

ROOM SERVICE – MENU

SOMETHING LIGHT

The Equatorial Sandwich Bar

Selection of Swiss cheese, Turkey Ham, Roast Chicken, Tuna Mayonnaise or Roast Beef on your choice of Whole Wheat, Plain White French Baguette or Foccacia, served with French Fries

Chef's Salad

Strips of Roasted Chicken, Beef, Swiss Cheese, Turkey Ham and Egg on Garden Greens with Thousand Island Dressing

SOUP KETTLE

Mushroom Soup

Cream of Wild Mushroom served with Foccacia Croutons

Wanton Soup

Shrimp Dumplings, Choy Sum, and in Spring Onions in a Clear Chicken Broth

CONTINENTAL CREATIONS

The Spaghetti Connection

Flavour your “Al Dente” Spaghetti with your choice of Napolitana, Carbonara or Bolognese Sauce

Fish and Chips

Served with French Fries, Coleslaw and Tartare Sauce

MALAYSIAN FAVOURITES

Teo Chew Porridge

Plain Rice Porridge served with a variety of local Condiments

Penang Char Kway Teow

Flat Rice Noodles wok-fried with Prawns, Cockle, Beansprouts and Rich Soya Sauce

Mee Mamak

Indian Style Fried Noodles with Egg, Tomatoes, Chicken, Shrimps and Vegetables.

Curry Laksa

Yellow Noodles and Vermicelli served with Prawns, Cockles, Beansprouts and Shredded Chicken in Spicy Coconut Gravy

Nasi Lemak

Rice cooked in Coconut Milk and served with Chicken Rendang, Prawn Sambal, Boiled Egg, Green Vegetables and Anchovies

Malaysian Satay

Grilled Skewers of Marinated Chicken or Beef, served with Spicy Peanut Sauce, Cucumber, Onions and Ketupat

Nasi Goreng Istimewa

Spicy Fried Rice with Prawns, Chicken and Vegetables topped with Fried Egg, served with Chicken Satay and Prawn Crackers RM25

VEGETARIAN CORNER

Vegetarian Fried Rice served with Shredded Fresh Lettuce, Crackers, Sliced Red Chillies and Soya Sauce.

Baked Vegetable Strudel

Assorted Baby Vegetables baked in Filo Pastry and served with Herbed Tomato Sauce

ASIAN SPECIALITIES

Hainanese Chicken Rice Tender Steamed or Roast Chicken with Fragrant Rice, served with Chicken Broth, Sweet Thick Soya Sauce, Chilli and Ginger Paste

Phô Bo

Traditional Vietnamese Beef Noodles in Clear Beef Stock of Herbs and Spices, topped with Tender Beef Fillets

FROM THE GRILL

Norwegian Salmon Steak

Australian Beef Tenderloin

New Zealand Lamb Chops

FROM KAMPACHI

Our Chef's Recommendation

Tempura Moriawase

Deep-fried Seafood in Batter

Kampachi Bento

A typical Japanese meal served in a lacquered box

Unaju

Grilled Eel over Rice, served with Clear (Please note that this order will take 25 minutes)

Nigiri Sushi

Assorted Sushi served with Miso Soup

FROM GOLDEN PHOENIX

Szechuan Hot & Sour Soup

Fried Seasonal Vegetable with Garlic

Fried Rice with Anchovies and Salted Fish

Fried Udon with Black Pepper and Shrimp

Roasted Crispy Chicken

SWEET TEMPTATIONS

Ais Kacang

Shaved Ice Mountain in Rainbow flavoured Syrup with Palm Seeds, Red Beans, Sweet Corn, Roasted Peanuts and Assorted Jelly, topped with Vanilla Ice-cream

Banana Split

The All Time Favourite...Chocolate, Vanilla and Strawberry Scoops of Ice-cream sandwiched in between slices Banana and covered in Chocolate and Fruity Toppings

