

Laguna

POOL BAR

Menu

indian

ROTIS

(TRADITIONAL BREAD FROM THE CLAY OVEN)

NAAN

Leavened bread made of refined flour

- PLAIN.....
- BUTTER.....
- GARLIC.....
- KASHMIRI.....
- CHEESE.....
- MASALA CHEESE.....
- ALOO NAAN.....
- CHILI NAAN.....
- KHULAFI KULCHA.....
- PANEER KULCHA.....
- PLAIN KULCHA.....
- SPRING ONION KULCHA.....



TANDOORI ROTI.....

Whole Wheat Bread Grilled in Tandoor

- REGULER
- FENUGREEK (METHI)

PURI.....

Indian Fried Bread

BHATURA.....

Round Fluffy Fried Bread

PARATHA.....

Layered Whole Wheat Bread

- REGULER
- MINT
- ALOO PARATHA
- PANEER PARATHA

PULKA.....

Thin Indian Bread

ROMALI.....

Thin Flat Indian Bread

FRIED VEGETABLE



HARA BARA KEBAB.....

Fried Mix Vegetable (Carrot, Culy Flower, Baby Bean, Green Peas, Spinach, Cashew Nuts) Served with Indian Spices

VEGETABLE CHILI KEBAB.....

Fried Mix Vegetable (Carrot, Culy Flower, Baby Bean, Green Peas, Cashew Nuts, Potato) Served with Indian Spices

RAITA

MIX VEGETABLE RAITA.....

Yoghurt with Fresh Chopped Tomato, Cucumber, Onion and Indian Spices

MIX FRUIT RAITA.....

Yoghurt with Apple, Pineapple and Sugar

KASHMIRI RAITA.....

Yoghurt with Raisin, Cashew Nuts, Cherry and Sugar

MINT RAITA.....

Yoghurt with Mint Leaves and Indian Spices

PLAIN RAITA.....



MAIN COURSE NON VEGETARIAN

CHICKEN VINDALO.....

Piece of Chicken Marinated with Vinegar and Blend of spices and Cooked in a Tangy Piquant Sauce

ROGAN JOSH.....

Cubes of Lamb Shank Simmered in Gravy of Perfectly Balanced Flavor

MUTTON BLACK PEPPER....

Lamb Flavored with Homemade Black Pepper Sauce

PRAWN CURRY.....

Prawn Cooked with Rich Indian Curry Sauce and Butter

BUTTER CHICKEN.....

Grilled boneless chicken simmered in butter, tomato and cream

CHICKEN MARTABAK.....

Bunching Onion Bread, Chicken Stuffed with Curry Sauce

MARTABAK MUTTON.....

Bunching onion bread, lamb stuffed with plain curry

PRAWN MASALA.....

Cooked Prawn with Butter and Indian Masala

SAMOSA CHICKEN.....

A savory of puff pastry filled with spices chicken

CHICKEN KORMA.....

Boiled chicken breast and mixed with raisin, apple, pineapple with curry sauce and indian masala

CHICKEN FRIED RICE.....

Chicken fried rice cooked with Indian rice combined with Indian herb

MUTTON FRIED RICE.....

Lamb fried rice cooked with combination of Indian herb

CHILI CHICKEN.....

Fried chicken served with north Indian spice



VEGETARIAN

VEGETABLE SAMOSA.....

Savory of Puff Pastry
Filled with Spiced Potato and Pess

ONION BAJIA.....

Crispy Fried Slice Onion

PAPADUM MASALA.....

Fried Papadum with Onion, Tomato
Green Pepper and Masala Spice

VEGETABLE MANCHURIAN....

Mix Vegetable Ball Cooked with
Indian Chinese Sauce

TARKAMUNG DHAL.....

Yellow Lentil Simmered in a Low Fine and
Tempered with Butter and Dry Masala

CHOLLEY MASALA.....

Chickpeas Cooked with Fresh Herb and Spices

DHAL MAKANI.....

Black lentil and red kidney beans simmered
with butter and cream

VEGETABLE KORMA.....

Mixed vegetable with raisin, apple, pineapple,
and curry sauce with Indian masala

MALAI KOFTA.....

Potato and paneer masala ball and served
with malai curry sauce

VEGETABLE JALFREZI.....

Bean, carrot, cauliflower, green bean, onion,
green pepper, pineapple and cashew nuts

ALOO GOBI MASALA.....

Combination of cauliflower and potato
cooked with savory Indian gravy

PANEER KADAI.....

Paneer mixed with Onion and Green Pepper

PANEER MUTTER.....

Cottage Cheese Cooked in Peppered
Gravy Masala

PANEER MAKANWALA.....

Cottage Cheese Cooked with Tomato
Gravy and Cream

PALAK PANEER.....

Cottage Cheese Cooked with Spinach
and Cream

ROTI CANAY CURRY.....

Super Fine Flour Bread with Butter and
Served Plain Curry



CAWAL FROM THE FINEST BASMATI GRANARY

BIRYANI

LAMB.....

CHICKEN.....

VEGETARIAN...

PLAIN.....

