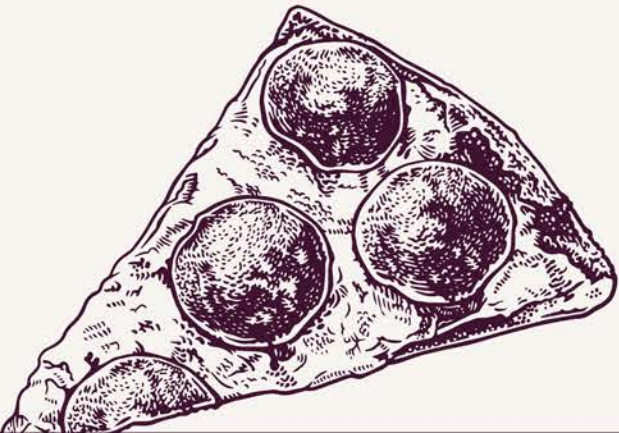
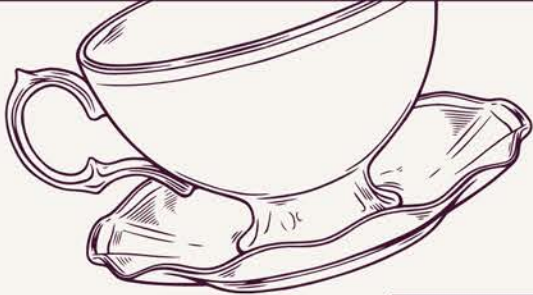


