



In-Room Dining Menu

Breakfast Menu

In-room Dining Breakfast Menu: 5.30am to 10.30am



CONTINENTAL BREAKFAST 🌱🥛🍞

40

*choice of chilled juices: orange, pineapple, guava or apple
*freshly brewed coffee or tea
freshly cut seasonal fruits

*choice of any two bakery items:

*white toast, whole wheat toast or rye bread
*plain, almond or chocolate croissant
*chocolate or blueberry muffin
danish pastry

*healthy cereals: cornflakes, all-bran or muesli

*choice of fresh milk, low fat milk or natural yoghurt

AMERICAN BREAKFAST 🍌🥛🍞

45

*100% fresh fruit juices: orange, watermelon, pineapple, honeydew or green apple

*freshly brewed coffee or tea

freshly cut seasonal fruits

*healthy cereals: cornflakes, all-bran or muesli

*choice of fresh milk, low fat milk or natural yoghurt

*choice of any two bakery items:

*white toast, whole wheat toast or rye bread
*plain, almond or chocolate croissant
*chocolate or blueberry muffin
danish pastry

two farm fresh eggs, any style, hash brown potatoes, grilled half tomato

*choice of cured beef, pressed chicken or chicken sausage

THE PENANG BREAKFAST

42

*choice of chilled juices: orange, pineapple, guava or apple

*freshly brewed coffee or tea

freshly cut seasonal fruits

PLAIN RICE PORRIDGE

with traditional condiments

or

NASI GORENG KAMPUNG 🌶️🍖🥚🍌

wok-fried spicy fried rice, beef rendang, fried chicken wing, prawns, fried egg, chicken satay, pickles, prawn crackers

or

NASI LEMAK 🍌🥥🍖🥚

steamed rice in coconut milk, prawn sambal, crisp ikan bilis, beef rendang, chicken curry, hard boiled egg, sliced cucumber

BAKERY BASKET

14

*choice of any three of the following items:

toast: white, rye or whole wheat

croissant: plain, almond or chocolate

muffin: chocolate or blueberry

danish: apple, peach, custard or raisin

Breakfast Menu

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A LA CARTE BREAKFAST

SELECTION OF FRESH SEASONAL SLICED FRUITS

HEALTHY CEREALS

*cornflakes, all-bran, muesli or coco crunch

*choice of fresh milk, low fat milk or natural yoghurt

MUESLI WITH SEASONAL FRUIT

*choice of fresh milk, low fat milk or natural yoghurt

SILVER DOLLAR PANCAKES

butter, maple syrup

GOLDEN WAFFLES

fresh fruit compote, *maple syrup or honey

CINNAMON TOAST WITH BANANAS

maple syrup, portioned butter

FARM FRESH EGGS

hash brown and grilled half tomato

*choice of white or whole wheat toast

TWO EGGS

*any style; served with cured beef, pressed chicken or chicken sausage

THREE-EGG OMELETTE

*cheddar cheese, gruyere, mozzarella, cured beef, chicken sausage, pressed chicken, capsicum, tomatoes, spring onions or button mushrooms

MINUTE SIRLOIN BEEF STEAK AND TWO EGGS

LOCAL FAVOURITES

RICE PORRIDGE

*choice of plain, fish or chicken, vegetarian condiments, ginger, scallion, chinese breadstick, golden shallots

PENANG CHAR KOAY TEOW

20 wok-fried flat rice noodles with prawns, cockles, beansprouts, egg in rich soya sauce

NASI LEMAK

16 steamed rice in coconut milk, prawn sambal, crisp ikan bilis, beef rendang, chicken curry, hard boiled egg, sliced cucumber

NASI GORENG KAMPUNG

20 wok-fried spicy fried rice, beef rendang, fried chicken wing, prawns, fried egg, chicken satay, pickles, prawn crackers

