



## A LA CARTE MENU

\*ALL PRICES ARE QUOTED IN RINGGIT MALAYSIA (RM)  
\*SUBJECT TO 10% SERVICE CHARGE AND 6% SST





LACTO-OVO VEGETARIAN

Flaming Asparagus

US asparagus with egg salad, hollandaise sauce and parmesan crust  
16

Rainbow Tomato Salad

Assorted rainbow cherry tomatoes, feta cheese, rocket leaves, guacamole and balsamic dressing  
18

Smoked Buffalo Mozzarella

House sun-dried tomatoes with buffalo mozzarella cheese, balsamic reduction and basil pesto  
28

Baked Vegetable Puff

Sautéed vegetables and wild mushrooms with tomato coulis  
28

Morels Fiery Ruby Angel Hair

Angel Hair with chili, paprika, fresh parsley, capsicum, cherry tomatoes, black olives, morel mushrooms and basil extra virgin olive oil  
32

SOMETHING LIGHT

Sesame Mesclun Garden

Mesclun leaves with red radish, capsicum, cucumber spears, red onion rings, herb croutons and sesame dressing  
16

Caesar Salad

Romaine lettuce, anchovies, parmesan crackers, garlic croutons, turkey bits, quail eggs and homemade Caesar dressing  
16

Caesar Salad Enhancements:

- Grilled Chicken Thighs 8
- Smoked Salmon 10
- Seared Japanese Scallops 12

Yakitori Beef Mignon

Charcoal grilled yakitori beef mignon with honey pineapple & Japanese sweet sauce  
18

