

À la carte Menu

THE MILL
Café

ALL-DAY DINING | AVAILABLE FROM: 11:00 AM - 11:00PM

APPETISER

- ✓ **CHUNKY POTATO CURRY PUFF** 25.00
Served with tamarind chutney
- 👨 **HOMEMADE CHICKEN AND PRAWN SPRINGROLL** 30.00
Served with coriander, chilli plum sauce
- YAAM TALAY** 42.00
Thai spicy seafood salad with prawn, squid, fish, chilli, shallot, coriander, galangal, fish sauce
- TOMATO BRUSCHETTA WITH MOZZARELLA** 68.00
Rucola, toasted bread, balsamic oil

SALAD BOWL

- ✓ **MIXED GARDEN GREENS** 25.00
Mixed lettuce, avocado, radish, sundried tomato, olives, onion, carrot
- ✓ **WALDORF SALAD** 26.00
Apple, celery, grapes, walnut, mayonnaise
- 👨 **CAESAR'S SALAD** 28.00
Baby romaine lettuce, smoked streaky beef, croutons, parmesan cheese, runny egg
- COBB SALAD** 45.00
Green salad, chicken, tomato, avocado, boiled egg, crouton, beef bacon, blue cheese, vinaigrette

SOUPS

- ✓ **CREAMY TOMATO BASIL SOUP** 26.00
Crouton, parmesan cheese
- 👨 ✓ **FOREST MUSHROOM SOUP** 28.00
Cream, crouton, truffle oil
- SOUP EKOR BEREMPAH** 48.00
Braised oxtail with spiced broth

BETWEEN BREADS

- CHARCOAL BURGER** 45.00
Charcoal bun, beef patty, guacamole, sundried tomato mayo, cheese, caramelised onion, beef jus, jalapenos, egg, and fries
 - ✓ **HEALTHY SANDWICH** 46.00
Garden green, avocado, asparagus, cucumber, radish, tomato, pesto mayo, focaccia bread
 - 👨 **CLUB SANDWICH** 48.00
Toasted white bread with grilled chicken, smoked streaky beef, egg, tomato and fries
- Create your own sandwich selection of (our very own) homemade bread :**
Multi-grain, wholemeal, baguette, sourdough
- (Choice of filling) :**
- Egg mago, green leafs, tomato, cucumber 45.00
 - Camembert cheese, walnuts, pear, honey 68.00
 - Grilled rib-eye, caramelized onion, tomato, horseadish mayo, rucola 78.00
 - Smoked salmon, cream cheese, rucola, avocado, onion, radish, capers, cucumber 78.00

* All sandwich served with fries

PASTA

Select your choice of pasta:
Spaghetti, Fettucini, Penne

- ✓ **POMODORO** 36.00
Tomato basil sauce
- BOLOGNAISE** 38.00
Beef ragout
- ASIAN STYLE SEAFOOD AGLIO OLIO PEPERONCINO** 45.00
Prawns, squid, black mussel, dried chilli, coriander
- CARBONARA** 45.00
Streaky beef, cream, egg, parmesan cheese
- LASAGNA** 48.00
Beef ragout, tomato, bechamel sauce

PIZZA

- ✓ **MARGHERITA** 36.00
Tomato sauce, mozzarella cheese, basil
- PEPPERONI** 38.00
Beef pepperoni, mozzarella, tomato
- 👨 **AI FUNGHI** 38.00
Mushrooms, mozzarella cheese
- FRUTTI DE MARE** 45.00
Prawn, squid, mussel, tomato, mozzarella cheese

NOODLES & RICE

- CONGEE** 30.00
Plain rice porridge with accompanying condiments
- PENANG CHAR KWAY TEOW** 34.00
Wok-fried flat rice noodles with prawn, cockles, fish cake, egg, chives, bean sprouts
- MEE GORENG MAMAK** 34.00
Mamak style fried yellow noodles with tiger prawn, bean curd, tomato, bean sprouts, chicken
- 👨 **CURRY LAKSA** 34.00
Curry broth with chicken, egg, prawn, noodles, condiments
- CHINESE FRIED RICE** 48.00
Chicken, jumbo prawn, vegetables, egg
- 👨 **NASI GORENG KAMPONG** 48.00
Local favourite fried rice with chicken, jumbo prawn, achar, fried egg, crackers

ASIAN SPECIALITIES

- MALAYSIAN SATAY** 36.00
Choice of ½ doz chicken or beef skewers with compressed rice, onions, cucumber, peanut sauce
- 👨 **NASI LEMAK** 45.00
Fragrance coconut rice, beef or chicken rendang, onion sambal, condiments
- HAINANESE CHICKEN RICE** 45.00
Roasted or steamed fragrant chicken, winter melon broth, traditional condiments
- 👨 **BEEF RENDANG** 48.00
Braised beef in aromatic spices, white rice, pickles, crackers
- SNAPPER PERCIK** 65.00
White rice, achar, salted egg, local greens, crackers
- 👨 **LAMB SHANK ROGHANJOSH** 92.00
Fragrance rice, achar, chutney, papadam

ALL-TIME FAVOURITES

- THE CLASSIC BEEF BURGER** 38.00
Grilled beef patty, onions, lettuce, tomato, gherkins, cheddar cheese, beef bacon, fries
- CHICKEN BURGER** 38.00
Grilled chicken patty, onions, lettuce, tomato, gherkins, cheddar cheese, fries
- JUMBO PRAWN TAGLIOLINI** 70.00
Pasta with grilled jumbo prawn, creamy bisque sauce
- 👨 **COD AND CHIPS** 82.00
Crispy battered cod fish fillet with tartar sauce, fries
- BRAISED LAMB SHANK** 85.00
Soft polenta, saute asparagus, caramelised shallot
- HARISSA LAMB CUTLET** 130.00
Oven baked lamb cutlet, slow-cooked tomato, truffle mashed potato, parmesan asparagus, natural jus
- WAGYU BEEF TENDERLOIN** 220.00
Creamy spinach, potato pumpkin mashed

FROM THE GRILL

- Grilled Chicken Breast 250g** 48.00
- Australian Beef Tenderloin Steak 200g** 75.00
- Grilled Salmon 200g** 75.00
- Lamb Rack 250g** 82.00
- Charred Jumbo Tiger Prawn 300g** 88.00

All grilled dishes are served with a choice of vegetables, carbohydrate and sauce from the list below:

Vegetables:
✓ Sauté mixed vegetables
✓ Grilled zucchini

Carbohydrate:
✓ French fries
✓ Mashed potato

Sauce:
Mushroom
Peppercorn
Lemon butter sauce

- SIDE DISHES**
- Steamed Rice** 5.00
- ✓ **Sauté Mushroom with Herbs** 18.00
- ✓ **French Fries** 23.00
- ✓ **Saute Asparagus** 32.00

DESSERTS

- MOIST CHOCOLATE CAKE** 26.00
- 👨 **CLASSIC BAKED CHEESE CAKE** 26.00
- TIRAMISU IN JAR** 28.00
- ✓ **TROPICAL FRESH FRUITS** 28.00
- MOLTEN CHOCOLATE LAVA** 35.00

👨 Chef's Recommendation
✓ Vegetarian

Allow us to fulfil your needs. Please notify our team member if you have any special dietary requirements, food allergies or food intolerances. Price quoted in Malaysian Ringgit, subject to 10% service charge and prevailing taxes.