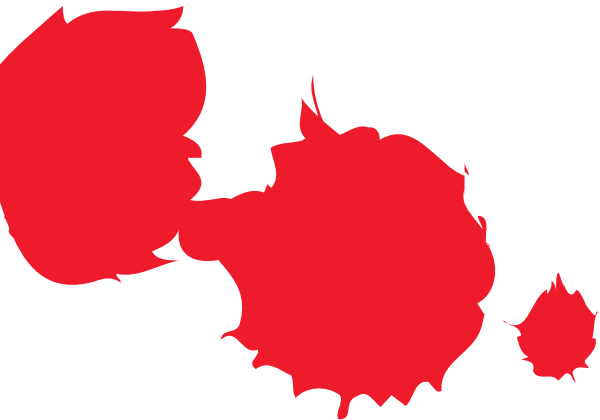


Welcome to **Palate Palette**, a unique restaurant and bar that serves up western cuisine with a twist! The best way to enjoy a meal here is to expect the unexpected. We strongly believe that food should be fun and interesting so go ahead, play with your food. We won't mind! The 'Minimalist' is a juicy hand-chopped US Ribeye burger served with neither buns nor greens, while our take on the classic Crème Brûlée, is unconventionally infused with locally-grown ginger. Our menu is a combination of flavours from across the globe. It all starts with a foundation of the chef's favourite dishes, and with a little bit of imagination and creativity, this becomes the culmination of what is offered here at **Palate Palette**. All of our dishes are passionately prepared using the finest handpicked ingredients and lots o' love. Enjoy!



Nutchovies

Ikan bilis, peanuts, chili, served hot off the pan

8

Potato Wedges

Hand cut potato wedges with tobiko mayo or roasted chili mayo

8

Crispy Chicken Balls

The perfect mouthful, with chipotle barbecue sauce (it's hot!)

9

Tandoori Spiced Chicken Satay

Spice-rubbed chicken breast with homemade spicy peanut dip. Yum!

9

Chicken Lollipops

Great to share! Served with roasted chili mayo

10

Lamb Meatballs

3 succulent meatballs in lamb jus

12

Vegetarian Spring Rolls

Julienne vegetables in a crispy shell, with spicy soy dipping sauce

12

Pepper Rib-Eye Minute Steak

Seared slices of rib-eye steak, cherry bomb and garlic infused oil

13

Fried Calamari

Fun to eat, great for sharing, with tobiko mayo or roasted chili mayo

14

Quiche Me

Beef bacon and mushroom quiche tartlet - to die for!

14

AsparaGyu

Ribeye wrapped asparagus with garlic teriyaki sauce

15

Chips & Dips

Nachos served with guacamole and salsa dips

15

snacks & starters

soups & salads

Cream Corn Soup 13

Freshly cut sweet corn in a homemade chicken stock

Cup o' Cream Corn Soup 8

A cup of our Cream Corn Soup

Mushroom Soup 18

Oyster and baby Portobello mushrooms in a lightly creamed homemade stock

Mushroom Cappuccino 10

A taster of our Mushroom Soup, topped with foam milk. We don't mind if you slurp!

Seafood Chowder 19

Kaffir lime scented seafood soup with chunky bits of salmon, calamari and shrimps

Zen Garden 12

Mixed greens salad with Yuzu or Wasabi Soy dressing

Palate Salad 15

Our twist on the Ceasar. Fresh crisp romaine lettuce tossed with special house dressing and chicken bacon. Good enough for the Tzar!