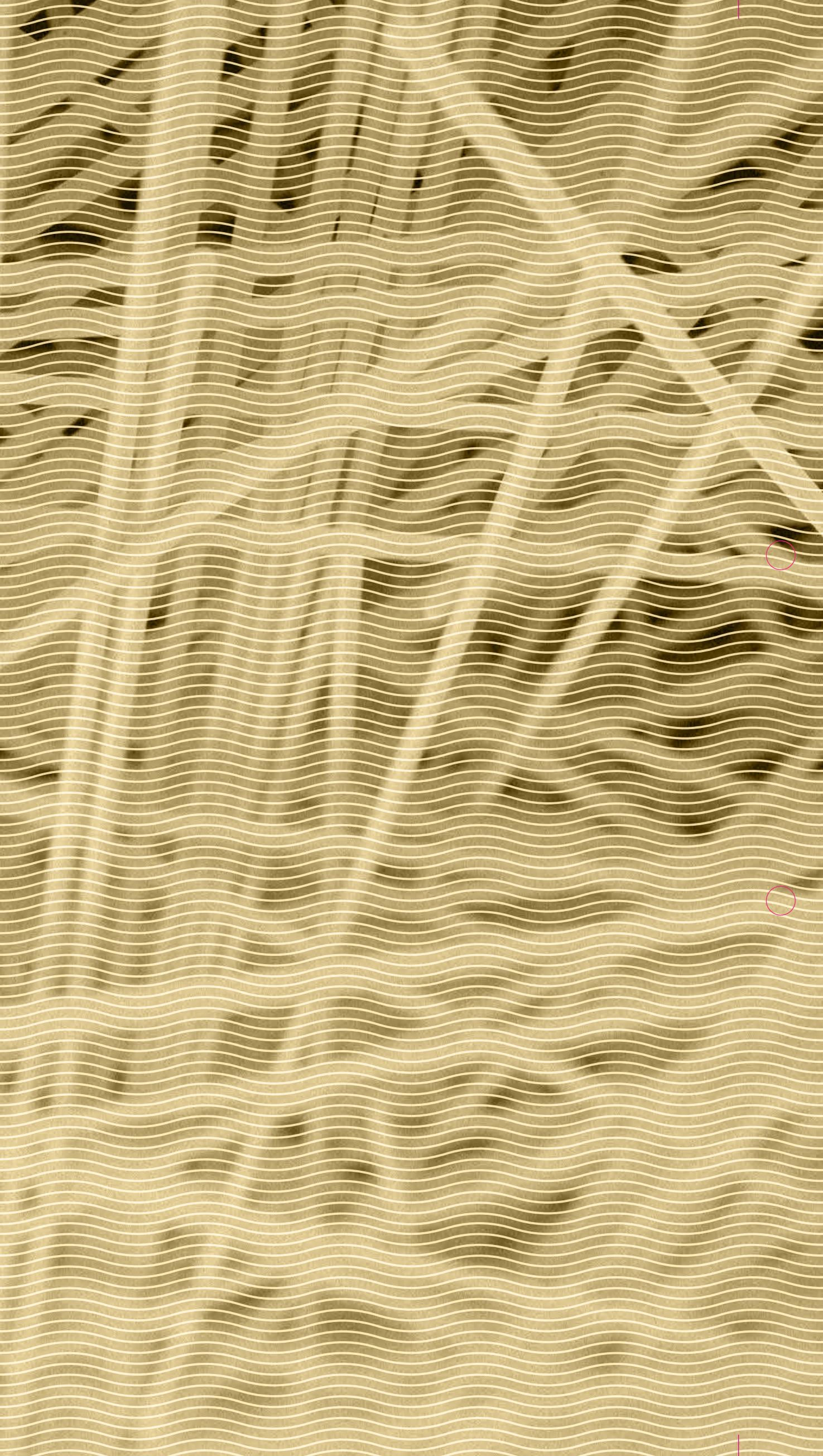
Marinated Salmon Gravlax

Fresh herbs salmon served with horseradish cream, rocket leaves and lemon pearls  
23

Seared King Scallops

Served with pomegranate and pumpkin puree topped with black caviar  
23







# THE SOUP KETTLE

## Orange Carrot Soup

Served with herb croutons, cream foam and crushed pistachio

16

## Baked French Onion Soup

Onion chicken broth soup gratined with Swiss cheese bread

16

## Mushroom Cappuccino

Smoothie truffle mushroom soup dusted with nutmeg, roasted garlic tartines

18

## Velouté Cognac Lobster Bisque

Lobster bisque with garlic bread & brandy cream

21

## Saffron Seafood Broth

Royal seafood soup with prawns, fish, squids, clams, tomatoes and vegetables

21

# HAND CRAFTED PASTA & RISOTTO

## Seared Scallop on Sweet Pea Risotto

Italian Arborio rice, seared Japanese king scallops, turkey bites, mascarpone cheese

26

## Tom Yum Risotto

Asian hot and spicy Arborio rice, sea prawns, basil leaves and coconut foam

26

## Chicken Bolognese Pasta

Spaghetti pasta served with braised minced chicken sauce

28

## Beef Bolognese Pasta

Spaghetti pasta served with braised minced beef sauce

32

## Fettuccini Alla Carbonara

Served with turkey bacon, wild mushrooms, fresh Parmesan and white wine cream sauce

32

## Aglione-Olio Baby Clams Angel Hair

Angel Hair pasta with live clams, garlic, chilli, parsley and extra olive oil flambé with white wine

32

## Mare Mollusca Penne

Medley of seafood simmered in a gamberetto broth, plum tomatoes and fresh herbs

38







# SIZZLING HOT PAN

## Braised Smoked Beef Ribs

Braised Angus beef ribs in smoked barbeque served with mashed potato and butter vegetables

45

## Grass-Fed Angus Striploin

Angus beef fillet, foie gras butter and roasted vegetables served with mushroom sauce or black pepper sauce

45

## Grass-Fed Angus Rib Eye

Angus beef fillet, foie gras butter and roasted vegetables served with mushroom sauce or black pepper sauce

88

## Arabian Red Spice Angus Striploin

Served with mashed potato and sautéed asparagus in yoghurt dressing

45

## Arabian Red Spice Angus Rib Eye

Served with mashed potato and sautéed asparagus in yoghurt dressing

88

## Chilled Wagyu Rib Eye

Wagyu rib eye 6/7, seared foie gras, roasted vegetables and red wine sauce

138

## Aus. Lamb Shoulder

Char-grilled rosemary lamb shoulder, served with roasted butter herb potatoes and mint sauce

36

## Stinco Di Agnello

N.Z broiler lamb rack with fondant potatoes and savoury blueberry sauce or mint sauce

78

## Peanut Chicken Steak

Seared turmeric chicken thigh, grilled vegetables, mashed potato and special sauce