IN VILLA DINING MENU

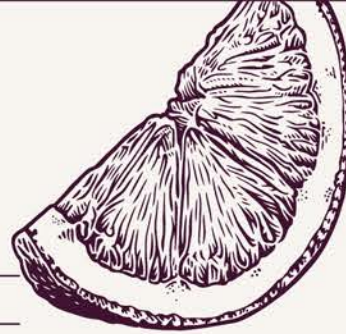
Light & Easy	Pastas	Big Plates	Malaysian Touch
<div>Classic Caesar SaladRM 29 <i>romaine lettuce tossed with our signature caesar sauce, topped with anchovies, grated egg, ciabatta bread croutons, crispy beef bits and shaved parmesan cheese</i></div> <div>Watermelon and Avocado SaladRM 33 <i>watermelon, avocado, feta, rocket leaves, pumpkin seeds served with orange dressing</i></div> <div>Malaysian Rojak Buah, a Penang specialtyRM 25 <i>mango, rose apple, pineapple, jicama, crispy fritters tossed with tamarind and peanut sauce</i></div> <div>Famous Satay (1/2 dozen)RM 25 <i>Charcoal grill chicken or beef satay with rice cake, cucumber, onion and peanut sauce</i></div> <div>Malaysian Oxtail SoupRM 33 <i>oxtail in flavorful broth, root vegetables, compact rice and homemade chili soy syrup</i></div> <div>Forest Mushroom SoupRM 28 <i>creamy forest mushroom soup dusted with nutmeg and garlic toast</i></div> <div>Lobster BisqueRM 31 <i>creamy crustaceans' broth with poached lobster in a French way</i></div>	<div>Golden Sand Prawn Ball SpaghettiRM 39 <i>with spicy buttered creamy sauce</i></div> <div>Aglio E OlioRM 26 <i>with chili flakes, garlic slice and olive oil</i></div> <div>Beef or Chicken BologneseRM 33 <i>minced chicken or beef braised in rich tomato sauce</i></div> <div>CarbonaraRM 33 <i>choice of chicken or streaky beef in a rich creamy sauce topped with raw egg yolk</i></div>	<div>Hainanese Chicken ChopRM 35 <i>adapted from a recipe made famous by the Hainanese clan of old Malaya. a lightly breaded chicken chop served with a brown sauce</i></div> <div>Asian Roasted BarramundiRM 45 <i>fillet of barramundi with creamy spinach, rice cakes roasted tomato cherries in light ginger and scallion butter</i></div> <div>Fish and ChipsRM 40 <i>crispy battered fish with tartare tomato sauce accompanied by fruit salad</i></div> <div>Charcoal Flame Grilled Steaks & Fresh Catch <i>all grilled meat and fresh catch orders are accompanied with sautéed seasonal vegetables, a choice of carbohydrate and sauce</i></div> <div>Carbohydrate selection: <i>garlic mashed potato, French fries, potato wedges, baked potato</i></div> <div>Sauce selection: <i>chimichurri, black pepper, mushroom, béarnaise, herb butter</i></div> <div>Black Angus Pure Certified Australian Angus Beef Rib Eye 300gmRM 128 Striploin 300gmRM 108</div>	<div>Nasi LemakRM 33 <i>rice cooked in coconut cream, served with prawn sambal, chicken rendang, cucumber, peanuts, anchovies and a boiled egg</i></div> <div>Noodle "Mamak" styleRM 33 <i>yellow noodle fried with bean curd, squid, prawn, chicken, potato, shrimp fritters and vegetables in a spicy chili paste</i></div> <div>Nasi Kerabu with Ayam PenyetRM 40 <i>smashed marinated chicken with spices, sambal, cucumber, fried bean curd and tempeh</i></div> <div>Nyonya Fish Assam PedasRM 40 <i>braised fish served in a spicy and sour broth with tomatoes, lady fingers, served with steamed rice</i></div> <div>Fried Rice "Sepoi" styleRM 35 <i>sepoi style fried rice with seafood, chicken and kim chee</i></div>
<div>Between the Breads</div> <div><i>between the breads come with home cut French fries or garden greens</i></div> <div>Chicken SandwichRM 35 <i>in a ciabatta bun with roquette lettuces and olive tapenade</i></div> <div>Big BurgerRM 40 <i>grilled beef patty, served with white mushroom compote, cheddar cheese, sriracha sauce with onion jam on a toasted sesame milk bun.</i></div>	<div>Pizzas</div> <div>MargheritaRM 33 <i>buffalo mozzarella, fresh basil leaf, cherry tomatoes and extra virgin olive oil</i></div> <div>Beef Salami and PepperoniRM 42 <i>with garlic confit, pickled Spanish chili, roasted pine nuts, rocket leaves and pecorino flakes</i></div>	Flown in from the Ranches	Sweets
		New Zealand Lamb CutletRM 88	<div>Kaffir Lime CheesecakeRM 24 <i>creamy cheese filling flavored with kaffir lime on a cookie crust served with raspberry and mango sauce</i></div> <div>Espresso TiramisuRM 24 <i>a light Italian coffee flavored mascarpone trifle served with caramelized coffee sauce</i></div> <div>Lemon Grass Panna CottaRM 22 <i>chilled panna cotta infused with lemon grass served with wild berry compote</i></div> <div>Earl Grey Crème BruléeRM 22 <i>served with ginger scented tropical fruit salad</i></div> <div>Assorted sliced Fresh FruitRM 19</div>
		Fresh Catch	Kids Menu
		<div>Fresh Norwegian SalmonRM 78</div> <div>Pro - Biotic PrawnsRM 78</div>	<div>Crispy Fish Fillet with FriesRM 24</div> <div>Spaghetti MeatballsRM 24</div> <div>Popcorn Chicken with FriesRM 24</div>