BASMATI RICE.....

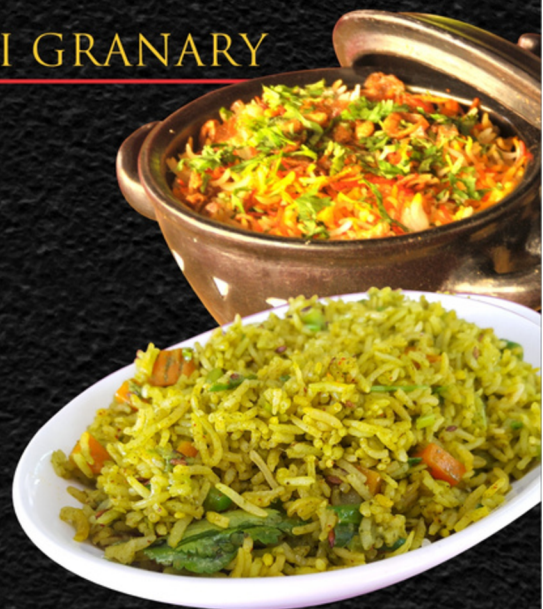
CORRIANDER RICE.....

PULAO.....

Basmati rice tempered with butter

SAFFRON RICE.....

Basmati rice flavored with saffron



TANDOOR CHICKEN

CHICKEN MALAI KEBAB.....

Marinated Chicken Breast with Indian Spice, Yoghurt, Cashew nuts, Cream and Egg

CHICKEN FALOOTA.....

Marinated Chicken Breast with Masala, Egg, Cheese, Cream and Cashew nuts

TANGRI CHICKEN.....

Chicken Leg with Special Tangri Sauce and V Mix Masala Indian Spice

CHICKEN KALIMIRCH.....

Marinated Chicken with Indian Yoghurt Cook in Grilled Traditional Indian Oven

JAFRAN CHICKEN TIKKA....

Chicken with Indian Spice Cream Sauce Cook in Grilled in Traditional Indian Oven

HARA CHICKEN TIKKA.....

Marinated Chicken Breast with Mint Sauce and Indian Spice Grilled in Traditional Indian Oven

ACHARI CHICKEN TIKKA....

Grilled Marinated Chicken Breast with Pickles and Indian Sauce

CHICKEN TIKKA.....

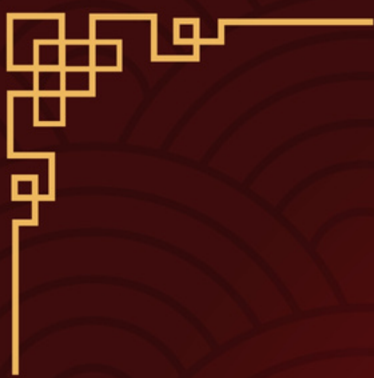
Chicken Marinated with indian yoghurt Cream Sauce Grilled in Traditional Indian Oven



CHICKEN TANDOORI.....

Marinated Chicken with Aromatic Spices, A Speciality of Amritsar





CHINESE SPECIALITIES



TANDOOR FISH

JAFRAN FISH TIKKA.....

Fish Fillet Marinated with Special Yellow Sauce Grilled in Traditional Tandoor Oven

HARA FISH TIKKA.....

Marinated Fish with Indian Yoghurt Cook in Grilled Traditional Indian Oven

FISH KALIMIRCH.....

Fish Fillet Marinated with Aromatic Spices and Black Pepper Grilled in Tandoor Oven

ACHARI FISH TIKKA.....

Fish Fillet Marinated with Indian Pickles and Served With Indian Sauce

FISH TIKKA.....

Marinated Fish Fillet Cooked in Traditional Tandoor Oven



JAFRAN PANEER TIKKA.....

Cottage Cheese with Special Yellow Sauce Grilled in Traditional Indian Oven

ACHARI PANEER TIKKA.....

Cottage Cheese with Indian Pickle Achar and Indian Sauce Grilled in Traditional Indian Oven

PANEER KALIMIRCH.....

Cottage Cheese of Aromatic Spices with Black Pepper Spice Grilled in Traditional Indian Oven

PANEER TIKKA.....

Cottage Cheese with Special Tandoor Sauce Indian and Grilled in Traditional Indian Oven

HARA PANEER TIKKA.....

Cottage Cheese with Mint Sauce and Indian Spice Grilled in Traditional Indian Oven



PRAWN

椒盐焗蝦 *jiāo Yán Jú Xiā*
SALT & PEPPER PRAWN.....
 Deep Fried Prawn with
 Salt, Pepper and Panko Crumbs

咸蛋香酥蝦
xián Dàn Xiāng Sū Xiā
PRAWN WITH SALTY EGG....
 Deep Fried Prawns Tossed with
 Lombok Salty Egg Yolk

香麻沙律蝦 *xiāng Má Shā Lǚ Xiā*
PRAWN MAYONNAISE.....
 Golden Fried Prawn with
 Mayonnaise Sauce and
 Roasted Sesame

