

REST HOUSE CAFE MENU

Appetizers and Salads from Around The World

RHC Caesar Salads – (A choice of Prawn, Chicken or Plain)

Crunchy Romaine Lettuce in creamy Caesar Dressing, Sundried Tomatoes, Foccacia Croutons, Crispy Parmesan Wheel and Rosemary Crackers with your choice of Pepper Prawns Skewer, Grilled Chicken Breast or Herbs and Garlic

Prawns Cocktail “Our way”

Straits of Melaka Pink Prawns in Shellfish Oil and Lime Dressing with Green Asparagus accompanied by Herb Grissini.

Nicoise Salad

A classic Mediterranean Salad with Tuna, Green Beans, Potatoes, Tomatoes and Olives served with Vinaigrette Dressing

The All Time Favorite Chef’s Salad

Garden Lettuce topped with Strips of Roast Beef, Boiled Egg, Chicken Ham and Cheese Strips served with a choice of Vinaigrette, Thousand Island, Caesar or French Dressing

Springs Garden Salad

Assortments of Seasonal Greens, Capsicum, Asparagus, Cherry Tomatoes and Cucumber with a choice of Vinaigrette, Thousand Island, Caesar or French Dressing

Soups And Broths

Seafood Chowder

Served with a dash of Paprika and Cajun Spiced Croutons

Creamy Mushroom Cappucino

Rich Mushroom Cream Soup accompanied with Roasted Capsicum Crostini

Double Boiled Chicken Broth

Simmered with Ginseng Roots and Chinese Herbs

Cream of Tomato

Laced with Basil Pesto, Garlic and Herbs “Tartine”

Sandwiches Deli

“The Equator” Club Sandwich

Toasted Triple Decker Sandwich with Chicken Breast, Fried Egg, Beef Bacon, Lettuce and Tomatoes. In a choice of White or Whole Wheat Sandwich Bread served with Potato Farmer Wedges and Ginger Flavored Coleslaw.

Designer Sandwich

Design your own sandwich with a choice of Roast Beef, Chicken Breast, Chicken Ham, Tuna Fish, Egg Salad or Cheese on White or Brown Bread served with Potato Farmer Wedges and Ginger Flavored Coleslaw. (A choice of Plain, Toasted or Grilled)

12 Inch Hot Dog

A toasted Onion Bun with Sauerkraut, Sauteed Wild Mushrooms and Spring Lettuce splashed with Italian Vinaigrette. Served with Potato Farmer Wedges and Ginger Flavored Coleslaw

“Rest House Café” Burger

Your choice of Ground Beef or Chicken Patty in a Toasted Sesame Seed Bun, garnished with Lettuce, Tomatoes and Pickled Relish topped with either Cheese, Fried Egg, Tomatoes, Onion or Mushroom served with Potato Farmer Wedges and Ginger Flavored Coleslaw

Mediterranean Croque Monsieur

Chicken Ham, Swiss Cheese and Marinated Tomato Sandwich in Rye Bread, oven baked with creamy Cheese sauce. Served with Potato Farmer Wedges and Ginger Flavored Coleslaw

“Straits of Melaka” Pita Sandwich

A rich selection of Seafood and Lettuce medley, tossed in Citrus Dressing with Kafir Lime Leaf folded in a Pita Bread Pocket. Served with Potato Farmer Wedges and Ginger Flavored Coleslaw

The Main Event

Italian Pasta

A choice of Spaghetti, Penne or Fettuccini with a selection of Beef Bolognese or Tomato Napolitan sauce and Parmesan Cheese.

Vegetable Lasagna

Layer of Pasta filled with Vegetables, Cherry Tomato Coulis, Creamy Cheese sauce gratinated with Mozzarella and Parmesan Cheese.

Pan Fried Seabass Fillet

Panfried Seabass with Cherry Tomato Confit and Grain Mustard sauce served with Garden Vegetable and Spinach Fettucine.

Fisherman’s Basket

Breaded Prawns, Fish Fillet, Baby Squid and Crabstick, fried golden brown served with Lemon Mayonnaise and French Fries.

Seafood Ragout

Mixed Seafood Stew in Lobster sauce with Green Asparagus and Mushrooms in Puff Pastry accompanied by Vegetable Buttered Rice.

RHC Chicken Chop

Fried Herb Crumb Chicken Chop on Garlic Mash Potato with Mushroom sauce and Bouquet of Lettuces.

Duck Breast in Orange Sauce

Pan fried Duck Breast in Honey and Orange sauce served with Sauteed Potatoes and Spring Vegetables.

