

BREAKFAST MENU

Available from 07:00 AM – 10:30 AM

Enjoy complimentary pastries as you await your freshly prepared meal

RuMa’s Nasi Lemak 58
Fried Chicken, Prawn Sambal, Cucumber, Peanuts, and Anchovies,
served with Kaya Toast - Malaysian Toast Bread with Pandan Coconut Spread

Enjoy Artisan Chicken Sausages and Potato of the Day with Your Choice of:

Salmon Eggs Benedict 58
English Muffin, Poached Egg and Hollandaise

Avocado Toast 58
Sourdough, Spinach and Heirloom Tomatoes

Truffle Scrambled Egg 58
French Baguette, Turkey Ham and Pecorino

Choices of Coffee or Tea with Your Breakfast:

Espresso
Americano
Cappucino
Café Latte

English Breakfast Tea
Earl Grey Tea
Soothing Sencha
Peppermint Tea

Freshly Squeezed Juice 25
Orange
Green Apple
Watermelon
Carrot



Chef’s Recommendation



Vegetarian



Environmental, Social and Governance



Vegan

The food may contain or come into contact with common allergens.
Please inform your host of any dietary requirements.

All prices are in Malaysian Ringgit and subject to SST, and prevailing government taxes.

CASUAL LUNCH MENU

Available from 12:00 PM – 02:00 PM

Grilled Chicken Sandwich	48
Multi-seed Loaf, Tomato, Baby Gem, Cheddar and House Fries	
Wagyu Beef Roti	48
Beef Rendang, Acar and House Fries	
Tom Yam Fried Noodle 	48
Rice Vermicelli, Tiger Prawn, Squid, Kaffir Lime and Lemongrass	
Tiger Prawn Spaghetti  	48
Buttermilk Sauce, Green Chili and Curry Leaf	
Pineapple Fried Rice 	48
Long Beans, Ginger Torch, Crispy Fried Chicken and Egg Sambal	
Quinoa Fried Rice  	48
Edamame, Plant-based Drumstick and Acar	
35-Day Organic Leaf Salad Bowl	10
Red Quinoa, Cucumber, Carrot, Cherry Tomato and Crostini Choice of Dressing: Lemon Vinaigrette or Ranch Dressing	

BEVERAGE SELECTIONS

Berry Bliss	18
Strawberry, Grenadine and Cranberry	
Golden Fizz	18
Peach, Calamansi and Soda Water	
Amber	18
Thyme, Grapefruit and Soda Water	
Green Vitality	25
Green Apple, Celery, Cucumber, Spinach, Ginger and Lemon	
Juicy Glow	25
Green Apple, Red Apple, Cucumber, Spinach and Lime	

SALAD

Burrata Salad 	58
Momotaro Tomatoes, Basil, Shallot and Pesto	
Cobb Salad 	58
Grilled Chicken, Avocado, Lettuce, Tomato, Egg and Blue Cheese	
Smoked Salmon Salad	65
Organic Leaves, Free-range Egg, Cherry Tomatoes and Avocado	



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SNACKS

Truffle Fries	30
Truffle Jam and Pecorino	
Crispy Calamari	40
Lemon and Ranch Dip	
Chicken Tacos	45
Lettuce, Green Chili, Pickles, Cheese Sauce and Coriander Sauce	
Sliders 	45
Plant-based Patties, Avocado, Lettuce, Tomatoes and Whipped Tofu	50
Crispy Chicken, Lettuce, Tomato and Cheese Sauce	55
Beef Patties, Lettuce, Pickles and Cheddar	
Garlic Shrimp	60
Balsamic Cream and Baguette	
Charcuterie Board	108
Bresaola Beef, Turkey Ham, Brie Cheese, Cheddar Cheese, Fig Marmalade, Berries, Cracker and Crostini	

PASTAS & SANDWICHES

Penne al Pesto	75
Basil, Pine Nuts and Pecorino Cheese	
Lasagna 	78
Beef Ragout, Béchamel, Mozzarella and Arugula	
Spaghetti ai Frutti di Mare	85
Provençal Seafood, Tomatoes and Basil	
Meatless Chicken Tortilla Wrap	55
Plant-based Nugget, Tahini Mayo, Tomatoes, Lettuce, Avocado, Tomato Salsa and Hand-cut Chips	
SEVEN Croque Monsieur	70
Smoked Turkey, Cheddar Cheese and Chips	