金银蒜蒸蝦
jīn Yín Suàn Zhēng Xiā
GARLIC PRAWN.....
 Steamed Prawn with Garlic
 and Soya Sauce

酸甜蝦球 *suān Tián Xiā Qiú*
SWEET & SOUR PRAWN.....
 Golden Fried Prawn Served In
 Sweet and Sour Sauce

川式醬爆蝦
chuān Shì Jiàng Bào Xiā
PRAWN SZECHUAN.....
 Deep Fried Tiger Prawn with
 Hot and Sour Szechuan Sauce

干燒蝦仁 *gān Shāo Xiā Rén*
PRAWN SPECIAL.....
 Stir Fried Prawn with Special Sauce

參峇炒蝦仁
cān Bā Chǎo Xiā Rén
CHILI FRIED PRAWN.....
 Fried Prawn with Chili Sauce

蟹皇煎蝦球 *xiè Huáng Xiān Xiā Qiú*
PRAWN PARADISO.....
 Stir Fried Prawn In Special
 Paradiso Sauce

TAMARIND PRAWN.....
 Fan Fry Prawn Red Chili
 with Tamarind Sauce

STIRED PRAWN
GARLIC GINGER.....
 Fan Stired Prawn with
 Garlic and Ginger Style



KUNG PAO



PRAWN KUNG PAO.....
 Stirred Fried Shrimp with Dried Chili & Cashew Nut



CHICKEN KUNG PAO.....
 Stirred Fried Chicken with Dried Chili & Cashew Nut



DUCK KUNG PAO.....
 Stirred Fried Duck with Dried Chili & Cashew Nut

SOUP

四川酸辣湯 *sì Chuān Suān Là Tāng*

SZECHUAN SOUP.....

Hot and Sour Szechuan Soup with chicken, Prawn and Bamboo Shoot

海鮮豆腐羹 *hǎi Xiān Dòu Fu Gēng*

SEAFOOD & TAHU SOUP.....

Mix Seafood Soup with Tahu and Green Peas

粟米雞茸羹 *Sù mǐ Jī Róng Gēng*

CREAM CORN CHICKEN SOUP.....

Mix Sweet Corn and Minced Chicken

露筍海鮮羹 *Lú Sǔn Hǎi Xiān Gēng*

MIX SEAFOOD ASPARAGUS SOUP.....

Mix Seafood Soup with Fresh Asparagus

TOMATO EGG SOUP.....

Bland Tomato Fresh with Garlic Ginger Mix Egg

SOUP BIBIR IKAN (FISH MOUTH SOUP).....

Fish Mouth with Black Mushroom Soup and Chicken



BARBECUE

北京片皮鴨 (倆吃) *Běijīng piàn pí yā (liǎ chī)*

PEKING DUCK SPECIAL

HALF..... WHOLE.....

鴨肉煮法 *Yā ròu zhǔ fǎ*
Cooking Duck Fillet

姜蔥炒鴨柳 *Qiāng cōng chǎo yā liǔ*
Duck Ginger & Oyster Sauce

黑胡椒炒鴨柳 *Hēi hú jiāo chǎo yā liǔ*
Duck Black Pepper

青辣椒 *Qīng làjiāo*
Duck Green Pepper



掛爐吊燒鴨 *shāo yā* **CHINESE ROAST DUCK**

QUARTER..... HALF..... WHOLE.....



脆皮吊燒雞 *cùi pí shāo jī* **CHINESE ROASTED CHICKEN**

Chinese Roasted Chicken with BBQ Dipping Sauce

HALF..... WHOLE.....



蜜汁叉燒 *Mì zhī chā shāo* **ROASTED PORK CHARSIEW**.....

Roast pork with spiced honey glaze

脆皮燒火腩 *Cùi pí shāohuǒ nǎn*

ROASTED PORK SAMCAN.....

Chinese style crisp skin roast pork served with barbecue dipping sauce

五香三鮮 *Wǔxiāng sān cǎn*
SPICED SAMCAN
crispy pork samcan with salt,
chilli pepper & panko crumbs

传统辣椒 *Chuántǒng làjiāo*
SAMCAN SAMBAL MATAH
crispy pork samcan served with traditional
sambal served with hainan rice

甜醬 *Tián jiàng*
SWEET SAMCAN
crispy pork samcan served with
soya & bean paste sauce



SQUID

酥炸鲜鱿 *sū Zhà Xiān Yóu* FRIED CALAMARI.....

Deep Fried Calamari with
Gherkin and Caper Mayonnaise

椒盐鲜鱿 *jiāoyán Xiān Yóu* DEEP FRIED SQUID.....

Deep Fried Squid with Salt and Chili

蒜茸蒸鲜鱿 *Suàn Róng Zhēng Xiān Yóu* GARLIC SQUID.....

Steamed Squid with Garlic



铁板酱皇鲜鱿 *Tiě Bǎn Jiàng Huáng Xiān Yóu* HOT PLATE SQUID.....

Stir Fried Squid with
Special Sauce

参峇酱炒鲜鱿 *Cān Bā Jiàng Chǎo Xiān Yóu* SQUID CHILI SAUCE...

