

IN-ROOM INDULGENCE



ANANTARA

DESARU COAST
RESORT & VILLAS



BREAKFAST

6.00 am – 11.00 am

MALAYSIAN BREAKFAST

75

Nasi Lemak Pandan

Steamed pandan coconut rice, marinated fried chicken, traditional braised beef, boiled egg, cucumber, peanuts and sambal

Malay Kueh

3 types of assorted Malay kueh

Fresh Fruit Platter (based on seasonality)

THAI BREAKFAST

75

Khao Tam Gai

Thai-style boiled rice soup with chicken, roasted garlic, ginger, chili

Pa Thong Ko

Deep-fried doughnut with condensed milk

Fresh Fruit Platter (based on seasonality)

ENGLISH BREAKFAST





78

Two eggs any style cooked to your preference

Fried, over easy, sunny side, soft boiled, hard boiled or scrambled

Served with chicken sausage, beef bacon, hash brown, tomato, mushrooms, baked beans

Fresh Fruit Platter (based on seasonality)

 signature dishes  contain nuts  vegetarian  spicy

Please inform us of any dietary requirements, restrictions or allergies

CONTINENTAL BREAKFAST

98

Fresh Fruit Platter (based on seasonality)

Baker's Basket

Freshly baked plain croissant, chocolate croissant, Danish, muffins, white and whole wheat bread
Accompanied by a selection of homemade jams & honey

Artisan cheese and meat cold cuts

HEALTHY BREAKFAST

98

Oatmeal Porridge

Classic porridge with Granny Smith apple, dried fruits, assorted nuts and honey





Egg white omelettes

Sautéed young spinach, tomato, onion, mushrooms served with roasted tomato and salad leaf

Fresh Fruit Platter (based on seasonality)

Choice of beverage

Freshly brewed gourmet coffee, decaffeinated coffee, loose leaf tea, hot or iced chocolate served with full cream, low fat or soy milk

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BREAKFAST À LA CARTE

WAFFLES, PANCAKES AND EGGS

Waffles	35
served with mixed fruit salad, vanilla mascarpone and maple syrup	
Classic Pancakes Tower	35
served with mixed fruit salad, vanilla mascarpone and maple syrup	
Cinnamon French Toast	35
served with mixed fruit salad and vanilla yoghurt	
Two eggs any style cooked to your preference	40
Fried, over easy, sunny side, soft boiled, hard boiled or scrambled	
Served with chicken sausage, beef bacon, hash brown, tomato, mushrooms, baked bean	
Build your own omelette or egg white omelette	40
Onion, tomato, capsicum, mushrooms, turkey ham, cheddar cheese, spring onion, sliced chili	
served with chicken sausage, beef bacon, hash brown, tomato, mushroom, baked bean	
Eggs Benedict	40
Toasted english muffin, grilled turkey bacon, two poached eggs, hollandaise sauce served with salad	
Egg Royale	45
Toasted english muffin, smoked salmon, two poached eggs, hollandaise sauce served with salad	
Egg & Steak	68
Fried egg and minute steak served with hash brown and tomato	

LOCAL DELIGHT

Nasi Lemak Pandan	40
Steamed pandan coconut rice, marinated fried chicken, traditional braised beef, boiled egg, cucumber, peanuts and sambal	
Rice Congee	38
served with salted pickled vegetables, spring onions, soya sauce, sesame oil, chili oil, fried peanuts, salted egg, shredded ginger, crispy dough stick, braised peanut, fried shallots	
Lontong	35
Compressed rice cakes served with braised mixed vegetables in coconut milk and turmeric	
Laksa Johor	60
Spicy thick fish broth with raw cucumber, raw long beans, bean sprouts, salted radish, lime, sambal belacan, basil leaves and spaghetti pasta	

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BREAD AND PASTRIES

Classic Croissants	18
Three pieces of classic croissant served with fruit jam and butter	
Selection of Four Danish Pastries	30
Classic croissant, chocolate croissant, danish pastries, muffin served with fruit jam and butter	
Selection Breads	30
Choice of muesli bread, english muffin, rye bread, multi grain, white bread, whole meal, rolls served with fruit jam and butter	
Gluten-Free Muffins	12

CEREALS

Selection of Popular Cereals	28
Choice of corn flakes, all bran, rice krispies or honey stars All with a choice of low fat, full cream, soy or almond milk	
Gluten-Free Cereal	30
With a choice of low fat, full cream, soy or almond milk	
Oatmeal Porridge	30
Classic porridge with Granny Smith apple, dried fruits, assorted nuts and honey	
Homemade Bircher Muesli	38
Apple, apricot, toasted almonds, honey	

YOGHURTS AND FRUITS

Yoghurt	20
Choice of low-fat yoghurt, natural, greek or flavoured yoghurt	
Sliced Tropical Fruits	38
Selection of sliced seasonal fruits	



