



FOUR SEASONS
VEGE CAFE



Simply Fresh, Simply Veg!

Malaysia's first fully vegetarian restaurant in a major hotel.

Savour a modern meat-free dining experience with locally inspired signature dishes and chef-curated specialties.

Guided by the ethos of our Founder and Advisor, Tan Sri Dato' Seri Vincent Tan Chee Yioun, **“Every individual can play a role to help Mother Earth, even in a small way, by being a vegetarian.”**

Vegan

A diet practice of abstaining from the use of animal products. It is non-animal-derived (such as egg, milk, cheese) materials in the ingredients.

ALLERGEN DISCLAIMER:

Though all dishes are vegetarian,
some items may contain peanuts, dairy and egg.

 SPICY |  PEANUTS |  DAIRY |  EGG

It's our priority to serve you fresh and quality food, therefore certain ingredients used may differ based on seasonal availability and freshness.

All prices are inclusive of 10% service charge & 6% service tax.

KERABU BABY CORN

R15

Crispy baby corn served with a kerabu-style mix of kesom leaves, torch ginger flower and kaffir lime leaves, accompanied by mint yoghurt dipping sauce



TAUHU SUMBAT

R M16 (4 pieces) | **R M23** (6 pieces)

Beancurd stuffed with egg and fresh vegetables, served with a sweet and savoury peanut rojak sauce and Thai chilli sauce



BLACK WHITE FUNGUS

R M16

A refreshing mix of black and white fungus, tossed in a savoury vegetarian broth with bird's eye chilli & sesame seeds



NYONYA ACAR

R M16

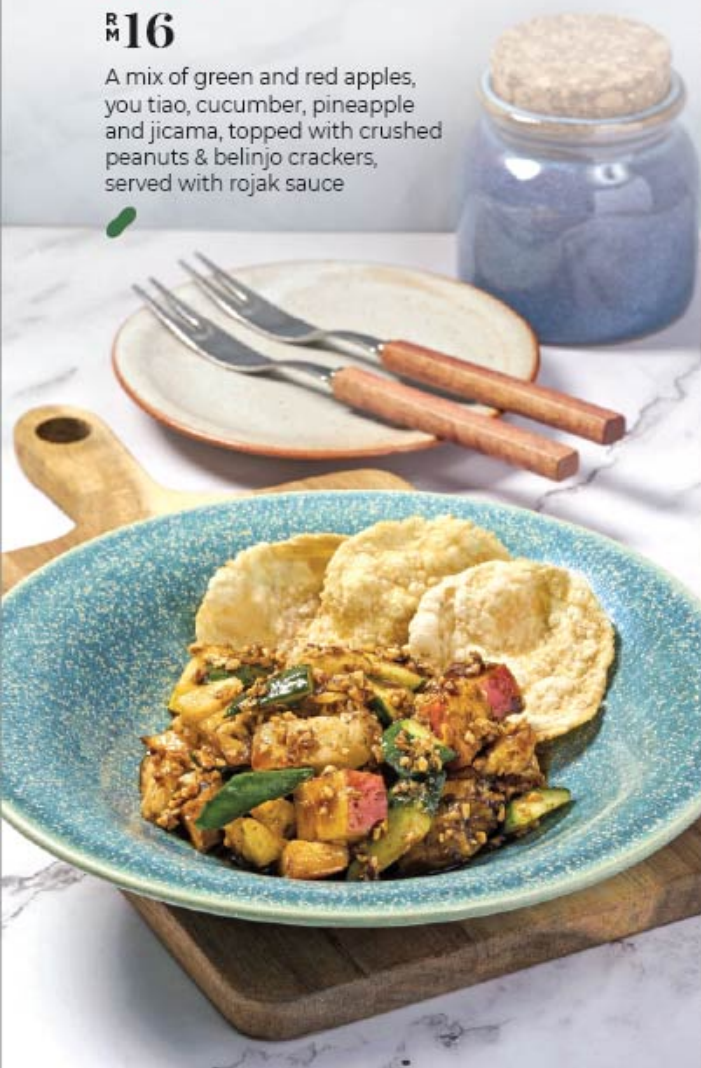
A tangy mix of cabbage, cucumber, long beans and carrot with crushed peanuts, tossed in a signature Nyonya curry paste and sesame seeds



