

GRAND

LOUNGE

营业时间: 上午 6 时 30 分至晚上 10 时

Business Hours: 6.30am -10pm

全天 All Day Menu: 11AM to 10PM

凯撒沙律 **Classic Caesar Salad** RM 25

Romaine hearts tossed in creamy Caesar dressing, topped with herb croutons, garlic, aged Parmesan, and a touch of truffle salt.

汤类 Soup

美颜滋补炖汤 **Radiance Herbal Broth** RM 36

Double-boiled soup of the day with pork ribs, dried scallops and black mushrooms.

松露蘑菇忌廉汤 **Truffle Mushroom Soup** RM 30

Creamy mushroom soup with sautéed button mushrooms and drizzled with truffle oil.

主菜 Main Course

卡邦尼意粉 **Carbonara** RM 45

Spaghetti, crispy smoked duck, cream sauce and Parmesan cheese.

海南鸡排 **Hainanese Chicken Chop** RM 45

Deep-fried boneless chicken leg with onions, green peas and tomatoes cooked in brown gravy and serve with potatoes.

牛肉汉堡 **Beef Burger** RM 45

Juicy beef patty with caramelized onions, tomatoes, pickles, lettuce and homemade barbecue sauce served with oven-baked steak fries.

亚洲美食 Asian Favorites

鱼头汤米粉 **Milky Fish Head Vermicelli** RM 49

Rice vermicelli in rich fish broth with tomatoes, ginger, and a splash of Chinese wine.

海鲜滑蛋河 **Silken Seafood Hor Fun** RM 49

Wok-fried flat rice noodles in egg gravy with prawns, scallops, and fish slices. A smooth and savoury Cantonese classic.

海鲜炒粉 **Seafood Wok Noodles** RM 48

Wok-fried meehoon with prawns, scallops, and fish slices,

All prices quoted in Ringgit Malaysia and inclusive of service tax at prevailing rate where applicable.

所有价格一律以马币计算，并已包括现行政府服务税

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tossed in a savoury Cantonese soy-based sauce.

X.O. 酱海鲜炒饭 XO Seafood Fried Rice

RM 48

Fragrant jasmine rice wok-fried with prawns, scallops, and fish, infused with bold, umami-rich XO sauce made from premium dried seafood and chilli.

槟城炒粿条 Penang Char Koay Teow

RM 34

A Malaysian street food legend—flat rice noodles stir-fried in a scorching hot wok with prawns, Chinese sausage, bean sprouts, and chives. Smoky, spicy, and packed with bold flavours.

甜品 Dessert

龟苓膏 Herbal Jelly

RM 16

A traditional Chinese cooling dessert made from aged mesona herbs, served chilled with a touch of honey, offering a slightly bitter taste balanced with subtle sweetness.

鲜果拼盘 Mixed Fruit Platter

RM 28

A refreshing assortment of seasonal tropical and imported fruits.

泡参红枣炖雪蛤 Hasma with Pau Sum and Red Dates

RM 52

Double-boiled snow frog jelly with pau sum and red dates.

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Beverage Menu

Soft Drinks

Coke	RM 12
Coke Sugar-free	RM 12
100 Plus	RM 12
Sprite	RM 12

Hot / Cold Beverages

Cappuccino	RM 20
Café Latte	RM 20
Americano	RM 15
Local coffee	RM 13

Tea Talk

Pu Er	RM 25
Jasmine	RM 25
Long Jing	RM 25
Chrysanthemum	RM 25
English Breakfast	RM 13
Earl Grey	RM 13



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早餐 Breakfast Semi-buffet Main Course Choice: 6.30 AM to 10:30 AM

奢华早晨拼盘 The Luxe Morning Medley

Two-egg omelette plain or with cheese served with hash browns, vegetable and sourdough toast

经典早餐 The Classic Breakfast

Two farm eggs fried, scrambled or half-boiled served with hash browns, vegetable and sourdough toast

清爽活力拼盘 The Light & Lively Platter

Egg white omelette with hash browns, vegetable and sourdough toast

亚洲早餐 Asian breakfast

皮蛋鸡粥 Chicken Congee with Century Egg

Congee served with century egg and shredded chicken

皇家椰浆饭 Nasi Lemak Royale

Aromatic coconut rice served with slow-cooked chicken rendang, house-made sambal, crispy anchovies, and soft-boiled egg.

鱼丸米粉汤 Signature Fish Ball Vermicelli

Rice vermicelli soup with fish balls, fish cake, shredded chicken, bean sprouts, garlic chives, and crispy shallots.