For ordering, kindly call extension 1810
or press 0 from house phone

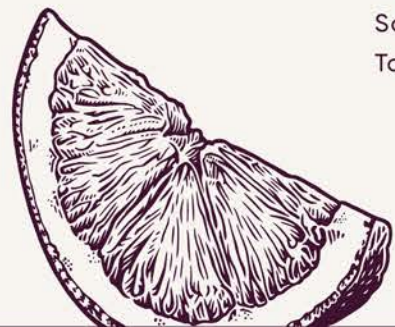


IN VILLA DINING BEVERAGE MENU



Non-alcoholic drinks

Mocktail		Fresh Juice	
Red Touch <i>dragon fruit, sprite</i>	RM 20	Orange	RM 16
Banananas <i>banana, pineapple, yoghurt</i>	RM 20	Green Apple	RM 16
Buddy Mary <i>carrot, ginger</i>	RM 20	Watermelon	RM 16
Bee Passion <i>passion fruit, honey, fresh lime, ginger ale, mint leave</i>	RM 20		
Calamansi Asam Boi <i>calamansi, asam boi, soda</i>	RM 20		
Water		Chilled Juice	
Evian 330ml (still)	RM 20	Orange	RM 12
Perrier 330ml (sparkling)	RM 20	Apple	RM 12
Acqua Panna 500ml (still)	RM 26	Green Guava	RM 12
San Pellegrino 500ml (sparkling)	RM 26	Pineapple	RM 12
Carbonated Drink		Hot & Cold Beverages	
Coke	RM 12		
Coke Light	RM 12	Brewed Coffee	Hot Cold
Sprite	RM 12	Single Espresso	RM 14 RM 16
100 Plus	RM 12	Double Espresso	RM 16
Ginger Ale	RM 12	Café Latte	RM 14 RM 16
Ginger Beer	RM 12	Cappuccino	RM 14 RM 16
Soda Water	RM 12	Chocolate	RM 14 RM 16
Tonic Water	RM 12	Mocha	RM 14 RM 16
		Milo	RM 14 RM 16
		Iced Lemon Tea	RM 12
		Tea	
		English Breakfast	RM 12
		Earl Grey	RM 12
		Jasmine	RM 12
		Peppermint	RM 12
		Chamomile	RM 12



Alcoholic drinks

Red Wine	glass	bottle	Whisky	glass	bottle
African Passion - Cabernet Sauvignon South Africa	RM 35	RM 168	The Famous Grouse	RM 35	RM 388
Los Boldos Traditions - Merlot - Chile	RM 40	RM 188	Chivas Regal 12 Year Old	RM 38	RM 538
Sunnycliff Estate - Shiraz - Australia	RM 45	RM 218	Johnnie Walker Black Label	RM 40	RM 658
White Wine			Bourbon		
African Passion - Chenin Blanc South Africa	RM 35	RM 168	Jim Beam	RM 35	RM 388
Los Boldos Traditions - Sauvignon Blanc Chile	RM 40	RM 188	Jack Daniel's	RM 38	RM 408
Sunny Cliff - Sauvignon Blanc Australia	RM 45	RM 218	Vodka		
Sparkling Wine			Smirnoff	RM 33	RM 348
Mionetto Prosecco Superior D.O.C.G. Italy		RM 288	Absolut	RM 35	RM 368
Martini Asti D.O.C.G. - Italy		RM 318	Gin		
Brandy			Gordon's	RM 33	RM 348
Martell VSOP	RM 48	RM 668	Bombay Sapphire	RM 35	RM 368
Hennessy VSOP	RM 58	RM 768	Rum		
Martell Cordon Bleu	RM 93	RM 1,628	Bacardi Carta Blanca	RM 35	RM 348
Hennessy XO		RM 1,888	Captain Morgan Spiced Gold	RM 38	RM 388
Beer			Tequila		
Carlsberg (can)		RM 25	Jose Cuervo	RM 35	RM 368
Tiger (can)		RM 25	Jose Cuervo 1800	RM 38	RM 468
Heineken (can)		RM 28	Cocktail		
Guinness Stout (can)		RM 28	Dragon Fruit Mojito	RM 36	
Single Malt Whisky			<i>dragon fruit, rum, lime wedges, mint leave, soda</i>		
Glenfiddich	RM 48	RM 668	Long Island Iced Tea	RM 36	
The Dalmore 15 Year Old	RM 78	RM 1,288	<i>vodka, gin, rum, tequila, triple sec, lime juice, soda</i>		
			Margarita	RM 36	
			<i>tequila, triple sec, lime juice</i>		
			Tequila Sunrise	RM 36	
			<i>tequila, orange juice, grenadine syrup</i>		
			Sex on the Beach	RM 36	
			<i>vodka, midori, peach liquor, pineapple juice</i>		