28

## Rosemary French Chicken

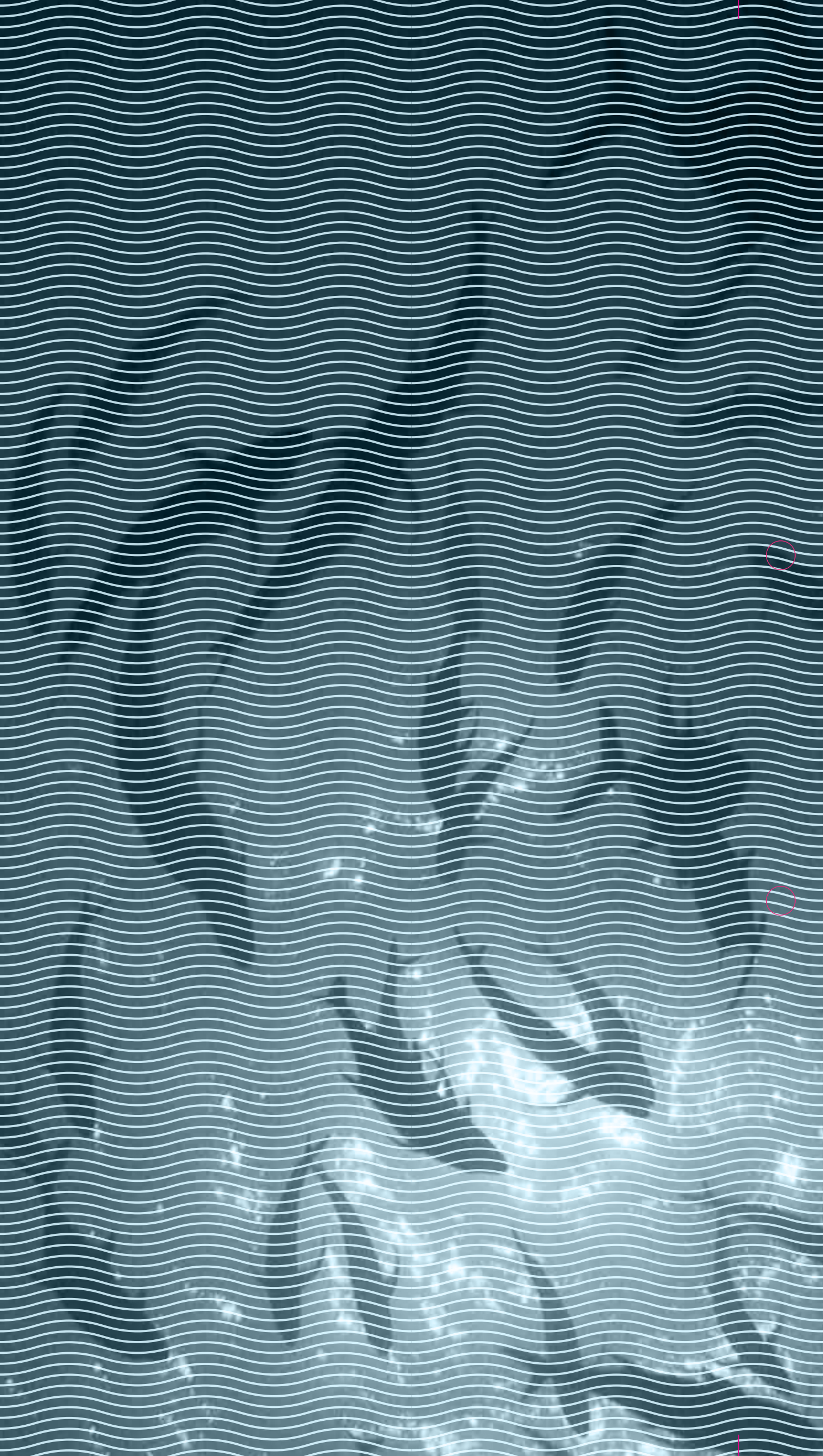
Roasted marinated chicken, fondant potatoes and rosemary red wine sauce

28

## Pollo Cordon Bleu

Chicken breast wrapped with cheddar cheese, green spinach, coleslaw and cut fries

32





# STRAIGHT FROM THE SEA

## Steamed King Scallop

King Scallop steamed with Chinese garlic onion sauce and tang hoon

25

## Barramundi Fish

Pan-seared barramundi fillet on sambal kailan, served with lemon thyme sauce

28

## Norway Salmon

Pan-seared salmon fillet, butter raisin rice and lemongrass teriyaki sauce

38

## Atlantic Sablefish

Seared black cod fillet served with golden mashed cauliflower, sautéed asparagus and citrus blanc sauce

