

SALAD & APPETISER

RM ◆ CAPRESE SALAD _______ 62 Cameron Highlands tomato, buffalo mozzarella cheese, fresh wild rocket salad, sweet basil, olive oil, salt, pepper and balsamic reduction CAESAR SALAD _ 48 Classic Caesar salad, Caesar dressing, romaine heart, crispy croutons and hard-boiled egg MIXED SALAD WITH SMOKED SALMON ___ _____45 Mixed lettuce, smoked salmon, red capsicum, green capsicum, yellow capsicum, onion rings, lemon dressing and cherry tomatoes MANGO & PRAWN SALAD 43

Ripe mango, prawn, coriander and home-made chili sauce



SOUP

KETTLE	
	RM
MEDITERRANEAN SEAFOOD SOUP	48
SUP EKOR	63
Malaysian slow-braised oxtail with herbs and spices, potato, carrot, cucumber, celery, fried onion, spring onion, lime and spicy sambal	

BURGER & SANDWICH

	RM
THE "CLUB" SANDWICH	42
Three deck sandwich topped with fried egg, grilled chicked turkey toast, beef bresaola, tomato, lettuce, cucumber and sweet potato chips, tomato and onion salad	
THE BLR BEEF BURGER	68
CHICKEN BURGER	55
Chicken or beef patty, fried egg, tomato, lettuce, cucumb cheese sauce and served with sweet potato chips	er,
BLR SIGNATURE FRIED CHICKEN	
3 pieces	42
6 pieces	63
THE QUESADILLA	
Served with tomato salsa, sour cream and cheese	
♦ Vegetable & Vegan Cheese	51
Chicken	5.4
Beef	60



THE GRIDDLE

	RM
TENDERLOIN 160g	98
RIB-EYE 180g	93
SIRLOIN 180g	95
RACK OF LAMB 200g	95
SALMON FILLET 150g	53
SEABASS FILLET 160g	47

Served with sautéed garden vegetables

Choice of Potato

Mash potato, French fries or sautéed potato

Choice of Sauce

Black Pepper	-	Beef Jus	Rosemary
Mushroom	-	Mint	Lemon Butter

PASTA

	RM
GLUTEN-FREE PASTA	56
Spaghetti or Penne	
Choice of Sauce: Bolognaise, Pomodoro, Carbonara, Frutti De Marie, Aglio Olio with Smoked Salmon	
CHOICE OF PASTA	
Spaghetti, Penne, Fettucine, Linguine Served with garlic bread	
Bolognaise	51
Pomodoro	39
Carbonara	42
Chicken Arabiata	54
Aglio Olio with Fresh Water Prawn	70



OVEN BAKED PIZZA

		RM
MARGARITA		56
Tomato, basil leaves, home-made tomato sauce and mozzarella	cheese	
		66
Tomato, basil leaves, home-made tomato sauce and vegan chees	е	
		63
Assorted mushroom, home-made tomato sauce and mozzarella	cheese	
BBQ CHICKEN		63
	Gluten Free	74
Smoked BBQ chicken, onion, capsicum, home-made		
tomato sauce and mozzarella cheese		
		<i>7</i> 4
🕸 SAMBAL IKAN BILIS WITH PETAI		54
	Gluten Free	69
Dried anchovies braised in spicy sauce, stink beans,		
onion and mozzarella cheese		



SOMETHING LOCAL

		RN
BLR SIG	NATURE MEE REBUS	39
	ef or seafood served with egg noodles, itters, bean sprout, boiled egg, spring onion, lime and celery	
KWAY TI	EOW	39
	fun style, ribbon flat noodles, bean sprout, d clam, prawn and squid served with home-made sambal chilli	
FRIED N	OODLES	39
and served v Choice of no	ith cabbage, carrot, spring onion, bean sprout with sambal rodles: Egg noodles, rice vermicelli, glass noodles ix seafood or chicken	
CHICKE	N RICE	5
	ganic chicken rice served with steamed or roasted chicken chilli sauce, ginger paste and soup	
BLR NAS	SI GORENG KAMPUNG	3
-	oicy fried rice with chicken or seafood, long beans, ry, shrimp paste, salted dried fish chips and spicy sambal	
OXTAIL	ASAM PEDAS	6
	il in Malaysian famous hot and sour sauce and served ble pickle, prawn crackers and fragrant steamed rice	
MALAYS	IAN SATAY	
Served with	peanut sauce, onion, cucumber and rice cake	
Chicken	6 skewers	3
	12 skewers	5
Beef	6 skewers	42
	12 skewers	54