Stir Fried Squid with Chili Sauce

SOFT SHELL CRAB

金沙软壳蟹 *Jīn Shā Ruǎn Ké Xiè* GOLDEN SAND SOFT SHELL CRAB....

Crispy Fried Soft Shell Crab Tossed with
Butter and Garlic

咸蛋香酥软壳蟹 *Xián Dàn Xiāng Sù Ruǎn Ké Xiè* SALTY EGG SOFT SHELL CRAB.....

Deep Fried Soft Shell Crab Tossed with
Lombok Salty Egg

椒盐软壳蟹 *jiāo Yán Ruǎn Ké Xiè* SALT & PEPPER SOFT SHELL CRAB....

Deep Fried Soft Shell Crab with Salt, Pepper and Crumbs

西汁软壳蟹 *zī Zhī Ruǎn Ké Xiè* SESAME SOFT SHELL CRAB.....

Fried Soft Shell Crab Tossed with
Sesame Sauce



PORK

酸甜咕噜肉 *Suān tián gūlū ròu* SWEET & SOUR PORK.....

Stired fried skin pork served with
sweet & sour sauce



四川猪肉 *Sìchuān zhūròu* SZECHUAN PORK.....

Stired fried skin pork with
hot & sweet bean paste sauce

青椒猪肉 *Qīngjiāo zhūròu* GREEN PEPPER PORK.....

Stired fried skin pork green pepper & carrot
served with oyster sauce

CHICKEN

川味炒雞柳 *Chuān Wèi Chǎo Jī Liǔ*

CHICKEN SZECHUAN SAUCE.....

Stir Fried Chicken with
Hot and Sour Szechuan Sauce

香脆辣椒雞 *xiāng Cui Là Jiāo Jī*

SPICY CHICKEN.....

Stir Fried Chicken with Hot Chili,
Ginger and Garlic

牛油香酥雞 *niú Yóu Xiāng Sū Jī*

CHICKEN BUTTER SAUCE.....

Stir Fried Chicken with Butter Sauce

酸甜雞柳 *suān Tián Jī Liǔ*

SWEET & SOUR CHICKEN.....

Breaded Chicken Fried Served
with Sweet and Sour Sauce



TOFU

麻婆豆腐 *má Pó Dòu Fu*

MUN TOFU SZECHUAN.....

Stewed White Tofu, Minced Beef
with Hot and Sour Sauce

客家炆豆腐 *kèjiā Wén Dòu Fu*

TOFU ALA KHEK.....

Stewed White Tofu with Minced Chicken and Prawn

铁板海鲜豆腐

tiě Bǎn Hǎi Xiān Dòu Fu

HOT PLATE SEAFOOD TOFU.....

Fried Tofu and Seafood with Oyster Sauce

MUN HIPIO.....

Stir Fry Hipio Prawn, Chicken, and Vegetable
with Oyster Sauce

砂煲海鲜豆腐

Shā Bāo Hǎi Xiān Dòu Fu

SEAFOOD CLAYPOT.....

Claypot Braised Seafood and
Japanese Beancurd with Oyster Sauce

EGG TOFU STEAM WITH PRAWN.....

Steam milk Egg with tofu
on shrimp superior sauce

咸鱼雞松豆腐

Xián Yú Jī Sōng Dòu Fu

CHICKEN & SALTFISH TOFU.....

Stir Fried Tofu with Minced Chicken and
Salted Fish



BEEF

川式醬爆牛柳

Chuān Shì Jiàng Bào Niú Liǔ

SZECHUAN BEEF.....

Stir Fried Beef with Hot and Sour Sauce

西汁炒牛柳 *xī Zhī Chǎo Niú Liǔ*

BEEF WITH SESAME.....

Chinese Stir Fried Beef with
Onion, Leek and Sesame Seed

羌蔥炒牛柳 *qiāng Cōng Chǎo Niú Liǔ*

BEEF WITH GINGER.....

Stir Fried Beef with
Aromatic Ginger Root
and Oyster Glaze

黑胡椒牛柳 *hēi Hú Jiāo Niú Liǔ*

BLACK PEPPER BEEF....

Stir Fried Beef with
Cracked Black Pepper Sauce

青紅椒炒牛柳

Qīng Hóng Jiāo Chǎo Niú Liǔ

CHILI BEEF.....

Stir Fried Sliced Beef with
Mixed Chili and Oyster Sauce

青椒牛肉

Qīngjiāo niúròu

GREEN PEPPER BEEF.....

Stir fried slice beef with
fresh green pepper



FRIED RICE

楊洲炒飯 *yáng Zhōu Chǎo Fàn*

YANG CHOW FRIED RICE.....

Yang Chow Fried Rice with
Chicken Honey, Shrimp and Egg

咸鱼雞粒炒飯

xián Yú Jī Lì Chǎo Fàn

SALT FISH FRIED RICE.....

Stir Fried Rice with
Salted Fish and Chicken

火鴨肉炒飯

huǒ Yā Ròu Chǎo Fàn

DUCK FRIED RICE.....