78

# SMALL PLATES

## Sesame Green Leaves

Mesclun leaves with cherry tomatoes, capsicums, red radishes and red onions

6

## Sautéed Wild Mushroom

Shiitake mushrooms, button mushrooms and honshimeiji mushrooms with garlic butter

6

## Creamed Fresh Baby Spinach

Fresh baby spinach leaves with milk, butter and garlic

6

## Garlic Butter Vegetables

Brussel sprouts, carrots, cherry tomatoes, honshimeiji mushrooms and shallots with parsley garlic butter

6

## Raisin Butter Rice

Fragrant steamed rice with unsalted butter, black raisin and seasoning

6

## Sautéed New Potatoes

Australian new potatoes sautéed with garlic butter, fresh parsley and cayenne spices

8

## Green Asparagus

US green asparagus, garlic butter, crispy garlic and fresh parsley

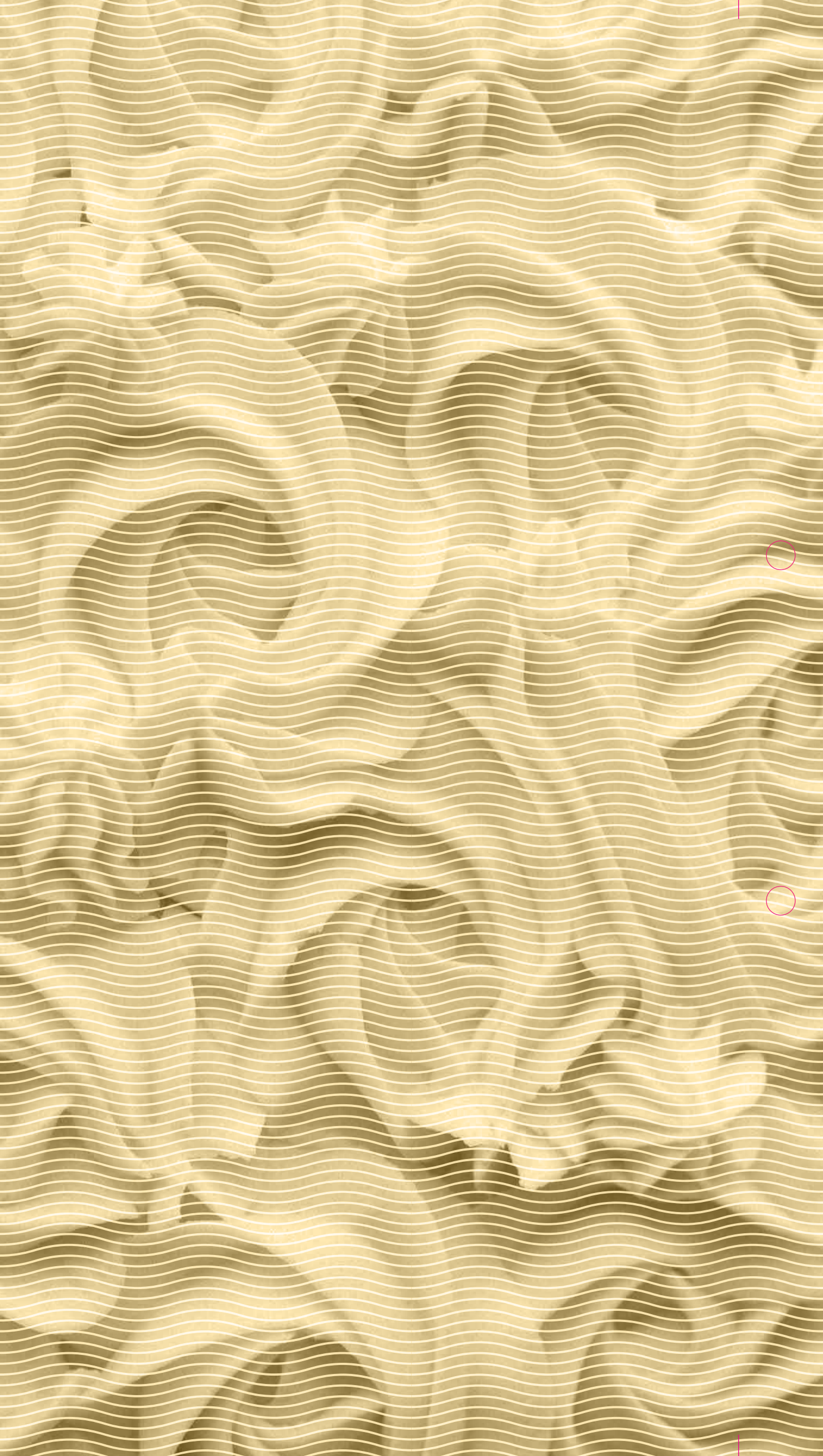
8

## Roasted Vegetable

Shiitake mushrooms, capsicums, carrots, cherry tomatoes and asparagus

8







# SWEET FAVOURITES

## Watermelon Granita

Crystalized watermelon icing, with lychee jelly, topped with candied orange

18

## Nutty Orange Parfait

Creamy orange parfait with roasted walnut and caramelized almond

18

## Warmed Red Pear

Poached pear with spiced red wine berries served with vanilla ice cream

23

## Hazelnut Royal

Praline hazelnut and chocolate cream cheese mousse layer  
of croquantine flaky wafers

23

## Royale Coffee Walnut Cheese Cake

With caramel sauce, macaron and summer sauce

26

## Summer Cherries Forest Torte

Brandy infused dark cherries with layered chocolate mousse  
and strawberry glaze

26

## Chocolate Banana Millefeuille

Textured layer chocolate dessert

28

## Triple Chocolate Devil's Cake

Triple flavoured chocolate mousse with chocolate ganache and  
chocolate patissier in chocolate pallone

28

## Cassata Ice Cream Cake

Neapolitan Haagen-Dazs ice cream with meringue and wild berries

30







# CHEF FLAVOUR'S

## Seafood Otak-Otak Slider

Seafood otak-otak coated with egg sauce, cucumber, onion, lettuce in slider bread served with cut fries

