

all day dining

a lusciously lighter menu crafted to heighten
the pleasures of social dining

- 1 **green tea smoked salmon** **22.70**
lightly cured & cold smoked
- 2 **calamari rings** **17.70**
deep fried & served with chilli cashew
- 3 **spicy spring roll** **17.70**
curried prawn spring roll served with turmeric aioli
- 4 **kakiage** **19.70**
deep fried onion, carrot & prawn in tempura
batter with sambal mayo
- 5 **soft shell crab** **27.70**
soft shell crab tempura served with
mango salad & tamarind chilli dip
- 6 **chicken boxing** **17.70**
wok fried chicken drummettes glazed with
hot sauce
- 7 **chicken satay (1/2 dozen)** **17.70**
served with peanut sauce & condiments
- 8 **mutton varuval** **17.70**
cooked in dried indian spices
- 9 **beef yakitori** **23.70**
served on caramelised leek
- 10 **beef rendang** **19.70**
slow braised malay spiced beef
- 11 **tomato salad** **19.70**
momotaro & pecorino with honey truffle
balsamic vinaigrette & sunflower seeds
- 12 **caesar salad** **24.70**
crisp romaine lettuce tossed in home made
dressing served with prawn bacon wraps,
herb croutons & parmesan chips
- 13 **vegetarian tempura** **19.70**
yam sticks & japanese mushroom served with
soy dip
- 14 **cheese platter** **33.70**
four recommended air flown cheeses with
honey truffle dip

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pizza

20	margherita	24.70
21	salmon sashimi	29.70
22	spicy chicken	27.70
23	turkey ham	27.70
24	pepperoni	27.70
25	wild mushroom	27.70

sides

30	hand cut chips	11.70
31	waffle fries	11.70
32	potato wedges	11.70
33	fried rice	11.70
34	sautéed mushroom	11.70
35	sautéed asparagus	11.70
36	spicy sausage	11.70
37	anchovies & nuts	11.70

mezzanine dining

cosmopolitan cuisine created for those
who enjoy taking their time to dine

7atenine is pleased to offer the following sets

3 courses	97.00
4 courses	117.00

prices inclusive coffee / tea

lusciously light

40	7 mushroom soup home made recipe of mushrooms, served with deep fried bun	18.70
41	lemongrass infused pumpkin chowder served with crabmeat chestnut wantan	20.70
42	wild rocket salad poached pear, grape confit, fresh mango, avocado & nuts tossed in walnut scented dressing	19.70
43	cosmopolitan fruit salad tangy piquant dressing, pumpkin seed oil & aged balsamic	18.70
44	tomato salad momotaro & pecorino with honey truffle balsamic vinaigrette & sunflower seeds	19.70
45	caesar salad crisp romaine lettuce tossed in home made dressing served with prawn bacon wraps, herb croutons & parmesan chips	24.70
46	green tea smoked salmon lightly cured & cold smoked	22.70
47	hokkaido scallop pan seared, layered with cod roe on marinated seaweed & passion fruit beurre blanc	27.70
48	foie gras served with warm cepes berry compote	43.70

*special requests may be chargeable, please check with your server.
prices are in rm and subject to 10% service charge & applicable government taxes.*

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luxuriously lavish

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| 50 | 789 platter
combination of braised lamb shank, ginger poached chicken & charbroiled tiger prawn | 43.70 |
| 51 | medium rare grilled tuna
served on citrus pasta, smoked tomato salad & black bean vinaigrette | 37.70 |
| 52 | saikyo cod
pan fried to perfection, accompanied with seasonal vegetable & miso jus | 57.70 |
| 53 | sea perch
baked, accompanied with braised mushroom, shallot rice & sautéed brasicca | 29.70 |
| 54 | seafood plate
grilled prawn, pan seared scallop, broiled cod, lobster medallion & smoked salmon | 83.70 |
| 55 | seafood linguini
scallop, tiger prawn, fish & squid cooked with a generous pinch of garlic | 37.70 |
| 56 | angel hair pasta
wok fried prawn with bean sauce tossed with angel hair pasta | 29.70 |
| 57 | pommery chicken
grilled chicken breast served with garlic mash potato & pommery mustard glaze | 32.70 |
| 58 | smoked duck
smoked duck breast mille-feuille | 43.70 |
| 59 | sukhotai lamb
grilled lamb cutlets on taro puree, asian pea sprout & thai bbq sauce | 53.70 |
| 60 | gambero beef
char broiled beef topped with prawn & scallop (our version of surf & turf) | 73.70 |
| 61 | olive fried rice
coriander pesto, silver anchovies & black olives | 27.70 |

mezzanine dining

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sinfully satisfying

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| 70 | chocolate dumpling
deep fried chocolate dumpling with
offee sauce | 19.70 |
| 71 | fruit platter
mango, rock melon, honey dew, strawberry &
watermelon | 19.70 |
| 72 | dark chocolate gateau
flourless 55% dark chocolate with
vanilla ice cream | 19.70 |
| 73 | sticky rice mango
served with coconut ice cream & fresh mango | 19.70 |
| 74 | plantain brulee
caramelised banana with dark rum infused
crème brulee | 19.70 |