



IN-ROOM DINING MENU

7:30AM - 10:00PM

Simply Fresh, Simply Veg!

FOUR SEASONS VEGE CAFE

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.



ROTI CANAI

R5

Pan-fried flatbread served with dhal curry

HAINANESE TOAST

R5

Toasted bread served with butter and kaya

PORRIDGE

R13

Plain porridge served with a selection of condiments

SINGAPORE FRIED BEE HOON

R15

Wok-fried rice vermicelli with vegetables

NASI LEMAK 🌿

R16

Fragrant coconut rice served with sambal, peanuts, cucumber, anchovies and egg

BEVERAGE

COFFEE

Brew Black Coffee / Espresso

R12

Café Latte / Cappuccino

R14

TEA

Green Tea / Earl Grey / Chamomile / Mint Tea / English Breakfast Tea

R13

Chocolate / Milo / Teh Tarik / Nescafe Tarik / Milk

R13

CHILLED JUICE

Orange / Apple

R13

For illustration purpose only

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



BLACK WHITE FUNGUS

R M 16 A refreshing mix of black and white fungus, tossed in a savoury vegetarian broth with bird's eye chilli & sesame seeds



ROJAK

R M 16 A mix of green and red apples, you tiao, cucumber, pineapple and jicama, topped with crushed peanuts & crackers, served with rojak 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

R M 16

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

R M 22

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

DOUBLE BOILED SUPERIOR MUSHROOM

R M 22

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



SWEET & SOUR MUSHROOM

R22 Abalone mushrooms stir-fried with pineapple, cucumber and capsicum in sweet and sour sauce

BUTTERED MUSHROOM

R22

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





TRIO MUSHROOM TOFU VEGE

R23 A wholesome combination of shiitake, white shimeji and enoki mushrooms with tofu



FOUR HEAVENLY KINGS

R25 A classic mix of petai, lady fingers, eggplant, and long beans, wok-fried with fragrant belacan



KUNG PAO MUSHROOM

R25 Abalone mushrooms stir-fried with peanuts, dried chilli and signature dark soy sauce



RICE

STEAMED FRAGRANT WHITE RICE
R2.50

STEAMED FRAGRANT BROWN RICE
R3

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

FRIED BEE HOON

R18

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



FRIED KWAY TEOW

R18

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



OLIVE FRIED RICE

R22

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

R M 25

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



TRUFFLE FRIED RICE

R M 25

Aromatic fried rice infused with truffle paste and assorted vegetables





Red Bean Soup

RED BEAN SOUP

R15 Red beans simmered with gula melaka and pandan leaves



Osmanthus Jelly

OSMANTHUS JELLY

R18 Jelly infused with fragrant osmanthus flowers

FRUIT PLATTER

R20 A refreshing selection of freshly cut seasonal fruits



BEVERAGE

COFFEE

Brew Black Coffee / Espresso

R12

Café Latte / Cappuccino /
Café Mocha

R14

TEA

Green Tea / Chinese Tea / Plain Tea /
Chamomile Tea / English Breakfast
Tea / Earl Grey / Peppermint

R13

Chocolate / Milo / Teh Tarik /
Nescafe Tarik / Milk

R13

CHILLED BEVERAGE

Iced Nescafe / Iced Milo /
Iced Chocolate / Iced Coffee /
Iced Lemon Tea / Lemon /
Lime / Milk

R15

CHILLED JUICE

Cranberry / Mango / Orange /
Pineapple

R13

FRESHLY SQUEEZED

Green Apple / Watermelon /
Orange / Carrot / Pineapple

R15

MILK SHAKE

Vanilla / Strawberry / Chocolate

R18

SOFT DRINKS

Coke / Coke Light / Sprite /
100 Plus / Ginger Ale

R12

BOTTLED WATER

Mineral	Evian	Perrier
R6	R17	R22

MOCKTAIL

Shirley Temple / Virgin Mary /
Cinderella / Virgin Mojito

R28

BERJAYA

TIMES SQUARE HOTEL, KUALA LUMPUR
MALAYSIA

**BERJAYA TIMES SQUARE HOTEL,
KUALA LUMPUR**

BTS Hotel Sdn Bhd 199701032380 (447879-H)

berjayahotel.com

managed by Berjaya Hospitality Group,
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