Stir Fried Rice with
Roast Duck and Green Peas

牛肉炒飯

niú Ròu Chǎo Fàn

BEEF FRIED RICE.....

Stir Fried Rice with Minced Beef

海鮮炒飯 *hǎi Xiān Chǎo Fàn*

SEAFOOD FRIED RICE.....

Wok Fried Rice with
Assorted Seafood



海南油飯 *hǎinán Yóu Fàn*

HAINAN RICE.....

Aromatic Hainan Steamed Rice

絲苗白米飯 *bái Mǐ Fàn*

STEAMED RICE.....

Steamed White Rice

NOODLES

干炒海鲜米粉

gàn Chǎo Hǎixiān Mǐ Fěn

SEAFOOD RICE NOODLE.....

Stir Fried Rice Noodle with Mixed Seafood

星洲炒米粉

xīng Zhōu Chǎo Mǐ Fěn

SINGAPORE STYLE

RICE NOODLE.....

Stir Fried Noodle with
Chicken Honey and Prawn

蝦仁炒粿条

xiā Rén Chǎo Guǒ Tiáo

PRAWN KWE TIAW.....

Stir Fried Flat Rice Noodle with Prawn

干炒牛肉粿条

gàn Chǎo Niúròu Guǒ Tiáo

BEEF KWE TIAW.....

Stir Fried Flat Rice Noodle with
Sliced Beef and Oyster Sauce

香港海鲜炒麵

Xiāng Gǎng Hǎi Xiān Chǎo Miàn

SEAFOOD HONGKONG NOODLE.....

Fried Hongkong Noodle with Assorted Seafood

羌葱牛肉炒粿条

BEEF KWE TIAW WITH GINGER.....

Fried Flat Rice Noodle with Sliced Beef with
Aromatic Ginger Root Sauce and Asian Greens

馬末炒麵 *mǎ Lái Chǎo Miàn*

SPECIAL FRIED NOODLE.....

Spicy Fried Yellow Egg Noodle with
Mixed Seafood

JAVANESE NOODLE.....

Home Made Yellow Egg Noodle Soup Braised
with Prawn, Chicken, Cabbage on top with
sunny side up eggs

蝦仁叉燒米粉麵

Xiā Rén Chā Shāo Mǐ Fěn Miàn

SPECIAL BRAISED NOODLE.....

Yellow Egg and Rice Vermicelli Noodles
Braised with Prawn, Chicken Honey,
Caisim and Special Sauce



VEGETABLE

芙蓉蟹 *fú Róng Xiè*

FU YONG HAI.....

Fried Egg with Sweet Sour Sauce

小白菜炒牛柳 *xiǎo Báicài Chǎo Niú Liǔ*

BOK CHOY WITH BEEF.....

Stir Fried Bok Choy with Sliced Beef

金银蛋扒小白菜

Jīn Yín Dàn Bā Xiǎo Báicài

BOK CHOY WITH 3 EGG.....

Stir Fried Bok Choy with
Chicken and Lombok Salty Egg

豆腐扒小白菜 *dòu Fǔ Bā Xiǎo Báicài*

BOK CHOY WITH TOFU.....

Stir Fried Bok Choy with
Lombok Tofu and Oyster Sauce

蒜茸小白菜 *suàn Róng Xiǎo Báicài*

GARLIC BOK CHOY.....

Stir Fried Bok Choy with Garlic

SHECHUAN BEAN.....

Stir Fry Fresh Baby Bean with Minched Beef
Szechuan Sauce



All price are in thousand and subject to 21% service charge & government tax

VEGETABLE



蟹肉扒西兰花 *xiè Ròu Bā Xī Lán Huā*
BROCCOLI WITH CRAB MEAT.....
 Stir Fried Broccoli with Crab Meat Sauce

蠔油西兰花 *háo Yóu Xī Lán Huā*
BROCCOLI WITH OYSTER SAUCE....
 Stir Fried Broccoli with Oyster Sauce

BROCCOLI GARLIC.....
 Stired Fried Broccoli with Garlic

杂菜炒蝦仁 *zá Cài Chǎo Xiārén*
MIX VEGETABLES WITH PRAWN.....
 Stir Fried Mix Vegetables with Prawn

蝦仁煎蛋 *xiā Rén Jiān Dàn*
FRIED EGG WITH PRAWN.....
 scrambled egg mix vegetable on prawn

馬來棧通心菜 *Mǎ Lái Zhàn Tōng Xīn Cài*
MORNING GLORY.....
 Fresh Fried Morning Glory with
 Fermented Shrimp Paste

蒜茸炒芥蘭 *suàn Róng Chǎo Jiè Lán*
KAILAN WITH GARLIC.....
 Stir Fried Kailan with Garlic

蠔油芥蘭 *háo Yóu Jiè Lán*
KAILAN WITH OYSTER SAUCE.....
 Stir Fried Kailan with Oyster Sauce

**CABBAGE WITH PORK BELLY
 STIRED FRY.....**
 Stired Fried Cabbage and Pork Belly with
 Black Vinegar and Bean Paste Sauce

