

Value Grill 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%*



B B Q

S A L A D & A P P E T I S E R

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

B B Q

- *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*

D E S S E R T

- *cream puff*
- *mini cheesecake*
- *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 Dinner

S O U P

wild mushroom soup with truffle paste

M E N U O N E

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

M E N U T W O

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

M E N U T H R E E (V E G E T A R I A N)

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

D E S S E R T

- *marble butter cake*
- *macarons*
- *gula melaka sauce*

Price: RM138 per pax

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



Po Piah Night

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)*

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



Steamboat Dinner

S O U P B A S E

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

S E A F O O D

- *squid*
- *prawn*
- *half shelled scallops*
- *sliced fish*

M E A T

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

A S S O R T E D B A L L S

- *fish balls*
- *meat balls*

V E G E T A B L E S

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

N O O D L E S

we offer glass noodles or maggi mee noodles

*Price: RM148 per pax
RM180 per pax for beef*

*All prices above are inclusive of Sales
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