

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.
Our food is prepared in an environment where peanuts/nuts and other allergens are handled with no separate concerned allergen-free preparation area.

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BREAD WITH FILLERS

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

PASTAS

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

PIZZA

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

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MAIN COURSES

Barbecued Chilli Char Siew Lamb Shoulder 🥚	73
<i>Marinated lamb, Parmentier potatoes, green peas</i>	
Pan-grilled Barramundi 🥚	59
<i>Served with mashed wild betel potato, honey-braised carrot, broccoli, tangy sambal sauce</i>	
Roasted Chipotle Spring Chicken	46
<i>Crispy onion, creamy potato mash, capsicum jam</i>	
Fish and Chips 🥚	44
<i>Batter-coated yellowtail barracuda with green peas, tartar sauce, fries</i>	
Nasi Goreng Udang Tenggara 🥚 🥚	39
<i>Wok-fried rice with wild betel and turmeric paste, prawn sambal, anchovies, vegetables, papadam and fried egg</i>	
Ayam Madu Nasi Telang 🥚 🥚	41
<i>Roasted spice and honey-marinated chicken leg, butterfly pea rice, kerabu mix, salted duck egg, percik lemak sauce, Nyonya sambal</i>	
Sup Ekor 🥚 🥚	47
<i>Slow-braised oxtail broth with aromatic spices, papadam, root vegetables, steamed jasmine rice</i>	
Mee Sua 🥚	45
<i>Hokkien style stir-fried wheat vermicelli with prawns, squid, Asari clams, shredded egg, sprouts, carrot, cabbage, bamboo mustard</i>	
Char Kway Teow 🥚 🥚	38
<i>Wok-tossed flat rice noodles with king prawns, egg, bean sprouts, dark soy sauce, chives</i>	
SIDE DISHES	
French Fries <i>With mayonnaise and ketchup</i> 🥚 🌱 🥚	16
Petite Salad <i>With balsamic dressing</i> 🥚 🌱 🌱 🥚	17
Sweet Potato Fries <i>With capsicum ketchup</i> 🥚 🌱 🌱 🥚	19

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NIBBLES AND LIGHT BITES

- Cumi-Cumi** 🌱 31
Crispy spice-battered Langkawi calamari with chipotle dip
- Salt and Pepper Chicken Wings (6 pieces)** 🌱 🌿 30
With oriental barbecue sauce
- Satay Ayam Raja** 🌱 🌿 🌱 28
Marinated jumbo chicken on bamboo skewers with peanut sauce, rice cake, cucumber, onion
- 6 pieces 50
 - 12 pieces
- Curry Puffs (5 pieces)** 🌱 🌿 🌱 23
Filled with curried potato and vegetables
- Lumpia Ewa (10 pieces)** 🌱 🌿 🌱 🌱 22
Homemade spring rolls with vegetable filling, Thai chili dip

DESSERTS

- Sangkaya Soufflé** 🌱 🌿 🌱 🌱 28
Steamed pandan coconut and pumpkin pudding, rose pearls, coconut cream
- Cendol Taman** 🌱 🌿 🌱 🌱 28
Light coconut milk in shaved ice with green rice flour jelly, adzuki beans, coconut ice cream, palm sugar syrup
- Symphony Brûlée** 🌱 🌿 🌱 🌱 28
Creamy custard with black glutinous rice, mango compote, sago pearls, gula among reduction
- Teluk Datai Fruit Platter** 🌱 🌿 🌱 🌱 23
Seasonal fruits with lime and chia seed syrup
- 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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