

TASTE OF DISCOVERY

Le Meridien takes cuisine to a new level by providing a different perspective on experimenting with basic ingredients leading to eye opening new tastes and combinations for guests.....

Creations are delicious yet educative with nuances of unusual and unexpected.....

Welcome to Le Meridien taste of discovery through the ingredients of salt, vinegar, chocolate, spice and sugar....

SALT

Naan Bread 2pcs @ 15
Flavoured with rosemary, thyme
and oregano salt served with vegetable dalcha

VINEGAR

Hot Smoked Salmon 45○
Wasabi noodles, enoki mushroom salad, 55●
Japanese vinegar ponzu

SPICE

5 Spices Beef Quinoa Grain Soup 30
Fresh coriander leaves
and toasted chili focaccia bread

SUGAR


Crème Brûlée 30
Pandan cinnamon, passion orange
and raspberry lemon sugars

CHOCOLATE

Poached Pear "Belle Helene" 30
Vanilla ice cream, hot maracaibo chocolate sauce,
grilled almond and chantilly cream

○ Half ● Full

Kindly notify one of our associates if you have any allergic intolerances
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TO START**Snow Crab Salad** 35Marinated heirloom tomato and snow crab
with apricot balsamic dressing**Malay Oxtail Soup**  30

With potato, carrots and crispy shallots

Gourmet Salad  35Mesclun, walnut, fresh mushrooms, avocado,
shaved parmesan cheese and grilled smoked
chicken breast with roasted tomato-olive oil
dressing**Porcini Soup**   30Creamy cepes and mushrooms soup, Mediterranean
twist stick**Satay** 6 @ 25Prawns, chicken and beef 12 @ 45
with pineapple sambal and peanut sauce**Homemade Venison Satay**  6 @ 28

Peanut sauce and traditional condiments

Antipasto  30Roma tomato, buffalo mozzarella,
grilled vegetables-capsicum timbale,
virgin olive oil and basil jelly
with toasted ciabatta bread**Green Salad or Mixed Salad**  15Virgin olive oil and lemon, low fat yoghurt
and lime, thousand island, Italian dressing
or French dressing**Tom Yam Goong** 30

Spicy Thai broth with prawns

Peking Duck Spring Roll 2 rolls @ 25Sweet turnip, cucumber, beansprouts, 4 rolls @ 48
beancurd and spicy plum sauce Signature Dish  VegetarianKindly notify one of our associates if you have any allergic intolerances
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IN BETWEEN	
Beef Tenderloin	75
With lemon and shallot crust, preserved Idaho potato, mushroom salad and basil pesto	
Black Cod <i>LR</i>	40○
Pan-fried with Eringi mushrooms, broccolini and yuzu dressing	
Seafood	70
Fricassee of lobster, scallops, clams and prawns in sweet and sour "nyonya" sauce, hot crispy "man tao bun"	
The Ultimate Nasi Goreng <i>LR</i>	35
Fried rice with seafood, chicken perchik style, fresh water prawns, asparagus sambal, Asian moulded omelette, young papaya and mango kerabu	
Australian Sirloin	58
Sweet corn mashed potato, roasted wine ripe tomato and Sarawak pepper sauce	
Australian Ribeye	58
Served with grilled vegetables and cajun spices, steak fries, smoked BBQ sauce	
Roasted Chicken Leg	45
Brushed with Provençal herbs, cream cheese, basil tomato and garlic purée, mashed potato, chicken jus with virgin olive oil	
Chili-honey Roasted Australian Lamb Loin	60
Gratin potato cheese cake, green asparagus, lamb herbs sauce	
Salmon Wali-Mahi	50
Baked with green chili, masala and yoghurt, served with pineapple raita, tomato chutney and garlic rice	

