Value Arill Menu

GARDEN SALAD

accompanied with citrus sesame dressing

SOUR DOUGH

with extra virgin olive oil & balsamic dipping

SEA-CATCH SEABASS

grilled aroi thai-styled lemongrass-coriander

CHICKEN SKEWER

with yogurt garlic sauce

CHICKEN SATAY

authentic penang satay with peanut sauce

KUIH PIE TEE

a traditional nyonya side dish

GRILLED VEGETABLES

grilled seasoned extra virgin olive oil pumpkin, balsamic zucchini, & eggplant

ROSEMARY CHICKEN CHOP

with herb mushroom gravy

PASTA

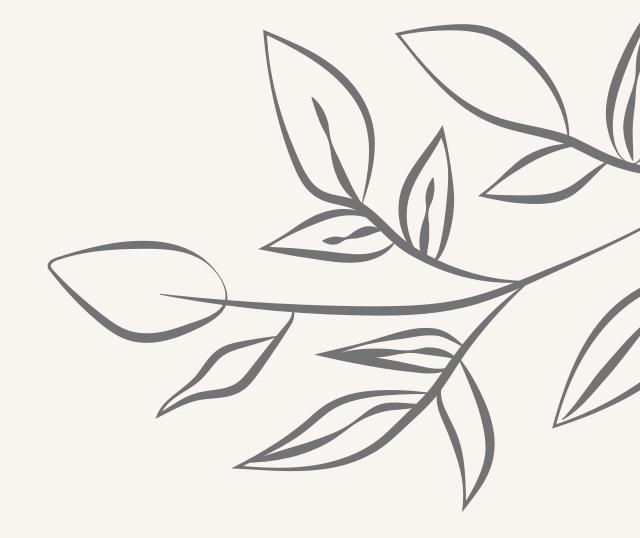
penne aglio olio

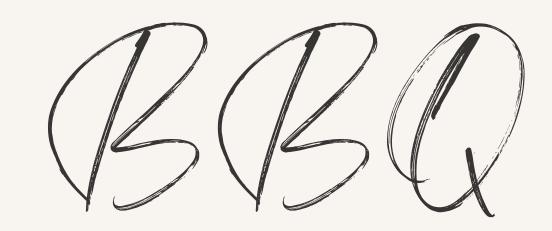
DESSERT OF THE DAY

chef's dessert choice of the day

Price: RM175 per pax (minimum 6 pax)

All prices above are inclusive of Sales & Service Tax (SST) 6%





SALAD & APPETISER

- mixed cherry tomato salad with burrata cheese
- garden green, cucumber, radish & sesame dressing
- toasted garlic sour dough with extra virgin olive oil

BBQ

- grilled whole seabass with lemongrass & coriander
- grilled rosemary chicken breast
- angus ribeye steak (300g) with wasabi, chives & sea salt
- tiger prawns with chinese wines
- marinated lamb cutlet with garlic sauce & mint sauce
- grilled pumpkin with extra virgin olive oil
- grilled balsamic zucchini & eggplants
- penne aglio olio
- butter vegetables

DESSERT

- cream puff
- mini cheesetart
- chocolate madeleines
- cempedak cake

Price: RM245 per pax RM270 per pax for beef (minimum 6 pax)

All prices above are inclusive of Sales & Service Tax (SST) 6%



Western Set Winner

SOUP

wild mushroom soup with truffle paste

MENU ONE

- marinated rosemary chicken breast
- couscous salad, garden greens salad & roasted sesme dressing

MENU TWO

- grilled seabass with caper sauce
- couscous salad, garden greens & yuzu sesame dressing

MENU THREE (VEGETARIAN)

- mushroom patty with black pepper sauce
- couscous salad, garden greens & yuzu sesame dressing

DESSERT

- marble butter cake
- macaroons
- gula melaka sauce



Price: RM138 per pax

All prices above are inclusive of Sales & Service Tax (SST) 6%



STARTER

pie tee

MAIN COURSE

a self wrap po piah (spring roll) with many ingredients to choose from, including all seafood

INGREDIENTS

- bang kwang char
- po piah skin
- plum sauce, sweet sauce (red), sweet sauce (black) & chili sauce
- pee hoo (flat fish dry), fried shallot & fried garlic
- egg
- tou kuah
- bean sprout, cucumber, french beans & spring onions
- oh ah chai
- crab meat & shrimp (small)

PRE DESSERT

crushed peanuts' sugar candy (khong thng) wrapped in po piah skin

DESSERT

crème brulee or tiramisu

Price: RM138 per pax (minimum 2 pax)

(MINIMUM 2 PAX)

All prices above are inclusive of Sales

& Service Tax (SST) 6%



Steanboat Dinner

SOUP BASE

for our two soup base choices we have mala or a plain soup

SEAFOOD

- squid
- prawn
- half shelled scallops
- sliced fish

MEAT

- m9 beef sliced
- pork premium sliced
- minced pork/chicken

ASSORTED BALLS

- fish balls
- meat balls

VEGETABLES

- mushrooms (enoki & shimeiji)
- romaine lettuce, white cabbage, tang oh
- black fungus
- frozen beancurd

NOODLES

we offer glass noodles or maggi mee noodles

Price: RM148 per pax RM180 per pax for beef

All prices above are inclusive of Sales & Service Tax (SST) 6%

