

## GOURMET SANDWICHES 🕥

60

A daily selection of artisanal freshly baked bread by Executive Pastry Chef Robby Momota. Choose from a gourmet selection of cheese, cured meats, house smoked salmon and antipasti vegetables to curate your very own signature lunch.

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LIGHT FARE		TWG TEA SELECTION		RM 29
	DN 55	English breakfast		
Chilled sun ripped heirloom tomato gazpacho	<b>RM 55</b>	French earl grey		
grilled lemon garlic marinated tiger prawn,		Silver moon		
basil and garlic bruschetta		1837 black		
		Red of Africa		
Hand rolled fresh rice paper spring roll 🛛 🞯 🕚	<b>RM 60</b>	Geisha blossom		
with Andaman sea prawns or vegetarian		Water flower		
		Imperial pu-erh		
Homemade Vietnamese fried spring rolls 🕚	<b>RM 60</b>	Jasmine pearls		
served with sesame infused sweet chili sauce		-		
		Alexandria		
Traditional Langkawi curry puff	<b>RM 40</b>			
organic Rani farm chicken or Andaman seafood curry		Local classic. Teh Tarik		
organic Rain farm chicken of Andaman searood curry			RM 35	
GRAINS AND WHEAT		Frothy, flavourful pull	ed English breakfast tea accompanie	d by
Classic club sandwich	<b>RM 80</b>	freshly fried banana fritters		
on grilled home-made rosemary brioche				
•		ITALIAN ROASTED LAV	AZZA COFFEE	RM 29
with free-range chicken breast,				
crispy beef bacon served with French fries		Iced coffee		<b>RM 32</b>
	<b>DM</b> 90	iced conee		KIVI 52
Wagyu beef or cheddar cheese burger	<b>RM 80</b>			DM 22
homemade pickles, tomato chutney,		ARTISANAL ICED TEAS AND SMOOTHIES		RM 32
lollo bianco lettuce, onions, beef bacon		St. Regis iced tea		
black multigrain buns with French fries		black tea, coconut syrup, passion fruit syrup, orgeat syrup		
Parisian croque monsieur	<b>RM 70</b>	Infused Lychee iced tea		
thinly sliced turkey ham served on freshly toasted		black tea, lychee syrup, lemon juice, lychee fruit		
homemade nutmeg brioche covered with gruyere				
béchamel accompanied with or without		Infused Moroccan mint iced tea		
organic fried egg served with organic greens		TWG green tea, fresh mint leaves, brown sugar		
Penne or Spaghetti served with 🕚	<b>RM 55</b>	Smoothie (classic and exotic flavours)		
sun ripped heirloom tomato sauce,		fresh fruit puree, plain yoghurt, honey, fresh milk		
sweet onions and freshly picked oregano				
rosemary, thyme and sage.				
		FRESHLY SQUEEZED J	UICES	<b>RM 35</b>
Or		Orange	Pineapple	
		Watermelon	Honeydew	
Classic Roman carbonara	<b>RM 60</b>	Apple	Carrot	
with shaved Parmesan cheese,		Your combination of fruits		
organic egg yolk, smoked turkey pancetta				
SIGNATURE		<b>CHILLED JUICES</b>		<b>RM 29</b>
Grilled Stanbroke farm Wagyu minute steak 🕞	<b>RM 110</b>	Apple	Pink Guava	
red wine & shallot or maître D'hôtel butter		Cranberry	Mango	
served with truffle fries		Pink grapefruit	Pineapple	
		8 1		
Lemon grass marinated Andaman sea 🕔	<b>RM 60</b>			
prawn, beef and chicken satay skewers		SOFT DRINKS		<b>RM 25</b>
served with organic green mango salad		Coca Cola	Diet Coke	
served with organic green mango salad		Sprite	Soda water	
		Tonic water	Ginger ale	
Asam Laksa 🕚	<b>RM 70</b>	Bitter lemon	Red Bull	<b>RM 35</b>
Hokkaido scallops, prawns			Ked Dull	INIVI JJ
and black mussels served with		<b>WATED</b>		
noodles in a sour spicy laksa broth		WATER	Spoulding	
		Still	Sparkling	DM 47
Reinovated authentic Peranakan style mee goreng	<b>RM 95</b>	Aqua Panna 750 ml RM 45	San Pellegrino 750 ml	RM 45
served in egg net with Stanbroke Wagyu sirloin steak		TAU 750ml RM 40	TAU 750ml	RM 40
GF Gluten Free	Contains	s Chilli 🔹 🔨 Vegetarian		