

BEACH BAR

RM

APPETISER & SNACK

Fresh Garden Salad

Mixed garden green salad, olive, capers, gherkin, capsicum, cucumber with your choice of dressing

35

Caesar Cardini Salad

Baby romaine lettuce, croutons, parmesan cheese, lemon juice, black olive, hard-boiled egg, home-made Caesar dressing

40

Chilli Cheese Fries

Fries, chilli meat sauce, Monterey Jack cheese sauce, spring onion, jalapeno

15

Classic Bruschetta (4 pcs)

Baguette, tomato-basil

20

Tauhu Bakar

(Grilled Crispy Tofu Pockets)

Tofu, julienne cucumber, carrot, turnips, bean sprouts, Chef's special sauce

25

Sotong Kangkung

Water spinach, squid, peanuts, plum sauce, seasoning sauce, lime juice, fish sauce, sesame seeds

25

Bite Burger

Grilled chicken, onion, gherkin, tomato, cucumber, cheese, fried egg, fries

35

Island Burger

Home-made Angus beef patty, onion, gherkin, tomato, cucumber, cheese, fried egg, fries

50

RM

SOUP

Soup of The Day

Please ask the Waiter for the Soup of The Day

18

Mushroom Soup

Creamy of fresh trio wild mushroom served with toasted farmer's bread

25

Soup Ekor Mamak Style

Malaysian-style oxtail broth with herbs, spices and served with French loaf

32

SANDWICH

Home-made Giant Sandwich

35

Choice of filling: Chicken mayo, hard-boiled egg, tuna, cheese or smoked salmon

Choice of bread: White or wholemeal

Served with bouquet salad, coleslaw and fries

Berjaya Firehouse Club Sandwich

40

Home-made French baguette, roasted chicken, lettuce, avocado, beef bacon, fried egg, cheese

RM

ASIAN

Satay

Six grilled meat skewers served with peanut sauce, rice cakes, cucumber and onion

28

Choice of: Chicken or beef

Laksa Tioman

Rice noodles with spicy fish broth soup, ginger flower aroma, fresh herbs, condiments and Chef's secret recipe sambal

35

Curry Mee

Yellow noodles in coconut curry with prawn, shredded chicken, egg, bean sprouts, tofu pok and served with chilli sambal and calamansi

35

Nasi Kukus Nusantara

Steamed local herbal rice served with herb chicken, sambal udang petai, salted egg, ulam and crackers

38

Mamak Mee

Stir-fried yellow noodles with chicken, squid, potato, vegetable, fresh water prawns and calamansi

45

Mee Siam

Stir-fried rice vermicelli with bean sprouts, Chinese chives, fresh water prawns and home-made chilli paste

45

	RM
<p>Penang Char Kway Teow Wok-fried flat rice noodles with cockles, fresh water prawns, bean sprouts, Chinese chives, special hot and spicy gravy</p>	45
<p>Bee Hoon Sup Tulang Rice vermicelli in braised beef broth, vegetables and served with sambal kicap</p>	45
<p>Itik Salai Masak Lemak Braised smoked duck with local herbs and spices in coconut milk and served with steamed rice, vegetable pickle and fish crackers</p>	45
<p>Tioman Chicken Rice Chicken-flavoured rice served with roasted chicken, light soy sauce, home-made garlic-chilli sauce, ginger paste and clear chicken soup</p>	45
<p>Oxtail Asam Pedas Braised oxtail with hot and sour gravy, flower ginger, kesum leaf and served with salted egg, eggplant, tomato, okra and shrimp sambal paste</p>	50
<p>Sweet & Sour Fish Fried fish with Chinese sweet and sour sauce and served with steamed rice, Asian pickle and crackers</p>	55
<p>Nasi Goreng 'Timbus' Fried rice with special chilli paste on braised lamb shank and served with pickle and crackers</p>	65

RM

PASTA

Tomato Basil

Olive oil, garlic, fresh basil and roasted tomatoes

30

Seafood Aglio E' Olio

Sautéed seafood with fresh basil and garlic flakes

45

Beef Bolognese

Traditional minced beef with tomato gravy

45

Choice of: Spaghetti, Linguine or Penne

RM

WESTERN

Traditional Chicken Chop

Slow deep-fried chicken coated with Chef's special flour and served with buttered vegetables, cream of smoked mushroom sauce and fries

50

Island Classic Fish & Chips

Fried fish fillet with dill light batter, fresh bouquet salad and served with lemon, apple vinegar, tartar sauce and fries

55

Sirloin Steak

Grilled NZ sirloin steak with Café de Paris and served with vegetables, roasted potato and crushed black pepper sauce

70

Tenderloin Steak

Grilled Australian tenderloin topped with caramelised onion and served with vegetable, roasted potatoes and cream of smoked mushroom sauce

