



Tudor Grill Menu



a fresh chill to Start

Fresh Mixed Salad RM18

Watermelon Prawn and Mango Salad RM24

Grilled Tomato Smoked Salmon Salad RM28

lets warm up the Evening

Seafood Bisque RM28

freshly made, slightly creamy to taste

Soup of The Day RM24

all soups served with garlic bread and butter

the Highlights

Grilled Chicken Breast Salsa Verde RM46

light tomato sauce with salsa verde

Duck Confit RM48

served with salsa verde

Poached Salmon RM56

parsley garlic cream sauce | tomato salsa | spaghetti

Open from 6.30pm to 9.45pm (last order)

*All prices quoted nett inclusive of 10% service charge and 6% service tax

Garlic Prawn Fettuccine RM46
freshly made tomato sauce

Seafood Medley au-Gratin for Two RM120
(prepared by the table | if for one @ RM70 can be arranged as well)
king prawn, barramundi, salmon, scallops, squid, octopus

Herbs Crusted Lamb Chop RM66
served with mint brown sauce | parsley oil

Braised Lamb Shank RM68
nice and tender, served with garlic mashed potatoes

Beef Stroganoff RM46
in rich creamy sauce | pilaf rice | mushroom | shallot

Beef Pot Roast RM46
tender juice beef slowed cook with rich brown sauce seasoned with herbs

Tenderloin Steak - 200g (flambé by the table) RM66
served with black pepper sauce

all mains served with potatoes and vegetables of the day

and the mood for the Evening

Mango Pudding with Strawberry Sauce RM24

Chocolate Lava with Vanilla Ice-cream RM28

Crepe Suzettes Strawberries for Two (flambé by the table) RM56

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