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MAIN COURSE

No Meat Drumstick 	55
Mushrooms, Potatoes, Pumpkin, Whipped Tahini, Melon Acar and Pomegranate	
Fish & Chips 	70
Tartar Sauce, Peas and Lemon	
Chicken Piccata	78
Parmesan, Capers, Mashed Potatoes, Charred Lemon and Tangy Lemon Sauce	
Lamb Shank	148
Pumpkin Purée, Roasted Mushroom, Pomegranate and Aromatic Spice Jus	
Angus Beef Striploin – 300 g 	218
Asparagus, Pomme Puree, Mustard, and Tarragon Sauce	

PIZZA

Margherita 	50
Roma Tomatoes, Mozzarella, Sweet Basil and Freshly Made Tomato Sauce	
BBQ Chicken	55
Barbeque Chicken, Red Onion, Spinach, Pineapple and Freshly Made Tomato Sauce	
Ai Funghi 	55
Forest Mushrooms, Gorgonzola, Arugula, Truffle Oil and Mozzarella	
Di Mare	60
Smoked Salmon, Prawn, Squid and Freshly Made Tomato Sauce	
Salami	60
Italian Beef Salami, Olives, Arugula, Chili and Freshly Made Tomato Sauce	

DESSERTS

Vanilla Pumpkin Tart  	38
Clotted Cream, Pistachio Brittle and Salted Caramel Sauce	
Tiramisu 	38
Coffee, Genoise Biscuits, Mascarpone and Tuile	
Seasonal Local Fruit  	38
Ice Cream – Cup of 100 g	22
Choice of:	
Vanilla Bean 	
Choconut 	
Highland Strawberry  	
Buah Melaka   	
Pandan Coconut	
Served with Gula Melaka Gel, Roasted Coconut Flakes	



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GIN

Vesper

78

United Kingdom

Sharp, strong, and elegant with a dry finish. The gin offers botanical backbone, the vodka smooths the edges, and Lillet Blanc adds a light citrus and floral note. Created by Ian Fleming in Casino Royale (1953) as James Bond's signature drink.

Red Snapper

75

France / United States of America

Savoury, spicy, and herbaceous with a botanical gin kick that contrasts the tangy tomato and sharp citrus. A gin twist on the Bloody Mary, created in 1920s Paris and popularized at The St. Regis Hotel, New York.

Tom Collins

75

United States of America

Sharp, strong, and lemon-forward with a subtle juniper presence from the gin, balanced by a touch of sweetness. First recorded in 1876 by Jerry Thomas. Named after the "Tom Collins Hoax" of 1874, a joke that swept the U.S. and inspired bartenders to immortalise it in a cocktail.

Martini

72

United States of America

Crisp, dry, and clean with herbal, floral, and slightly bitter notes, depending on the vermouth and garnish. Its origins are debated—possibly from the 1860s Martinez. Gained fame as a symbol of elegance and power, embraced by icons like James Bond.

Aviation

70

United States of America

Delicate, floral, and tart with violet from crème de violette, citrus brightness, and a dry gin base. Created by Hugo Ensslin in 1916. Vanished for decades due to the rarity of crème de violette, it was revived by modern bartenders seeking classic elegance.

Singapore Sling

67

Singapore

Complex, sweet, and tropical with herbal and cherry notes from Bénédictine and cherry liqueur balanced by citrus and soda. Created in the early 1900s at Raffles Hotel, Singapore, by Ngiam Tong Boon. Designed to resemble a fruit juice so women could drink in public.

Clover Club

60

United States of America

Silky, tart, and fruity, with raspberry sweetness, lemon zest, and a creamy texture from egg white. A pre-Prohibition classic from Philadelphia, named after a gentlemen's club. Rediscovered by modern bartenders after decades of obscurity.

GIN

Negroni

57

Italy

Bold and bittersweet with deep herbal notes, balanced by the sweetness of vermouth and dry gin botanicals. Originated in Florence in 1919 when Count Negroni asked for an Americano with gin instead of soda.

