

## APPETIZER

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### Insalata Mediterranean 60

Mix salad with grilled vegetable, zucchini, capsicum, eggplant and asparagus with balsamic dressing

### Insalata Di Mare 83

Mix salad topped with prawn, squid, scallop and asparagus in lemon vinaigrette

### Caprese 55

Roma Tomato, Fresh Mozzarella, Basil Pesto, Balsamic Glaze

### Polpettine 60

Black Angus Meatball, Arrabiatta Sauce, Provolone Cheese

### Zuppa di Pesce 63

Assorted Seafood, Spicy Marinara Broth, Gremolata

### Zuppa di Funghi 52

Wild Assorted Mushroom Soup, Truffle, Croutons

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### Linguini al Pesto 75

Basil Pesto, Linguine, Cherry Tomato Confit, Shaved Parmesan

### Spaghetti Carbonara 60

Smoked Duck, Spaghetti, Classic Sauce, Pecorino

### Rigatoni al Ragu 95

Beef Ragu, Rigatoni, Arugula, Fresh Parmesan

### Linguini ai Frutti Di Mare 100

Assorted Seafood, Linguine, Tomato Sauce, Herb Breadcrumbs

### Lasagna al Ragu 105

Beef Ribs Ragu, Four Cheeses, Lasagna Sheet, Portobellini Sauce

### Risotto of The Day 100

Please approach us for today's special

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## PASTA



## MAIN

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### Pollo alla Griglia 110

Aromatic Brined Chicken,  
Butternut Puree, Charred Broccolini,  
Chimichurri

### Filetto di Pesce 120

Seasonal Catch, Potatoes & Peas,  
Beurre Blanc Sauce

### Costolette d'agnello 150

Spiced Crusted Lamb Rack,  
Truffle Pomme Puree, Glazed Carrot,  
Radish

### Bistecca di Manzo 320

Selected Wagyu Cuts, Potato Gratin,  
Truffle Onion Compote, Chives,  
Beef Fat Jus

\* Please ask your server for available wagyu cuts

### Anatra Confit 180

Duck Leg Confit, Duck Fat Potato,  
Plum Chutney, Arugula

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### Tiramisu 52

Coffee, Lady Finger,  
Mascarpone, Cocoa

### Crème Brûlée 52

Vanilla Custard, Caramelised Sugar,  
Fresh Berries

### Tortino di Cioccolato 58

Baked Chocolate Pudding,  
Chocolate Ganache, Hazelnuts,  
Vanilla Ice Cream

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## DESSERT



# THE TANDOOR

## INDIAN CUISINE

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### **Tandoori Chicken** 85

Marinated chicken with spices, yoghurt, ginger, garlic, cooked in a tandoori oven and served with chutney salad, onion rings and lemon wedges

*Served with a choice of Garlic Naan or aromatic Briyani Rice*

### **Mutton Rogan Josh** 90

Lamb cubes marinated in Indian red spices and cooked with onion, tomatoes, ginger and garlic

*Served with a choice of Garlic Naan or aromatic Briyani Rice*

### **Butter Chicken** 85

Boneless diced tandoori chicken cooked in butter, cashew nuts, tomatoes and mild Indian spices

*Served with a choice of Garlic Naan or aromatic Briyani Rice*

### **Chicken Tikka** 85

Boneless chicken marinated in yoghurt and mild Indian spices, roasted in a clay-oven and accompanied by dal tadka and chutney

*Served with a choice of Garlic Naan or aromatic Briyani Rice*

### **Paneer Mutter** 75

Cottage cheese and green peas cooked with Indian spices, ginger, onion and tomato gravy

*Served with a choice of Garlic Naan or aromatic Briyani Rice*

### **Tawa Fried Fish** 95

*(Shallow Fried Fish)*

Fish marinated with Indian spices, ginger-garlic paste, lemon juice and shallow-fried

*Served with a choice of Tandoori Naan or aromatic Briyani Rice*

 VEGETARIAN

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Prices are quoted in Ringgit Malaysia. | Please let us know should you have any dietary requirements.

