







SEVEN



LOBBY BAR

FOOD MENU

SALADS

Red Quinoa Tabbouleh  	48
Tomatoes, cucumber, parsley, lemon, olive oil	
Baby Gem Caesar Salad 	55
Boiled eggs, crispy turkey, parmesan, croutons	
Burrata Salad  	58
Heirloom tomatoes, basil, shallot, pesto	
Pomelo & Pomegranate Salad	48
Fennel, baby spinach, kyuri, house dressing	
Add on Protein:	
Grilled Chicken - 80gm	15
Smoked Salmon - 80gm	20
Cobb Salad 	58
Grilled chicken, avocado, lettuce, tomato, egg, blue cheese	
Asian Grilled Beef Salad 	65
Tomatoes, chili, red onions, coriander, toasted rice, lime	
Smoked Salmon Salad	65
Organic leaves, free range egg, cherry tomatoes, avocado	

SOUP

Chicken & Prawn Dumpling Soup 	35
House-made chicken dumpling, supreme chicken broth	
Spiced Lamb Shank 	58
Aromatic red broth, spring onions, fried shallots	



Chef 's Recommendation



Vegetarian



Environmental, Social and Governance






Vegan

Our food may include or come into contact with common allergens.
If you have any allergies, please inform your server so we can take extra care.

All prices are in Malaysian Ringgit and inclusive of SST

FOOD MENU

SNACKS

Popiah Basah	30
Malaysian spring roll with tofu, carrot, sweet turnip, chili, tamarind, sesame, peanut	
Crispy Wanton	40
Chicken, Shrimp, Sweet chili sauce	
Crispy Calamari 	40
Lemon, ranch dip	
Chicken Tacos	45
Lettuce, green chili, pickles, cheese sauce, coriander sauce	
Chicken Wings  	
BBQ	45
Honey marinated	45
Garlic Basil	45
Hot chilli pepper	45
Ocean Trout Tartare	50
Rice puff, anchovy aioli, avocado, ocean trout roe	
Prawn Spring Rolls 	50
Poached prawns, cucumber, carrot, sweet turnip, chilli dip sauce, sesame, peanuts	
Beef Kebab	55
Spiced ground meat, flatbread, onion tomato salad, garlic tahini sauce	
Beef Kofta Skewer	55
Dehydrated yogurt, melon acar, dukkah spice	
Smoked Duck Breast Tartlet	55
Chilli smoked duck, long beans, cilantro lime	
Chicken Chimichanga 	55
Bell peppers, mozzarella, guacamole, tomato salsa	



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SNACKS

Sliders

Beef patties, lettuce, pickles, cheddar	55
Crispy chicken, lettuce, tomato, cheese sauce	50
Plant-based patties, avocado, lettuce, tomatoes, whipped tofu 	45
Garlic Shrimp	60
Balsamic cream, baguette	
The RuMa Hotel Satay  	65
Signature chicken and beef skewers, peanut sauce and condiments	
Bao Bun – Wagyu Beef Rendang 	75
Lettuce, pickles, cheese sauce	

SANDWICHES

Meatless Chicken Tortilla Wrap	55
Plant based nugget, tahini mayo, tomatoes, lettuce, avocado, tomato salsa, hand-cut chips	
Chicken Quesadilla	55
Spinach, corn, jalapenos, mozzarella, guacamole coriander sauce	
The Club Sandwich 	68
7-grain ciabatta, streaky beef, grilled chicken, free range egg, guacamole, cheddar	
RuMa Crispy Chicken Burger  	70
Lettuce, tomatoes, cheese sauce	
The Librari's Croque Monsieur Sandwich 	70
Smoked turkey, cheddar cheese, chips	
Asian Smoked Beef Toastie	75
Brioche, grilled onions, aged cheddar cheese, hand cut chips	
Angus Beef Burger	88
Lettuce, tomatoes, cheddar cheese, onion rings, pickles	



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PASTA

Penne al Pesto	75
Basil, pine nuts, pecorino cheese	
Penne Mushroom Alfredo 	75
Mushrooms, white sauce, parmesan, truffle oil	
Lasagna 	70
Beef ragout, béchamel, mozzarella, arugula	
Spaghetti Seafood Aglio e Olio 	75
Crab meat, prawns, squid, fish, chilli, garlic, olive oil	
Spaghetti Frutti di Mare	85
Provençal seafood, tomatoes, basil	
Spaghetti Beef Bolognese	88
Angus beef ragout, tomatoes, parmesan	