Negroni Sbagliato

57

Italy

Bitter-sweet and effervescent. Combines Campari and sweet vermouth with sparkling wine (Prosecco) instead of gin. Lighter, bubbly, and more refreshing than a classic Negroni. Created by mistake at Bar Basso, Milan, in the 1970s. Gained modern fame after a viral quote by actor Emma D'Arcy in 2022.

Ramos Gin Fizz

70

United States of America

Creamy, frothy, and citrusy with orange blossom aroma and a luscious texture from egg white and cream. Gin, citrus, simple syrup, egg white, heavy cream, orange flower water, and soda water make this a rich, dessert-like fizz. Soft as a cloud, bright as a lemon. Like drinking a gin meringue. Invented in 1888 by Henry C. Ramos in New Orleans. Known for its famously long shake time—once done by a team of "shaker boys."

VODKA

Espresso Martini

75

United Kingdom

Rich, bittersweet, and creamy with strong espresso notes balanced by vodka and a hint of coffee liqueur sweetness. Created by London bartender Dick Bradsell in the 1980s when a model requested a drink that would "wake me up." It becomes a staple on modern menus for coffee lovers.

Black Russian

62

Belgium

Strong, sweet, and dark with roasted coffee and vodka punch. Invented in 1949 in Brussels for a U.S. ambassador. The creamy White Russian later evolved from it.

RUM

Mai Tai

65

United States of America

Rich, nutty, and tropical with lime acidity, orgeat (almond syrup), and layered rums. Created by Trader Vic in 1944 in California and later embraced by tiki bars. Its name means "out of this world – the best" in Tahitian, reflecting its Polynesian-themed roots.

Jungle Bird

65

Malaysia

Tropical, fruity, and slightly bitter with pineapple sweetness and a Campari backbone. One of the few tiki-style drinks to use Campari, the Jungle Bird was created in the 1970s at the Kuala Lumpur Hilton as a welcome drink, blending Southeast Asian tropicality with Italian bitterness.

TEQUILA

Paloma

50

Mexico

Refreshing, zesty, and slightly bitter-sweet with grapefruit and tequila pairing beautifully. Often said to be Mexico's most beloved tequila cocktail, the Paloma's exact origin is unknown, but it likely emerged in the 1950s with the rise of grapefruit soda.

WHISKY

Sazerac

75

United States of America

Spirit-forward, spicy, and aromatic with rye whiskey, absinthe, and Peychaud's bitters. Often considered the first American cocktail, the Sazerac was created in New Orleans in the 1800s using cognac before rye whiskey took over as the base spirit.

Manhattan

70

United State of America

Bold, smooth, and slightly sweet with whiskey warmth, herbal vermouth, and bitters. One of the oldest cocktails, dating back to the 1870s. Popular theory links it to the Manhattan Club in NYC, though records remain unclear. It has since become a staple in for whisky enthusiasts.

BRANDY

Sidecar

75

France

Bright, tangy, and well-balanced with brandy warmth, citrus sharpness, and orange liqueur smoothness. Believed to have been created in Paris post-WWI, possibly at the Ritz Hotel. The name comes from the motorcycle sidecar—popular among returning officers at the time.

Brandy Alexander

60

United States of America

Creamy, chocolatey, and sweet with brandy depth and a luxurious texture. A variation of the gin-based Alexander, the Brandy version became popular in the 1920s and is often seen as a dessert drink or nightcap.

SPARKLING

Bellini

75

Italy

Soft, fruity, and elegant with ripe peach purée and sparkling prosecco. Created in the 1940s by Giuseppe Cipriani at Harry's Bar in Venice. He named it after the painter Giovanni Bellini due to the cocktail's pink hue resembling the artist's palette.

Mimosa

75

France

Light, citrusy, and effervescent with a gentle sweetness from fresh orange juice and champagne. Created in the 1920s at the Ritz Hotel in Paris, the Mimosa became a brunch favourite and is now a global symbol of celebratory morning sipping.

Kir Royale

75

France

Fruity, rich, and sparkling, with deep blackcurrant from crème de cassis balanced by dry Champagne. A more luxurious version of the Kir (white wine + cassis), the Royale uses Champagne and is often served at special events or as a festive apéritif.