BEVERAGE LIST

COLD BEVERAGES

FRESH FRUIT JUICES

20 *orange, watermelon, pineapple, honeydew, calamansi or green apple

CHILLED FRUIT JUICES

*mango, guava, lychee or apple

SOFT DRINKS

18 *coke, coke light, 7 up, 100 plus, bitter lemon, ginger ale or tonic water

HOT BEVERAGES

24 freshly brewed coffee 16
café latté 20
cappuccino 20
double espresso 20
kopi 16
teh tarik 16
milo 16

TEA SELECTIONS

38 *chamomile, english breakfast, green tea or peppermint

All Day Dining Menu In-room Dining Menu: 10.30am - 10.30pm



LEFT - NASI GORENG KAMPUNG,
TOP - PENANG PRAWN NOODLES,
RIGHT - PENANG CHAR KOAY TEOW

SPECIALTIES FROM NADA LAMA

PENANG FAVOURITES

NASI GORENG KAMPUNG 🌿🔥🥥🍴🕒

wok-fried spicy fried rice, beef rendang, fried chicken wing, prawns, fried egg, chicken satay, pickles, prawn crackers

NASI LEMAK 🍲🥥🍴

steamed rice in coconut milk, prawn sambal, crisp ikan bilis, beef rendang, chicken curry, hard boiled egg, sliced cucumber

HAINANESE CHICKEN RICE 🍲

steamed fragrant rice, chilli sauce, sweet soya sauce, blended ginger, double boiled chicken broth

*choice of roasted or steamed free range chicken

BRAISED OXTAIL STEW ASSAM PEDAS 🍲🔥

steamed rice, malaysian style braised ox tail with local spices, pickles, poppadum

MALAYSIAN SATAY 🌿🔥🥥🍴🕒

spicy peanut sauce, rice cake, red onions and cucumber

*choice of beef, chicken, lamb or mixed / per dozen

PENANG CHAR KOAY TEOW 🌿🔥🥥🍴🕒

wok-fried flat rice noodles with prawns, cockles, beansprouts, egg in rich soya sauce

PENANG PRAWN NOODLES 🌿🔥🥥🍴

rice vermicelli, yellow noodles in spicy prawn broth, prawns, bean sprouts, water spinach, deep fried shallots

45 MEE GORENG MAMAK 🍲🔥
wok-fried yellow noodles, seafood, bean curd, potato, tomato, bean sprouts, egg

48 ASSAM LAKSA 🍲🔥🥥
rice noodles in tangy tamarind based fish soup, shredded cucumber, pineapple, red onions, mint leaves

48 BRAISED BEEF NOODLES 🍲🔥
rice noodles in marinated beef flank braised in creamy mushroom sauce with paprika, onions, gherkins, sour cream

SOUPS & SALADS

48 CREAMY TOMATO SOUP 🌿🥥🍴
burrata cheese, semi dried tomatoes, pesto

40 WILD MUSHROOM CAPPUCINO SOUP 🌿🍴🕒
almond cookies

45 GRATINATED ONION SOUP 🌿🥥
baked with emmental cheese, sourdough, garlic croutons

40 SPICY HUNGARIAN BEEF GOULASH SOUP 🍲🔥🕒
housemade bavarian pretzel

34 VIETNAMESE HOT SALMON & BEETROOT SALAD 🍴
fresh garden greens, salmon, beetroot, chilli, coriander tossed in vietnamese nuoc mam dressing

All Day Dining Menu In-room Dining Menu: 10.30am - 10.30pm

CAESAR SALAD 🥗🌶️🌿🥚🥚 34
crisp romaine lettuce tossed with anchovy dressing,
focaccia croutons, shaved parmesan cheese, crispy beef bacon,
poached egg

***choice of add on**

grilled chicken breast 8
grilled prawns 16
smoked salmon 18

MOZZARELLA DI BUFFALA & ROMA TOMATO 🍅🧀🌿🥗 34
slices of mozzarella, roma tomato, basil dressed in balsamic
reduction, pesto, chilli oil dressing

HEALTHY GREEN SALAD 🥗🌿🥚🥚🌱 28
crisp garden greens tossed with feta cheese, grilled chicken,
tomatoes, hard-boiled eggs in lemon, olive oil, fresh organic
herbs dressing

