

Kitchen Kembali

🕒 11.00am-10.30pm daily
Extended to 11.00pm on Friday & Saturday

☎ 03-64332200 (Ext. 8123)

👤 Family-Friendly 🍴 Halal

💰 All Prices Shown are in Ringgit Malaysia and Inclusive of 10% Service Charge.

SALAD



Mesclun Mixed Salad

Mixed Lettuce, Cherry Tomatoes, Cucumber, Boiled Eggs, Olives, Shallot, Gherkin, Caper, Shaved Parmesan,

Choice of Dressing :

Thousand Island
Pesto
Herbs Vinaigrette
Honey Mustard Vinaigrette
Lemon Vinaigrette

Special Add-On :

Norwegian Smoked Salmon 19
Beef Salami 19
Smoked Chicken Breast Fillet 15

Classic Caesar Salad

Romaine Lettuce, Caesar Dressing, Shaved Parmesan, Garlic Crouton, Anchovies & Turkey Bits

Special Add-On :

Norwegian Smoked Salmon 19
Smoked Chicken Breast Fillet 15

Smoked Salmon Tartare

Smoked Salmon, Gherkin, Petit Salad, Quail Egg, Sour Cream and Orange Segment



STARTER

Herbs Garlic Bread

9

Kembali Chicken Wings (Set of 3)

24

Marinated with Lemongrass, Galangal, Garlic and Asian Spices. Served with Chili Sauce

Malaysian Satay (1/2 Dozen) - Chicken / Beef

29

Beef or Chicken Skewer - Served with Rice Cake, Cucumber, Onions, Peanut Sauce

Prawn Fritters

29

Served with Thai Chili Sauce

Vietnamese Spring Roll

32

Prawn, Vegetables, Rice Vermicelli Wrapper, Homemade Fish Sauce

SOUP

Fresh Tomato Soup

19

Fresh Tomato with Pasta & Seafood Infused Basil Oil. Served with Herbs Garlic Bread

Fresh Wild Mushroom Soup

26

Served with Herb Garlic Bread

Sup Ekor Nusantara

31

Oxtail Broth with Spices, Potatoes, Carrots & Coriander Leaves. Served with Toasted Bread



SANDWICH



Choices of Ciabatta, Whole Meal or White Bread (Toasted or Untoasted)
Served with French Fries or Wedges

Chicken, Tuna, Egg or Cheese

32

Lettuce, Tomatoes, Cucumber

Salami Beef Toast

37

Lettuce, Gherkin, Caper, Shallot, Tomato Slice, Cheese, Mayonnaise

Kembali Club Sandwich

45

Triple Decker with Grilled Chicken, Fried Egg, Cheese, Lettuce

Delemen Burger

57

Grilled Home-Made Premium Australian Lamb, Beef or Chicken Patty with Sesame Bun, Lettuce, Tomatoes, Onions, Gherkin, Mayonnaise, Cheese, Fries





Signature Nasi Lemak

Hainanese Chicken Rice

Roasted Chicken with Fragrant Rice, Chili Sauce, Ginger, Soy Sauce, Chicken Soup

32

Char Kway Teow

Fried Flat Rice Noodles with Prawns, Chicken, Squid, Chives, Beansprouts, Sambal Sauce

32

Mee Kari Opah

Local Curry with Yellow Noodle, Shredded Chicken, Boiled Egg, Beansprouts, Fried Bean Curd, Vegetables

32

Mee Mamak

Fried Noodles with Chicken, Fish Cakes, Fried Bean Curd, Tomatoes, Potato, Chives

32

Kembali Nasi Goreng

Fried Rice with Chicken, Prawn, Squid, Vegetables. Served with Fried Chicken, Fried Egg, Crackers, Chicken or Beef Satay

44

Signature Nasi Lemak

Coconut Milk Infused Rice, Fresh Prawn(Udang Galah Sambal Petai), Fried Tempe, Boiled Egg, Cucumber, Peanuts, Anchovies

64

LOCAL SPECIALITIES

WESTERN CUISINE



Cumin Grilled Chicken

Australian Rack of Lamb 80

Grilled Lamb Loin On The Bone with Crispy Outer Layer while Tender & Juicy Inside

Cumin Grilled Chicken 44

Served with Vegetables, Sautéed Idaho Potato & Au Jus

Australian Beef Rib Eye 90

Flame Broiled, Sliced and Seasoned Australian Beef Rib Eye Grilled to Perfection

Seabass Fish & Chips 56

Served with Potato Fries, Lemon Wedge, Buttered Pea, Tartar Dip

Served with

Sautéed Vegetables & Mashed Potato

OR

Sautéed Potato with Cajun Spice



Alaskan Salmon Fillet 67

Pan Seared Salmon, Pesto Spaghetti, Vegetables



Australian Rack of Lamb

INDIAN DELIGHTS

Murgh Malai Tikka 49

Chicken marinated with Yoghurt, Cheese, Coriander & Spices. Served with Naan Bread or Chapati.



