

DRINKS

COFFEE

H / C

Double espresso	10
Long black	11 / 12
Flat white	12
Latte	13 / 14
Piccolo	11
Mocha	15 / 16
Caramel latte	15 / 16
Banana latte *Infinite-land special!*	15 / 16

ADD-ONS:

Extra espresso shot	+4
Oat milk	+3

SPARKLING

Espresso orange tonic	18
Espresso yuzu	18
Sparkling water (San Pallegirino, 750 ml)	18

NON-COFFEE

Coconut Infinite *Infinite-land special!*	18
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Tea selection	11 / 12
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**English Breakfast / Sencha / Chamomile / Peppermint*

Matcha	15 / 16
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Hojicha	15 / 16
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Chocolate (Chocolate Concierge)	16 / 17
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**Single origin Temangan 67%*

Kefir soda (Nada Natural)	18
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**Pink Guava / Passionfruit / Grape-Elderflower / Pineapple*

Fresh juice	16
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**Apple / Orange*

gilda

NEO BISTRO / CONTEMPORARY DINING

ALL DAY MENU

SMALLS

Caramelised onion mousse, sourdough toast (v,nf)	16
Tomato medley, lychee, pickled jalapenos, mung beans, seasonal greens, soy vinaigrette (vg)	22
Shoestring fries, nori aioli (v)	17
Snapper ceviche, butternut puree, nuoc cham, tiger milk, apple, crispy shallot, corn, Thai basil, tempeh chips *Add <i>Avruga caviar</i> +21	29
Wagyu tartare, peanut-butter gochujang, jicama, shiso, egg bottarga, baguette crisps	42
Grilled tiger prawns (2 pcs), XO béarnaise, Asian slaw, peanuts, tamarind dressing	30

TOASTIES & BURGER

Roasted pumpkin, beetroot sauerkraut, ricotta, pistachio pesto, fries (v)	28
Dijon mayo-brined crispy chicken sandwich, slaw, Thai basil aioli, pickled zucchini, fries	32
Smashed beef burger, lettuce, tomato, gherkins, onion jam, cheddar, Gilda sauce, brioche, fries	34

DIETARY: (v) - vegetarian, (vg) - vegan, (nf) - nut free, (gf) - gluten free

MAINS

Prawn linguine, anchovy butter, cherry tomato, pangrattato, prawn-chilli oil gremolata	40
Charred cabbage, cashew cream, capers-sultanas butter, walnuts (v)	27
Grilled seabass, beurre monte, peas, butter beans, makrut oil	45
Couscous tabbouleh, roasted pumpkin, seasonal greens, almond, sultanas (vg)	33
Grilled chicken, herb butter stuffing, braised leek, orzo, cranberries, pine nuts *Option: 1/4 chicken or 1/2 chicken	38/70
Tomato sofrito rice, clams, mussels, mascarpone	54
Angus sirloin steak (200 g), burnt onion jus, rösti, labneh, beef fat vinaigrette	98
Lamb ragu rigate, kale, gremolata, almond, aged parmesan	58

SWEETS

Pumpkin pudding, mascarpone, pecans (v,gf)	19
Flourless chocolate torte, berries compote (v,gf,nf)	23
Baked plums, hazelnut butter, meringue (v,gf)	24

Prices subject to 10% service charge, corkage RM60/bottle.