddar cheese, crispy onion rings, iceberg lettuce, and our in-house chipotle signature sauce

Classic Wagyu Beef Burger     68
Smashed beef burger with smoked cheddar cheese, gherkin, onions, iceberg lettuce, and in-house chipotle signature sauce

TACOS

(All Items served with skin-cut potato fries)

Chicken Tacos   58
Golden-fried chicken in crispy taco shells with pico de gallo, sweet corn, and guacamole

Prawn Tacos     62
Golden-fried prawns in crispy taco shells with pico de gallo, sweet corn, and guacamole

WRAPS

(All Items served with skin-cut potato fries)

Sea Perch Wrap   45
Golden-fried sea perch in tortilla bread with iceberg lettuce, pico de gallo, tartar sauce, sweet corn, and in-house chipotle signature sauce

Grilled Chicken Wrap  48
Grilled boneless chicken in tortilla bread with iceberg lettuce, pico de gallo, sweet corn, and in-house chipotle sauce

 Signature  Beef  Shellfish  Fish  Nuts  Dairy  Egg
 Wheat  Soy  Sesame  Vegan  Vegetarian  Gluten Free

MAINS

Wild Mushroom Spaghetti   52
Gluten-free spaghetti cooked aglio olio style with wild mushrooms and truffle oil

Arizona Fried Chicken    55
Crispy boneless leg served with mixed salad, mashed potatoes, and white mushroom sauce

Fish n Chips   55
Deep-fried sea perch served with skin-cut potato fries, mixed salad, and tartar sauce

Chicken Parmigiana   55
Breaded boneless chicken breast topped with tomato-based sauce and mozzarella, served with mixed salad and skin-cut potato fries

Chicken Pomodoro Linguini  55
Linguini cooked in tomato-based sauce with chicken bits

Confit Salmon   60
Confit salmon served with mashed potatoes, mixed salad, and tiger prawn bisque

Braised Oxtail     60
Braised oxtail served with Tex-Mex rice and garlic bread

Scampi Spaghetti    60
Spaghetti cooked in alfredo sauce with prawns and parmigiano reggiano

Classic Ribeye     135
220g grilled ribeye with garlic butter, mashed potatoes, mixed salad, and creamy white mushroom sauce

KIDS MENU

Mini Chicken Slider  30
Deep-fried boneless leg with coleslaw, mini slider bun, and skin-cut fries

Mini Fish n Chips  30
Deep-fried seaperch with skin-cut potato fries, and our in-house tartar sauce

Spaghetti Meatballs  32
Meatballs cooked in tomato sauce with spaghetti

Mac n Cheese  32
Macaroni cooked in cheesy sauce with chicken bits and parmigiano reggiano

Chicken Crispers 33
Crispy chicken strips with in-house ranch dressing and skin-cut fries

DESSERTS

Chocoflan   22
Chocoflan served with vanilla sauce

Double Chocolate   22
Double chocolate mousse served with orange compote

Apple Puff   26
Apple puff served with chocolate sauce and chocolate ice cream

Pecan Pie   26
Pecan pie served with maple sauce

SIDES

Seasoned Rice 15 **Crispy Onion Rings** 20
Parmesan Fries 20 **Truffle Fries** 20

*Prices are quoted in Malaysian Ringgit (RM) and are inclusive of applicable government taxes.

