


PASAR

BARU

The Lounge



WELCOME TO PASAR BARU & THE LOUNGE

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Treasured Flavours of Malaysia

Available from 11.00AM onwards

RM68 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

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

Festive Afternoon Tea 2.00 pm to 5.00 pm

RM148 nett for 2 persons

Savoury

Matcha Mousse Cake
Chocolate Crunchy Brownies
Macaron Framboise
Hazelnut Royaltine Mousse
Strawberry Cream Puff
White Chocolate Passion Fruit Mousse
Christmas Cookies
Macarons, Pralines
Plain and Cranberry Scones,
Strawberry Jam, Clotted Cream

Coffee

Decaffeinated Coffee
Black Coffee
Cappuccino
Café Latte
Single or Double Espresso
Hot Chocolate

Sweet

Foie Gras Au Torchon on Brioche,
Apple Chutney
Smoked Salmon with Horseradish
Mascarpone and Trout Roe
Pistachio and Cranberry Cheese Ball,
Crisp Crackers
Turkey, Swiss Cheese and
Sambal Mayo Roll Ups
Multigrain Tart Shells filled with Crab
and Egg Mayo

Tea

English Breakfast
Organic Earl Grey
Chamomile
Peppermint
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

PROSECCO

Bellenda Miraval Prosecco 298 / btl
Superiore Extra Dry DOCG 2019

WATER

Perrier(330ml) 18
Evian(330ml) 16
Acqua Panna(750ml) 27
St Pellegrino(750ml) 27

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