



ENTRÉE

Trio Seafood on Wheat Skin

Deep fried wheat skin with roasted eel, tiger prawn, and salmon, topped with melted cheese, creamy mayo and gochujang

RM 18.00

Salmon Carpaccio

Lightly torched salmon fillet, ponzu sauce and olive oil, topped with ikura, crispy garlic, and chives

RM 18.00

Malaysian Satay (½ Dozen)

Skewers of tender grilled chicken or beef, marinated in aromatic spices, served with traditional creamy peanut sauce

RM 30.00

SALAD

Warm Mushroom Salad

Sautéed white and brown shimeji, shiitake, and enoki mushrooms, tossed with garlic and diced onions, over fresh mesclun with sesame dressing

RM 15.00

Japanese Silken Tofu

Silken tofu served over crisp mesclun greens, fragrant basil oil with aromatic sesame dressing

RM 18.00

Soft-Shell Crab Salad

Mixed mesclun greens, crispy soft-shell crab, tangy kimchi dressing and toasted sesame seeds

RM 25.00

SOUP

Rich Onion Broth

Rich white onion broth, served with golden cheesy croutons

RM 15.00

Cream of Forest Mushroom

Blend of button and shiitake mushrooms, served with crisp focaccia croutons and a drizzle of aromatic virgin olive oil

RM 18.00

CRAFTED BURGERS & SANDWICHES

Served with side salad and sweet potato chips

8oz Beef Burger

Juicy beef patty topped with melted Swiss cheese, crispy smoked streaky beef in buttery toasted charcoal bun

RM 35.00

Vegetable Sandwich

Mix of creamy American coleslaw and melted Swiss cheese, layered between herb-infused focaccia.

RM 20.00

Novotel Club

Stack of Swiss cheese, fluffy eggs, smoked cold cuts, and sweet-salty chicken floss

RM 20.00

PIZZA

Please be informed that pizza requires approximately 20 minutes for preparation)

Hawaiian Pizza

Pineapple, smoked chicken toast

RM 22.00

Pepperoni Pizza

Pepperoni, fresh basil

RM 25.00

PASTA

Choice of Pasta - Spaghetti, Penne or Linguine

Bolognese

Minced chicken, concasse, Parmesan

RM 28.00

Oishi Goma-Ae

Roasted sesame paste, Parmesan

RM 28.00

Aglio E Olio

Garlic, chili, Parmesan

RM 28.00

Choice of accompaniment (Choose one)

Tempura prawn

Soft-shell crab

Prawn, scallop muki, squid

Vegetarian goose soya

Please let us know if you have any special dietary requirements, such as food allergies or food intolerances. Our chef will be happy to accommodate your needs.

Cereals (containing gluten)
 Milk (including lactose)
 Shellfish
 Soybean

Egg
 Fish
 Mustard
 Spicy

Sesame seeds
 Peanut
 Vegetarian

All prices are subject to a 10% service charge and 6% Sales & Service Tax (SST).



INTERNATIONAL

(Please be informed that below items require approximately 20 minutes for preparation)

From the Sea

Battered Fish and Chips

Crispy battered fish served with steak fries, zesty tartare mayo and devil coriander chili dip

RM 25.00

Coconut Miso Prawn

Succulent king prawns tossed in a creamy, aromatic den miso santan sauce, with shredded coconut.

RM 25.00

From the Barn

Served with tomatoes, corn drum, garden greens, steak fries

Colonial Chicken Chop

Grilled boneless chicken leg served with roasted potatoes and mixed vegetables

RM 25.00

From the Butcher

Fillet O Steak

Tenderloin steak served with garden greens, corn drum, crispy steak fries, and Pommery mustard sauce

RM 65.00

Choice of gravy (Choose one)

Brown gravy
Mushroom gravy
Black pepper gravy

LOCAL FAVOURITES

Mee Mamak

Yellow noodles served tossed with prawn fritters, squid, crispy tofu and potatoes

RM 20.00

Char Kuay Teow

Wok-fried flat rice noodles with prawns, cockles, crabmeat, Chinese chicken sausage and bean sprouts

RM 20.00

Nyonya Curry Laksa

Yellow noodles, fish cake, poached egg, prawns served in rich and aromatic curry broth

RM 20.00

Nasi Goreng Kampung

Aromatic fried rice with anchovies and water spinach, served with otak-otak and stuffed chicken wing