NICOISE SALAD 🥗🌿🥚🥚 30
fresh greens, french beans, potatoes, olives, peppers, red onion,
hard-boiled eggs, tuna tossed in garlic lemon dressing

OLD TIME FAVOURITES

EQUATORIAL CLUB SANDWICH 🥪🌶️🌿🥚🥚🌱 38
triple decker toasted, beef bacon, chicken meat, fried egg,
tomatoes, crisp lettuce, french fries

***choice of white or wheat bread**

CRISPY CHICKEN BURGER 🍔🌿🥚🥚 34
fried boneless crumbed chicken thigh, tomato salsa, coleslaw
in a milk bun, french fries

CHEESEBURGER 🍔🧀🌿🥚🥚 36
australian beef patty, roma tomatoes, giant onions, gherkins,
fried egg, cheddar cheese, coleslaw in a milk bun, french fries

SMOKED SALMON & AVOCADO MULTI-GRAINS BAGEL 🥯🐟🥑🌿🥚🥚 36
smoked salmon, cream cheese, dill spread, granny smith apples,
lettuce in a multi-grain bagel, french fries

CHEESY SOURDOUGH 🍔🧀🌿🥚🥚 36
smoked turkey breast, monterey jack cheese, caramelized onions
on sourdough, french fries

ROASTED NEW ZEALAND LAMB RACK 🍖🌿🥚🥚 118
roasted new zealand lamb rack, mint sauce, green beans,
potato tart, rosemary jus

CHICKEN WIENER SCHNITZEL 🍗🌿🥚🥚 42
crispy fried chicken, mayonnaise, lemon, fresh garden greens,
french fries

FISH AND CHIPS 🐟🌿🥚🥚 46
lightly battered cod, mashed green peas, malt vinegar,
tartar sauce, french fries



TOP - CRISPY CHICKEN BURGER
BOTTOM - EQUATORIAL CLUB SANDWICH

All Day Dining Menu

In-room Dining Menu: 10.30am - 10.30pm



FROM TOP TO BOTTOM
LOADED FRIES - THE MEXICAN,
POPCORN CHICKEN, HOT SQUID,
KAMPUNG STYLE

LOADED FRIES

THE MALAYSIAN 🌿🔥🥥 26
char-grilled chicken satay, hot peppers, peanut sauce

HOT SQUID 🌿🔥🧀🌶️ 28
crispy squid rings, mozzarella, black pepper, hot sweet chilli sauce

POPCORN CHICKEN 🌿🧀🌶️ 28
golden fried popcorn chicken, cherry tomato salsa, basil leaves, cocktail sauce

KAMPUNG STYLE 🌿🔥🥥🧀 25
anchovies, salted peanuts, yellow cheese

BOLOGNESE 🧀🍲🕒 24h 28
tomatoes, minced beef ragu, melted mozzarella

THE MEXICAN 🌶️🌿🧀 28
red beans, avocado, sour cream, salsa, jalapeño peppers

THE GREEK 🌿🧀 25
feta cheese, kalamata olives, roasted peppers, fried oregano

V FOR VENDETTA 🌶️🌿🧀 25
pickled vegetables, spicy cheese crust, sea salt, sarawak pepper, tomato sauce

VEGETARIAN

MEDITERRANEAN TOFU CAKES 🌿🌶️🧀 32
fried tofu, preserved lemon, couscous salad

MĀORI ROASTED POTATO SALAD 🌿🧀 32
roasted potato, coriander yoghurt dressing, horopito mango chutney

FRIED HALLOUMI CHEESE 🌿🧀🌶️ 42
fried halloumi cheese, harissa chilli, fresh greens, grain salad

ROASTED PUMPKIN RAVIOLI 🌿🧀🌶️ 38
mediterranean vegetable stew, arugula, parmigiano reggiano cheese

GRILLED PEPPER FOCACCIA PANINI 🌿🌶️🥥 32
grilled vegetables, tomato salsa, field greens salad

INDIAN THALI 🌶️🌿 32
steamed rice, yellow dhal, aloo gobi, masala chickpeas, vegetable curry, poppadum, indian pickles