NOODLES

Char Kway Teow	65
Wok fried flat rice noodle, duck egg, king prawns, chives, bean sprouts, pickled chili	
Mee Mamak	65
Malaysian stir-fried yellow noodles, chicken, prawn, bean curd, bean sprouts	
Fried Vermicelli Noodles 	68
Prawns, chicken, tofu, bean sprouts, sambal	
Prawn & Lobster Curry Noodle  	98
Yellow noodles and curry gravy, egg, tofu puff, crispy bean curd, bean sprouts	
Wagyu Beef Noodle Soup 	98
Rice noodles, basil, coriander, onions, bean sprouts, chili flakes	
Wok Fried Wagyu Beef Hor Fun Noodles	110
Dried scallops, bean sprouts, scallion, chili oil	



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MAIN COURSES

Vegan Rice Poke 	55
Chickpea ragout, quinoa, green beans, bean curd, melon acar	
Meatless Drumstick 	55
Mushrooms, potatoes, pumpkin, whipped tahini, melon acar, pomegranate	
Kampung Fried Rice	68
Anchovies, spicy egg belado, prawns, crackers	
Karaage Chicken & Kantan Fried Rice  	68
Japanese style crispy fried chicken, edamame, ginger torch flower, onsen egg, baby French beans	
Crab Meat Fried Rice 	105
Tobiko, omelette, ginger	
Traditional Smoked Beef with Coconut Turmeric Gravy 	88
Fragrant jasmine rice, fresh jungle herbs, sambal belacan	
Nasi Lemak Wagyu Rendang 	88
Wagyu beef cheek braised with aromatic spices, kaffir lime	
Fish & Chips 	70
Tartar sauce, peas, lemon	
Chicken Piccata	78
Parmesan, capers, mashed potatoes, charred lemon tangy lemon sauce	
Chicken Cordon Bleu	88
Mozzarella cheese, turkey ham, hand cut fries, house pickles	
Shepherd's Pie	98
Lamb, mirepoix, pommes puree, peas	
Grilled Salmon	120
Charred jumbo asparagus, charred lemon, beurre blanc roe sauce	
Angus Beef Striploin – 300gm 	218
Asparagus, pomme puree, mustard, and tarragon sauce	

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PIZZA

Margherita 	50
Roma tomatoes, mozzarella, sweet basil, freshly made tomato sauce	
BBQ Chicken	55
Barbeque chicken, red onion, spinach, pineapple, freshly made tomato sauce	
ai Funghi 	55
Forest mushrooms, gorgonzola, arugula, truffle oil, mozzarella	
di Mare	60
Smoked salmon, prawn, squid, freshly made tomato sauce	
Salami	60
Italian beef salami, olives, arugula, chili, freshly made tomato sauce	
Add on Protein:	
Mozzarella	12
Gorgonzola	12
Seafood – Smoked salmon, squid, shrimps	15
BBQ Chicken	10
Mushroom Ragout	10

SIDES

Hand-cut Fries 	20
Mac & Cheese 	20
Mashed Potato 	12
Roasted Mushrooms 	12
French Beans 	12
Steamed Rice 	12



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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



**Iced
Matcha Latte**
27



MOCKTAIL

Matcha Sunrise

Refreshing fruity flavours with a hint of bitter aftertaste

Matcha | Orange | Fruitilicious Tea
35

COCKTAIL

Go Green

A cocktail blend of tropical flavours and a harmonious balance of earthiness

Gin | Matcha | Pineapple | Lime
55



TIMELESS HERITAGE SIP

Discover the unique flavors 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

A sophisticated clarified cocktail featuring jasmine, pandan, and soy milk, elegantly served with homemade pandan caviar.

65



Kaya Raya

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.

60

CLASSIC COCKTAILS

GIN

Vesper	78
Sipsmith London Dry Gin Ketel One Vodka Lillet Blanc	
Red Snapper	75
Four Pillar's Bloody Shiraz Gin Tomato Lime Worcestershire Tabasco	
Tom Collins	75
Citadelle Old Tom No Mistake Gin Lemon Soda Water	
Martini	72
Sipsmith London Dry Gin Dry Vermouth	
Aviation	70
The Botanist Islay Dry Gin Maraschino Liqueur Violet Liqueur Lemon	
Singapore Sling	67
Broker's London Dry Gin Cherry Brandy DOM Benedictine Cointreau Pineapple Grenadine Lime Angostura Bitter	
Clover Club	60
Hendrick's Gin Raspberry Lemon Egg White	
Negroni	57
Four Pillars Spice Negroni Gin Sweet Vermouth Campari Bitter	

VODKA

Espresso Martini	75
Ketel One Vodka Coffee Liqueur Espresso	
Black Russian	62
Ketel One Vodka Coffee Liqueur	

