



THE BEST OF THE REGION

Our Chef presents to you the most captivating regional dishes all prepared in our open kitchen

Nasi Goreng with Wagyu beef striploin

Nasi Goreng means "fried rice" in Malaysian and Indonesian A true classic South East Asian dish

We proudly present this dish accompanied with an Australian Wagyu beef striploin and the traditional condiments of homemade sweet pickles, keropok and a free range fried egg

RM 140

Nasi Lemak with Stir Fried Butter Lobster

Malaysia's national breakfast dish

Nasi Lemak is coconut steamed rice traditionally served with deep fried anchovies, roasted peanuts and egg accompanied with spicy chili paste called sambal.

Our Chef has elevated this traditional dish by using the finest ingredients served with half an Andaman Sea lobster in turmeric butter sauce.

RM 165



LET'S BEGIN

	Traditional seafood Otak-otak Grilled in banana leaves, served with fresh turmeric and chili infused coconut foam	45
	Grilled Malaysian satay Marinated chicken and beef skewers served with homemade peanut sauce, pickled vegetables and keropok	50
X	Ulam Raja Andaman tiger prawn tempura Yellow crispy battered prawns and local herbs tempura served with tamarind dipping	80
	Yam woon sun O G Thai style Andaman seafood salad with prawns, crab squid, tomatoes, celery, lime juice and glass noodles	60
	Soft shell crab () Deep fried with organic green mango salad, peanuts, chili, fish sauce and lime	60
C	Organic greens Garden salad, poached free-range egg, grape cherry tomatoes, champignon, roasted pine nuts, balsamic vinaigrette infused with ripe figs	50
	Stanbroke farm black Angus beef carpaccio Aged Parmesan, arugula, brioche croutons served with extra virgin olive oil	80
	Vegetarian Samosa Light puffy pastry stuffed with spiced potatoes and green peas served with mint chutney	40



MILD, SOUR, HOT & SPICY

Indonesian sup buntut Slow cooked oxtail soup infused with Indonesian spices	55
Butternut squash soup (S) Oven roasted butternut pumpkin spiced with toasted cumin	40
Tom Yum Goong () Andaman sea prawns, galangal, kaffir lime, lemon grass and homemade chili paste served in a spicy and sour clear broth	75

 IN A BIG BOWL
 80

 Spicy and sour fish based noodle soup scallop, prawn, catch of the day
 80

 Wonton noodle soup
 70

 Homemade chicken wonton, chicken char siew baby kalian and shiitake mushrooms.
 70

REGIONAL DISCOVERY

Wok fried mee goreng Tiger prawns, yellow noodles, green homemade chili paste served in an o	
Australian lamb biryani Braised boneless lamb shank served spiced basmati rice	110 l with flavourful mildly
Vegetable trio Turmeric lentil dhal, button mushre potato and pea curry served with na	
Thai massaman (*) (*) chicken curry Grounded spiced homemade curry, dried chili and potato finished with coconut cream and crispy fried shallots 90	Tiger prawn green (F) curry Fragrant green curry, kaffir lime leaves, green chilies baby green eggplant finished with coconut cream and Thai basil 105
Wagyu beef rendang (S) Rendang style braised beef cheek ac kaffir lime leaves and bay leaves ser choice of steamed rice	
Wagyu beef nasi goreng Traditional fried rice served with Au striploin, picked vegetables, prawn	
Butter lobster nasi lemak Coconut steamed rice served with h anchovies and half an Andaman Sea butter sauce	
	luten Free

We welcome enquiries from customers who wish to know whether any dishes contain particular ingredients. Please inform your order-taker of any allergy or special dietary requirements that we should be made aware of, when preparing your menu request. Starwood Preferred Guest members may redeem starpoints if they choose. Kindly inform our service staff before placing the order.

Spicy

	Spaghetti aglio olio e pepperor Garlic, extra virgin olive oil, chili ar	
	Penne arrabiatta 🕥	
	Oven roasted ripen Roma tomatoes mozzarella cheese	s, fresh basil 65
	St Regis Black Angus beef Burg	0er
	Organic lettuce, Cameron Highland	
	cheddar cheese, sautéed red onions	
ŝ	salad	
	Australian Wagyu rib @F eye (250 gr)	Roasted Tasmanian Salmon
	Pan seared rib eye served	White bean puree, green
	with roasted local pumpkin	asparagus, gremolata made
	caramelized romaine	of garlic, fresh lemon and
	lettuce and onion jus	Italian parsley 110
 4 4		
		L
	Wood oven fired nizza	75

Wood oven fired pizza

Your selection of 4 fresh toppings

75

15

tomatoes | onion | bell pepper | arugula olives | anchovies | capers | spicy chicken sausage chili | mushroom | pineapple | chicken salami

Exclusive selection Buffalo mozzarella Blue cheese Bresaola Seafood



SWEET ENDING

Mango sticky Rice Steamed black and white sticky rice, fresh mango pandan and coconut sauce	40
Watallapan Coconut custard, caramelized walnut	35
Nanas Infused pineapple soup and basil sorbet	30
Valrhona chocolate Warm molten cake	45
Mascarpone White and dark, coffee caviar, biscotti	40
Seasonal fruit Freshly cut assorted fruit	30
Home made Ice cream & sorbets Daily selection	18



CHILDREN'S MENU

Portions are suitable for children 2 - 6 years old

HEALTHY SELECTION

	Steamed seabass Sweet corn porridge, pineapple and fennel salad cherry tomatoes, virgin olive oil pesto	40
Ň	Baked potato with vegetables Broccoli, cheddar cheese, sour cream and green salad	35
	Crudité (S) Fresh garden vegetable, sun dried tomato dip and fresh basil	35
	YUMMY SELECTION	
		50
	Beef lasagna Tomato basil sauce, low fat cheese, virgin olive oil	
C	organic leaves	
		50
	Bite size beef or cheese burger Tossed green salad in herb vinaigrette, fresh tomato	
	pickled gherkin, French fries	
	promote garante, i terete antes	35
	Chicken satay 🕔	
	Lemongrass, peanut sauce, steamed rice	
	Crachetti	35
	Spaghetti Homemade roasted tomato sauce and Parmesan flakes	
	fromemade rousted tomato sauce and rarmesan nakes	



SWEET LITTLE TOOTH

	20
Tangy orange cheesecake	
Roasted cashew nut crumble, strawberry coulis	
	20
Banana marshmallow skewer	
Melted Belgium chocolate dip	
	20
Fresh seasonal fruit salad	
Vanilla ice cream, chocolate pearls	
	10
Home made ice creams & sorbets	
Per scoop	