Hugo Spritz

75

Italy

Floral, crisp, and refreshing with elderflower liqueur, mint, lime, and sparkling Prosecco. Created in South Tyrol, Northern Italy, around 2005 by bartender Roland Gruber as a light alternative to the Aperol Spritz. It quickly became a favourite across Europe.

French 75

75

France

Bright, citrusy, and sparkling. Fresh lemon juice gives it a tart zing, balanced by sugar syrup and the botanical depth of gin. Topped with Champagne for a crisp, elegant finish. Light yet potent—a refreshing cocktail with finesse.

Created in Paris around 1915, most likely at Harry's New York Bar, the French 75 was named after the powerful French 75 mm field gun from World War I. The drink "hits hard" like its artillery namesake due to the combination of gin and Champagne. Originally made with Cognac, it evolved with gin to suit British and American tastes during the Prohibition era and became a global favourite.

CRAFT COCKTAIL

Go Green Gin, Matcha, Pineapple, Lime, Honey	55
Blow Me a Kiss Broker's London Dry Gin, Mango, Grapefruit, Lychee, Lemon, Sprite	57
Papillon Broker's London Dry Gin, Butterfly Pea, Lemon, Passion Fruit	57
1437 Broker's London Dry Gin, Orange, Lemon, Passion Fruit, Egg White	67

TIMELESS HERITAGE SIP

Discover the unique flavours of Malaysia with our latest cocktail creations, expertly crafted by our mixologist. We blend local ingredients such as pandan, soy milk, and gula Melaka to bring you an unparalleled taste experience.

The Oriental <i>A sophisticated clarified cocktail featuring jasmine, pandan, and soy milk, elegantly served with homemade pandan caviar.</i>	65
Kaya Raya <i>A revival of our past bestseller, this cocktail harmoniously combines soy milk with the rich flavours of pandan and gula Melaka for a delightful taste of nostalgia.</i>	60

BOTTLED BEER

Carlsberg Denmark	37
Guinness Stout Ireland	37
1664 Blanc France	42
1664 Brut France	42

BOTTLE APPLE CIDER

Somersby Apple Cider Denmark	37
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CHAMPAGNE & SPARKLING			GLASS	BOTTLE
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NV	Bisot Bel Star Prosecco D.O.C Venetto, Italy	Glera	70	350
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A refined and elegant Prosecco crafted by the historic Bisot family, pioneers of sparkling wine in Veneto. This Brut-style sparkling wine offers delicate aromas of green apple, white peach, and citrus blossom. On the palate, it is fresh and crisp with a fine, persistent mousse and a clean, dry finish. Perfect as an aperitif or paired with seafood, light appetizers, or fresh cheeses.

NV	Pol Roger Brut Réserve Épernay, Champagne, France	Pinot Noir Pinot Meunier Chardonnay	145	680
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Pol Roger began his career by gaining valuable experience as a wine wholesaler. At just 18 years old, in 1849, he established his own champagne house, which remains in the hands of his descendants to this day. Pol Roger's champagnes are substantial and mouth filling, balancing a pinot-driven depth with polished refinement.

NV	Moët & Chandon, Brut Imperial Épernay	Pinot Noir Pinot Meunier Chardonnay		680
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NV	Bollinger Special Cuvée Aÿ, Champagne, France	Pinot Noir Chardonnay Pinot Meunier		850
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WHITE WINE			GLASS	BOTTLE
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2023	Dog Point Vineyard Marlborough, New Zealand	Sauvignon Blanc	63	300
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Dog Point is the remarkable product of a partnership between two distinguished Cloudy Bay alumni: enologist James Healy and founding viticulturalist Ivan Sutherland. Vines are low cr2opped, hand-picked and grown under an organic regime. Their unwavering dedication results in wines of exceptional purity - juicy and plush, with bright, vibrant acidity.

2023	Kumeu River, Village Auckland, New Zealand	Chardonnay	69	330
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Located in the Kumeu region of Auckland, New Zealand, known for producing some of the best Chardonnay wines in the world. They meticulously farm their vineyards and adopt sustainable practices to ensure the highest quality fruit. Partially fermented in old French oak, creating richness without overwhelming oak influence while remaining wine is fermented in stainless steel tanks allowing its vibrant fruits to shine. A wine with lively citrus flavours and flinty minerals.

