

## THE LOUNGE BAR

### COFFEE

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#### Hot Coffee

Espresso	20
Marocchino	24
Double Espresso	24
Latte	24
Cappucino	24
Long Black Coffee	24
Flat White Coffee	24
Mocha	24
Hot Chocolate	24

#### Iced Coffee

Iced Latte	26
Iced Mocha	26
Iced Cappucino	26
Iced Chocolate	26

#### Traditional Malaysian Tea

Teh Tarik	21
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## FINE TEA

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#### Black Tea 36

English Breakfast
Earl Grey
Darjeeling
Mokalbari Assam
Orange Pekoe
Irish Whisky Cream

#### Flavoured Green Tea 36

Fancy Sencha
Jasmine Gold
Morning Dew
Morgentau

#### Herbal Infusion 36

Chamomile
Lemongrass

#### Wellness Tea 36

Herbs & Ginger
Life & Beauty
Light & Fit

#### Fruit Infusion 36

Strawberry Crisps
Strawberry Fields
Raspberry Royal
Soft Peach Tea

#### Roibos Tea 36

Roibos Vanilla
Roibos Lemon

## FRESH JUICE

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Orange	26
Green Apple	30
Watermelon	30
Carrot	30

## ICED TEA

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Iced Lemon Tea	24
Iced Tea	24
Iced Green Tea	24
Iced Raspberry Tea	24
Iced Peppermint Tea	24

## MINERAL WATER

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Hilton H2O RO 500ml	10
Tau Still 330ml	28
Tau Sparkling 330ml	28
Tau Still 750ml	33
Tau Sparkling 750ml	33
Filtered water	3

## SOFT DRINK

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Coke	24
Diet Coke	24
Sprite	24
Ginger Ale	24
Ginger Beer	24
Tonic	24
Soda	24
Red Bull Silver	24

## COFFEE COCKTAILS

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Irish Coffee	41
John Jameson Whisky, Coffee and Cream	
Ace Cafe	41
Baileys, Espresso and Whipped Cream	
Espresso Martini	41
Absolute, Coffee Khalua, Espresso and Sugar Syrup	
Cafe Royal	41
Martell VSOP, Espresso and Cream	

## MOCKTAILS

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Fruit Punch	35
Orange, Lime, Mango, Pineapple and Cranberry	
Secretary's Secret	35
Cucumber Syrup, Lime Juice and Soda	
Shirley Temple	35
Lemon Juice, Grenadine Syrup and Sprite	
Vojito	35
Mint Leaf, Brown Sugar, Soda and Crushed Ice	
Virgin Mary	35
Tomato Juice, Dash of Lemon Juice, Tabasco Worcestershire Sauce, Salt and Pepper	

## SIGNATURE COCKTAILS

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<b>The Old Fashioned</b>	41
Jack Daniel, Angostura Bitter,sugar and peel orange	
<b>Negroni</b>	41
Beefeater, Sweet Vermouth and the Italian Bitter with Orange peel Served on the rocks	
<b>Malaysian Mule</b>	52
Lemongrass infused Absolut Vodka, Kaffir Lime Juice Brown Sugar and Fresh ginger topped with Ginger Beer	
<b>Strawberry Margarita</b>	47
Omelca Gold, Strawberry Puree, Triple Sec and Lime Juice	
<b>Raspberry Daiquiri</b>	47
Havana 3 years, Raspberry Puree, Lime Juice with Ice and served with Fresh Raspberry Skewer	
<b>Forest Fruit Caipiroska</b>	41
Absolut Blue, Fresh Lime, White Sugar, Blueberry Raspberry and Red Current Fruit	
<b>Happy Aperol</b>	52
Aperol topped with Prosecco and soda water	

## MARTINI AFFAIR

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<b>Classic</b>	47
Unique blend of Beefeater Gin, dash of Vermouth Extra Dry	
<b>Lychee</b>	47
Absolut Blue, Lychee Syrup and Lychee Liqueur	
<b>Dirty</b>	47
Beefeater Gin, Vermouth Dry, Olive Brine garnished with a Lemon Twist or Green Olive	
<b>Green Apple</b>	47
Absolut Blue, Green Apple Liqueur and a slice of Green Apple	