28

## Hawaiian Cheesy Wagyu Burger

Wagyu beef patties stuffed with melted cheese, honey pineapple, tomato salsa, Hawaiian pizza bun and cut fries

48

## Lobster Puff

Sautéed lobster with tomato coulis in prata bread & Tobikko cream

68

## Lobster & Cheese

Baked green lobster with Italian cheese in special dressing

90







# ALTO PIZZA

## The Hawaiian

Turkey toast, honey pineapple and Hawaiian sauce

16

## Roasted Vegetable Pizza

Roasted vegetables, rocket leaves, portobello mushrooms and ricotta cheese

16

## Chicken Satay Pizza

Marinade turmeric lemongrass chicken and peanut sauce topped  
with melted cheese

18

## Roasted Duck Pizza

Roasted spiced duck with chilli, onions topped with mozzarella cheese

18

## Italian Caprese Pizza

Fresh Buffalo mozzarella cheese, Roma tomatoes, basil leaves  
and homemade pizza sauce

21

## Mutton Curry Pizza

Creamy lamb curry with potatoes, red onions, coriander and melted cheese

26





# SNACK BAR

4pm - 12am

## Truffle Straight Fries

Served with melted cheddar and spring onion

16

## Sweet Potato Fries

Tossed with seaweed flakes

16

## Cheesy Potato Wedges

Served with cheddar cheese sauce

16

## Breaded Onion Rings

Homemade crispy onion rings with sour cream dressing

16

## Salted Egg Chicken Wings (3nos)

Crispy chicken wings with spiced salted egg

18

## Buffalo Chicken Wings (3nos)

Marinated with spicy paste and paprika

18

## Pepper Salt Calamari

Crispy squid rings with Chinese salt pepper seasoning

18

## Spicy Asian Bites

Wok-fried anchovies, peanuts, shallots, bird's eye chili, chipolata sausages and calamansi

18

## Chicken Cordon Bleu Ball (3nos)

Deep-fried minced chicken stuffed with cheddar cheese and turkey bites

18

## Mexican Nachos Chips

Crispy tortilla served with guacamole, sour cream, cheddar sauce and tomato salsa

21

## Canadian Live Oysters (3nos)

Served with lemon wedges and tabasco

25