2020	Oremus Mandolás Tokaj, Hungary	Furmint	75	360
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Furmint is a late-ripening grape variety from Hungary. In the past twenty years, dry furmint from Hungary has been improving leaps and bounds, transforming into one of the most exciting varieties in Europe.

Oremus Mandolás las Furmint is a young, fruity wine with a fresh nose and a lively tone of acidity.

ROSÉ WINE

BY BOTTLE

2022	BY.OTT, Rosé Côtes de Provence, France	Grenache Cinsault Syrah Mourvèdre	450
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RED WINE

BY GLASS BY BOTTLE

2020	Mazzei Zisola, Noto Rosso Sicilia Sicily, Italy	Nero d'Avola	55	260
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Pay attention to the label, there is a fingerprint on it! The fingerprint of Francesco Mazzei symbolizes the will to leave a strong mark in the Sicilian viticulture, passing on tradition and knowledge of 25 generations in winemaking.

Nero d'Avola is the most important and widely planted red wine grape variety in Sicily. This version is an elegant red with flattering fruit bouquet, juicy ripe berries and well-integrated tannins.

2021	Trimbach, Réserve Alsace, France	Pinot Noir	60	290
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The Trimbach family had been producing wines at Alsace since 1626, Pierre Trimbach the current winemaker produces a unique 'Réserve Pinot Noir' the only red grape variety authorized at Alsace, France.

A beautifully structured wine, juicy freshness combined with delicate aromas of red and black berries and velvety tannins.

2019	Château La Couronne Saint-Émilion, Bordeaux, France	Merlot Cabernet Sauvignon Cabernet Franc	75	360
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A blend of 60% Merlot, 25% Cabernet Sauvignon and 15% Cabernet Franc, with an average vine age of 25 years, this wine is carefully aged for 12 months.

Seductive, balanced, fruity wine made from limited yields and long macerations. A delicate and elegant wine.

MOCKTAIL

Meliafruity Longan, Passion Fruit, Lime and Ginger Ale	35
Sour Plum Spritzer Asam Boi, Calamansi, Gula Melaka and Soda Water	35
Lychee Soda Lychee, Mint Leaves, Asam Boi and Soda Water	35
Berry Bliss Strawberry, Grenadine and Cranberry	18
Golden Fizz Peach, Calamansi, Vanilla and Soda water	18
Amber Thyme, Grapefruit and Soda water	18

MINERAL WATER

Acqua Panna Still – 750 ml	35
San Pellegrino Sparkling – 750 ml	35

PREMIUM TONIC

Fever-Tree Indian • Mediterranean • Refreshing Light • Elderflower	30
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SOFT DRINKS

Coke	20
Coke Zero	
Sprite	
Ginger Ale	
Soda Water	

FRESH JUICES

Orange	25
Green Apple	
Watermelon	
Carrot	

COFFEE, TEA AND HOT CHOCOLATE

illy Coffee

illy's distinctive blend of fine Arabica coffees with a smooth, rich and full-bodied taste is created from the skillful blending of 100% sustainably-grown Arabica beans.

Espresso	20
Double Espresso	25
Americano	
Cappuccino	
Café Latte	

ROLEAF Teas

Roleaf is a lifestyle brand which is inspired by the words “Regal, Open and Leaf”. It speaks of the wonderful release of nature’s gift befitting royalty. Our purpose is to provide wellness and we want you to enjoy all the health benefits that high quality teas can offer.

English Breakfast	25
Elegant Earl Grey	
Soothing Sencha	
Calming Chamomile	
Peppermint	

Hot Chocolate	25
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MATCHA

Indulge in the exquisite taste of Uji matcha. Meticulously sourced from the esteemed tea fields south of Kyoto. Revel in its balanced aroma, where the delicate interplay of umami, sweetness, and subtle bitter undertones create an unparalleled sensory experience

Matcha Latte	27
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Iced Matcha Latte	27
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Matcha Sunrise	35
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Refreshing fruity flavour mocktail with a hint of bitter aftertaste.

Matcha, Orange and Fruitilicious Tea