RUM

Mai Tai	65
Diplomatico Mantuano Rum Matusalem Platino Rum Cointreau Orgeat Lime	
Jungle Bird	65
Diplomatico Mantuano Rum Campari Bitter Pineapple Lemon	

CLASSIC COCKTAILS

TEQUILA

Paloma 50
Jose Cuervo Gold Tequila | Grapefruit | Lime

WHISKY

Sazerac 75
Woodford Reserve Bourbon | Peychaud Bitter | Absinthe

Manhattan 70
Woodford Reserve Bourbon | Sweet Vermouth | Angostura bitter

BRANDY

Side Car 75
Remy Martin VSOP | Cointreau | Lime

Brandy Alexander 60
Remy Martin VSOP | Brown Cacao Liqueur | White Cacao Liqueur | Cream

SPARKLING

Bellini 75
Cava | Peach

Mimosa 75
Cava | Orange

Kir Royale 75
Cava | Crème De Cassis Liqueur

Hugo Spritz 75
Cava | Elderflower Liqueur | Mint | Soda Water

CRAFT COCKTAILS AND BEER

CRAFT COCKTAIL

Blow Me a Kiss	57
Broker's London Dry Gin Mango Grapefruit Lychee Lemon Sprite	
Papillon	57
Broker's London Dry Gin Butterfly Pea Lemon Passion Fruit	
1437	67
Broker's London Dry Gin Orange Lemon Passion Fruit Egg White	

BOTTLED BEER

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

BOTTLED APPLE CIDER

Somersby Apple Cider	37
Denmark	

THE RUMA SELECTION

CHAMPAGNE AND SPARKLING		GLASS	BOTTLE
NV	Franck Massard Xarel-lo, Macabeo, Parellada Cava Mas Sardana, Spain	75	350
<p>Franck Massard is a sommelier turned wine-maker, he made the transition in 2004 purchasing his initial vineyard at Priorat and moved on to producing sparkling wines in 2011 with the creation of Mas Sardana Cava. This cava is a style of sparkling wine that can be enjoyed at any time, a perfect balance between acidity, freshness with a pleasant after taste.</p>			
NV	Pol Roger Brut Reserve Pinot Noir, Pinot Meunier, Chardonnay Epernay, Champagne, France	145	680
<p>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.</p>			
NV	Bollinger Pinot Noir, Chardonnay, Pinot Meunier Special Cuvée Aÿ, Champagne, France		850

THE RUMA SELECTION

WHITE WINE

		GLASS	BOTTLE
2023	Dog Point Vineyard Sauvignon Blanc Marlborough, New Zealand	63	300

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 cropped, 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 Chardonnay Auckland, New Zealand	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, Mandolas Furmint Tokaji, Hungary	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 Mandolas Furmint is a young, fruity wine with a fresh nose and a lively tone of acidity.

ROSÉ WINE

			BOTTLE
2022	BY.OTT, Rose Côtes de Provence, France Grenache, Cinsault, Syrah, Mourvèdre		450

Guests who wish to explore a broader range of wine selection are invited to request the ATAS wine list from your server.

THE RUMA SELECTION

RED WINE

		GLASS	BOTTLE
2020	Mazzei Zisola, Noto Rosso Sicilia Nero d'Avola Sicily, Italy	55	260

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 Pinot Noir Alsace, France	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.

2020	Château La Couronne Merlot, Cabernet Sauvignon, Cabernet Franc Saint-Émilion, Bordeaux, France	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.

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NON-ALCOHOLIC BEVERAGES

MOCKTAILS

Meliafruity Longan Passion Fruit Lime Ginger Ale	35
Sour Plum Spritzer Asam Boi Calamansi Gula Melaka Soda Water	35
Lychee Soda Lychee Mint Leaves Asam Boi Soda Water	35

MINERAL WATER

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

PREMIUM TONIC

Fever Tree Indian Refreshingly Light Mediterranean Elderflower	30
East Imperial Royal Botanic Tonic Burma Tonic Grapefruit Tonic	30

SOFT DRINKS

Coke	20
Coke Zero	
Sprite	
Ginger Ale	
Soda Water	

FRESHLY SQUEEZED JUICE

Orange	25
Green Apple	
Watermelon	
Carrot	

HOT BEVERAGES

COFFEE, TEA AND HOT CHOCOLATE

illy Coffee

illy's distinctive blend of fine Arabica coffee's 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 25

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.

Everyday English Breakfast

Elegant Earl Grey

Soothing Sencha

Calming Chamomile

Peppermint

Hot Chocolate 25