ROJAK

R
M 16

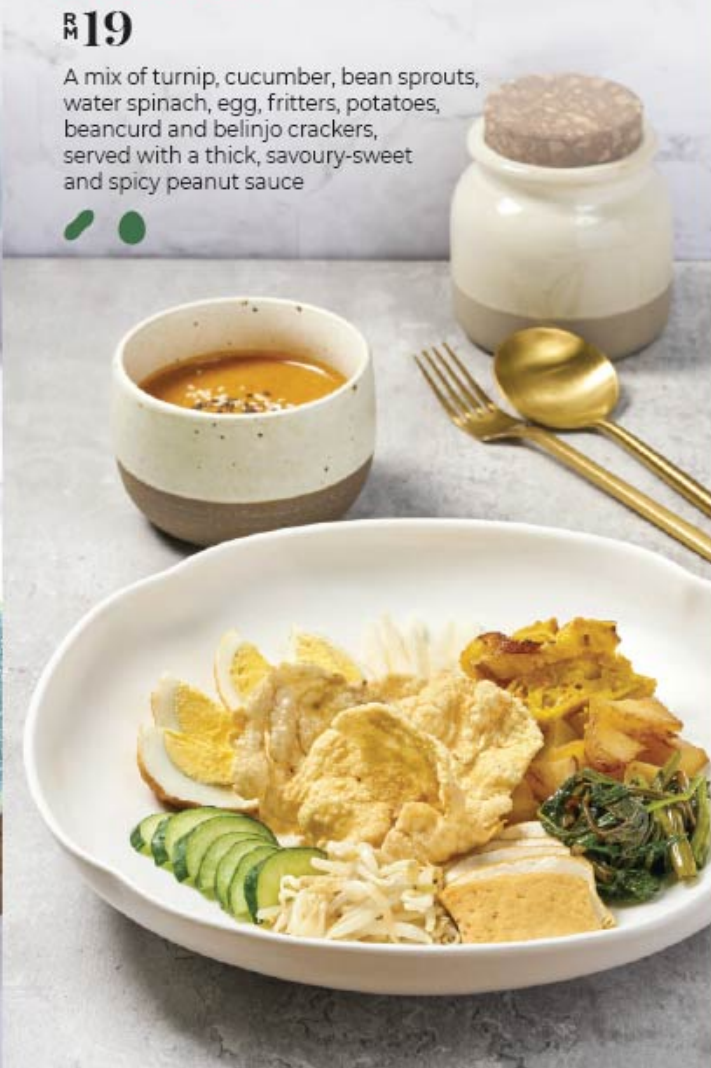
A mix of green and red apples, you tiao, cucumber, pineapple and jicama, topped with crushed peanuts & belinjo crackers, served with rojak sauce



PASEMBUR

R
M 19

A mix of turnip, cucumber, bean sprouts, water spinach, egg, fritters, potatoes, beancurd and belinjo crackers, served with a thick, savoury-sweet and spicy peanut sauce



SATAY

R
M 18 (4 sticks)R
M 26 (6 sticks)

Grilled skewers of lion's mane mushroom served with rich peanut sauce, cucumber and compressed rice (nasi impit)



Old Cucumber Soup

SOUP OF THE DAY

(served on a daily rotation)

OLD CUCUMBER SOUP

R16

A comforting soup of old cucumber slowly simmered with carrot and red dates for a naturally sweet, nourishing flavour

DOUBLE BOILED CORDYCEPS WITH CHINESE YAM

R22

Cordyceps and Chinese yam gently simmered with Chinese herbs in a light nourishing broth

DOUBLE BOILED SUPERIOR MUSHROOM

R22

Brazilian mushroom double boiled with Chinese herbs in a light nourishing broth



Double Boiled Cordyceps with Chinese Yam



Double Boiled Superior Mushroom



**KANGKUNG
BELACAN** **R16**

Wok-fried water spinach in aromatic belacan paste



**NYONYA
OKRA** **R18**

Blanched okra topped with calamansi sambal and sambal belacan, finished with fried dried shrimp



**BUTTERED
MUSHROOM**

R22

Abalone mushrooms stir-fried with fragrant curry leaves in a rich butter sauce



SPICY



PEANUTS



DAIRY



EGG



**COLD TOFU WITH PICKLED
& GINGER SOY SAUCE**

R 22 Silken tofu topped with pickled radish, fresh shiitake mushrooms and lion's mane mushroom, served with ginger soy sauce



**TRIO MUSHROOM
TOFU VEGE**

R 23 A wholesome combination of shiitake, white shimeji and enoki mushrooms with tofu

**SWEET & SOUR
MUSHROOM**

R 22 Abalone mushrooms stir-fried with pineapple, cucumber and capsicum in sweet and sour sauce



YIN YANG MARMITE

R M **23**

A combination of broccoli and cauliflower, wok-fried in a rich and savoury marmite sauce





FOUR HEAVENLY KINGS

R M 25 A classic mix of petai, lady fingers, eggplant and long beans, wok-fried with fragrant belacan



KUNG PAO MUSHROOM

R M 25 Abalone mushrooms stir-fried with peanuts, dried chilli and signature dark soy sauce