BEVERAGES

Dilmah t-Series Loose Leaf

15

English Brilliant Breakfast
The Original Earl Grey
Single Estate Darjeeling
Sencha Green Tea Extra Special
Green Tea with Jasmine
Pure Peppermint Leaves
Pure Chamomile Flowers





Coffee

Black Coffee	15
Americano	15
Cappucino	15
Latte	15
Macchiato	15
Mocha	15
Espresso	15
Double Espresso	19
Iced Coffee	19

Freshly Pressed Fruits & Vegetables

22

Orange
Mango
Watermelon
Pineapple
Carrot
Apple
Beetroot
Celery
Cucumber

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ALL DAY DINING MENU - LUNCH AND DINNER




11.00 am – 11.00 pm

STARTER

Vitality Salad	45
Honey glazed roast chat potatoes with fragrant pear, Roquefont cheese, salad leaves, ripe tomatoes, red radish, roasted walnut, balsamic vinaigrette	
Kerabu Kale	42
Loaded with roasted sweet potatoes, quinoa, pistachio crumble, cranberries, poached egg and sambal belacan dressing	
Tauhu Sumbat & Cucur Udang	55
Pocket of fried bean curd stuffed with fresh mixed vegetables and chili cuka. Prawn fritters with tangy-peanut sauce	
Som Tam	45
Green papaya salad, salted eggs, dried shrimps, peanuts, yard long bean, tomatoes and tamarind juice	
Laab Gai	48
Northern Thai style minced chicken salad with fresh Thai herb	
Satay	48
Half dozen marinated chicken or beef skewers with condiments and peanut sauce	

SANDWICH AND BURGER

The Club Sandwich	48
White toast, grilled chicken breast, mayonnaise, lettuce, beef bacon, cheese, fried egg, tomato and fries	
Beef Burger	98
Homemade Australian beef patty, fried egg, sesame brioche bun, streaky beef, Gruyere cheese, lettuce, caramelized onion, tomato, gherkins and fries	

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OVEN-BAKED PIZZA

Gluten-free pizza available upon request

It's Hot Pizza	65
Spicy Chorizo, Jalapeno, buffalo mozzarella, garlic, tomatoes, black olives	
Primavera	55
Grilled zucchini, eggplant, sundried tomato, pesto, arugula, shaved parmesan cheese	
Margherita	60
Tomato, oregano, buffalo mozzarella, basil	

MAIN COURSE

Nasi Goreng Kampong	55
Fried rice with water spinach, prawns, anchovies, fried egg, crispy marinated chicken drumstick, fish crackers and pickled fruits salad	
Penang Style Fried Kway Teow	60
Wok-fried flat rice noodles, prawns, cockles, bean sprouts, chives, egg, scallops, sweet soy sauce in a mild chili paste	
Rendang Tok Daging Rusuk	78
Braised short ribs lemongrass, nutmeg, dried chili, coconut milk	
Ayam Kampong Masak Kerutup	65
Organic kampong chicken braised in kerutup spices and curry coconut milk	
Massaman Kea	75
Slow braised lamb in massaman curry, potato, cherry tomato and cashew nuts served with steamed jasmine rice	
Kaeng Khiew Waan Gai	65
Thai green chicken curry, baby eggplant and sweet basil leaf	
Spaghetti Bolognese	65
Classic bolognese with minced beef, tomato sauce and herbs	
Penne Creamy Ai Pesto	60
Creamy basil, garlic, cherry tomatoes, green beans and pine nuts	
Australian Black Angus Rib Eye	250
320g grilled beef, buttered seasonal vegetables, fries and salsa verde	
Oven Baked Chicken Supreme	75
Green papaya, jicama and seaweed salad, asian style vegetables broth	
Thai Style Marinated Baked Barramundi	60
Vegetables ragout with shitake mushrooms	





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YOUNG EXPLORER MENU

The Cow Jump Over The Moon	40
Beef patty on brioche with lettuce, tomato, cheddar cheese and fries	
Chicken Little	38
Chicken patty on brioche with lettuce, tomato, cheddar cheese and fries	
Fillet O' Chicken	38
Crispy fried chicken fillet, cheesy mayo and fries	
Captain Iglo	38
Deep-fried battered fish fillet with tartar sauce, cut of lemon and fries	
Ahoy Matey	38
Steamed seabass with ginger, scallion, light soy sauce served with steam rice and vegetables	
Jumbo And Friends	40
Grilled jumbo chicken sausage, mashed potato, green peas, jus	
Deliziosa	38
Spaghetti carbonara in creamy beef bacon	
Mama Mia	38
Penne bolognese of minced beef or minced chicken, tomato sauce and herbs	
Oodles Of Noodles	35
Noodles soup served with poached chicken, shiitake mushrooms and green vegetable	
Bonfire Rice	38
Wok fried rice with mixed vegetables, egg and fried chicken drumettes	
Tic Tac Toe	30
Cookies with selection of ice cream - vanilla or chocolate	
Dirty Mud Cake	30
Rich chocolate cake served with marshmallow	
Chocolate Milkshake	28
Strawberry Milkshake	28
Berry Smoothie	28





