

LUNCH MENU

Beta

MAIN

Baked Egg 18

Chicken | Satay | Sour Dough Bread

Grilled Chicken Salad 22

Roast Pumpkin | Broccoli | Mix Nuts Salad

Duck Spaghetti 28

Confit Tomato | Wood Ear Mushroom |
Quinoa

Spicy Seafood Pasta 30

Torch Ginger Flowers

Vegan Meat Spaghetti 18

Aglio Ollio | Broccoli | Mushroom
Add on Chicken RM8

Baked Barramundi Fish Collar 30

Caramelised Tamarind | Rice
(Allow 25 minutes of cooking time)

Soy Braised Chicken 25

Siew Pak Choy | Rice

Spicy Squid Sambal 25

Winged Beans | Daun Kesum | Rice

Spicy Pineapple Sambal Prawn 30

Jasmine Rice with Butterflies Pea flower

Fried Rempah Chicken 25

Percik Sauce | Rice

Eryngii Mushroom 22

Soy Glazed | Rice or Roti

Lamb Curry 35

Rice or Roti

DESSERT

Banana 38

Caramelised Condensed Milk Ice Cream | Peanut | Sesame Dehydrated Banana Crips

Chocolate 38

Earl Grey | Crispy Chocolate

Edible Lantern 50

Coffee Mousse, Coffee Soil

Birdnest 80

Coconut Sphere | Water chestnut

Musang King Durian 50

Musang King Durian | Peanut | Pahang Single Origin Chocolate

COFFEE / TEA 8

Please Inform our servers if you have any dietary restriction

All prices shown are subject to 10% service charge & 6% SST

HOUSE WINE

Baby Doll Sauvignon Blanc New Zealand 2018	32 / 160
Los Haroldos Estate Chardonnay Mendoza Argentina 2015	34 / 180
Luis Felipe Edwards Reserva Carmenère Chile 2017	32 / 160
Churchview Silverleaf Merlot Australia 2016	35 / 190

BEER

Heineken	20
Kirin Ichiban	24
Kristoffel White Ale	30
Kristoffel Dark Ale	30

MOCKTAILS

Oriental	16
Apple Vinegar Jujube Cinnamon Orange	
Asian Martini	16
Earl Grey Asian Cordial Lavender	
Virgin Bird	16
Pineapple All-spiced Bitter Orange Cordial CO ²	
Planter Mix	16
Watermelon Rosemary Elderflower Ambra	

JUICES

Orange / Watermelon / Pineapple	12
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SOFT DRINKS

Coke / Coke Light / Sprite / Ginger Ale / Soda / Tonic	8
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