Indian Butter Chicken 49

Served with Papadum, Pilau Rice or Plain Naan



North Indian Thali -Vegetarian 56

Chapati or Pilau Rice Served with Raita, Sambar, Vegetable Masala, Curd, Vegetable Shahi Korma, 2 Types of Curries & Suji Ka Halwa

Indian Delights Set 99

For 2 pax

Soup

Cream of Tomato

Dessert

Tropical Fruits

Main Course

Pilau Rice or Chapati
Madras Chicken Curry
South Indian Fried Fish with Coriander
Chana Masala

Side Dish

Raita
Garden Salad
Papadum

ITALIAN CORNER



Alaskan Salmon Fillet



Seafood Hawaiian

PIZZA

Margherita 41

Tomatoes Slices, Mozzarella and Basil

Chicken Tandoori 49

Tomatoes, Onion, Coriander Leaves, Sesame Seeds

Seafood Hawaiian 52

Pineapple, Capsicum, Onion, Tomatoes, Assorted Seafood (Mussel, Prawn & Squid)

Beef Pepperoni 52

Julienne Bell Peppers, Onions, Mushrooms

Chicken Teriyaki 52

Chicken with Teriyaki Sauce Based, Spring Onions & Black Sesame Seeds

Sambal Prawn 52

Prawn in Sambal Base, Onion, Cucumber

Carbonara 44

Turkey Toast Slices, Mushrooms, Parmesan Cheese, Egg Yolk

Seafood Aglio Olio 52

Prawn, Mussel, Squid, Garlic, Chili Flakes, Sun-dried Tomatoes, Olive, Parsley



Seafood Aglio Olio

BEVERAGE

GOURMET COFFEE 15

Espresso
Long Black
Flat White
Cappuccino
Latte
Mocha

PREMIUM PICKWICK TEA 15

Earl Grey
Chamomile
Peppermint
English Breakfast
Green Tea & Lemon

FRUITTI ICED TEA 21

Lemon
Peach
Lychee
Mango
Strawberry

FRESHLY SQUEEZED JUICES 19

Orange
Watermelon
Green Apple
Mixed (Watermelon, Green Apple & Orange)

26

CHILLED FRUIT JUICES 14

Mango
Orange
Pineapple
Pink Guava
Green Guava

MINERAL WATER-SPARKLING 15

Spritzer 325ml

MINERAL WATER-STILL 13

Spritzer 350ml

SODAS 14

Coke
Coke Light
Sprite
100 Plus

DESSERTS

Tropical Fruits Platter 21

Slices of Watermelon, Papaya, Honeydew and Seasonal Local Fruits

Vanilla Panna Cotta 21

Classic Italian Vanilla Custard with Strawberry Compote

'Sweet Tooth' Home-Made Waffle 21

Topped with a choice of Vanilla, Strawberry or Chocolate Ice-Cream

Lemongrass Crème Brûlée 26

Lemongrass Extract Flavoured Custard served with Brown Sugar Torched on Top

Home-made Chocolate Lava Cake 32

Served with Vanilla Ice-Cream



"Sweet Tooth" Home-Made Waffle



Home-made Chocolate Lava Cake

CHINESE DELIGHTS

🕒 12.00pm-3.00pm &
6.00pm-10.00pm daily

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RICE & NOODLE

Pineapple Fried Rice	30
Kung Poh Chicken Rice	30
Black Pepper Beef with Rice	36
Seafood Hor Fun/ Yin Yong	30
Yin Yong Noodle with Seafood	30
Singapore Fried Bee Hoon	30
Signature Sang Har Noodles	58

CHICKEN

Deep-fried with Prawn Paste	32
Stir-fried with Sweet & Sour Sauce	32
Stir-fried with Salted Egg Yolk	32
Stir-fried with Ginger & Honey Sauce	32
'3 Flavours' Thai Style	52
Stewed with Mui Choy	75
Steamed with Sea Salt	75

BEEF

Stir-fried with Black Pepper Sauce	41
Stir-fried with Ginger & Spring Onion	52
Stir-fried in 'Mongolian' Style	52

KING PRAWN

Stir-fried with Superior Soy Sauce	64
Stir-fried with Sambal Petai	64
Stir-fried with Butter	64

BEAN CURD

Ma Poh Style	29
Deep Fried in Thai Style	29
Braised with Mixed Vegetables	41

VEGETABLES

Kai Lan / Broccoli / Asparagus	27
Romaine Lettuce / Kang Kung / Egg Plant	32

Cooking Method

Stir-fried in Original / Garlic / Belacan /
Dried Shrimp / Salted Fish

DOUBLE BOILING SOUP

Hot & Sour Szechuan	27
White Radish	27
Old Cucumber	27
Herbal Black Chicken	35
Watercress	29

FISH

(per portion)

Barramundi	93
Tilapia	116
Red Tail Pak Soh Kong	128
River Patin	174
Red Garoupa	191
Atlantic Black Cod	197
Pomfret	273



Cooking Method

Steamed:	- Teo Chew Style
- Thai Style	- Preserved Radish Style
- Soy Sauce	
- Assam Sauce	Deep Fried:
- Ginger Paste	- 3 Flavour Sauce
- 3 Flavour Sauce	- Sweet & Sour Sauce

SQUID

Stir-fried with Salted Yolk	44
Deep-fried in Thai Style	44

FISH FILLET

Ginger & Onion	52
Sweet & Sour	52

FRESHWATER KING PRAWN

(2PCS / portion)

Steamed with Minced Garlic	79
Steamed with Egg White	79
Stir-fried with Butter & Salted Egg Yolk	79
Stir-fried with Spicy Sauce	79

EGG

Steamed Egg with Mushroom	19
Scramble Egg with Tomato	19
Egg 'Fu Yong'	23

SIZZLING

Oyster & Egg	41
Black Pepper Beef	52
Bean Curd with Minced Chicken	52



DESSERT

Chilled Sea Coconut with Longan	17
Chilled Lotus Seed with Lily Bulb &	17
Snow Fungus	
Salted Egg Yolk Custard Bun (3pcs)	17
Crispy Lotus Pancake	23

VEGETARIAN

Stir-fried Assorted Mushrooms	20	Goose Meat	26
Sweet & Sour Chicken	23	Yin Yong Kailan	27
Deep-fried Fish	23	Curry Lamb	30
Stir-fried Four Season Vegetable	26	Stir-fried Prawn with Oat Flakes	30