From The Grill

Prime Australian Tenderloin (200g)

Prime Australian Sirloin (220g)

Prime Australian Rib Eye (220g)

New Zealand Lamb Cutlets

Thai Style Marinated Boneless Spring Chicken

Peppered Norwegian Salmon

Red Snapper Fillet

King Prawn with Garlic Butter

All grilled items are served with a choice of Potato Farmer Wedges, Jacket Potatoes or Garlic Mashed Potato and Garden Vegetables with a choice of Peppercorn, Mushroom, Bearnaise or Lemon Butter sauce.

Asian Favourites

Sup Ekor Lembu

Oxtail broth flavored with local spices and diced Vegetables.

Nasi Goreng Istimewa

Spicy Fried Rice topped with Fried Egg and served with Acar, Fried Prawn Fritters, Chicken Satay and Prawn Crackers

Nasi Lemak

Rice cooked in Coconut Cream and served with Prawn Sambal, Chicken Curry, Cucumber, Roast Peanuts, Anchovies and Boiled Egg

Ayam Goreng Berempah

Mamak style Fried Chicken cooked with secret spices served with Pandan flavored Rice, Homemade Chilli sauce, Cucumber and Tomatoes.

Fried Mee or Mee Hoon “Mamak” Style

Your choice of Yellow Noodle or Rice Vermicelli fried with Beancurd, Squid, Prawn, Chicken, Potatoes, Shrimp Fritters and Vegetables in a Spicy Chilli Paste.

Green Curry Beancurd

Thai style Vegetables Beancurd Green Curry with Eggplant and Abalone Mushrooms flavored with Lime Leave and Coconut Milk served with Steamed Rice.

Jalfrezi Vegetables

Chunky medley of Vegetables Ragout in an Indian spiced gravy accompanied with Steamed Rice or Pita Bread and Mango Chutney.

Malaysian Satay (One Dozen)

A Choice of Beef or Chicken Skewers marinated in Roots Spices served with Cucumber, Rice Cake, Onions and Mild Peanut gravy.

Home-made Spring Rolls

Deep-fried Crispy Rolls filled with Sauteed Vegetables and Glass Noodles served with Chilli Dips.

Udang Bakar “Portuguese”

King Prawns baked in foil with mild Sambal Spices in a twist of Calamansi Lime served with Steamed Rice and Vegetable Pickles.

The Chinese Wok

Wantan Noodle

Egg Noodle served with BBQ Chicken slices, Wantan Dumplings, Shitake Mushroom and Green Vegetables in clear Chicken Broth

Wok Fried Vegetable

A rich seasonal selection of Garden Green, fried with Soya Sauce and Sesame Oil served with Steamed Rice.

Sweet and Sour

A choice of sliced Fish, Prawns or Chicken with diced Pineapple, Bell Peppers, Onion, Cucumber cooked in Sweet and Sour sauce. Served with Steamed Rice.

Black Pepper Prawns

Stir fried King Prawns with Peppercorn and Curry Leafs served with Steamed Rice.

Fried Rice “Yong Chow” Style

Cantonese style Fried Rice with Seafood, diced BBQ Chicken and Vegetables

Claypot Mee

Claypot “Yee Mee” Noodle with King Prawns, Black Mushrooms and Vegetables topped with Egg simmered in Anchovy Broth.

Hokkien Char

Thick Yellow Noodle with Seafood and Green Vegetables braised in Dark Soya Sauce.

Braised Tofu with Vegetables

Deep-fried Beancurd braised with Vegetables served with Steamed Rice and condiments.

Seafood “Hor Fun”

Your choice of Crispy Wantan Noodle or Ribbon Rice Noodle stir fried with Prawns, Squid, Fish Fillet and Green Vegetables in Light Egg Gravy.

The Sweet Corner

Dates and Banana in Filo cup

Served with Vanilla Ice Cream and Chocolate Flakes.

Warm Chocolate Cake

With melting Dark Chocolate filling and Dark Sweet Cherry Compote.

Equatorial Bread And Butter Pudding

Served warm with Vanilla and Dark Chocolate “Anglaise” topped with chilled Mix Berries.

Moca Panacotta

Chilled Panacotta filled with Cream Cheese served with Coffee Reduction and crushed Chocolate Crumbs.

Hazelnut Dome

Hazelnut Biscuit coated with Pralines Cream and Butter Orange sauce.

Red Tea Creame Brulee

With Gula Melaka crust, Tropical Fruit Salad and Sesame “Tuile”.

Pandan Sago Pearls

With Sea Coconut, Longan and Gula Melaka syrup.

Triple Layered Jelly

Tri-color Jellies topped with Vanilla Ice Cream, Marshmallow and Roasted Nuts.

Ice-cream (Two Scoops)

A choice of Chocolate, Strawberry, Vanilla or Coffee Ice Cream topped with Whipped Cream.

Cake of the Month (per slice)