## LONG DRINKS

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<b>Mai Tai</b>	47
Havana 3 years, Orange Curacao, Amaretto , Lime Juice, Fresh Pineapple Juice and Maraschino Cherry	
<b>Mojito</b>	47
Havana 3 years,with Fresh Lime, Mint Leaves, Brown Sugar topped with a splash of Soda Water	
<b>Long Island Ice Tea</b>	47
Absolut Blue, Beefeater, Havana 3years, Olmeca Gold, Triple Sec Sweet and Sour topped with cola	
<b>Pinacolada</b>	47
Havana 3 years,Malibu, Fresh Milk, Pineapple Juice, Coconut Syrup, Cherry and Fresh Pinneapple	
<b>Sex On The Beach</b>	47
Absolut Blue, Orange Juice, Midori, Cranberry Juice and Lemon Juice	

## BEERS

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### Beer By Bottle

Tiger	28
Heineken	35
Guinness	35
Carlsberg	48
Corona	48
Budweiser	48
Asahi	48
Tiger white	28
Anchor	38
Affligem	52

### Draught Beer

Tiger regular	38
Tiger large	45
Heineken regular	43
Heineken large	50
Guinness regular	48
Guinness large	55

### Cider

Strongbow	48
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## COGNACS

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	Glass	Bottle
Martell VSOP	34	479
Martell Cordon Bleu	76	1,166
Hennessy VSOP	37	642
Hennessy XO	103	2,083
Remy Martin VSOP	35	617
Remy Martin XO		

## APERITIF

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Martini Rosso	32	420
Martini Bianco	32	420
Cinzano Extra Dry	32	420
Campari	32	420
Dubonnet	32	420
Pernod	32	420
Ricard	32	420

## LIQUEURS

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Baileys	32	409
Cointreau	32	409
Drambuie	32	409
Kahlua	32	409
Sambuca	32	409
Grand Marnier	32	409
Midori	32	409
Amaretto	32	409

## SINGLE MALT WHISKIES

	Glass	Bottle
Glenlivet 12 Years	34	612
Glenlivet 15 Years	50	1,113
Glenlivet 18 Years	70	1,393
Singleton 12 Years	40	595
Singleton 15 Years	50	880
Singleton 18 Years	70	1,110
Macallan 12 Years	52	1,250
Macallan 18 Years	150	2,733
Glenfiddich 12 Years	40	750
Glenfiddich 15 Years	45	820
Glenfiddich 18 Years	103	2,110
Bruichladdich The Classic Laddie	40	641
Bruichladdich Port Charlotte	40	612

## SCOTCH WHISKIES

Johnnie Walker Blue	110	2,773
Chivas 12 Years	34	528
Chivas 18 Years	65	1,108
Chivas Royal Salute	105	2,110
Ballantines	34	528

## BOURBONS & IRISH WHISKIES

John Jameson	35	461
Jim Beam Black	35	479
Jim Beam White	35	461
Maker's Mark	37	500
Canadian Club	35	461
Jack Daniel's	35	650

## VODKA

	Glass	Bottle
Absolut Blue	34	455
Smirnoff	38	467
Ketel One	37	479
Skyy Vodka	35	467
Skyy 90	42	531
Grey Goose	42	597
Belvedere	47	840

## GIN

Beefeater	34	455
Gordon's	34	455
Bombay Sapphire	35	520
Tanqueray	35	461
Tanqueray Ten	47	502
Hendrick's	41	692
Botanist Islay	37	700

## TEQUILA

Omelca Gold	34	455
Don Julio	35	490
Jose Cuervo Gold	34	432
Patron Reposado	59	950

## RUM

Havana 3 years	34	455
Bacardi Carta Blanca	35	455
Bacardi Gold	35	455
Captain Morgan	35	426
Cachaca	35	461

## SALAD

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Classic Caesar Salad With your choice of:	
Grilled Cajun Chicken	38
Grilled Tiger Prawns	42
Smoked Salmon	47
Thai Beef Salad	40
A Refreshing Thai-flavoured Salad with Lightly Pan-fried Beef and Roasted Peanuts, Onions and Mango	
Greek Salad	40
Cucumber, Tomatoes, Red Onion, Feta cheese with Oregano Vinaigrette and Pita Bread	
Pepper Crusted Tuna Nicoise	38
French-style with Kalamata Olives, Fresh Tomatoes, French Bean, Egg, Onion and Potato	
Spinach salad	33
Baby spinach, chick pea, quinoa, balsamic berries vinaigrette	
Chicken Terayaki salad	38
Arugula, Feta, radish, tomato confit, beef bacon and chive vinaigrette	