LOH HAN ZAI

R M 25

A wholesome mix of fresh shiitake, cauliflower, broccoli, button mushrooms and beancurd sheet



CURRY KAPITAN

R M 25

Lion's mane mushroom simmered in a Nyonya-style curry with kaffir lime leaves and coconut milk



JACKFRUIT RENDANG

R M 26

Young jackfruit slow-cooked in rich coconut milk with desiccated coconut paste and fragrant fresh turmeric leaves

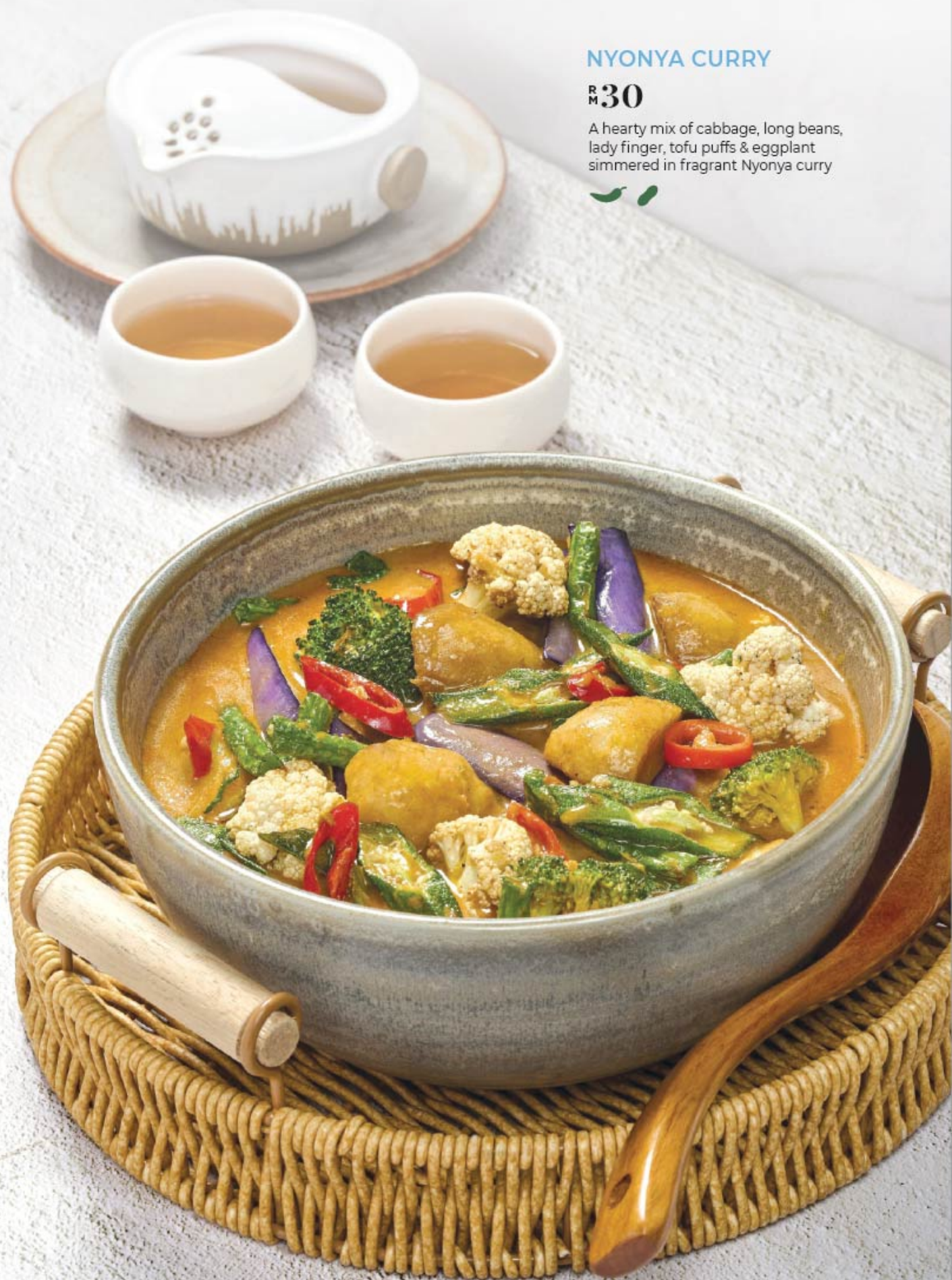


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NYONYA CURRY

R30

A hearty mix of cabbage, long beans, lady finger, tofu puffs & eggplant simmered in fragrant Nyonya curry



RICE STEAMED FRAGRANT
WHITE RICE
R2.50

STEAMED FRAGRANT
BROWN RICE
R3

FRIED BEE HOON

R 18

Wok-fried rice vermicelli with egg, cabbage, carrot, bean sprouts, choy sum, seasoned with soy sauce



FRIED KWAY TEOW

R 18

Wok-fried flat rice noodles with egg, bean sprouts, choy sum and carrot, seasoned with soy sauce



MEE SUA

R 18

Mee sua served with fried egg, dang gui (Chinese Angelica Root) and shiitake mushrooms in a light savoury broth



CURRY NOODLE

R
M 21

Noodles served in a rich, aromatic curry broth with tofu puffs, egg, water spinach, bean sprouts and long beans.