All Day Dining Menu

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PASTA

BOLOGNESE SAUCE 🍴

australian minced beef, tomato sauce

MARINARA 🌿

fresh herbs, garlic, chunky tomato sauce

CARBONARA 🍴

beef bacon, mushrooms, egg, creamy parmesan sauce

AGLIO OGLIO 🌿

dried chilli, garlic, extra virgin olive oil

*choice of penne, macaroni, linguine, fettucini

SHRIMP ZUCCHINI FETTUCCINI 🍴

zucchini ribbons sautéed with lemon, garlic, fresh italian parsley, parmesan cheese, shrimps

LASAGNE AL FORNO 🍴

oven baked lasagne with australian minced beef simmered in tomato sauce, parmesan cheese

KUNG PAO CHICKEN SPAGHETTI 🌶️

twist on a chinese classic, chicken, garlic, scallions, peanuts, hot red chillies

JAMBALAYA LINGUINI 🌶️

blackened chicken, shrimp, crawfish, beef chorizo, spicy cajun sauce

FROM THE GRILL 🍴 24h

34 BEEF TENDERLOIN, 250gm 🌿 148
grain fed australian black angus

34 RIB EYE, 250gm 138
grain fed australian black angus

34 BEEF SIRLOIN, 250 gm 128
australian wagyu

34 MIXED GRILL 148
australian beef medallion, new zealand lamb chop, chicken, sausages

NEW ZEALAND LAMB CHOPS 110

40 JUMBO ANDAMAN PRAWNS 🍴 98

TASMANIAN SALMON STEAK 72

38 FREE RANGE CHICKEN BREAST 52

served with french fries, corn on the cob, tomatoes, flavoured vegetables

38 *choice of sauce: mushroom, sarawak pepper or béarnaise sauce

38



TOP TO BOTTOM
TASMANIAN SALMON STEAK, BEEF SIRLOIN, NEW ZEALAND LAMB CHOPS

🌿 Chef's recommendation 🌶️ Spicy 🌿 Vegetarian 🍴 Contains nuts 🍴 Contains shellfish 🍴 Contains dairy 🍴 Contains gluten 🍴 24h Available 24 hours

All prices are quoted in Ringgit Malaysia inclusive of 10% service charge & 6% service tax.

All Day Dining Menu In-room Dining Menu: 10.30am - 10.30pm



1. CHEF KRIS'S VIENNESE ICE COFFEE 2. CLASSIC TIRAMISU 3. PINEAPPLE CRUMBLE TART 4. CREMA CATALANA

PIZZA

- SPICY THAI CHICKEN**   
grilled chicken breast, mozzarella, crisp bean sprouts, shredded carrots, spring onions, fresh cilantro, peanut sauce
- PRAWNS & ARUGULA**   
lemon-garlic shrimp, caramelized onions, mozzarella, parmesan, red chilli, fresh arugula, oregano
- SALMON VEGGIE**   
roasted salmon flakes, broccoli, eggplant, shitake mushrooms, sun-dried tomatoes, roasted corn, red onions, mozzarella, goat cheese
- BBQ CHICKEN**  
smoked gouda, red onions, fresh cilantro, housemade bbq sauce
- SPICY CHORIZO**  
dry beef chorizo, roasted poblanos, onions, quesadilla cheese, fresh avocado, cilantro, housemade guajillo pepper sauce
- FIVE CHEESES POMODORO**  
mozzarella di buffala, mozzarella, monterey jack, smoked gouda, romano, fresh basil, tomato sauce
- MARGHERITA**  
italian tomatoes, fresh mozzarella, fresh basil, parmesan
- SMOKED TURKEY & BRIE**  
roasted turkey breast, warm brie, shaved granny smith apple, baby greens, housemade honey-mustard