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COMFORT ZONE

Crespelle di Funghi 	45
Crêpe filled with mushroom served in light herb cream reduction, scented with white truffle oil	
Parpadellea	40○
Homemade curry flavour fresh pasta with spicy green curry seafood	50●
Spaghetti, Penne or Tagliatelle	35○
With choice of porcini mushrooms, olive oil, tomato sauce, beef ragoût or carbonara	40●
Lasagna	40
Layered with mushrooms, beef ragoût, parmesan crust, basil cream sauce	
Salmon Ravioli <i>LR</i>	3 @ 40
Light smoked salmon cream sauce olive oil infused Italian basil leaves	5 @ 50
The Burger <i>LR</i>	39
(Beef Burger/ Beef Bacon Burger/ Cheese Burger/ Beef Bacon Cheese Burger) Fresh ground Australian beef served in sesame bun with steak fries	
Panini Pita Sandwich	33
Grilled fish terrine otak-otak, cumin tomato chutney, potato salad	
The Traditional Club	35
Triple deck white toast with fried egg, chicken breast, beef bacon, iceberg lettuce and tomato, served with steak fries	
Hainanese Chicken Rice <i>LR</i>	45
Homemade chili sauce, green ginger dressing and soya sauce	

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YOU AND MEE

Buck Wheat Noodles, Yee Mee Kung Fu 22○
Wok-fried buck wheat noodles with chicken,
seafood and vegetables in egg drop broth 27●

Egg Noodles, Mee Mamak Maidin 22○
Wok-fried yellow noodles with lobster,
flower squid, chicken, potato, prawn cake
and chili paste 27●

Rice Noodles, Char Kuew Teow 22○
Wok-fried Penang kuew teow 27●
with baby lobster, flower squid, scallops,
chicken and beansprouts

Chinatown Wanton Noodle Soup 35
Clear chicken broth with wanton noodle,
shrimp dumpling, Swiss chard
and chicken char siew

Shanghai Noodles *LR* 35
Sichuan hot and sour gravy

VEGETARIAN

Aloo Ghobi 25
Potato and cauliflower cooked in
aromatic spices and curry

Subzi Jalfrezi *LR* 25
Sautéed vegetables with Northern Indian spices

Palak Paneer *LR* 25
Freshly ground spinach cooked with Indian
spices and cottage cheese

(Above vegetarian items are served with steamed rice)

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TANDOORI STYLE

Tandoori Chicken *LR* 40

With homemade tomato chutney and mint chili sauce

Naan *LR* 2 @ 15

Choice of garlic, butter, chili, onion, cheese or mint naan with Chef's curry of the day

JAPANESE EXPERIENCE

Pan-seared Prawns 3 @ 38

Taukan salad with une-shiso dressing 5 @ 50

California Maki 6 @ 42


Maki platter with gari shoga, wasabi and shoyu 12 @ 78


Noodle Salad 40

Soya ginger shredded wagyu beef, edamame beans, grilled leek, crispy garlic flakes, peanut dressing

ON THE SIDE

Potato  15
Mashed with truffle oil

Rice  8
Steamed or stir-fried with vegetables

Biryani Rice *LR*  8
Basmati rice with Indian spices, ghee, cashew nuts and coriander leaves

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LOW CALORIE MENU

TO START

Warm Prawn Salad 40
Grape tomatoes and shallot
in virgin olive oil dressing
(60g prawns and 70g salad
and dressing / 95 calories)

MAIN COURSE

Diced Chicken Breast 45
in creamy vegetable sauce
(150g chicken, 100g vegetables
and sauce / 330 calories)

Butter Fish *LR* 45
In olive oil with cucumber, asparagus
and tomato salsa
(120g fish, 80g vegetables,
40g salsa / 170 calories)
Low Salt

DESSERTS

Floating Fruit Jelly 30
Apply jelly with fresh fruit and aloe vera cubes
(140g of fruit and jelly / 85 calories)

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Above items upon request can also be prepared to your other special dietary requirements
(low salt, low cholesterol, etc)

DESSERT MENU

Chocolate Madly	25
Bitter dark chocolate mousse with chocolate ice-cream, green tea crumble and chocolate sauce	
Chocolate Cheese Bar	25
Raspberry cheese tart on warm chocolate brownies served with bitter chocolate sauce	
Brownies	25
Served warm with caramel sauce, crushed hazelnuts and vanilla ice-cream	
Orange Date Cake	30
Orange mascarpone cream on almond Florentine and warm dates cake	
Coffee Toffee Cake	30
Coffee flavored cream on sacher biscuit and crunchy praline, banana crumble tart, rich chocolate sauce	
Black Forest Cheese Cake	25
With dark cherry compote and sweet whipped cream	
Berries World	25
Cranberry crème brûlée, warm blueberry crumble tart, strawberry shot	
Cassata Ice-cream	25
Vanilla-chocolate ice cream with pistachio sauce and fresh cherry cream	

All items are alcohol free

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