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DESSERT

Siam Cream Brulee	38
Thai tea cream brulé with coconut milk	
Cendol Pulut Pannacotta	38
Green rice flour jelly, coconut milk, sticky rice and palm sugar syrup	
Sago Gula Melaka In A Fresh Coconut	38
Chilled tapioca pearl, jack fruit, infused coconut milk and palm sugar syrup	
Rice Kheer	38
Jasmine rice steamed in milk with vanilla-infused cream and salted caramel sauce	
Sliced Tropical Fruits	38
Selection of sliced seasonal fruits	
Häagen-Dazs Ice Cream Cup 100g	30
Vanilla	
Belgian chocolate	
Strawberry	
Green tea	
Macadamia nut	

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LATE NIGHT MENU - SUPPER

11.00 pm – 6.00 am

STARTER

- Vitality Salad** 45
Honey glazed roast chat potatoes with fragrant pear, Roquefont cheese, salad leaves, ripe tomatoes, red radish, roasted walnut, balsamic vinaigrette
- Satay** 48
Half dozen marinated chicken or beef skewers with condiments and peanut sauce

SANDWICH AND BURGER





- The Club Sandwich** 48
White toast, grilled chicken breast, mayonnaise, lettuce, beef bacon, cheese, fried egg, tomato and fries
- Beef Burger** 98
Homemade Australian beef patty, fried egg, sesame brioche bun, streaky beef, gruyere cheese, lettuce, caramelized onion, tomato, gherkins and fries

MAIN COURSE

- Nasi Goreng Kampong** 00
Fried rice with water spinach, prawns, anchovies, fried egg, crispy marinated chicken drumstick, fish crackers and pickled fruits salad
- Penang Style Fried Kway Teow** 60
Wok-fried flat rice noodles, prawns, cockles, bean sprouts, chives, egg, scallops, sweet soy sauce in a mild chili paste
- Spaghetti Bolognese** 65
Classic bolognese with minced beef, tomato sauce and herbs
- Penne Creamy Ai Pesto** 60
Creamy basil, garlic, cherry tomatoes, green beans and pine nuts
- Australian Black Angus Rib Eye** 250
320g grilled beef, buttered seasonal vegetables, fries and salsa verde

DESSERT

- Sliced Tropical Fruits** 38
Selection of sliced seasonal fruits
- Häagen-Dazs Ice Cream Cup 100g** 30
Vanilla, Belgian chocolate, Strawberry, Green tea or Macadamia nut

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BEVERAGE MENU - 24 HOURS

Water

Evian 750ml	28
San Pellegrino 750ml	28

Soft Beverages

Coke	15
Coke Zero	15
Sprite	15
Soda	15
Tonic	15
Ginger Ale	15

Freshly Pressed Fruits & Vegetables

Orange, Mango, Watermelon, Pineapple Carrot, Apple, Beetroot, Celery, Cucumber	22
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Beer

Corona Extra	45
Heineken	35
Tiger	30
Carlsberg	30

	30ml	750ml
Gin	50	980
Hendrick's		
Vodka	45	880
Grey Goose		
Tequilla	35	680
Camino		
Rum	35	680
Havana Club 3 Years Old		
Whisky	40	780
Johnnie Walker Black Label		
Brandy	40	780
Hennessy V.S		

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BEVERAGE MENU - WINE LIST - 24 HOURS

Champagne		750ml
Taittinger Brut Réserve, Reims, NV		720
Veuve Clicquot Yellow Label Brut, Reims, NV		720
Moët & Chandon Impérial Rosé, Épernay, NV		690
Moët & Chandon Impérial, Brut, Épernay, NV		690
	30ml	750ml
Sparkling Wine		
Col Vektoraz Valdobbiadene Brut Prosecco, Veneto, Italy, NV	65	320
Rosé Wine		
Chateau Minuty M Rose Cotes de Provence, France	61	300
Chateau D'Esclans Whispering Angel Rose Cotes de Provence	61	300
White Wine		
Sileni Cellar Selection Sauvignon Blanc, Marlborough, New Zealand	55	270
Cono Sur Bicicleta Reserva Chardonnay, Colchagua Valley, Chile	45	220
Castello Banfi San Angelo Toscana IGT, Italy	61	310
Red Wine		
Marques de Casa Cabernet Sauvignon, Limari Valley, Vina Concha Toro, Chile	59	290
Kim Crawford Pinot Noir, Marlborough, New Zealand	55	270
Casillero del Diablo, Merlot Reserva, Maipo Valley, Chile	50	250

Please inform us of any dietary requirements, restrictions or allergies | All prices are in Malaysian Ringgit & subject to prevailing taxes.



ANANTARA

DESARU COAST
RESORT & VILLAS

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