

### Starters

- Mediterranean Salad with Hummus** 25  
Puree of Chick Pea with Tahina & Lemon
- Home Grown Lettuce & Vegetable Salad** 33  
Varieties of Lettuce & Raw Vegetables from our farm with your preferred Salad Dressing; Balsamic, French or Citronette
- Chicken Beast Salad** 33

### From The Soup Kettle

- Cream of Forest Mushrooms** 22
- Soto Ayam** 22  
Spiced Chicken Broth served with Shredded Chicken, Potato, Crispy Glass Noodle and Peanut.

### Pasta

- Spaghetti Bolognese** 46  
Spaghetti tossed with Minced Beef Tomato Sauce
- Tagliatelle Carbonara** 46  
Served with Grilled Salmon dressed in Cream Sauce

### Sandwiches

- Chicken Caesar Wrap** 33  
Sliced Grilled Chicken Breast, Romaine Lettuce, Parmesan Cheese in a Light Garlic Dressing & Potatoes
- Chateau Beef Burger** 40  
Homemade Australian Beef Burger  
Served with Cheddar Cheese, Egg, Gherkins, Onion & Potatoes

### International Favorites

- Chicken Parmigiana** 48  
Oven baked with Melted Parmesan Cheese, Mesclun Salad & French Fries
- Fillet of Salmon** 62  
Seasonal Vegetables & Lemony Dill Dressing
- Grilled Rack of Lamb** 78  
Roasted Vegetables, Rosemary Sautéed Potatoes And Lamb Jus
- Rib Eye Steak with Porcini Butter** 88  
Juicy Rib Eye grilled to your liking, Seasonal Vegetables, Mushroom, and Thyme Jus

### Local Specialties

- Nasi Lemak** 33  
Coconut Rice, Chicken Rendang, Peanut, Fried Anchovies, Sambal & Boiled Egg
- Mee Mamak** 33  
Local specialty Spicy Fried Yellow Noodles with Bean curd, Potatoes, Chicken & Prawn
- Char Kway Teow** 33  
Local Fried Flat Rice Noodle with Prawns, Squid, Bean Sprout and Local Chives
- Nasi Goreng** 33  
Local Fried Rice with Prawn, Chicken Satay, Sunny Side up Egg & Fried Chicken Wing
- Beef Rendang** 54  
Braised Beef in Coconut Milk & Spices served with Steamed Rice, Potato Cutlet and Pickled Vegetables
- Bihun Noodles soup** 33  
Vermicelli Noodles soup, Beans sprout, Sawi, Chicken, Egg

### For Your Sweet Palate

- Ice Cream (2 Scoops)** 14
- Vanilla  
Chocolate  
Strawberry  
Coffee**
- Dessert** 20
- Tiramisu  
Fruit Platter  
Raspberry Mousse  
Chocolate Cheesecake**

### Beverages

- |                                      | Glass | Bottle |
|--------------------------------------|-------|--------|
| <b>House Wine</b>                    |       |        |
| <b>Organic Red Wine</b>              | 42    | 195    |
| Merlot Cabernet, Clomanet, France    |       |        |
| <b>Organic White Wine</b>            | 42    | 195    |
| Chardonnay Viogner, Clomanet, France |       |        |

*Healthy Juices*

**Honey Lemon Mint**, 105 kcal **28**  
Lemon, Honey, Mint Leaves

**Health Booster**, 235 kcal **22**  
Pineapple, Orange, Ginger, Fennel

**Beet Ginger Juice**, 180 kcal **22**  
Beetroot, Ginger, Carrot, Apple

*Juices* **15**

<b>Green Apple</b>	<b>Pineapple</b>
<b>Passion fruit</b>	<b>Kiwi</b>
<b>Carrot</b>	<b>Watermelon</b>

*TEA* **15**

**Black Tea:** Duchess Grey or Assam Gentleman  
**Flower Tea:** Pink Rosebud  
**Herbal Tea:** Chamomile or Peppermint  
**Fruit Tea:** Peach Melba or Turkish or Peach Nectar

**Coffee:** Hot or Cold **15**

Black Coffee	Americano
Cappuccino	Flat White
Latte	Coffee Mocha
Espresso	Ristretto
Macchiato	

**Milk:** Hot or Cold **15**

**Smoothies:** 390ml **25**

Almond	Banana
Exotic Mix	Papaya

*Non Alcoholic Cocktail*

**Shirley Temple** **22**  
Ginger Ale with Grenadine Syrup and a hint of lemon

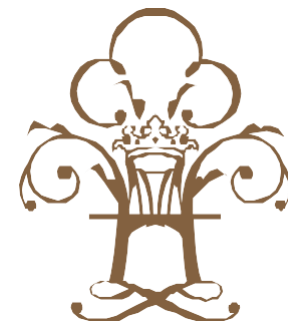
**Florida** **25**  
Grenadine Syrup topped with Lemon and Orange Juice

**Ginger Lime** **25**  
Lime Juices, Honey, and Ginger Blended with Ice

**Tropical** **25**  
Mango Juice with Pineapple Juice, Coconut and  
A bit of Grenadine Syrup

*Beers*

**Carlsberg:** Denmark **26**  
**Tiger Beer:** Singapore **26**  
**Guinness Stouts:** Iris **30**



*La Vie*  
*All Day Dining*