+Add Tandoori Spiced Chicken Breast +8

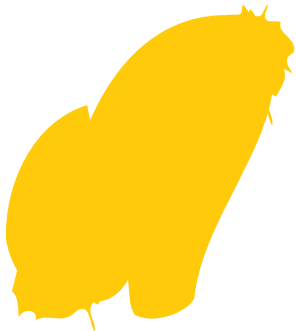
+Add 3 Jumbo Grilled Shrimps +9

Potato Salad 15

Creamy potatoes enveloped in special house mayo on endive and lettuce cups

Shrimp & Avocado Salad 19

Rich and creamy avocado covered with a shrimp igloo on endives



all prices are in RM and subject to 10% service charge

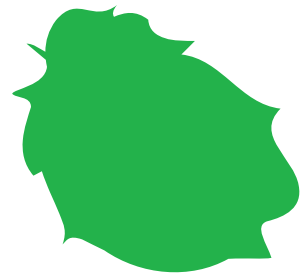
 Chef's choice


 Vegetarian

palate palette

 Vegetarian Lasagna	18
Layers of pasta sandwiching assorted vegetables in a tangy marinara sauce	
 Pasta Primavera Marinara	18
Fettuccini in a vegetarian marinara sauce	
Chicken Bolognese Penne	23
Minced chicken in tangy marinara sauce	
Asparagus and Smoked Chicken Penne	26
Creamy white sauce with asparagus and smoked chicken breast	
Pasta Carbonara	26
Fettuccini in a creamy white sauce with beef bacon	
 Moo Stew	28
US sirloin beef fettuccini lovingly stewed with star anise and cumin	
Spicy Seafood Pasta	28
Fettuccini pasta with Jumbo shrimps, New Zealand mussels and calamari in a spicy marinara sauce	
Egg Salad Sandwich	13
Classic blend of eggs, spices, herbs and of course, mayo	
 Vegetable Medley Sandwich	13
Grilled assorted vegetables with our honey mustard tahini dressing	
Lamb & Onions Sandwich	15
Marinated lamb and onions with mint sour cream	
Spicy Chicken Sandwich	15
Grilled chicken breast with spicy roasted chili mayo	
Steak & Cheese Sandwich	16
Juicy beef and sautéed onions with melted cheese	
 Thai Roast Beef Sandwich	16
Medium rare slices of beef marinated in Thai spices	

***All of our sandwiches come with a side of coleslaw and potato wedges.
Choose from our homemade breads of Rosemary Focaccia or Wholegrain.***



-  **Grilled Vegetable Medley**

Grilled eggplant, zucchini and carrots with honey mustard tahini dressing.
Served cold.

15
- Japanese Curry Chicken Stew**


Served with homemade rosemary focaccia or wholegrain bread

16
- Lamb & Onions**

Honey Worcestershire marinade with mint yoghurt sour cream

17
- Tandoori Spiced Chicken Breast**

With roasted pepper mango salsa

17
-  **Chicken Lasagna**

Layers of pasta sandwiching minced chicken marinara sauce with leek béchamel
We dare you! Eat it layer by layer.

18
- Oxtail Shepherd's Pie**


Braised oxtail with vegetables covered with roasted garlic mashers

18
- Thai Roast Beef**

With Japanese dressing on a cabbage salad. A light entrée served refreshingly cold.

19
- "Fish & Chips"**

Tempura fried Dory fish with assorted potato and yam chips
Our twist on the classic!

19
-  **Minimalist Burger**

Our very own rib-eye burger. No bread, no greens, nothing but beef!
Oh, and salt & pepper.

23

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Our mains are only available after 6pm

Sundried Tomato Battered Chicken Chop 27

Served with buttered corn on the cob and garlic mash potatoes

Saffron Teriyaki Salmon Wheel 42

Served with garlic mash potatoes and sautéed chinese vegetables

Lamb Chops with Garlic Black Bean Sauce 45

Served with pumpkin mash and fried yam wool

 **Pepper Rib-Eye Steak** (US Top Choice Grade Beef - 200 gm) 54

Served with hand-cut fries and ratatouille

Extra sides: Garlic mash potatoes, potato wedges, ratatouille, sautéed chinese vegetables or pumpkin mash 7

 **Ginger Crème Brulè** 12

Served with almond biscotti

Toasted Carrot Cake 12

Hand shredded carrots, walnuts and golden raisins

Served with cream cheese frosting and strawberry-basil-mint coulis

Petit Green Tea Mille-Feuille 13

Green tea pastry cream sandwiched in layers of crispy pastry, with raspberry coulis. Go ahead - break it!

Chocolate Latte Mousse 15

Rich layers of dark chocolate espresso and mascarpone mousse

Served in a latte glass

 **Dark Chocolate Cheese Cake** 16

Decadent dark chocolate ganache blanketing real vanilla bean cheesecake

Specialty cakes and cupcakes are available for all occasions!

Ask us for details.

 Chef's choice

mains

for the encore... desserts!