

COCKTAILS

ALL-DAY, EVERYDAY

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

RM

**Mr Chew's
'Take-Away' G&T** 42

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,
Psychaud's bitters & egg white

*Prices in RM and subject to 10% Service
Charge and 6% government tax*

COCKTAILS

STRONG & HARMONIOUS

Spirit forward, acquired flavours,
perfectly balanced.

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

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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	

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TEQUILA

	RM
Herradura Reposado	32
Don Julio Anejo	34
Don Julio Reposado	34
Centenario Reposado	36

MEZCAL

Punto MX Espadín Joven	32
Koch El Espadín Joven	36
Koch El Espadín Olla de Barro	38
Koch El Espadín de Borrego (sheep leg)	42
Koch El Ensemble	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
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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

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RUM RM

Matusalem Anejo	32
Sailor Jerry	33
Mount Gay Black Barrel	32
Bacardi Carta Blanca	32
Cachaca 51	28

VODKA

Stolichnaya Premium	32
Belvedere Pure	34

BEER

Draught

Heineken	32
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Bottle

Heineken	30
Little Creature IPA	45
Little Creature Pale ale	42
Guinness Stout	30

Cider

El-Gaitero	39
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INFUSED SAKE

Jackfruit , Habanero & agave necter	18
Coffee, cherry	18
Butterfly pea and jasmine tea	18

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NON-ALCOHOLIC COCKTAILS

	RM
Flor de la Sandia	26
Watermelon, ginger flower, Jalapeño, soda	
Dowager Fizz	26
Gingerbeer, kaffir, pineapple, pink peppercorn	
Coco-Kumaru	26
Tonka, coconut water, fragrant rice, salted pineapple	

FRESH JUICES

Orange	18
Pineapple	18
Watermelon	18
Mixed Juice	20

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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

English Breakfast	15
Earl Grey	15
Green Tea	15

MINERAL WATER

Aqua Panna (750ml)	18
San Pellegrino (750ml)	18

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NORI TACO OF THE MONTH

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



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FAMOUS BITES

	RM
Nori Taco	28
Salmon belly, sushi rice, salmon roe & tobiko mayo	
Spring Roll	26
Crisp fried honey marinated barramundi, thin noodles, fresh herbs & chilli lime fish sauce dip	
Char Siew Bun	20
Grilled catfish char siew & Thai papaya somtam	
Crab Pancake	32
Soft shell crab, avocado, nori & light wasabi mayo	
Foie Gras	75
Betel leaf, 5 spice seared duck breast, morello cherry & hazelnut	

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LITTLE PLATES (& BOWLS)

	<i>RM</i>
Salmon Ceviche Raw salmon, warm ginger garlic infused soy dressing, sesame seeds & yuzu pearl	38
Chicken Salad Coconut milk poached chicken, Chinese cabbage, coriander dressing, pickled cucumber & roast peanuts	32
Century Egg Somen Century egg, cold noodle, tofu, salmon roe, tobiko, shitake mushroom & spicy Szechuan sauce	18
Prawn Dumpling Tiger prawn & barramundi, water chestnut, curry vinaigrette & Vietnamese mint	28
Chicken Wing Secret	29

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BIG PLATES

RM

(all to share)

Barramundi (250g)

75

Pan seared fish fillet, spicy tamarind sauce, coconut cream, pineapple & avocado salsa

Rib Eye (350g)

150

Grilled steak with home blended soy sauce & chive flower butter

Duck (half a duck)

90

Crispy skin duck confit, pickled ginger onion & Szechuan orange plum sauce

Lamb (450g)

95

Double cooked lamb ribs with green yuzu pepper & perilla leaf salsa

SIDES

Heart of Cabbage

20

Baby Hongkong Kai Lan, sweet ginger sauce & aromatic black bean crisps

Sweet Corn

20

Burnt Cameron Highland pearl corn, red onion & lime

Mr Chew's special fried rice

25

5 grain fried rice, Thai asparagus, sweet corn, topped with barramundi floss

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DESSERTS

RM

Dessert box for 2

45

Black sesame ice cream with candied walnut & Chantilly

Silken soy pudding with Osmanthus syrup, strawberry & Maldon salt sablé

Honey apricot mochi

Banana Burrito

35

Deep fried banana wrapped in pancake, dulce de leche, shaved coconut & tonka bean ice cream

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#PARTYTIME CHAMPAGNE

NV Philippe Gamet `Brut Sélection' Blanc de Noirs
Champagne, France

BTL GLS

395 85

ROSÉ

2018 Franck Massard `Mas Amor Rosado'
Catalunya, Spain

BTL GLS

200 40

WHITE

2018 Winery of Good Hope, Chenin Blanc
Stellenbosch, South Africa

BTL GLS

200 40

2018 Misha's Vineyard Sauvignon Blanc
Central Otago, New Zealand

260

2017 Elian Da Ros `Coucou Blanc'
Côtes du Marmandais, France

330

RED

2018 Schubert `S Series' Pinot Noir
Wairarapa, New Zealand

BTL GLS

250 50

2015 Parrés Balta `Indigena' Garnacha
Penedès, Spain

250

2016 Elian Da Ros `Chante Coucou'
Côtes de Marmandais, France

300

SWEET

2016 Disznoko `Late Harvest'
Tokaj-Hegyalja, Hungary

BTL GLS

235 45

2017 Michele Chiarlo `Nivole' Moscato D'Asti
Piedmont, Italy

245

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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

	RM
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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SUBJECT TO AVAILABILITY

DAIRY FREE MENU

	RM
Chinese cabbage salad with young coconut, pickled cucumber, roast peanut & Vietnamese mint	30
Salmon Geviche 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

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