70

NZ Lamb

Grilled lamb rack with herb crumbs on a bed of minty couscous and served with grilled eggplant and fresh rosemary sauce

75

The Shank

Slow oven-braised lamb shank served with roasted garlic, mashed potato, bouquet salad, au jus and drizzled with basil oil

80

RM

VEGETARIAN

Asian Olive Fried Rice 35
Served with bean curd sambal, bouquet salad and papadam

Stir-fried Mixed Vegetable 35
Wok-fried mixed vegetable and tofu with vegetarian sauce and served with steamed rice

Steamed Soft Tofu with Soy Sauce & Spring Onion 35
Served with steamed rice and clear vegetable soup

Mutton Rendang 35
Served with acar rampai, papadam, onion sambal and steamed rice

Soto Noodles Soup 35
Noodles served with vegetable, egg and soy sauce-chilli

Cantonese Noodles 38
Wok-fried noodles served with egg gravy and vegetables

RM

KIDS MENU

Smurfs

Creamy mushroom soup served with soft bun

15

Dragon Ball

Spaghetti with fried meatball and tomato sauce

25

Ultraman Taro

Grilled chicken frankfurter in hot dog bun
with cheese and fries

25

Mickey Mouse

Deep-fried chicken fillet served with crispy fries

30

Flinstones

Aromatic chicken boxing coated with
special flour and served with fries

35

	RM
DESSERT	
Scoop Scobby	
Single	4
Double	8
Triple	10
<i>Choice of: Vanilla, Chocolate, Strawberry and Neapolitan</i>	
Local Fresh Fruit	18
Seasonal sliced fruits served with minty sorbet	
Sago Gula Melaka	18
Sago, palm sugar syrup, coconut cream and vanilla ice-cream	
Warm Red Bean	18
Red bean soup with palm sugar syrup and coconut milk	
Tortino Di Cioccolato	20
Baked chocolate pudding, chocolate ganache, hazelnut, vanilla ice-cream	
Mud Pie	20
Chocolate ice-cream filling on top of a crumble Oreo chocolate crust and drizzled with rich butterscotch sauce	
Tiramisu	22
Coffee layers of lady finger sponge with mascarpone cheese	
Crème Brulee	22
Vanilla custard, caramelised sugar and fresh berries	
Heart of Titanic	25
Triple scoop of ice-cream served with banana, Oreo cookies and topped with sauces	

RM

BEVERAGES

SOFT DRINK

Coke	10
Coke Light	10
Coke Zero	10
Sprite	10
Fanta Orange	10
Ginger Ale	10
Soda Water	10
Tonic Water	10
100 Plus	10

MINERAL WATER

500ml	6
1.5L	10

SPARKLING WATER

San Pellegrino 500ml	15
San Pellegrino 1000ml	25

FRESH JUICE

Orange	18
Pineapple	18
Watermelon	18
Honeydew	18
Apple	18
Lime	18

RM

CHILLED JUICE

Orange	16
Mango	16
Pineapple	16

MOCKTAIL

Tropical Punch Pineapple Juice, Orange Juice, Mango Juice, Grenadine Syrup	18
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Shirley Temple Sprite, Lime Juice, Grenadine Syrup	18
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Virgin Colada Pineapple Juice, Whipping Cream	18
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SMOOTHIE

Pinamelon Pineapple, Melon, Banana	18
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Chocolate Bananas Banana, Orange, Yoghurt, Chocolate	18
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Mango Madness Banana, Mango, Orange	18
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Mango Lassi Mango, Yoghurt, Cream	18
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WINE	RM	
	Class	Bottle
HOUSE WINE		
B&G Cuvee Spe Blanc Speciale Blanc from France (peach, pear, apple)	35	120
RED		
Jacob's Creek Merlot Australian Merlot (ripe plum and black cherry flavours)	35	120
B&G Speciale Rouge Speciale Rouge from France	35	120
B&G Bordeaux Rouge Gold Label	35	120
Vistana Merlot from Chile Aromas and flavours suggest currants, prune and blackberries, accented with soft herbal and floral notes.	35	120
WHITE		
B&G Bordeaux Blanc Sauvignon Blanc from France (citrus, grapefruit, lemon)	35	120
Jacob's Creek Chardonnay Australian Chardonnay (fresh melon and peach with tasty oak)	35	120

