

ALL DAY DINING 午餐与晚餐

Served from 11:00am to 10:00pm 款待时间从上午11时至晚上10时

starters & soup 开胃食品与汤

CAESER SALAD 凯撒沙拉 NF **23**
Baby Romaine | Shaved Parmesan Cheese | Ajitsuke Egg | Air Dried Beef Strips | Caesar Dressing

Add Your Favourites:
Sous Vide Garlic-Thyme Chicken 大蒜百里香鸡肉 EF, LF, NF **27**
Smoked Tasmanian Salmon 塔斯马尼亚熏鲑鱼 EF, LF, NF **30**

GRILLED CHICKEN NICOISE 尼斯沙拉配烤鸡肉 GF, LF, NF **28**
Spring Mix Salad | Haricot Vert | Farm Egg | Kalamata Olives | Potatoes | Pickle Onion | Oregano Vinaigrette

SPRING ROLL (1/2 DOZEN) 风味春卷
Smoked Salmon with Remoulade Sauce NF **28**
Peking Duck with Sour Plum Aioli NF, EF **30**
Shiitake Mushroom with Chili Cilantro Sauce NF, LF **28**
Mix Spring Roll Platter **30**

HIMALAYAN SALT CRISPY SQUID 脆皮喜马拉雅鱿鱼 **32**
Shredded Nori | Wasabi Aioli GF, NF

SALTED EGG CHICKEN BOXING (1/2 DOZEN) 咸蛋拳头鸡½打 **30**
Curry Leaf | Lime Chili Dip

☆ **SATAY (1/2 DOZEN) 沙爹½打** GF, EF, LF
Peanut Sauce | Rice Cake | Cucumber | Onion
Choice of:
Chicken **28**
Beef / Lamb / Mix **33**

🍄 **WILD MUSHROOM VELOUTE 野生蘑菇汤** EF, NF **20**
Garlic Crouton | Truffle Oil

sides 配菜

SAUTÉ HARICOT VERT 炒四季豆 EF, LF, NF, GF **10**

SPICY POTATO WEDGES 辣味土豆 EF, LF, NF **10**

PARMESAN FRIES 帕玛森芝士薯条 EF, NF **10**

GARLIC FRIED RICE 蒜炒饭 NF, LF **10**

NOURISH SETS (LUNCH & DINNER)

western classics 西方美食 33

☆ **CONFIT DUCK LEG 油封鸭** NF
Caramelized Rosemary Potato | Spring Mix Salad | Banana Cake

48-HOURS SOUS VIDE BEEF SHORT RIBS 48小时低温慢煮牛肉 NF
Parmesan Polenta | Spring Mix Salad | Banana Cake

PAN SEARED SEABASS 香煎海鲈鱼 NF
Caramelized Rosemary Potato | Vegetarian Nicoise Salad | Carrot Cake

PAN SEARED SALMON 香煎三文鱼 NF
Parmesan Polenta | Spring Mix Salad | Banana Cake

SOUS VIDE GARLIC THYME CHICKEN 蒜蓉百里香鸡 NF
Caramelized Rosemary Potato | Sauté Root Vegetables | Pineapple Upside-down Cake

🍄 **PENNE PASTA MUSHROOM RAGOUT 炖蘑菇通心粉** NF
Parmesan Polenta | Sauté Root Vegetables | Carrot Cake

asian favorites 亚洲美食 33

🍴 **GRILLED AYAM PERCIK 香辣烤鸡** NF, EF
Sambal Prawn | Fragrant Jasmine Rice | Sago Pudding

☆ **BEEF RENDANG 牛肉仁当**
Sambal Sotong | Fragrant Jasmine Rice | Pineapple Upside-down Cake

🍴 **CRISPY SPICED CHICKEN 脆皮五香鸡**
Sambal Udang | Garlic Fried Rice | Carrot Cake

POACHED SEABASS WITH GINGER-SCALLION SUPERIOR SAUCE 水煮海鲈鱼
Garlic Fried Rice | Wok Fried Vegetable | Sago Pudding

CRISPY DUCK CONFIT 脆皮五香油封鸭
Kon Loh Noodle | Poached Kai Lan | Pineapple Upside-down Cake

☆ **DRY LAKSA NOODLES 干叻沙面**
Crispy Spiced Chicken | Poached Kai Lan | Sago Pudding

With an open theatrical kitchen as our focal point, we invite guests into a redefined Chinatown, where the irresistible scent of stir fry meets the crackling sounds of the sizzling wok. Paying homage to the culinary institutions surrounding the area, Head Chef Gerald Chong injects his own magic into classic recipes through years of culinary experience and generational training from the women in his family.