DESSERTS

- 42 **CHOCOLATE LAVA CAKE**    18
berries, vanilla sauce
- 42 **CHEF KRIS'S VIENNESE ICE COFFEE**    18
hazelnut ice cream, espresso, chocolate sauce
- 48 **CLASSIC TIRAMISU**    18
mascarpone cream, double espresso soaked sponge fingers, amaretti cookie
- SAGO GULA MELAKA**   18
sago pudding, coconut milk, palm sugar syrup
- 44 **CREMA CATALANA**   20
caramelized creamy custard, cinnamon, candied orange
- 46 **PINEAPPLE CRUMBLE TART**   20
served warm with vanilla ice cream
- 48 **AIS KACANG**   20
the traditional malaysian dessert of shaved ice, flavoured syrups, evaporated milk, roasted peanuts, red beans, sweet corn, jellies
- SEASONAL FRESH FRUITS PLATTER**   22

All Day Dining Menu

Specialities from Golden Phoenix, Kampachi and The View



GOLDEN PHOENIX

Lunch: from 12.00pm - 2.30pm Dinner : from 6.30pm - 9.30pm

BOILED CHICKEN AND GREEN CHIVE DUMPLING SZECHUAN STYLE 🍲	31
HOT AND SPICY SZECHUAN SOUP 🍲 🌶️ 🥛	31
CRAB MEAT SOUP WITH TRUFFLE OIL 🍲	31
SEAFOOD FRIED RICE WITH CHEF'S SIGNATURE SAUCE 🍲	50
SWEET CORN VEGETARIAN FRIED RICE 🌱	35
SEAFOOD CRISPY EGG NOODLES HONG KONG STYLE 🍲	46
STIR-FRIED SEAFOOD FLAT NOODLES 🍲	46

KAMPACHI

Lunch: from 12.00pm - 2.30pm Dinner : from 6.30pm - 9.30pm

KAMPACHI BENTO 🍱 🌶️	108
kobachi, salad, assorted sashimi, egg roll, assorted fried seafood, vegetables takiawase, eel kabayaki, grilled miso salmon, teriyaki chicken, chawanmushi, rice, miso soup, pickles, and assorted fruits	
SHAKE MAYO TEISHOKU 🍱 🌶️	65
grilled salmon topped with homemade miso mayonnaise	
TEMPURA TEISHOKU 🍱 🌶️	65
deep fried seafood and vegetables in batter	
MISO KATSU TEISHOKU 🌶️	55
breaded chicken topped with bean paste	
SASHIMI MORIAWASE TEISHOKU 🍱 🌶️	80
a platter of 4 types of assorted sashimi served with rice	

THE VIEW

Dinner : from 6.30pm - 9.30pm

WINE & CHEESE (PER SET)	55
assortment of cheeses stilton blue cheese • brie triangle • gouda • parmesan (crackers, grapes, mango chutney, and walnuts)	
a glass of chilean red wine luis felipe edwards cabernet sauvignon	
or	
chilean white wine luis felipe edwards sauvignon blanc	

Beverage List

APERITIF (10.30am - midnight)

pernod
martini rosso
campari
martini extra dry

32

CHAMPAGNE (10.30am - midnight)

G.H. mumm brut

490

HOUSE WINE

House Wine - White

jacob's creek chardonnay (australia)
luis felipe edwards sauvignon blanc (chile)

Per glass	Per bottle
38	160
32	130

House Wine - Red

jacob's creek shiraz (australia)
luis felipe edwards cabernet sauvignon (chile)

38	160
32	130

BEER

Domestic Brews

anchor
carlsberg
guinness stout
heineken
tiger

32

Imported Brews

asahi
budweiser
corona extra
sapporo

40

MOCKTAILS (10.30am - midnight)

24

Carrot Zest

carrot juice, tomato juice, celery

Pineapple Zinger

pineapple juice, apple juice, lime juice, mint leaves

Smoothie Classico

monin strawberry, orange juice, banana

Starbust

apple juice, orange juice, mango juice, plain yogurt

COCKTAILS (10.30am - midnight)