BY  Cinnamon Group





# THE TANDOOR

## INDIAN CUISINE

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-  **Dal Tadka** 65  
A mix of moong dal and arhar dal cooked to medium spiciness  
*Served with a choice of Garlic Naan or aromatic Briyani Rice*
- Tawa Fried Prawns (Shallow Fried Prawns)** 95  
Tiger prawns marinated with Indian spices and shallow-fried  
*Served with a choice of Tandoori Naan or aromatic Briyani Rice*
- Chicken Chettinad** 85  
Chicken cooked with Indian whole spices and coconut  
*Served with a choice of Tandoori Naan or Pulao Rice*
-  **Paneer Makhani** 75  
Cottage cheese cubes, butter and tomatoes cooked with mild spiced gravy and accompanied by achar and papadam  
*Served with a choice of Garlic Naan or aromatic Briyani Rice*
- Prawn Kadhai** 90  
Medium tiger prawns cooked in medium-spicy gravy, accompanied by achar and papadam  
*Served with a choice of Tandoori Naan or aromatic Briyani Rice*
- Mutton Chukka** 96  
Lamb cooked in spices, coconut, garlic and curry leaves, accompanied by papadam  
*Served with a choice of Garlic Naan or aromatic Briyani Rice*
-  **Palak Paneer** 70  
Cottage cheese cooked with spinach and Indian spices  
*Served with a choice of Tandoori Naan or aromatic Briyani Rice*
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 VEGETARIAN

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# THE TANDOOR

## INDIAN CUISINE

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-  **Mushroom Masala** 70  
Delicious Indian curry made with mushroom, onions, tomatoes, spices and herbs  
*Served with a choice of Garlic Naan or aromatic Briyani Rice*
-  **Vegetable Pakora** 40  
Deep-fried vegetable snack made with gram flour and spices
-  **Paneer Pakora** 45  
A quick snack that has a lovely crispy texture with a moist, soft paneer within, made with paneer and gram flour

### ADD ONS



- Naan Bread** 20  
A leavened flat bread cooked in clay oven
- Briyani Rice** 25  
Rice cooked with aromatic spices

## DESSERT

- Gulab Jamun** 22  
Fried milk dumplings in rose-scented sugar syrup
  - Rasgulla** 22  
Curd cheese dumplings in light sugar syrup
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 VEGETARIAN

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## HOUSE WINE



### Red

	Glass (RM)	Bottle (RM)
Nicolis Valpolicella Classico	70	320
Tormaresca Primitivo Neprica	70	320
Mantellassi Sangiovese II Canneto	70	320

### White

	Glass (RM)	Bottle (RM)
Santa Cristina Pinot Grigio	60	290
Villa Antinori Bianco	60	290
Mantellassi Sasso Bianco	45	220

### Prosecco, Moscato & Rosé

	Glass (RM)	Bottle (RM)
Bel Star Prosecco DOC	100	480
Prunotto Moscato d'Asti	65	300
Franck Massard Mas Amor Rosado	75	350



## RED WINE

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<b>Michele Chiarlo Barbera d'Asti DOCG</b> (Piedmont, Italy) <i>Barbera</i>	380
<b>Nicolis Seccal Valpolicella Classico Ripasso DOC</b> (Veneto, Italy) <i>Corvina, Corvinone, Rondinella</i>	450
<b>Nicolis Amarone della Valpolicella Classico DOC</b> (Veneto, Italy) <i>Corvina, Rondinella, Molinara, Croatina</i>	850
<b>Michele Chiarlo Tortoniano Barolo DOC</b> (Piedmont, Italy) <i>Nebbiolo</i>	900
<b>Borgogno Barolo Riserva DOCG</b> (Piedmont, Italy) <i>Nebbiolo</i>	2,000
<b>Antinori Cont'Ugo</b> (Tuscany, Italy) <i>Merlot</i>	650
<b>Antinori Tenuta Guado al Tasso Bolgheri Superiore</b> (Tuscany, Italy) <i>Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot</i>	1,700
<b>Villa Antinori Chianti Classico Riserva DOCG</b> (Tuscany, Italy) <i>Sangiovese</i>	400
<b>Tignanello IGT</b> (Tuscany, Italy) Sangiovese, Cabernet Sauvignon, Cabernet Franc	1,650

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## RED WINE

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<b>Antinori Pian delle Vigne Brunello di Montalcino</b> (Tuscany, Italy) <i>Sangiovese</i>	870
<b>Carpineto Vino Nobile di Montepulciano Reserva</b> (Tuscany, Italy) <i>Sangiovese</i>	520
<b>Tormaresca Masseria Maime Negroamaro Salento</b> (Puglia, Italy) <i>Negroamaro</i>	520
<b>Luca Old Vine Malbec</b> (Mendoza, Argentina) <i>Malbec</i>	580
<b>Jim Barry The Lodge Hill Shiraz</b> (Clare Valley, Australia) <i>Shiraz</i>	420
<b>Yalumba The Cigar</b> (Barossa Valley, Australia) <i>Cabernet Sauvignon</i>	580
<b>Petit Clos Pinot Noir</b> (Marlborough, New Zealand) <i>Pinot Noir</i>	380
<b>Henschke Henry's Seven</b> (Eden Valley, Australia) <i>Shiraz, Grenache, Mataro, Viognier</i>	700
<b>Domaine Gayda Figure Libre Cabernet Franc</b> (Languedoc, France) <i>Cabernet Franc</i>	420