我们以洋溢剧之元素的开放式厨房为重点，引领宾客们迈入重新演绎的唐人街，体验扑鼻而来的阵阵香气与煎炒镬气凝聚一体，令人食指大动的用餐环境。为了对周边饮食机构表示敬意，总厨师长 Gerald Chong 将他多年的烹饪心得，结合其家族女眷代代相传的培训，全融入他经典的食谱中。

QUAN'S KITCHEN

• 筠秀俾厨 •

western mains 西方主菜

☆ **KUNG PAO BLACK ANGUS BURGER 至尊牛肉汉堡** **42**
Caramelized Onion | Pommery Aioli | Cornichons EF, NF
Monterey Jack Cheese | Hand Cut Fries

BLACK ANGUS STRIPLOIN (220GM) 烤牛排 GF, EF, NF **48**
Caramelized Potato | Mushroom Ragù | Au Jus

🍴 **PENNE NAPOLITANA 番茄通心粉** NF **30**
Tomato Fondue | Basil Oil | Mushroom | Olives | Aged Parmesan | Cold Press Olive Oil | Micro Herbs

SEAFOOD AGLIO OLIO 海鲜香蒜橄榄油意粉 NF **37**
Spaghetti | Cherry Tomato | Garlic Oil | Herbs

☆🍴 **CRISPY EGGPLANT & CHEESE SANDWICH 酥脆茄子芝士三文治** NF **28**
Buffalo Mozzarella | Tomato Jam | Lettuce | Hand Cut Fries

local mains 亚洲主菜

☆ **QUAN'S FRIED RICE 筠秀俾炒饭** **33**
XO Fried Rice | Sunny Side Up | Sambal Prawn | Chicken Satay | Acar Jelatah | Ayam Goreng Berempah

🍴 **TIGER PRAWN CHAR KUEY TEOW 虎虾炒粿条** GF, LF **30**
Wok-Fried Flat Rice Noodles | Farm Eggs | Chicken | Fishcake | Sprouts

🍴 **BAKED CHILI CORIANDER SEABASS 香煎辣鲈鱼** EF, LF **35**
Steamed Jasmine Rice | Wok Fried Vegetables | Crackers

KUNG PAO TOFU 宫保豆腐 EF **28**
Steamed Jasmine Rice | Poached Kai Lan | Braised Mushroom | Melinjau Crisps

sweet endings 甜品

☆ **PANDAN SAGO PUDDING 西米布丁** GF, EF, NF **13**
Sago Puff | Palm Sugar | Coconut Milk | Nata De Coco | Desiccated Coconut

CARROT CAKE 萝卜蛋糕 **17**
Cheese Frosting | Walnut | Toffee Caramel Sauce | Vanilla Ice Cream

CHOCOLATE FUDGE CAKE 巧克力蛋糕 **17**
Wild Berries Stew | Toffee Caramel Sauce | Vanilla Ice Cream

ICE CREAM (2 SCOOPS) 冰淇淋2勺 **15**
Coconut | Teh Tarik | Cempedak

SEASONAL FRUITS 时令拼盘 GF, EF, LF, NF **13**
Fresh Berries

BEVERAGE

freshly squeezed juices 鲜果汁 13

ORANGE 鲜橙 **WATERMELON 西瓜**

CARROT 红萝卜 **GREEN APPLE 青苹果**

chilled juices 冰冻果汁 9

PINK GUAVA 粉红番石榴 **MANGO 芒果**

PINEAPPLE 凤梨

soft drinks 汽水 9

PEPSI **PEPSI LIGHT**

7-UP **GINGER ALE EVERVESS**

TONIC WATER EVERVESS **SODA WATER EVERVESS**

dilmah tea 茶 8

ENGLISH BREAKFAST 英式早餐 **JASMINE GREEN TEA 茉莉花绿茶**

DARJEELING 大吉岭茶 **CHAMOMILE 洋甘菊茶**

EARL GREY 伯爵茶 **PEPPERMINT 薄荷茶**

coffee 咖啡 11

AMERICANO 美式咖啡 **ESPRESSO 意式浓缩咖啡**

MACCHIATO 玛奇朵咖啡 **CAFÉ LATTE 拿铁咖啡**

CAPPUCCINO 卡布奇诺咖啡

+ Espresso Shot RM4

mineral water 水

S.PELLEGRINO 1 litre **30** 500ml **20**

PERRIER 720ml **25** 330ml **18**

ACQUA PANNA 1 litre **30** 500ml **20**

🍴 Spicy ☆ Recommended 🍴 Vegetarian

GF - Gluten Free NF - Nut Free EF - Egg Free LF - Lactose Free

Please inform our service team if you have any special dietary requirements.

All prices are in Ringgit Malaysia and subject to 6% Sales & Service Tax (SST)

所有价目金额为马币并需外加6%销售与服务税 (SST)