## SOUP

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Porcini Mushroom Soup	33
Russet Potato Crisp and Truffle Oil	
Minestrone	25
Minestrone of Seasonal Vegetables with Short Pasta	
Oxtail Soup	33
Authentic Malay-style Tender Boiled Oxtail Meat, Potato and Carrot in Spiced Broth with Brioche Bread	
Tom Yam Goong	33
Spicy Thai broth, prawn, chilli, lemongrass	

## MAIN COURSE

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Pan Seared Black Cod	63
Brocolini, Eringi And Yuzu Dressing	
Fish & Chips	66
Crispy-fried Fish Fillet, Tartar Sauce and French Fries	
Oven-roasted Spring Chicken	46
Mango Flan, Lyonnaise Potato and Shallot Balsamic Sauce	
Harissa Basting Lamb Cutlet	84
Harissa basted lamb cutlet, herb-roasted chilli pumpkin, parsnip puree and rosemary minted jus	
Grilled Sirloin Steak	75
Roasted trio potatoes, garlic confit, vegetable and green peppercorn sauce	
Surf and Turf	87
Seared beef tenderloin, garlic brushed toasted spiny lobster tail, wilted creamy spinach, pave vegetable, potobello mushroom	

## PASTA

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Spaghetti, Fusilli Or Tagliatelle	42
With your choice of Vegetarian Tomato Sauce, Beef Bolognese or Carbonara with Garlic Bread	
Capellini	54
Angel hair pasta, assorted seafood, sun-dried tomato confit, crustacean oil	
Seafood in Dashi Broth	56
Poached seafood medley in dashi broth, edamame bean and green tea noodles	
Lasagna	41
Beef ragout, mushroom bechamel sauce	

## PIZZA

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<b>Pizza Pepperoni</b>	47
Topped with Bolognese, Pepperoni Sausage, Barbecue Sauce and Provolone Cheese	
<b>Satay Pizza</b>	47
Grilled Chicken Satay, Satay Sauce and Mozzarella Cheese	
<b>Pizza Margherita</b>	47
Topped with Tomato Sauce, Basil and Mozzarella	
<b>Frutti Di Mare Pizza</b>	47
Topped with Shrimps, Squids, Mussels, Garlic and Fresh Herbs, Rustic Tomato Sauce	

## SANDWICH AND BURGER

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<b>Vasco's Club Sandwich</b>	49
Seared Chicken Breast, Turkey Bacon, Fried Egg, Salad and Chips	
<b>Double Cheese Burger</b>	53
Char-grilled Beef Patties with Caramelized Onion Gherkin, Salad and Chips	
<b>Steak Sandwich Classic Way</b>	59
Barbecue Flavoured Steak with Rocket Leaves, Garlic Boursin Aioli, Ciabatta Bread Sautéed Mushroom, Cheese and Caramelised Onion served with French Fries	
<b>Create Your Own Sandwich</b>	38
With your choice of Tuna, Roast Chicken, Egg, Cheese and Beef Salami	
<b>Tandoori Caesar Sandwich</b>	49
Tandoori scented chicken,caeser salad,ciabatta bread tomato relish with sea salt and wedges	

## NOODLES

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<b>Mee Mamak</b>	42
Stir-fried Yellow Noodle with Prawn, Chicken, Squid, Bean Curd, Prawn Fritter, Egg, Bean Sprout and Choy Sam	
<b>Fried Mee Siam</b>	42
Stir-fried Rice Noodle with Prawn, Chicken, Squid Bean Sprout, Onion and Carrot Julienne	
<b>Stir-Fried Black Pepper Beef Kway Teow</b>	49
Stir-fried Flat Rice Noodle with Slice Beef Bean Sprout, Onion and Capsicum in Black Pepper Sauce	
<b>Nyonya Curry Laksa</b>	45
Yellow Noodle with Chicken, Prawn, Long Beans, Eggplant, Bean Sprout, Bean Curd Puff in Coconut Curry Gravy	
<b>Cod Fish Noodle</b>	49
Emperor Noodle, Mushroom, Asparagus, Coriander and juicy pieces of Poached Cod with Young Ginger	
<b>Chicken Noodle Soup</b>	45
Yellow Noodle with Chicken, Fish Ball, Tau Kan, Choy Sum, Beansprout and Authentic Chicken Broth	
<b>Penang Char Kway Teow</b>	45
Prawn, Chicken, Fish Cake, Bean Sprout and Chives Fried with Flat Rice Noodleprout	
<b>Chap Chye Noddle</b>	42
Dang Myun noodle,beef strips,sesame seeds,shitake, carrots,cabbage and wood ear mushroom	
<b>Prawn mee</b>	45
Prawn broth noodles,fish cake,beansprout,water spinach, hard boiled egg and king prawn	