咸魚炒豆芽 *xián Yú Chǎo Dòu Yá*
BEAN SPROUT WITH SALT FISH.....
 Stir Fried Bean Sprout with Salt Fish



金银蛋扒西兰花 *Jīn Yín Dàn Bā Xī Lán Huā*
BROCCOLI WITH 3 EGG.....
 Stir Fried Broccoli with
 Chicken and Lombok Salty Egg

西兰花炒蝦仁 *Xī Lán Huā Chǎo Xiārén*
BROCCOLI WITH PRAWN.....
 Stir Fried Broccoli Florettes with Prawn



芥蘭倆吃 (蒜茸 + 椒盐) *Jiè Lán Liǎng Chī*
(Suàn Róng + Jiāo Yán)
KAILAN TWO COMBINATION.....
 Stir Fried Kailan with
 Salt Chili Sauce and Garlic

芥蘭炒牛柳 *jiè Lán Chǎo Niú Liǔ*
KAILAN WITH BEEF.....
 Stir Fried Kailan with Sliced Beef

KANGKUNG GARLIC.....
 Stired Fried Kangkung with Garlic

KANGKUNG HONGKONG.....
 Stired Fried Kangkung with Garlic Safo

INDONESIAN NOODLES

CHICKEN KATSU LAKSA NOODLE.....

Chicken katsu and yellow egg noodle, fish cake served with laksa soup & milk

HOT SWEET CHICKEN TANTAN SAUCE.....

Egg yellow noodle & soup with peanut, milk in minced chicken, noiled egg, dumpling and vegetables

KING PRAWN DANDAN NOODLE.....

King prawn & egg yellow noodle with boiled egg, cakue, szechuan vegetable

SZECHUAN NOODLE.....

Yellow egg noodlesteaky szechuan soup with chicken, mushroom and vegetable on top with prawn



PRAWN CRISPY NOODLE.....

Crispy fried yellow egg noodle on top with prawn and green onion sauce

SEAFOOD LAKSA NOODLE.....

Egg yellow noodle & laksa coconut milk soup with prawn, clam, fishball, fish cake and vegetable

FRIED CRISPY NOODLE WITH GINGER BEEF SAUCE.....

Crispy Fried yellow Egg Noodle Served With Ginger Beef Sauce

TAAN MIEN.....

Crispy Fried Yellow Egg Noodle On Top With Seafood Sauce

SINGAPORE LAKSA NOODLE....

Egg yellow noodle & laksa with milk chilli flake with prawn, dumpling, fish ball, cakue and vegetables



HONGKONG NOODLES

掛爐吊燒鴨麵 *shāo Yā Miàn*

ROAST DUCK NOODLE.....

Steamed Hongkong Noodle with Roast Duck

蜜汁叉燒麵 *mì Zhī Chā Shāo Miàn*

ROASTED CHICKEN HONEY NOODLE....

Steamed Hongkong Noodle
with Chicken Honey

魚丸粿條湯 *yú Wán Guǒ Tiáo Tāng*

KWE TIAW FISH BALL SOUP.....

Yellowtail Fish Ball Soup with
Flat Rice Noodles and Fish Cake

香菇雞肉麵 *xiānggū Jī Ròu Miàn*

CHICKEN MUSHROOM NOODLE.....

Steamed Hongkong Noodle with
Braised Chicken and Mushrooms

魚丸菜心湯 *yú Wán Cài Xīn Tāng*

FISH BALL SOUP.....

Yellowtail Fish Ball In Clear Soup
with Caisim and Fish Cake

SOUP HIPIO.....

Mix Hipio, Fish ball and Vegetable with
Soup Style



HAINAN RICE

脆皮燒雞飯 *cùi Pí Shāo Jī Fàn*

HAINAN ROASTED CHICKEN.....

Chinese Crispy Skin Chicken Served with
Aromatic Hainan Steamed Rice

蜜汁叉燒飯 *mì Zhī Chā Shāo Fàn*

HAINAN ROASTED CHICKEN HONEY.....

Honey Glazed Chicken Honey Served with
Hainan Steamed Rice

掛爐燒鴨飯 *shāo Yā Fàn*

HAINAN ROASTED DUCK.....

Aromatic Hainan Steamed Rice
Served with Crispy Skin Roast Duck

雜錦燒味飯 *zá Jīn Shāo Wèi Fàn*

BARBECUE COMBINATION RICE.....

Chinese Roast Chicken Samcan, Roast Pork Honey
Served with Steamed Rice

海南燒肉三爔 *Hǎinán shāo ròu sān càn*

HAINAN ROASTED PORK SAMCAN.....

Chinese crispy roasted pork belly with bbq dipping
sauce served with hainan steamed rice

肉五組合 *Ròu wǔ zǔhé*

FIVE COMBINATION.....

Combination of Roast Chicken, Roast Duck,
Pork Charsiew, Prawn and Squid



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DIMSUM

PRAWN SPRING ROLL.....

Crispy Fried Prawn Spring Roll
Served with Tomato & Chilli Sauce

SHRIMP DUMPLING.....