Bread & Butter Pudding

Warm Bread and Butter Pudding with Vanilla Sauce

Tropical Fresh Fruit Platter on Ice

Exotic Fresh Fruits with Calamansi and Mint Sherbet on Crushed Ice

ROOM SERVICE – BEVERAGE LIST

COCKTAIL

Bloody Mary

Coconut Cocktail

Daiquiri

Frozen Margarita

Grass Hopper

Harvey Wallbanger

Mai Tai

Mojito

Planter's Punch

Screwdriver

Singapore Sling

Whisky Sour

AK-47

Long Island Ice Tea

Rainbow

FRESH FRUIT JUICES

Pink Guava
Green Guava
Tomato
Lime
Carrot
Grapefruit
Honey Dew
Kiwi
Pineapple
Star Fruit
Watermelon
Apple
Mango
Orange

COGNAC

Otard VSOP
Martell VSOP
Remy Martin VSOP
Hennessy VSOP
Martell Cordon Bleu
Remy Martin XO
Hennessy XO
Louis XIII

ARMAGNAC

Chabot Napoleon

FRUIT BRANDY

Calvados
Cherry
Kirsch
Poire Williams

WHISKY

Dewar's White Label
Canadian Club
John Jameson
Jim Beam
Jack Daniel's
Johnnie Walker Black Label 12 Years
Chivas Regal 12 Years
Johnnie Walker Gold Label 18 Years
Chivas Regal Royal Salute 21 Years

MALT WHISKY

Glenfiddich 12 Years
Bowmore Dusk Islay
Bowmore Islay Single Malt 12 Years
Glenfiddich 18 Years
Auchentoshan Single Malt 10 Years
Auchentoshan Single Malt 21 Years

VODKA

Ruskova
Stolichnaya
Borzoï
Absolut

GIN

Bosford
Beefeater
Gordon's Dry
Bombay Sapphire

MINERAL WATER

Evian (Non-sparkling)
Perrier (Sparkling)

COOLER

West Coast Wine Cooler
Baby Cham

AERATED SOFT DRINKS

Coke, Sprite, Soda, Tonic
Ginger Ale, Ginger Beer
Light Coke, Vanilla Coke
Guinness Malta
Nutri Malt

HOT BEVERAGES

Jasmine Tea
Camomile
Darjeeling
Earl Grey
English Breakfast
Coffee
Decaffeinated Coffee
Cappuccino
Café Latte
Espresso
Double Espresso
Hot Chocolate

SPECIALTY LIQUOR COFFEE

Café Royale
Irish Coffee

TEQUILA

Jose Cuervo Gold

RUM

Casino Dark
Bacardi Light

SHERRY & PORT

Dry Sack
Harvey's Bristol Cream
Taylor's Port

SOMMELIER'S CHOICE OF THE MONTH

Hardy's Semillon Chardonnay
Hardy's Shiraz Cabernet
Moët N Chandon Brut Non-Vintage

LIQUEUR

Amaretto
Advocaat
Apricot Brandy
Bailey's Irish Cream
Blue Curacao
Cointreau
Cream de Cacao (Brown or White)
Cream de Casis
Cream de Menthe (Green)

DOM Benedictine
Drambuie
Galliano
Grand Marnier
Orange Curacao
Parfait Amour
Sambucca
Southern Comfort
Tia Maria
Triple Sec
Malibu

APERITIF

Cinzano Bianco
Cinzano Dry
Martini Dry
Martini Sweet
Dubonnet
Pernod
Pimm's No. 1
Campari

LOCAL BEER

Carlsberg Draft
Anchor
Carl's
Heineken
Tiger
Royal Stout
Guinness Stout

ICE BEER

Anchor Ice
Carlsberg Ice

IMPORTED BEER

Budweiser
Corona Extra
Foster's
Kirin
Stella Artois
Warsteiner

MOCKTAIL

Pussy Foot

Strawberry Kiss

Sunset Dreams

Tutti Frutti Punch