

## DRINKS

### SPARKLING/NON-ALCOHOLIC

Espresso orange tonic	18
Espresso yuzu	18
Il Frizzante	19
<b>Kefir soda (Nada Natural)</b>	18
<i>*Pink Guava / Passionfruit / Grape-Elderflower / Pineapple</i>	
<b>Antidote (Domaine des Grottes, 750 ml)</b>	
Bottle	140
By the glass	22
<b>Mimosa (Acala, 750 ml)</b>	
Bottle	140
By the glass	22
Sparkling water (San Pallegriano, 750 ml)	18

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

## NEO BISTRO

*gilda*

### 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	29
<b>*Add Avruga caviar +21</b>	
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, cheddar, onion jam, Gilda sauce, brioche, fries	34

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

**CONTEMPORARY DINING**

**ALL DAY MENU**

**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 <i>*Option: 1/4 chicken or 1/2 chicken</i>	38/70
Tomato soffrito 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

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**DRINKS**

**COFFEE**

	<b>H / C</b>
Double espresso	10
Long black	11 / 12
Flat white	12
Latte	13 / 14
Piccolo	11
Mocha	15 / 16
Caramel latte	15 / 16
Banana latte	15 / 16

**ADD-ONS:**

Extra espresso shot	+4
Oat milk	+3

**NON-COFFEE**

Coconut Infinite	18
<b>Tea selection</b>	11 / 12
<i>*English Breakfast / Sencha / Chamomile / Peppermint</i>	
Matcha	15 / 16
Hojicha	15 / 16
<b>Chocolate (Chocolate Concierge)</b>	16 / 17
<i>*Single origin Temangan 67%</i>	
<b>Fresh juice</b>	16
<i>*Apple / Orange</i>	

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