Deep Fried Shrimp Dumpling Skin
Served Mayonnaise Sauce

STEAM CHICKEN ROLL TOFU SKIN.....

Steam Chicken & Shrimp with Tofu Skin
Served Oyster Sauce

FRIED CHICKEN ROLL TOFU SKIN.....

Deep Fried Chicken with Tofu Skin
Served Mayonnaise & Chili Sauce

HAKAU.....

Cantonese Steam Prawn Dumpling
with Mayonnaise & Soya Sauce

SIOMAY.....

Steamed Chicken Mix Prawn
Dumpling Served Chili Sauce

SIOMAY CHICKEN MENTAI.....

Steamed Chicken Dumpling with
Mentai Sauce & Crispy Potato
Served Chili Sauce and Mayonnaise



CHICKEN NORI.....

Steamed Chicken Dumpling with Nori Skin with
Chili Sauce

PRAWN DUMPLING WITH SKIN EGG....

Steamed Shrimp Dumpling with Authentic Egg Skin
Served Spinach Sauce

DUMPLING WITH CRAB MEAT.....

Cantonese Steamed and Prawn Dumpling with
Crab Meat Steak

WOTIE HAM.....

Roasted Cantonese Chicken Dumpling Mix Shrimp with
Ginger & Vinegar

CHICKEN FEET.....

Steamed Chicken Feet in Sweet & Spicy Sauce

CHI PAO (BAK PAO).....

Steamed Chicken with Kucai Leaves in Bun

CHASIO PAO.....

Steamed Bun with Charsiew Roasted
Chicken Sweet Sauce



WESTERN

BREAD

SMASH AVOCADO.....

Avocado, Feta Cheese, Cherry Tomato, Smoked Salmon, Sesame Seed

BEEF BBQ SANDWICH.....

Beef with BBQ Sauce, Lettuce, Tomato, Caramelized Onion, Mozzarella Cheese

STEAK SANDWICH.....

Green Lettuce, Beef Scallopine, Caramelized Onion, Mustard Mayonnaise

CHICKEN WRAP.....

Wrapped Breaded Chicken with Lettuce Mayonnaise

CLUB SANDWICH.....

White Toast, Roasted Chicken, Fried Egg, Mayonnaise Served with Chips



BEEF BURRITOS.....

Roll of Marinated Beef with Red bean, Lettuce, Capsicum, Tomato, Avocado

CHICKEN BURRITOS.....

Roll of Marinated Chicken with Red bean, Lettuce, Capsicum, Tomato, Avocado

AUSSIE FAVORITES



FISH AND CHIP.....

Deep Fried Breaded Fish with Tartar Sauce and Chips

HOT DOG.....

Grilled Beef Hot Dog with Freshly Baked Bun with French Fries

LOADED CHEESE HOT DOG.....

Grilled Beef Hot Dog, Lettuce, Tomato, Mayonnaise, Cheese and Avocado

BEEF BURGER.....

Lettuce, Tomato, Cucumber Pickle, Fatty Beef, Onion, Fried Egg

CHICKEN BURGER.....

Mayonnaise, Lettuce, Tomato, Fatty Chicken, Caramelized Onion, Fried Egg

DOUBLE CHEESE BURGER.....

Mayonnaise, Lettuce, Tomato, Pickle Gherkin, Cheese, Onion, Fried Egg and Fatty Beef



VEGETARIAN



VEGGIE BURGER.....

Vegetarian Burger with Mushroom Patties, Hummus, Cherry Tomato, served with Potato Wedges

TROPICAL GREEN SALAD.....

Fresh and Green with Avocado, Onion, Cucumber and Homemade Dressing

SEASONAL FRUIT SALAD.....

Fruit with Creamy Yoghurt and Honey

VEGGIE BURRITOS.....

Roll of Avocado, Cherry Tomato, Red Bean, Hummus, Red Lettuce

VEGETABLES SPRING ROLL.....

Crispy Fried Vegetarian Spring Roll



SALAD

AUSSIE SEAFOOD SALAD.....

Prawn, Clams, Squid and Cocktail Sauce

HEALTHY HALLOMI SALAD.....

Grilled of Hallomi Cheese, Carrot, Cucumber, Edamame Seed, Pumpkin Seed with Choice of Homemade Dressing

CAESAR SALAD.....

Classic Cesar Salad with Romaine Lettuce, Chicken, Croutons, Parmesan Cheese, Egg and Garlic Bread Tossed in Homemade Anchovy Dressing

CHEF SALAD.....

Start The Day with Healthy Food Served with Cinnamon Sweet Potato, Avocado, Feta Cheese and Balsamic Promigraned Dressing



SOUP

CORN & CRAB SOUP.....

Homemade Sweet Corn Broth with Crab Meat
Served with Garlic Bread

TOM YUM GONG.....

Thai Spicy Prawn and Fish Soup



LIGHT MEAL

LOADED CHEESE FRIES.....

Fries Topping with Salsa, Sour Cream, Cheese and Guacamole

FRENCH FRIES AND CHEESE.....