	RM	
SHIRAZ	Glass	Bottle
<p>Jacob's Creek Shiraz Australian blend of Shiraz. Dark cherry and plum with notes of mocha spice.</p>	35	100
<p>Jacob's Creek Shiraz Cabernet Australian Blend Colour of ruby red complemented with aroma of Spring. Red fruit and cherry bouquet supported by hints of cedary oak.</p>	35	100
 SPARKLING WINE		
<p>Martini Asti A sweet Low alcohol sparkling wine made from Moscato grape grown in the vicinity of Asti, Italy. This can also be paired with Asian cuisine as an alternative.</p>	35	150
<p>Martini Prosecco This crisp dry sparkling wine works well for everyday celebrations. The natural aromatic wine has the scent of ripe peaches and crisp green apples. Its flavour is refresh, dry and fruity.</p>	35	150

	RM
MALT	
Hot Chocolate	8

COFFEE

Espresso	10
Cappuccino	10
Cafe Latte	10
Macchiato	10
Mocha	10
Americano	10

TEA

English Breakfast	10
Earl Grey	10
Chamomile	10
Darjeeling	10
Jasmine	10
Peppermint	10

BEER

	Mug	Jug
Carlsberg Draught	12	40
		Can
Carlsberg		12
Tiger		16
Guinness Stout		16
Heineken		16
Corona		18
Hoegaarden		18

RM

CAFÉ SPECIALE

Traditional Irish Coffee

Irish Whisky, Coffee, Brown Sugar, Cream

25

Café Wellington

Bacardi, Coffee, Brown Sugar, Grand Cream

25

Café Calypso

Rum, Crème de Cacao Brown, Coffee, Brown Sugar

25

Royal Coffee

Brandy, Coffee, Brown Sugar

25

Spanish Coffee

Rum, Tia Maria, Coffee, Brown Sugar

25

RM

INTERNATIONAL COCKTAIL

VODKA

Cosmopolitan

Vodka, Triple Sec, Lime Juice, Cranberry Juice

25

Blue Lagoon

Vodka, Blue Curacao, Lime Juice, Lemonade

25

RUM

Pina Colada

Rum, Malibu, Pineapple Juice, Coconut Cream

25

Mai Tai

Rum, Apricot Brandy, Cointreau, Lime Juice,
Orange Juice, Pineapple Juice

25

Classic Mojito

Rum, Mint Leaves, Brown Sugar, Lime, Soda Water

25

FROZEN

Daiquiri

Classic Lime

25

Margarita

Tequila, Triple Sec, Classic Lime and a choice of Fruit

25

RM

GIN

Tom Collins

Gin, Lemon Juice, Sugar Syrup, Soda Water

28

Singapore Sling

Gin, Cherry Brandy, Sweet & Sour, Grenadine Syrup, Soda Water

28

TEQUILA

Margarita

Tequila, Triple Sec, Sweet & Sour

28

Tequila Sunrise

Tequila, Orange Juice, Grenadine Syrup

28

MARTINI

Classic Martini

Gin, Dry Vermouth

28

Sapphire Martini

Gin, Blue Curacao

28

RM

WHISKEY

Whiskey Sour

Whiskey, Sweet & Sour

18

Rusty Nail

Whiskey, Drambuie

18

EXTENDED COCKTAIL

Long Island Iced Tea

Gin, Rum, Tequila, Vodka, Triple Sec, Lime Juice, Coke

35

Spritzer

White Wine, Soda Water

35

SIGNATURE COCKTAIL

Low Profile

Gin, Rum, Vodka, Tequila, Cointreau, Sprite

35

Green Island

Malibu, Rum, Vodka, Blue Curacao, Cointreau,
Orange Juice, Pineapple Juice

35

	RM	
WHISKEY	Class	Bottle
Macallan 12 Years	25	380
Glenfiddich 12 Years	25	380
House Pouring	25	380
Johnnie Walker Black Label	25	380
Chivas Regal	25	380
John Jameson	25	250
Jack Daniel's	25	250
Jim Beam	25	250

COGNAC VSOP

Martel V.S.O.P	25	400
Remy Martin V.S.O.P	25	400

VODKA

House Pouring	20	180
Absolut	20	180
Smirnoff	20	180

GIN

House Pouring	20	180
Bombay Sapphire	20	180

	RM	
TEQUILA	Class	Bottle
House Pouring	20	180
Jose Cuervo Gold	20	180
Camino	20	180
Sauza	20	180

RUM

House Pouring	20	180
Bacardi Carta Blanca	20	180
Captain Morgan	20	180

RM

APERITIF

Campari	20
Pimm's No.1	20
Martini (Bianco, Rossa, Dry)	20

LIQUEUR

Cointreau	20
Drambuie	20
Kahlua	20
Crème de Cacao Brown	20
Grand Marnier	20
Tia Maria	20
Galliano	20
Amaretto	20
Blue Curacao	20
Southern Comfort	20
Malibu	20
Bailey's Irish Cream	20
Peppermint Green	20
Crème de Bananas	20
Cherry Brandy	20
Sambuca	20

BERJAYA

JOHANN MALAYSIA
RESORT