


PASAR

BARU

The Lounge



WELCOME TO PASAR BARU & THE LOUNGE

Treasured Flavours of Malaysia	3
Cuppa & Cake	5
Beverage Menu	6
Classic Afternoon Tea	7

Treasured Flavours of Malaysia

Available from 11.00AM onwards

RM48 nett per set

All set meals are served with salad, dessert and soft drink or juice.

Curry Laksa noodles with fish cake, chicken, egg, curry broth

Grilled Lemongrass Chicken quinoa ulam, pumpkin curry, long bean, ulam raja, sambal Indon, crispy tempeh

Nasi Kerabu grilled mackerel, butterfly blue pea rice, kuah sambal, local vegetables

Dum Biryani  chicken or lamb, raita, pickles

Hainanese Chicken Rice fragrant ginger rice with poached chicken

Nasi Goreng Kampung chicken satay, chicken wing and fried egg

Penang Char Kway Teow flat rice noodles with seafood, egg

 vegetarian

 contains nuts

BBQ Peri-peri Chicken roasted corn and kumara

Baked Teriyaki Salmon avocado cream, quinoa, leaves salad

Spaghetti Carbonara roast chicken breast strips & bacon, pecorino romano

Classic Chicken or Beef Burger meat patty, cheese, fries

Club Sandwich toasted bread, chicken, beef brisket, fried egg, fries

Malai Kofta Curry   potato paneer, creamy Indian curry, basmati rice

 vegetarian

 contains nuts

Cuppa & Cake

RM30 nett per set | A la carte:RM20 nett per piece

Enjoy a mid day treat with a slice of cake and coffee.

Red Berry Cheesecake

creamy cheese cake with berries compote on crusty nutty biscuit

Crunchy Chocolate Brownies

almond rocher chocolate brownies layered with rich chocolate ganache served with sweet chunky mango sauce

Raspberry Mousse Cake

raspberry creamy mousse cake layered with jelly and served with sweet dried kiwi

Chocolate Banana Tart

dome banana almond cream tartlet with chocolate mousse served with berry sauce

 contains nuts

Tea

BLACK

16

English breakfast
Organic Earl Grey
Pu-erh

GREEN

16

Jasmine gold organic
Green

Coffee

16

Coffee
Espresso
Cappuccino
Café latte
Hot chocolate

CHILLED JUICE

13

Orange, pineapple, apple, guava, mango

REFRESHERS

16

Iced hibiscus tea, homemade lemonade

SOFT DRINKS

12

MINERAL WATER

Perrier (330ml) 16
Evian (330ml) 16
Acqua Panna (750 ml) 25
St Pellegrino (750 ml) 25
Evian (750 ml) 25

Classic Afternoon Tea 2.00 pm to 5.00 pm

RM128 nett for 2 persons

Savoury

Classic Egg Salad Sandwiches with
Avocado and Watercress

Smoked Salmon, Cream Cheese, Chives,
Capers On Cranberry Pecan Bread

Pineapple Chicken Salad Wrap

Spicy Tuna Sandwiches

Chicken Mushroom Pie

Spinach Quiche

Sweet

Éclair filled with Vanilla Pastry Cream,
Lavender Icing

Chocolate Financier, Salted Caramel,
Dark Chocolate Wafer

Caramelized Banana Macaron

Lemon Curd Meringue

Plain and Raisin Scones; Strawberry Jam,
Clotted Cream

COFFEE

Decaffeinated Coffee

Black coffee

Cappuccino

Café latte

Single or Double

Espresso

Hot Chocolate

TEA

English Breakfast

Organic Earl

Grey

Jasmine

Japanese Sencha

Selection of wines

WHITE

Woolshed 48
Chardonnay, Victoria, Australia

Gran Sasso 48
Pinot Grigio, Abruzzo, Italy

Ventisquero Reserva 52
Sauvignon Blanc, Casablanca Valley, Chile

ROSE

'Cassiopea' Bolgheri Rosato 60
Rose, Toscana, DOC, Italy

RED

Woolshed 48
Cabernet Sauvignon, Victoria, Australia

Gran Sasso 48
Montepulciano, Abruzzo, Italy

Ventisquero Reserva 52

PROSECCO

Bellenda Miraval Prosecco 298 / btl
Superiore Extra Dry DOCG 2019