

ALL DAY DINING

11.00am - 10.00pm

APPETIZERS

OYSTERS ROCKEFELLER 46

A half dozen Oven Baked Boston Oysters with a Buttery Garlic Spinach, Beef Chips, topped with crispy Panko and Parmesan shavings

BLUE ROCK, PEAR AND AVOCADO SALAD 33

Mild Malaysian Blue Cheese, Poached Pears and Avocado bound in a light citrus Vinaigrette on Rocket Lettuce with sprinkled Walnuts

CHICKEN CAESAR SALAD 34

Panko crusted Chicken Tenders on a bed of chilled Lettuce tossed in homemade crushed Dressing, finished with shaved Parmesan and Garlic Croutons

MANGO 'KERABU' WITH SOFT SHELL CRAB 29

Soft Shell Crab Tempura on a bed of spicy Young Mango Salad, Crushed Peanuts and finished with a Tomato Tbm Yam Tuile

BAKERS CHOICE

THE TUNA 34

Toasted Sour Dough piled with a perfect combination of Flaked, Tuna, Black Olives, Tomato, Cucumber, Red Onion, Capers and sssh our secret ingredients, Preserved Lemons and Harissa

ANGUS BEEF BURGER (200GM) 64

Grilled Australian Angus Beef enhanced with sweet Tomato and Onion relish, topped with fresh Tomato, Lettuce and Cheddar Cheese in a homemade Sesame Seed Bun sided with Trio Potato Fries.

SHARING PLATTERS

ANTIPASTO PLATTER 95

Assorted Cheeses, Oven Fired Roasted Vegetables, Caprese Stuffed Portobello Mushroom, Pickled Vegetables, Toasted Focaccia Beef Salami, Pepperoni, Mixed Nuts, Dried Fruits, Hardboiled Egg quarters with a Trio of Dips

OVEN-ROASTED SPRING CHICKEN 60

Lyonnais Potato and a Mango, Shallot Balsamic Salsa

BAKED WHOLE HALIBUT CASSEROLE (800GM) 135

Baked Whole Halibut Nyonya style served with Sambal Ladies Fingers and Wok-Fried Eggplant

SWEZ FLAMING SEAFOOD PLATTER 150

Hand Battered Fish Fillets, Flaming Prawns, Poached Garlic Herb Mussels, Grilled Calamari and Spiced Salmon with Cajun Honey Mustard, Smoky Chipotle and Tartar Sauce

THE TOMAHAWK STEAK (1.2KG) 480

150 DAYS GRAM FED (please allow 30 minutes)

Grilled "Bone in Ribeye" with a Trio of Sauces, Grilled Summer Squash, Baked New Potatoes with Gremolata and char grilled Corn on the Cob

48HRS BRAISED ANGUS SHORT RIBS OF BEEF (500GM) 150

Served with Baby Carrots, Onions and a Beef Au Jus

SOUPS

ROASTED BUTTERNUT PUMPKIN SOUP 23

Freshly cut Basil and Roasted Almonds

CREAM OF WILD MUSHROOM SOUP 25

Fresh Parsley, Mushroom Flakes and a splash of Truffle Oil

TOM YAM GOONG 28

White Spicy and Sour Creamy Prawn Broth

HEARTY OXTAIL SOUP 31


Malaysian Beef Oxtail with Potatoes, Carrot reduced to a spicy thick Broth and served with sliced Roti Bengali

MALAYSIAN SIGNATURES


LAKSA JOHOR AL NERO 31

Squid Spaghetti with Julienne Cucumber, Beansprouts, Onions, Hardboiled Egg, Asian Greens and Long Beans in Fish Gravy

NASI NUMB TONGUE 34

 Spiced Fried Rice with Chicken, Prawns, Vegetable, Sunny Side Egg, Fish Crackers, Fried Chicken Wing and Satay

AYAM PENYET KAK SUE 29

 Our famous "Ayam Penyet" Spiced Chicken with Kak Sue Homemade Chili and Fragrant White Rice

MEE REBUS ALA SWEZ 29

Malaysian Noodle with Sweet Potato Gravy, Sambal Sotong and Daging Salai

"KARI KEPALA IKAN MERAH" FISH HEAD CURRY 68

Golden Snapper Fish Head in a rich Curry Gravy with Ladies Finger, Eggplants and Tomatoes served with Steamed Rice and Spiced Crackers

SEAFOOD SAMBAL TUMIS 42

Stir-Fried Scallops & Prawns with Onion, Capsicums and lots of Chili served with Fragrant Bario Rice

