

ALL DAY DINING

Available from 11:00 - 19:30hrs

SALADS

- Tsukemono Tomato** 🥗🌱 40
Seasoned tomatoes and mixed fresh tomatoes with feta and mozzarella purée, baby bocconcini, basil pesto and green basil oil
- Itik Harmoni** 🍗🥗🌱 37
Smoked duck, pomelo, kale, Asiatic pennywort, king's salad, sunflower and pumpkin seeds, spiced grated coconut butter
- Desa** 🍗🥗🌱 35
Malay style flame-grilled chicken with citrus and galangal marinade, local herbs, mesclun mix, peanuts, lemongrass and ginger flower dressing
- Crossroads** 🥗🌱 31
Apple and Japanese cucumber with mixed nuts, onion, feta and petite salad, apple emulsion
- Els Caesar** 🍗🥗 37
Grilled chicken with cos lettuce, Parmesan, grated egg, red radish, crouton crumbs, Caesar dressing

SOUPS

- Spicy Pumpkin Coconut Cream** 🍲🌱🌱🌱 28
Flavoured with nam prik pao, highland pumpkin cubes, crouton shreds
- Creamy Mushroom** 🍲🌱 30
Assorted mushrooms and garlic broth with toast
- Cantonese Wonton Mee** 🍲 34
Hot chicken bouillon with thin egg noodles, chicken strips, prawn and chicken dumplings, bok choy

🍗 Contains Nuts 🌱 Gluten Free 🌱 Vegan 🌱 Vegetarian 🥛 Dairy Free

Please inform us if you have any specific dietary needs.
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BREAD WITH FILLERS

The Els Club Sandwich	40
<i>Toasted wholegrain with grilled chicken breast, cheddar, beef strips, tomato, egg, lettuce, mayonnaise, fries</i>	
Chicken Wrap	38
<i>Grilled Cajun chicken in tortilla, romaine lettuce, tomato, onion, Parmigiano-Reggiano aioli, fries</i>	
Bruschett-Els Tartine 🥜	42
<i>Sliced striploin on open-faced sourdough bread with braised club sauce, poached egg, mixed nuts and seeds</i>	
Beef Burger	49
<i>Australian beef patty in sesame bun, lettuce, gherkin, tomato, onion rings, cheddar, mustard, fries</i>	

PASTAS

Spaghetti al Nero di Seppia 🌊	48
<i>Squid ink pasta with local seafood, mushrooms, garlic, chilli flakes, parsley, olive oil</i>	
Fettuccine Marinara 🌊	45
<i>With assorted seafood, spiced pomodoro sauce, baby spinach</i>	
Penne Pesto alla Genovese 🥜 🌿	37
<i>With cherry tomatoes, mushrooms, broccoli, pine nuts, grated Parmigiano</i>	
Linguine Alfredo	42
<i>Coated with creamy butter cheese sauce, chicken cubes, cured turkey, broccoli, grated Parmesan</i>	

PIZZA

Funghi e Tartufo 🌿	44
<i>Minced seasonal mushrooms and truffle ragoût, sautéed mushrooms and baby spinach, mozzarella</i>	
Frutti di Mare	50
<i>Prawns, squid, clams, fish meat, tomato coulis, mozzarella</i>	
El Fuego	42
<i>Grilled Cajun chicken, red chili, jalapeño, bird's eye chili, chili flakes, chipotle onion ketchup, tomato coulis</i>	
Margherita 🌿	41
<i>Neapolitan sauce, tomato, mozzarella, fresh basil leaves</i>	

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MAIN COURSES

- Barbecued Chilli Char Siew Lamb Shoulder** 🥩 73
Marinated lamb, Parmentier potatoes, green peas
- Pan-grilled Barramundi** 🐟 59
Served with mashed wild betel potato, honey-braised carrot, broccoli, tangy sambal sauce
- Roasted Chipotle Spring Chicken** 46
Crispy onion, creamy potato mash, capsicum jam
- Fish and Chips** 🐟 44
Batter-coated yellowtail barracuda with green peas, tartar sauce, fries
- Nasi Goreng Udang Tenggara** 🍛 🥩 39
Wok-fried rice with wild betel and turmeric paste, prawn sambal, anchovies, vegetables, papadam and fried egg
- Ayam Madu Nasi Telang** 🍛 🥩 41
Roasted spice and honey-marinated chicken leg, butterfly pea rice, kerabu mix, salted duck egg, percik lemak sauce, Nyonya sambal
- Sup Ekor** 🍲 🥩 47
Slow-braised oxtail broth with aromatic spices, papadam, root vegetables, steamed jasmine rice
- Mee Sua** 🍜 45
Hokkien style stir-fried wheat vermicelli with prawns, squid, Asari clams, shredded egg, sprouts, carrot, cabbage, bamboo mustard
- Char Kway Teow** 🍜 🥩 38
Wok-tossed flat rice noodles with king prawns, egg, bean sprouts, dark soy sauce, chives

SIDE DISHES

- French Fries** With mayonnaise and ketchup 🍟 🥬 🥬 🥬 16
- Petite Salad** With balsamic dressing 🥬 🥬 🥬 🥬 17
- Sweet Potato Fries** With capsicum ketchup 🍟 🥬 🥬 🥬 19

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NIBBLES AND LIGHT BITES

Cumi-Cumi 🥚	31
<i>Crispy spice-battered Langkawi calamari with chipotle dip</i>	
Salt and Pepper Chicken Wings (6 pieces) 🥚 🥚	30
<i>With oriental barbecue sauce</i>	
Satay Ayam Raja 🥚 🥚 🥚	
<i>Marinated jumbo chicken on bamboo skewers with peanut sauce, rice cake, cucumber, onion</i>	
○ 6 pieces	28
○ 12 pieces	50
Curry Puffs (7 pieces) 🌱 🌱 🥚	23
<i>Filled with curried potato and vegetables</i>	
Lumpia Ewa (10 pieces) 🥚 🌱 🌱 🥚	22
<i>Homemade spring rolls with vegetable filling, Thai chili dip</i>	

DESSERTS

Sangkaya Soufflé 🥚 🌱 🌱 🥚	28
<i>Steamed pandan coconut and pumpkin pudding, rose pearls, coconut cream</i>	
Cendol Taman 🥚 🌱 🌱 🥚	28
<i>Light coconut milk in shaved ice with green rice flour jelly, adzuki beans, coconut ice cream, palm sugar syrup</i>	
Symphony Brûlée 🥚 🌱 🌱 🥚	28
<i>Creamy custard with black glutinous rice, mango compote, sago pearls, gula apong reduction</i>	
Teluk Datai Fruit Platter 🥚 🥚 🌱 🌱 🥚	23
<i>Seasonal fruits with lime and chia seed syrup</i>	
Locally-crafted Frozen Delights (per scoop) 🥚 🌱	13
Ice Cream	
○ Madagascar vanilla	
○ Dark Venezuelan chocolate	
○ Sea salt caramel	
Sorbet	
○ Strawberry	
○ Coconut	
○ Mango	

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