INDIAN CLAY OVEN

TANDOORI OVEN

BLACK POMFRET	55
CHICKEN	66
LAMB	87

Served with a choice of steamed rice, briyani rice, raita, mango chutney and crispy papadum

NORTH INDIAN

	KIM
BUTTER CHICKEN MASALA'MURGH MAKHANA'	45
LAMB ROGAN JOSH	60
CHICKEN TIKKA	54
FISH MASALA	60
PRAWN MASALA	78

PALAK GOSHT _______81

All dishes are served with a choice of plain naan or fragrant steamed rice, mango chutney and crispy papadum

CHICKEN JALFREZI



SIDES —

	RM
♦ SAUTÉED MIXED MUSHROOM	35
WEDGES	17
FRENCH FRIES	17
WOK-FRIED VEGETABLE OF THE DAY	35



— DESSERT —

\$ CENDOL
Shaved ice with droplets of pandan-flavoured green rice flour jelly, coconut milk and palm sugar syrup
\$ AIS KACANG
Shaved ice with palm sugar syrup, red bean, green beans, kidney beans, attap seed, roasted peanuts, cendol and coconut cream
\$ TROPICAL MIXED FRUIT PLATTER
\$ VEGAN CHOCOLATE CAKE
\$ EGGLESS MARBLE CHEESECAKE Dressed with organic cranberry coulis
\$ YOGURT CHOCOLATE PUDDING
LEMON MERINGUE PIE Pastry filled with lemon curd and topped with meringue



Vegetarian, vegan & organic

— SALAD

	RI
FRESH ORGANIC GREEN SALAD	40
Roasted organic walnut and organic raisin dressed	
with organic grapeseed vinaigrette	
ORGANIC PEARL QUINOA SALAD	53
Warm pearl quinoa croquettes, fresh organic greens,	
organic walnut and organic raisin vinaigrette	
COUSCOUS SALAD	39
Couscous salad, pomegranate seeds and grilled vegetable toasted	
with organic extra virgin olive oil and crispy gluten-free croutons	
CAPRESE SALAD	62
Cameron Highlands tomato, buffalo mozzarella cheese,	
fresh wild rocket salad, sweet basil, olive oil, balsamic reduction,	
salt and pepper	

Vegetarian, vegan & organic

SOUP

	RM
ROASTED TOMATO & BASIL SOUP	25
Served with gratin croutons/gluten-free croutons/vegan croutons	
CREAM OF MUSHROOM SOUP	48
Served with garlic baguette	

Vegetarian, vegan & organic

MAINS

	RM
VEGAN CHEESE PANINI SANDWICH	43
Organic white toasted bread, organic greens and grilled vegan cheese served with sweet potato chips	
ORGANIC FRIED GLASS NOODLES	38
Glass noodles fried with bok choy, bean sprout, tomato, bean curd, chilli paste and vegan oyster sauce	
VEGAN BEEF BURGER	56
Eggless bun, organic lettuce, tomato and vegan cheddar cheese served with French fries	
♦ ORGANIC QUINOA BURGER	47
Home-made organic bun, organic greens toasted with organic extra virgin olive oil and served with sweet potato chips	
GRILLED VEGAN CUTLET	62
Broccoli, cauliflower, carrot and roasted potato	
♦ ORGANIC NOODLES SOUP	45
Organic spinach noodles and flavoured organic miso broth served with fresh organic yau mak choy	

Vegetarian, vegan & organic

– INDIAN CUISINE —

ALOO JEERA	
Braised potatoes with masala gravy	
VEGETABLE MASALA	
Braised broccoli, cauliflower, carrot, potato and	
green peas with masala gravy	
PANEER BUTTER MASALA	
Cottage cheese with butter-masala gravy	
Cottage cheese with butter-masara gravy	
PALAK PANNER	
Indian cottage cheese with thick & creamy spinach sauce	
ALOO GOBI	
Braised potato and cauliflower masala	
CHANA MASALA	
Chickpea masala stew	

