#### COCKTAILS

### all-Day, everyDay

Drinks so fresh and easy-going you will want to drink more than one.

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Mr Chew's	42
'Take-Away' G&T	
Brokers gin, pink peppercorns	
& guava, Malafemmena tonic	
Frida Froza	34
White wine, jasmine cordial,	
dry vermouth & shiso	
Jiangxi Fresca	38
Rice infused vodka, passion	
fruit, lime, vanilla &	
salted pineapple soda	
Chew's Daiquiri	44
White rum, hanoho shiso	
flowers, lime, grapefruit,	
plum wine reduction	
The Great Wall of Peru	38
Pisco, chamomile, lemon,	
Pevchaud's bitters & egg white	

# COCKTAILS STRONG & Harmonious

Spirit forward, acquired flavours, perfectly balanced.

perfectly balancea.	
	RM
Pablo's Dynasty	46
Tequila, gin, sweet vermouth, Luxardo maraschino and Hellfire bitters	
Joya	44
Mezcal, D.O.M. Bénédictine, sweet vermouth, chocolate bitters	
Ancient Fashion	50
Japanese whisky, Creole bitters, 5 spices syrup, torched kumquat	
Dirty & Daring	46
Shochu, gin, ginger & Jalapeño pickled brine	
Señor Chew	42
Tonka bean infused rice wine, gin, dry vermouth, Aperol, Chocolate bitters	

#### COCKTAILS

## New & exciting

Packed with flavour, experimental combinations, daring and delightful.

	RM
Spring Morning in la Casa	50
Umeshu Shochu, sparkling	
wine, golden raspberry &	
chilli shrubb	
Matchalada	42
Sesame infused gin, white	
chocolate, matcha, cream	
Lost in Translation	45
Scotch, Shiaoxing 18yrs,	
Chambord, lemon,	
Rooibos soda	
Luchachino	42
Mezcal, ginger beer, lime,	
Aztec chocolate bitters	
The Emperor's Lady	44
Gin, Mei Kuei Lu Chiew,	
lemon, sugar, egg white,	
lavender & orange bitters	

Teouila	
ropoita	RM
Herradura Reposado	32
Don Julio Anejo	34
Don Julio Reposado	34
Centenario Reposado	36
<b>Mezcal</b>	
Punto MX Espadín Joven	32
Koch El Espadín Joven	36
Koch El Espadín Olla de Barro	38
Koch El Espadín de Borrego	42
(sheep leg)	
Koch El Ensamble	44
Koch El Tepeztate	54
Koch El Tobalá	58
BRANDY	
Martell Cordon Bleu	75
Libarna Grappa	32
Pisco Gobernador	32
Camus Ile De Ré	38
IRISH WHISKY	
Jameson	34

### WHISKY

Scotch	RM
Bunnahabhain 12years	44
Balvenie Dbl. Wood 12Yrs	45
Lagavulin 16yrs	44
Monkey Shoulder	36
Aberfeldy 12Yrs	35
Ballentines	32
Macallan Fine Oak 15Yrs	60
Asian	
Akashi White Oak	40
Nikka Taketsuru	45
Nikka From The Barrel	50
WHISKEY	
Woodford Reserve	34
Wild Turkey 81	36
Redemption Rye	45
GIN	
The Botanist	40
Beefeater	30
Brokers	32
Tanqueray NO.10	38
Roku Suntory	40
Monkey 47 Dry	60
Hendrick's	38

RUM	RM
Matusalem Anejo	32
Sailor Jerry	33
Mount Gay Black Barrel	32
Bacardi Carta Blanca	32
Cachaca 51	28
vooka	
Stolichnaya Premium	32
Belvedere Pure	34
Beer	
Draught	32
Heineken	34
Bottle Heineken	30
Little Creature IPA	45
Little Creature Pale ale	42
Guinness Stout	30
Guilliess Stout	00
Cider	
El-Gaitero	39
INFUSED Sake	
Jackfruit, Habanero &	18
agave necter	
Coffee, cherry	18
Butterfly pea and jasmine tea	18

NON-alcoholic	
COCKTAILS	RM
<b>Flor de la Sandia</b> Watermelon, ginger flower, Jalapeño, soda	26
<b>Dowager Fizz</b> Gingerbeer, kaffir, pineapple, pink peppercorn	26
Coco-Kumaru Tonka, coconut water, fragrant rice, salted pineapple	26
FRESH JUICES	
Orange	18
Pineapple	18
Watermelon	18
Mixed Juice	20

SOFT DRINKS	RM
Coca-Cola	10
Coca-Cola light	10
Sprite	10
Soda Water	10
Ginger Ale	10
Fever Tree Tonic	18
Malafemmena Grapefruit Soda	16
Malafemmena Ginger Beer	16
Malafemmena Tonic	16
COFFEE	
Espresso	10
Double Espresso	12
Long Black	12
Americano	12
Flat White	14
Cappuccino	14
Macchiato	12
Latte	14
Tea Pot	
	15
English Breakfast	15
Earl Grey Green Tea	15
Green rea	13
MINERAL WATER	
Aqua Panna (750ml)	18
San Pellegrino (750ml)	18
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Prices in RM and subject to 10% Service Charge and 6% government tax