RM 20.00

Asam Pedas Jenahak

Snapper fillet simmered in spicy and tangy tamarind broth, served with okra, brinjal, tomato, and laksa leaves

RM 25.00

DESSERT

Hong Kong Mango Pudding

Silky mango pudding served with a scoop of mango sorbet and pomelo

RM 10.00

Durian Puff

Golden pastry filled with smooth, creamy durian custard, rich, fragrant, and irresistibly indulgent





RM 10.00





Seasonal Fresh Fruit Platter




Sliced seasonal fruits

RM 10.00

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BEVERAGES

COFFEE

Espresso	RM 11.00
Doppio Espresso	RM 11.00
Macchiato	RM 11.00
Fresh Brewed Coffee	RM 11.00
Decaffeinated Coffee	RM 11.00
Americano	RM 11.00
Café Latte	RM 13.00
Cappuccino	RM 13.00

TEA (INDIVIDUAL SERVING)

Elegant Earl Grey	RM 11.00
English Breakfast	RM 11.00
Green Tea Jasmine	RM 11.00
Peppermint	RM 11.00
Chamomile	RM 11.00
Pure Green	RM 11.00

SIGNATURE BREW

Banana Spanish Latte <i>Espresso, banana, fresh milk, chocolate powder, condensed milk, whipped cream</i>	RM 18.00
Chocolate Fleur <i>Chocolate, fresh milk, marshmallow</i>	RM 18.00
Caramel Macchiato <i>Espresso, caramel, fresh milk</i>	RM 18.00
Citrus Tea <i>Orange, lemon, lime, Earl Grey, rosemary</i>	RM 18.00
Butterscotch Hazelnut Cappuccino <i>Espresso, butterscotch, hazelnut, fresh milk, whipped cream, chocolate bar</i>	RM 18.00

FRAPPE

Dolce Vita <i>Espresso, vanilla, milk, whipped cream</i>	RM 18.00
Passion Melon <i>Passionfruit, watermelon, coconut</i>	RM 18.00
Cocoa Chipped <i>Espresso, fresh milk, chocolate chips, whipped cream</i>	RM 18.00
Sakura Matcha <i>Uji Matcha, strawberry, fresh milk, whipped cream</i>	RM 18.00
Dragon Crush <i>Mango, dragon fruit, coconut</i>	RM 18.00

MOCKTAILS

Shirley Temple <i>Grenadine, ginger ale, lemon</i>	RM 18.00
Virgin Lemongrass Mojito <i>Lemongrass, Sprite, mint leave, lime</i>	RM 18.00
Chamomile Cooler <i>Chamomile, ginger ale, lemon juice, apple juice</i>	RM 18.00
Pineapple Ginger Spritz <i>Pineapple juice, lime juice, ginger ale</i>	RM 18.00
Tropical Sunrise <i>Orange juice, grenadine, strawberry</i>	RM 18.00



SPECIAL TEAS

Femini Blossom (For deep beauty) <i>Red date, raisin, longan, goji berry, strawberry</i>	RM 18.00
Radiant Detox (For skin and tummy detox) <i>Roselle, lemon, lime, chia seed, ginger</i>	RM 18.00
Sereni Harmony (For stress-free) <i>Green tea, osmanthus, longan, chrysanthemum</i>	RM 18.00
Floral Elegance (For beauty enhancement) <i>Rose bud, chrysanthemum, mint leave</i>	RM 18.00

SMOOTHIES

Summer Wave <i>Mango, pineapple, orange, coconut</i>	RM 18.00
Berry Splash <i>Mixed berries, honey, coconut</i>	RM 18.00
Choco-Banana Breeze <i>Banana, chocolate, honey, milk</i>	RM 18.00
Minted Watermelon <i>Watermelon, mint, lime, soda</i>	RM 18.00
Mango Refresher <i>Mango, mint, coconut</i>	RM 18.00

SOFT DRINK

Coke	RM 11.00
Coke Zero	RM 11.00
Sprite	RM 11.00
Soda Water	RM 11.00
Tonic Water	RM 11.00
Ginger Ale	RM 11.00

FRESHLY SQUEEZED JUICE

Apple	RM 18.00
Carrot	RM 18.00
Orange	RM 18.00
Watermelon	RM 18.00
Pineapple	RM 18.00
Coconut	RM 18.00

BOTTLED WATER

Acqua Panna 500ml	RM 20.00
San Pellegrino 500ml	RM 20.00
Be Water 330ml	RM 5.00