

ALL DAY DINING

Available from 11:00 - 19:00

SALADS

- Tsukemono Tomato** 🍷 🌱 38
Seasoned tomatoes and mixed fresh tomatoes with feta and mozzarella purée, baby bocconcini, basil pesto and green basil oil
- Crossroads** 🌱 29
Apple and Japanese cucumber with mixed nuts, onion, feta and petite salad, apple emulsion
- Desa** 🍷 🍷 🌱 33
Malay style flame-grilled chicken with spicy citrus and galangal marinade, ulam, mesclun mix, peanuts, lemongrass and ginger flower dressing
- Highland** 🍷 🍷 🌱 🌱 🌱 27
Mixed mesclun with red radish and onion pickles, tomato, nuts and molasses dressing
- Els Caesar** 35
Grilled chicken with cos lettuce, Parmesan, grated egg, red radish, crouton crumbs, Caesar dressing

SOUPS

- Spicy Pumpkin Coconut Cream** 🌱 🌱 26
Flavoured with nam prik pao, highland pumpkin cubes, crouton shreds
- Cantonese Wonton Mee** 🌱 32
Hot chicken broth with thin egg noodles, prawn and chicken dumplings, bok choy

🍷 Contains Nuts 🍷 Gluten Free 🌱 Vegan 🌱 Vegetarian 🌱 Dairy Free

Please inform us if you have any specific dietary needs.
Our food is prepared in an environment where peanuts/nuts and other allergies are handled with no separate concerned allergen-free preparation area.

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BREAD WITH FILLERS

- The Els Club Sandwich** 38
Toasted wholegrain with grilled chicken breast, cheddar, beef strips, tomato, egg, lettuce, mayonnaise, fries
- Chicken Wrap** 36
Grilled Cajun chicken in tortilla, romaine lettuce, tomato, onion, Parmigiano-Reggiano aioli, fries
- Bruschett-Els Tartine** 🥜 40
Sliced striploin on open-faced sourdough bread with braised club sauce, poached egg, crumbs of mixed nuts and seeds
- Beef Burger** 47
Australian beef patty in sesame bun, lettuce, gherkin, tomato, onion rings, cheddar, mustard, fries

PASTAS

- Spaghetti al Nero di Seppia** 🌊 45
Squid ink pasta with local seafood, mushrooms, garlic, chilli flakes, parsley, olive oil
- Fettuccine Marinara** 🥜 🌊 43
With assorted seafood, spiced pomodoro sauce, baby spinach
- Penne Pesto alla Genovese** 🌿 35
With cherry tomatoes, mushrooms, broccoli, pine nuts, grated Parmigiano
- Linguine Alfredo** 40
Coated with creamy butter cheese sauce, chicken cubes, cured turkey, broccoli, grated Parmesan

PIZZA

- Fungi e Tartufo** 🌿 42
Minced mixed mushrooms and truffle ragoût, sautéed mushrooms and baby spinach, mozzarella
- Frutti di Mare** 47
Prawns, squid, clams, fish meat, tomato coulis, mozzarella
- El Fuego** 40
Grilled Cajun chicken, red chili, jalapeño, bird's eye chili, chili flakes, chipotle onion ketchup, tomato coulis
- Margherita** 🌿 39
Neapolitan sauce, mozzarella, fresh basil

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MAIN COURSES

- Barbecued Chilli Char Siew Lamb Shoulder**  69
Marinated lamb, Parmentier potatoes, green peas
- Pan-grilled Barramundi**  56
Served with mashed wild betel potato, honey-braised carrot, broccoli, tangy sambal sauce
- Roasted Chipotle Spring Chicken** 44
Crispy onion, creamy potato mash, capsicum jam
- Fish and Chips**  42
Batter-coated yellowtail barracuda with green peas, tartar sauce, fries
- Nasi Goreng Padang Kadok**   37
Wok-fried rice with wild betel and turmeric sambal paste, anchovies, prawns, vegetables, fried chicken wings, fish crackers and fried egg
- Nasi Ayam Madu Telang**   39
Roasted spice and honey-marinated chicken leg, butterfly pea rice, kerabu mix, salted duck egg, percik lemak sauce, Nyonya sambal
- Sup Ekor**   45
Slow-braised oxtail broth with aromatic spices, root vegetables, steamed jasmine rice and spring onions
- Mee Sua**  43
Hokkien style stir-fried wheat vermicelli with prawns, squid, Asari clams, shredded egg, sprouts, carrot, cabbage, bamboo mustard
- Char Kway Teow**   36
Wok-tossed flat rice noodles with king prawns, egg, bean sprouts, dark soy sauce, chives

SIDE DISHES

- French Fries** *With mayonnaise and ketchup*      14
- Petite Salad** *With balsamic dressing*      16
- Sweet Potato Fries** *With capsicum ketchup*      16

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NIBBLES AND LIGHT BITES

- Cumi-Cumi**  29
Crispy spice-battered Langkawi calamari rings with chipotle dip
- Salt and Pepper Chicken Wings (6 pieces)**   28
With oriental barbecue sauce
- Creamy Mushroom Dip**   28
Sautéed assorted mushrooms and garlic cream with toast
- Satay Ayam**    26
Marinated chicken on bamboo skewers with peanut sauce, rice cake, cucumber, onion
- 6 pieces 48
 - 12 pieces 48
- Curry Puffs (5 pieces)**    22
Filled with curried potato and vegetables
- Spring Rolls (10 pieces)**     20
With vegetable filling, Thai chili dip

DESSERTS

- Pisang Kukus Utara**   26
Caramelized banana with sago pearls, coconut cream, palm sugar, coconut ice cream
- Bay Waffle**   35
With vanilla ice cream, berry compote
- Teluk Datai Fruit Platter**      21
Seasonal fruits with lime and chia seed syrup
- Locally-crafted Ice Creams and Sorbets (per scoop)**   12
- Vanilla
 - Dark chocolate
 - Strawberry
 - Coconut

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