*Choice of yellow noodles /
bee hoon / kway teow*



SPICY



PEANUTS



DAIRY



EGG

PETAI FRIED RICE

R
M 22

Wok-fried rice with petai, belacan and assorted vegetables



OLIVE FRIED RICE

R
M 22

Wok-fried rice with preserved olives and vegetables



CHICKEN RICE

R
M 23

Fragrant rice served with bean curd skin and assorted vegetables





NASI LEMAK

RM25

Coconut rice served with sambal, peanuts, cucumber, anchovies and mushroom curry



ANGEL HAIR MASAK LEMAK

R
M 25

Angel hair pasta topped with tofu puffs, beancurd sheet, shiitake mushrooms, French beans, torch ginger flower and mint leaves



TRUFFLE FRIED RICE

R
M 25

Aromatic fried rice infused with truffle paste and assorted vegetables



YAM RICE WITH VEGETABLE CURRY

R
M 28

Rice cooked with yam, served with shiitake mushrooms, herbal egg, sambal tofu, Nyonya Acar and vegetable curry



All prices are inclusive of 10% service charge & 6% service tax



NASI KERABU

R
M 33

Butterfly pea flower rice served with red cabbage, desiccated coconut, winged beans, cabbage, pegaga leaves (gotu kola), ulam raja, tempeh (fermented soybeans), cucumber, long beans, anchovies, dried shrimps, belinjo crackers, torch ginger flower, mint, kerabu sambal and calamansi.





RED BEAN SOUP

R M 15

Red beans simmered with gula melaka and pandan leaves

SNOW FUNGUS, PEACH GUM & LONGAN

R M 20

A nourishing combination of snow fungus, peach gum and sweet longan

BUBUR CHA CHA

🔥 HOT | ❄️ COLD

R M 21

A traditional dessert of yam, sweet purple potato, orange sweet potato and sago in coconut milk



served on a daily rotation



GINKGO BARLEY & BEANCURD SKIN

🔥 HOT | ❄️ COLD

R M 18

A combination of dried beancurd skin, barley and ginkgo nuts



JELLY BREEZE

R18

A refreshing blend of sea coconut, basil seeds, and lemongrass infusion



OSMANTHUS JELLY

R18

Jelly infused with fragrant osmanthus flowers



SIGNATURE ARTISAN TEA COLLECTION

3 - 4 persons

Floral Harvest Fruit Tea / Lemongrass Serenity Tea / Black Goji Chrysanthemum Nourishing Tea

🔥 **R23**

CLASSIC TEA SELECTION

3 - 4 persons

Pu'er Tea / Traditional Green Tea

🔥 **R13**

LOCAL FAVOURITE

Classic Chocolate / Milo / Teh Tarik / Nescafé Tarik

🔥 **R13** * **R15**

SIGNATURE COFFEE CREATION

House Brew Coffee / Classic Espresso

🔥 **R12** * **R14**

Signature Latte / Classic Cappuccino / Chocolate Café Mocha

🔥 **R14** * **R16**

LOCAL CLASSIC COFFEE

Signature Black Coffee (Kopi-O) / Velvet Milk Coffee (Kopi Susu)

🔥 **R8** * **R10**

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REFRESHING INFUSION

Honey Yuzu Rose Infusion / Classic Calamansi Cooler / Traditional Sour Plum Cooler

R M 12

Lemon Mint Sparkling Soda / Sparkling Strawberry Delight / Mixed Berry Sparkling Probiotic / Iced Lemon Tea

R M 15

CARBONATED DRINK

Coke / Coke Zero / Sprite / Isotonic Drinks

R M 12

FRESHLY PRESSED JUICE

Green Apple / Watermelon / Orange / Carrot / Pineapple

R M 15

INDULGENT MILKSHAKE

Classic Vanilla Shake / Strawberry Bliss Shake / Rich Chocolate Shake

R M 18

WATER

Mineral Water

R M 6

Evian

R M 17

Perrier

R M 22





BERJAYA

TIMES SQUARE HOTEL, KUALA LUMPUR
MALAYSIA

**BERJAYA TIMES SQUARE HOTEL,
KUALA LUMPUR**

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berjahotel.com

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