MURGH TIKKA BUTTER MASALA 36

Aromatic Golden Chicken in Creamy Butter Gravy, Fragrant White Rice, Vegetable Raita and Masala Poppadum

ALOO MATAR PANEER 28

Slow-cooked thick Potato and Green Pea Curry with Paneer Cheese served with Pilau Rice, Papadum and condiments

BAKED ZUCCHINI 26


A simple yet wow dish. Oven Roasted quartered thick Ribbon Zucchini marinated with Black Pepper, Citrus, Garlic, Red Pepper Chili Flakes and Herbs


NASI LEMAK KELAPA DARU 32

Steamed rice with Extra Virgin Oil served with crispy Ancholes, Onion, Peanuts, Omelette, Kyuri, Tiger Prawn Sambal and Chicken Roulade Rendang

ALL PRICES ARE EXCLUDING GOVERNMENT PREVAILING TAXES

If you have any concern regarding food allergies, please alert your server prior to ordering

 Signature Dish

 Spicy

 Vegetarian

SEA & LAND

SPINACH TAGLIOLINI ARRABBIATA 42

Homemade Spinach flat Ribbon Pasta with Black Olive, freshly cut Basil, Tomatoes, Red Chilli Flakes, fresh Prawns, Squid and Mussels, all combined in a rich Tomato Sauce and scattered Parmesan shavings

TIGER PRAWN AGLIO OLIO 38

Lightly Sauteed Sliced Garlic, Red Chilli Flakes, Mushrooms and Tiger Prawns

OVEN BAKED NORWEGIAN SALMON 62

Rolled with Eggplant, Asparagus with Roasted Red Pepper Cream Sauce

HYDERABAD LAMB SHANK BIRYANI 72

Basmati fragrant rice, Braised Lamb Shank, Creamy Yoghurt served with Dhall and a Cucumber Raita.

GRAIN FED AUSTRALIAN BEEF SIRLOIN (300GM) 90

Australian Beef Sirloin served with Smashed Sweet Potato, Grilled Summer Vegetables, Demi-Glace and Café de Paris.

PAN-SEARED COD FISH 75

Served with Brocolini and King Trumpet Mushroom perfectly dressed in Yuzu sauce.

DESSERTS

SAGO GULA MELAKA 22

A twist on a classic Malaysian dessert served with chopped Mango and Vanilla Ice Cream

FRESH LOCAL FRUITS 21

A selection of chilled, cut Fruits

ABC TAPAI UBI 21

Traditional shaved Ice with fermented Cassava, Red Beans, Palm Sugar Syrup, Jellies and all yummy condiments

PEACH CROISSANT BREAD BUTTER PUDDING 24

Served with Vanilla Bean Sauce and Poached Fruit Compote

HOT MONKEY 24

Crispy Banana Fritters with three scoops of Ice Cream and Mixed Berry Sauce

CHOCOLATE COFFEE WALNUT MUD CAKE 24

Served with Vanilla Ice Cream and Chocolate Sauce

BEVERAGES

COFFEE 22

LONG BLACK
CAFE LATTE
FLAT WHITE
CAPPUCCINO

AFFOGATO
RISTRETTO
MACCHIATO
SINGLE/DOUBLE ESPRESSO

HOT TEA 20

PEACH
PU-ERH
CEYLON GINGER
EARL GREY
BRILLIANT BREAKFAST

MOROCCAN MINT GREEN
ROSEHIP WITH HIBISCUS
ROSE WITH FRENCH VANILLA
PURE CHAMOMILE FLOWERS
GREEN WITH JASMINE FLOWERS

CHOCOLATE 23

ORIGINAL CHOCOLATE
SALTED CARAMEL
CREME BRULEE

CHILI HOT CHOCOLATE
MINT CHOCOLATE
ORANGE CHOCOLATE

LOCAL REFRESHMENTS 18

CITRUS AMBRA & SOUR PLUM
BARLEY LIME JUICE
KAT CHAI PING

FRESH COLD PRESSED JUICES 20

SINGLE OR COMBINED

APPLE	PINEAPPLE	SPINACH
WATERMELON	LEMON	BEETROOT
ORANGE	GINGER	CUCUMBER
CARROT	CELERY	

SOFT DRINKS 16


SODA	MINT LEMONADE
TONIC	COKE
GINGER ALE	COKE LIGHT
GINGER ADE	SPRITE

CHILLED JUICES 16

MANGO	PINEAPPLE
GREEN GUAVA	TOMATO

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