THE CLASSICS

40

Caipirinha

Rum | Lime Juice | Brown Sugar

Margarita

Tequila | Triple Sec | Lime Juice

Mojito

Light Rum | Mint Leaves | Soda

Martini

Gin | Dry Vermouth

Cosmopolitan

Vodka | Triple Sec | Cranberry Juice

Negroni

Gin | Campari | Martini Rosso



SIGNATURE COCKTAIL

45

Jazzy Lady

Rum | Crème de Cassis | Passion Fruit Purée | Ginger Ale

11th Rhythm

Vodka | Aperol | Cinnamon Syrup | Soda

Greentini

Vodka | Midori | Sweet & Sour | Rosemary

Yuzu Tey

Whiskey | Yuzu Purée | Black Tea | Lemon Juice

HOUSE SPIRIT

GLS BTL

Gin

Gordon

Vodka

Smirnoff

Rum

Bacardi Carta Blanca

Whisky

The Famous Grouse

Tequila

Tres Sombreros Gold

Cognac

St-Rémy

26

26

26

26

26

26

28

450

450

450

450

450

450

500



BEER

BTL

Beer Draught Carlsberg

Tiger

Carlsberg

Heineken

Guinness Stout

Kronenbourg

Corona Extra

34

35

35

36

36

36

36

APERITIF

GLS BTL

Martini Dry

Martini Rosso

Aperol

Campari

Heering Cherry

22

22

22

22

23

320

320

320

320

380

VODKA

GLS BTL

Smirnoff

Belvedere Pure

Imperial

26

35

40

450

700

850

TEQUILA

GLS BTL

Tres Sombreros

Olmecca

Jose Cuervo Especial Silver

26

28

28

450

500

500

COGNAC

GLS BTL

St-Rémy

Baron Otard V.S.O.P

Louis Chevallier X.O

Rémy Martin V.S.O.P

28

32

36

40

500

550

650

800

LIQUEURS

GLS BTL

Cointreau

Bailey's Irish Cream

Jägermeister

25

25

25

400

400

400

SPECIALTY COFFEE OF THE NORTH

(Alcohol)38

Calypso

Irish Coffee

Nutty

Royal Coffee



HOUSE WHITE WINE

GLS BTL

Luis Felipe Edwards Sauvignon Blanc, Chile

Robert Estate Pinot Grigio, Australia

Saint Clair Vicar's Choice Sauvignon Blanc, New Zealand

35

38

48

160

180

220

HOUSE RED WINE

GLS BTL

Luis Felipe Edwards Pinot Noir, Chile

Renmark Creek Shiraz, Australia

Catena Zapata Alamos Cabernet Sauvignon, Argentina

35

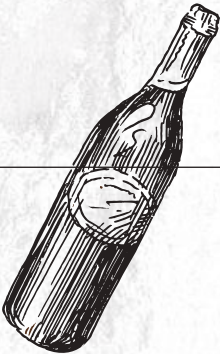
38

48

160

180

220



GIN

GLS BTL

Gordon

Bombay Sapphire

Hendrick's

26

30

40

450

600

800

RUM

GLS BTL

Bacardi Carta Blanca

Cachaça

Ron Zacapa 23 Years

26

35

40

450

700

850

WHISKY | SINGLE MALT

GLS BTL

Old Pulteney 12 Years

Glenfiddich 12 Years

Smokehead

Glengoyne 12 Years

35

40

48

55

750

800

900

950

WHISKY

GLS BTL

Famous Grouse

Jack Daniel's

Monkey Shoulder

Chivas Regal 12 Years

Johnnie Walker Black Label 12 Years

26

28

32

32

32

450

500

550

550

550

HOUSE ROSÉ & DESSERT WINE

GLS BTL

Luis Felipe Edwards Pupilla Rosé, Chile

Deakin Estate Moscato, Australia

35

45

160

200

ROSÉ WINE

BTL

Miraval The Art of Rosé, France

288

CHAMPAGNE BRUT

BTL

Victoire Brut Prestige

Nicolas Feuillatte Réserve Brut

600

950



CHAMPAGNE ROSÉ

BTL

Victoire Rosé

650

SPARKLING WINE

GLS BTL

Angove Chalk Hill Blue Bubbles, Australia

Voga Prosecco DOC Spumante Extra Dry, Italy

60

-

280

380

NON-ALCOHOLIC COCKTAILS

30

Ginger Orange Mojito

Orange Juice | Orange Wedges | Lime Wedges | Ginger Ale

Berrylicious Colada

Blueberry Jam | Pineapple Juice | Yogurt | Milk

Cucumber Paradise

Cucumber Syrup | Cranberry Juice | Lime Juice | Orange Juice

Peach Bubl 

Orange Juice | Peach Puree | Grenadine Syrup | Soda

Angsana Cooler

Orange Juice | Cranberry Juice | Lemon Juice | Ginger Ale



MILKSHAKE

20

FRESH COCONUT

20

Vanilla

Chocolate

Strawberry

Fresh Coconut

CHILLED JUICE

15

FRESHLY SQUEEZED JUICE

20

Orange

Apple

Mango

Pineapple

Cranberry

Orange

Apple

Watermelon

WATER

22/28

SODA

15

San Pellegrino

250ml / 750ml

Acqua Panna

250ml / 750ml

Coke

Coke Zero

100 Plus

Sprite

Ginger Ale

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