36

Black Russian

absolut vodka, kahlua coffee

Bloody Mary

absolut vodka, tomato juice, worcestershire, tabasco, salt, pepper

Caipirinha

cachaca 51, brown sugar, lime wedge

Magarita

olmeca tequila gold, bols triple sec, lime juice, syrup

Mojito

havana club rum, brown sugar, lime wedge, fresh mint

Pina Colada

havana club rum, malibu rum, coconut milk, pineapple juice

Screwdriver

absolut vodka, fresh orange juice

Singapore Sling

beefeater dry gin, bols cherry brandy, lime juice, pineapple juice, grenadine syrup, angostura bitters, soda, benedictine D.Q.M

Tequila Sunrise

olmeca tequila gold, orange juice, grenadine syrup

Whisky Sour

chivas 12 years, lime juice, white age, angostura bitters

Daiquiri

havana club rum, bols triple sec, lime juice, syrup

Dry Martini

beefeater dry gin/absolut vodka, dry martini

Cosmopolitan

absolut vodka, bols triple sec, lime juice, cranberry juice

Blue Hawaii

rum, blue curacao, malibu rum, pineapple juice

Kamikaze

absolut vodka, bols triple sec, lime juice, syrup

Espresso Martini

absolut vodka, syrup, espresso

Long Island Ice Tea

beefeater dry gin, absolut vodka, havana club rum, olmeca tequila gold, bols triple sec, lime juice, coke

Tom Collins

beefeater dry gin, lime juice, sugar syrup, soda water

Beverage List

LIQUOR BY GLASS

(10.30am - midnight)

Gin

beefeater	32
tanqueray 10	36
hendrick's	38
bombay sapphire	32

Rum

havana club 3 years	32
malibu coconut	32
captain morgan	32
bacardi superior	32
bacardi gold rum	38
cachaca 51	32
havana club 7 years	42

Tequila

olmeca gold	32
jose cuervo gold	32
jose cuervo 1800	34

Vodka

absolut	32
absolut apeach	34
absolut citrus	34
absolut hibiskus	34
absolut kulant	34
absolut mandarin	34
absolut raspberry	34
absolut vanilla	34
belvedere	40
grey goose	38

Whisky

jack daniel's	32
jim beam	32
marker's mark	38
j. jameson	32
canadian club	32
chivas regal 12 years	32
johnny walker black label 12 years	32
chivas regal extra	58
chivas regal 18 years	76
chivas regal royl salute 21 years	122
johnny walker gold label 18 years	76
johnny walker blue label 21 years	122
glenfiddich 12 years	46
glenlivet 12 years	46
macallan 18 years	122
aberlour 12 years	52
aberlour 16 years	62
aberlour 18 years	110

Cognac

martell cordon bleu	92
hennessy xo	92
remy martin xo	92
martell vsop	36
remy martin vsop	36
hennessy vsop	36

Liquor

bailey's irish crème	30
tia maria	
kahlua coffee	
benedictine d.o.m	
sambuca vaccari	
galliano yellow	
cointreau	
amaretto	
cherry brandy	
apricot brandy	
orange curacao	
grand marnier	
triple sec	
malibu coconut rum	
midori melon	
peach liqueur	

FRESH FRUIT JUICES

green apple	22
calamansi	
honeydew	
pineapple	
watermelon	
orange	

CHILLED FRUIT JUICES

mango	18
guava	
lychee	

SOFT DRINKS

coca-cola	14
coca-cola light	
7 up	
100 plus	
soda water	
tonic water	
bitter lemon	
ginger ale	

MINERAL WATER

still	
evian (330ml)	18
evian (750ml)	26
sparkling	
badoit (330ml)	18
badoit (750ml)	26

HOT BEVERAGES

freshly brewed coffee	16
cappuccino	20
miló	16
teh tarik	16

TEA SELECTIONS

black tea	16
english breakfast	
earl grey	
green tea	
natural jasmine	
moroccan mint	

Infusion Tea

pure peppermint leaves	
pure camomile flowers	



1. ICED COFFEE
2. WATERMELON
3. ORANGE
4. CALAMANSI

nadaba - al fresco bar
11.00am-1.00am

Bukit Jambul Hotel Development Sdn Bhd (103259-X)