## ASIAN CUISINE

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### Vasco's Fried Rice 47

Vasco's Style Fried Rice served with Chicken Satay, Kerabu Mangga, Anchovies and Peanut Sambal, Prawn Crackers and Marinated Chicken Drumstick

### Hainanese Chicken Rice 47

Your choice of Steamed or Roast Chicken with Fragrant Rice, Ginger Chilli Sauce, Cucumber and clear Chicken Broth

### Satay Beef / Chicken / Lamb (1 dozen) 52

Traditional Char-grilled Chicken, Beef or Lamb Skewer served with Spicy Peanut Sauce accompanied with Cucumber, Onion and Rice Cake

## INDIAN FLAVOURS

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### Salmon Wahi Dali 56

Salmon Marinated with Yogurt and Selected Spices Uppama Cake, Mango Tamarind Chutney

### Tandoori Chicken 54

With Badji Poriel, Mint Raita and Tomato Chutney

### 'Hyderabadi' Lamb Shank 'Dum' Briyani 56

Basmathi Fragrant Rice, Braised Lamb Shank, Roasted Spices, Fresh Shallot and Creamy Yoghurt served with Dhallca and Onion Raita

### Choice of Naan Bread 28

Butter naan  
Garlic naan

## VEGETARIAN

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### 'Dhall Palak' 35

Mixed Lentil cooked with Creamy Spinach, Selected Herbs and Spices

### Braised Asparagus with Wild Chinese Mushroom 35

Served with Hot Steamed Rice or Fried Mantau Bun

### Vegetable 'Yakhni Pulao' 35

Basmathi Rice Cooked with Tomato and Vegetables with Clarified Butter



## DESSERTS

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<b>Sago Immersed in Gula Melaka</b>	33
Paired with Coconut Milk and exotic Fresh Fruits	
<b>Walnut 70% Dark Chocolate Brownies</b>	33
Topped with Mascarpone Light Cream and Drizzled generously with Velvety Salted Caramel Sauce	
<b>Classic Arabica Tiramisu</b>	33
Paired with Freshly Baked Hazelnut Biscotti with A shot of Specially Infused Berries	
<b>Baked Cheese Cake</b>	33
With Fancy Chocolate Peta Zeta and Sprinkled with Strawberry Mango Salsa	
<b>Apple Crumble</b>	33
Enhanced with Blueberry and Raspberry Gel Paired with Aromatic Cinnamon Whipped Cream	
<b>Sticky Coconut Rice</b>	33
With Bed of Fresh Cut Mangoes covered in Passion Fruit Coulis	
<b>Fruit Platter</b>	33
<b>Cheese Plate</b>	49
Selection of imported Cheese served with Lavosh and Fig Jam	
<b>Pisang Keju</b>	33
Salamandered Banana with fine shredded mozzarella Chesse and warm chocolate	

## TEA TIME MENU

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Available from 3.00pm to 6.00pm (Daily)

<b>Trio Potato Platter</b>	45
Truffle Fries, Cheezy Wedges and Beef in Crispy Potato Skin	
<b>Chili Corn-Carne</b>	41
Beef with Jalapeño, Kidney Bean and Crispy Tortilla Chip	
<b>Tex Mex Chicken Wing</b>	41
Spicy Marinated Chicken Wing with Hickory Smoked BBQ Sauce	
<b>Rojak Buah</b>	30
Refreshing Local Fruits Salad with Prawn Paste Dressing topped with Peanuts and Sesame Seed in Black Pepper Sauce	
<b>Cucur Udang</b>	30
Prawn Fritter with Bean Sprout, Chives, Onion and Prawn served with Chili Dipping Sauce	
<b>Keropok Lekor</b>	26
Fried Long Tube Fish Paste served with Homemade Chili Sauce	