#### LITTLE PLATES

	RM
Salmon ceviche with ginger garlic infused soy dressing & yuzu pearls	38
Coconut milk poached chicken salad with Chinese cabbage, pickled cucumber & roast peanuts	30
Mr. Chew's fried chicken wings	28
Catfish char siew & somtam stuffed deep fried bun (1 pc)	20
Soft shell crab pancake roll with avocado, nori & light wasabi mayo (2pcs)	32
Tiger prawn dumplings with water chestnut, curry vinaigrette & Vietnamese mint (4pcs)	28
Crisp fried barramundi noodle rolls with chilli lime fish sauce dip (3pcs)	26
Nori taco with sushi rice, salmon belly & salmon roe, tobiko mayo (1 portion)	28
Century egg somen with tofu, salmon roe & spicy Szechuan sauce (1 portion)	18

BIG PLates	RM
(all to share)	
Pan seared barramundi with spicy tamarind chilli sauce, coconut cream, pineapple & avocado salsa (250g)	75
Home blended soy sauce marinated grilled rib eye steak with chive flower butter (350g)	150
Crispy skin confit half duck with pickled onion & Szechuan orange plum sauce (900g)	90
SIDES	
Heart of cabbage with sweet ginger sauce & aromatic black bean crisps	20
Fried Japanese pearl rice with garlic, creamy avocado & coriander	20
Burnt Cameron Highland pearl corn & lime	20
Desserts	
Mr Chew's dessert box for 2	45
(Banana burrito, raspberry chocolate mushroom, chocolate cigar, passion fruit mochi)	

# NORI Taco of the Month

Ask our staff if you want to Chew on something New.



#Pa	RTYTIME CHAMPAGNE	BTL	GLS
	Philippe Gamet `Brut Sélection' Blanc de Noirs Champagne, France	395	85
ROS	É	BTL	GLS
2018	Franck Massard `Mas Amor Rosado'  Catalunya, Spain	200	40
WHI	Te	חדיו	CIC
2018	Winery of Good Hope, Chenin Blanc Stellenbosch, South Africa	BTL 200	GLS 40
2018	Misha's Vineyard Sauvignon Blanc Central Otago, New Zealand	260	
2017	Elian Da Ros `Coucou Blanc' Côtes du Marmandais, France	330	
ReD		BTL	GLS
2018	Schubert `S Series' Pinot Noir Wairarapa, New Zealand	250	50
2015	Parrés Balta `Indigena' Garnacha Penedès, Spain	250	
2016	Elian Da Ros `Chante Coucou'  Côtes de Marmandais, France	300	
SWE	et et	BTL	GLS
2016	Disznoko`Late Harvest'	235	45
2017	Tokaj-Hegyalja, Hungary Michele Chiarlo `Nivole' Moscato D'Asti Piedmont, Italy	245	

#### **Vegetarian Menu**

	RM
Chinese cabbage salad with young coconut, pickled cucumber, roast peanut & Vietnamese mint	30
Eryngi mushroom char siew & somtam stuffed deep fried bun	20
Soft crepe pancake roll with deep fried cauliflower, avocado, nori & light wasabi mayo	29
Fresh rice paper noodle rolls with breaded avocado & chilli lime sauce dip	26
Century egg somen with tofu, pickled shitake mushroom & spicy Szechuan sauce	18
Heart of cabbage with sweet ginger sauce & aromatic black bean crisps	20
Fried Japanese pearl rice with garlic, creamy avocado & coriander	20
Burnt Cameron Highland pearl corn & lime	20

#### **GLUTEN FREE MENU**

	IXIVI
Coconut milk poached chicken salad with Chinese cabbage, pickled cucumber& roast peanuts	30
Pan seared barramundi with spicy tamarind chili sauce, coconut cream, pineapple & avocado salsa (250g)	75
Crispy skin confit half duck with pickled onions & Szechuan plum sauce (900g)	90
Fried Japanese pearl rice with garlic, creamy avocado & coriander	20
Burnt Cameron Highland pearl corn & lime	20

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#### Dairy Free Menu

	RM
Chinese cabbage salad with young coconut, pickled cucumber, roast peanut & Vietnamese mint	30
Salmon Ceviche with ginger garlic infused soy dressing & yuzu pearl	38
Tiger prawn dumplings with water chestnut, curry vinaigrette & Vietnamese mint	28
Crisp fried barramundi noodle rolls with chili lime fish sauce dip	26
Mr. Chew's fried chicken wings	28
Nori taco with sushi rice, salmon belly & salmon roe, tobiko mayo	28
Pan seared barramundi with spicy tamarind chili sauce, coconut cream, pineapple & avocado salsa (250g)	75
Crispy skin confit half duck with pickled onions & Szechuan plum sauce (900g)	90