MENU

ALL DAY DINING

7.00 AM – 10.00 PM

By Chef Salim Bahari

Cafe Salim
0183744302

FRENCH TOAST
WITH MAPLE SYRUP,
MIXED FRUITS
(AVAILABLE ON 7AM-2PM)
RM13

OLD FASHION PANCAKE
WITH MAPLE SYRUP,
BLUEBERRIES
(AVAILABLE ON 7AM-2PM)
RM13

CHEESE CAKE
FRENCH CLASSIC BURNT CHEESECAKE MADE FROM SOFT FRESH CHEESE,EGGS AND SUGAR
RM16

TIRAMISU
IS AN ITALIAN DESSERT MADE OF LADY FINGER PASTRIES DIPPED IN COFFEE LAYERED WITH WHIPPED MIXTURE OF EGG YOLKS,SUGAR AND MASCARPONE AND FLAVOURED WITH COCOA POWDER
RM16

CREME BRULEE
IS ALSO KNOWN AS BURNT CREAM CONSISTING OF A RICH CUSTARD BASE TOPPED WITH ABLAYER OF HARDERNED CARAMELIZED SUGAR
RM16

SIDE DISH

COUNTRY FRENCH FRIES	RM12
SWEET POTATO FRIES	RM12
DEEP-FRIED ONION RING	RM12
ROASTED POTATO	RM7
HASBROWN POTATO	RM12
MASHED POTATO	RM7
OMELETTE/SCRAMBLE ONLY	RM9

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ENGLISH BREAKFAST
SCRAMBLED EGG

RM20

ENGLISH BREAKFAST
SUNNY SIDE UP

RM20

ENGLISH BREAKFAST
EGG OMELETTE

RM20

BLACK ANGUS SIRLOIN STEAK
WITH CAFE DE PARIS BUTTER, HERB SAUCE, SAUTEED VEGGIES, ROASTED POTATOES AND GRILLED CORN

RM57

GRILLED CHICKEN CHOP
WITH SAUTEED VEGGIES, ROASTED POTATOES, SHASHLIK SAUCE

RM21

BLACK ANGUS AUSTRALIAN RIB EYE
SERVED WITH ROASTED POTATOES, VEGETABLES,AND HERB SAUCE

RM57

GRILLED N.Z. LAMB RACK
WITH MASHED POTATOES, VEGETABLE RATATOUILLE, ROSEMARY SAUC

RM77

EGG BENEDICT
WITH POACHED EGG, CREAMED SPINACH, SMOKED SALMON, MESCLUN SALAD, ENGLISH MUFFIN, HOLLANDAISE SAUCE

RM30

LOBSTER THERMIDOR
FRENCH CLASSIC OF LOBSTER MEAT COOKED IN RICH LOBSTER BEURRE BLANC STUFFED INTO A LOBSTER SHELL AND BROWNED

RM250