French Fries Topped with Mozzarella Cheese

CHICKEN WINGS.....

Fried Chicken Wing with BBQ Sauce



BITES

CHIKEN POP CORN.....

Marinated Bite Sized Chicken Leg Deep
Fried and Seasoned

FISH FINGER.....

Lightly Breaded fish deep fried to golden brown
and served with tar tar sauce

BUFALLO CHICKEN WING.....

Chicken Wing's Tossed In Classic Hot Buffalo
Flavor Made In Bbq Style

MOZZARELLA CHEESE STICK.....

Breaded Mozzarella Cheese Stick Served With
Concase

BEEF NACHOS.....

Corn Tortilla chips With Minced Beef, Beans,
Jalapeno Topped With Melted Cheese, Guacamole,
Tomato Salsa and Sour Cream



SIDES

FRENCH FRIES.....

POTATO WEDGES.....

Homemade Potato Wedges Fried Golden Brown
Served with Tomato Sauce

GARLIC BREAD.....

Grilled Pocaccia Bread with Garlic Herb Butter

STEAMED RICE.....

Steamed White Rice



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PASTA

SPAGHETTI BOLOGNESE.....

Minced Beef with Tomato Sauce, Basil and Parmesan Cheese

SPAGHETTI MARINARA.....

Mixed Fresh Seafood with Tomato Sauce

PENNE CARBONARA.....

Chicken, Mushroom, Olive, Garlic Served with Cream Sauce



PIZZA



MARGARITHA PIZZA.....

The crispy pizza dough top with tomato sauce, mozzarella cheese, fresh oregano, fresh basil leave and slice tomato.

VEGETARIAN PIZZA.....

Crispy Dough pizza Served with fresh tomato, mushroom, mozzarella cheese, mix paprika, onion, broccoli, zucchini, fresh oregano, fresh basil on top.

AUSSIE PIZZA.....

Crispy dough pizza served with slice bacon, tomato, mix paprika, fried egg, tomato sauce

SEAFOOD PIZZA.....

Crispy dough pizza top with clam, tomato cherry, shrimp, squid, mix paprika, fresh oregano, fresh basil leave top with mozzarella cheese

BBQ & GRILL

TENDERLOIN.....

Grilled Aussie Tenderloin with Vegetable and French Fries

SIRLOIN.....

Grilled Imported Sirloin Served with Fries and Vegetable

RIB EYE.....

Grilled Rib Eye Served with Fries and Vegetable

T BONE STEAK.....

Served with Mashed Potato and Crispy Steamed Vegetables



PORK RIB.....190K

Pork Ribs Served With Fresh Salad, Grilled Corn and Fries

SPRING CHICKEN.....110K

Marinated Spring Chicken with Herbs Served with Potatoes Wedgs and Salad

CHICKEN BREAST.....115K

Grilled Chicken Breast with Greens Salad, Mashed Potato and Cream Sauce



DESSERT

BANANA SPLIT.....

The Queen of Banana Served with 3 Scoops Homemade Ice Cream and Chocolate Fondant Sauce

ICE CREAM SANDWICH.....

Variety Of Ice Cream with Waffle and Topping

FRUIT PANCAKE.....

Homemade Pancake Toped with Cream Strawberry and Fruit

FRUIT PLATTER.....

Seasonal Fresh Fruit Platter

HOMEMADE ICE CREAM.....

3 Scoops Homemade Ice Cream and Chocolate Fondant Sauce





Indonesian



SOTO AYAM.....

Indonesian Flavours of Chicken Broth Served with Shredded Chicken, Bean Sprout, Boiled Egg and Steamed Rice



SOUP BUNTUT.....

Oxtail with Indonesian Aromatic Spices Soup Served with Steamed Rice and Sambal

GADO - GADO.....

Mixed Boiled Vegetable Served with Bean curd, Fermented Soya Bean, Boiled Egg, Crackers and Peanut Sauce

TENKLENG KAMBING.....

Lamb stew served with steamed rice, sambal and crackers

SATE MADURA.....

8 Pieces Grilled Chicken Stew Served with Steamed Rice and Peanut Sauce



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BEBEK GORENG.....

Traditional Style Fried Duck with Balinese Long Bean Served with Steamed Rice and Sambal

BEBEK BETUTU BAKAR.....

Marinated Grilled Duck, Served with Long Bean, Steamed Rice and Curry Sauce

AYAM BAKAR TALIWANG.....

Grilled Spring Chicken Served with Steamed Rice and Long Bean Vegetable

NASI GORENG.....

Jakarta Style Fried Rice Served with Fried Chicken, Mixed Sate, Grilled Shrimp, Fried Egg and Crackers

MIE / BIHUN GORENG.....

Indonesian Style Noodle with Seafood and Vegetable

RENDANG PADANG.....

Authentic Padang Beef Stew Served with

GURAMI NYAT NYAT.....

Fried Fish Stew with Balinese Spicy and Basil Leave, served with steamed rice and sambal



GURAMI TERBANG.....

Crispy Fried Gurame Served with Balinese Sambal and Steamed Rice