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## WHITE WINE

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<b>Michele Chiarlo Le Marne Gavi DOCG</b> (Piedmont, Italy) <i>Cortese</i>	400
<b>Antinori Tenuta Guado al Tasso Vermentino Bolgheri DOC</b> (Tuscany, Italy) <i>Vermentino</i>	400
<b>Antinori Cervaro della Sala Castello della Sala</b> (Umbria, Italy) <i>Chardonnay, Grechetto</i>	900
<b>Carpineto Dogajolo Toscana Bianco IGT</b> (Tuscany, Italy) <i>Sauvignon Blanc, Chardonnay, Grechetto</i>	350
<b>Tormaresca Pietrabilanca Castel del Monte</b> (Tuscany, Italy) <i>Chardonnay, Fiano Blend</i>	480
<b>Telmo Rodriguez Gaba do Xil Godello</b> (Valdeorras, Spain) <i>Godello</i>	380

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## WHITE WINE

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<b>Jim Barry The Lodge Hill Riesling</b> (Clare Valley, Australia) <i>Riesling</i>	400
<b>John Duval Plexus White</b> (Barossa Valley, Australia) <i>Marsanne, Roussanne, Viognier</i>	450
<b>Yalumba Eden Valley Chardonnay</b> (Eden Valley, Australia) <i>Chardonnay</i>	380
<b>Yalumba The Virgilius Viognier</b> (Barossa Valley, Australia) <i>Viognier</i>	650
<b>Petit Clos Sauvignon Blanc</b> (Marlborough, New Zealand) <i>Sauvignon Blanc</i>	350
<b>Henri Bourgeois Pouilly-Fumé En Travertin</b> (Loire Valley, France) <i>Sauvignon Blanc</i>	460

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## PROSECCO, CHAMPAGNE & ROSÉ

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<b>Bisol Belstar ‘Jeio’ Prosecco di Valdobbiadene NV</b> (Veneto, Italy) <i>Glera</i>	620
<b>Bisol Belstar Cuvée Rosé</b> (Veneto, Italy) <i>Rare Rosé Blend</i>	480
<b>Pol Roger Réserve Brut</b> (Champagne, France) <i>Pinot Noir, Chardonnay, Pinot Meunier</i>	1,200
<b>Pol Roger Cuvée Sir Winston Churchill</b> (Champagne, France) <i>Pinot Noir, Chardonnay, Pinot Meunier</i>	2,950
<b>G.H Mumm Cordon Rouge Brut NV</b> (Champagne, France) <i>Pinot Noir, Chardonnay, Pinot Meunier</i>	960
<b>Jansz Premium Cuvée Rosé</b> (Tasmania, Australia) <i>Pinot Noir, Chardonnay, Pinot Meunier</i>	650
<b>Vasse Felix Classic Dry Rosé</b> (Margaret River, Australia) <i>Shiraz</i>	370

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## DRAUGHT BEER



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	Glass (RM)	Jug (RM)
Tiger	35	130
Carlsberg	35	130

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## BOTTLED BEER & CIDER

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Tiger	32
Carlsberg	32
Guinness Stout	32
Heineken	32
Corona	52
Somersby Apple	42

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## WHISKEY

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	Glass (RM)	Bottle (RM)
Macallan 12 Years	65	1,450
Glenfiddich 12 Years	60	1,200
Johnnie Walker Black Label	50	900
Chivas Regal	50	950
Jameson	45	600
Jim Beam Black	40	750
Jack Daniels	45	900

# MARENERO

THE TAARAS • REDANG ISLAND

## VODKA



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	Glass (RM)	Bottle (RM)
Absolut Vodka Blue	45	680
Smirnoff Red	40	650

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## GIN

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	Glass (RM)	Bottle (RM)
Tanqueray No.10	48	780
Bombay Sapphire	48	780

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## RUM / COGNAC / TEQUILA



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	Glass (RM)	Bottle (RM)
Bacardi Carta Blanca	40	710
Captain Morgan	45	650
Martel V.S.O.P	60	1,200
Jose Cuervo Gold	40	550

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## LIQUEUR

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Amaretto	35	Kahlua	35
Benedictine D.O.M	35	Sambuca Vaccari	35
Cointreau	35	Southern Comfort	35
Drambuie	35	Tia Maria	35
Galliano	35	Bailey's Irish Cream	35
Grand Marnier	35		

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## APERITIVO COCKTAILS

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<b>Bellini</b> Prosecco & Peach Puree	75
<b>Kir Royale</b> Prosecco & Crème de Cassis	75
<b>Negroni</b> Gin, Campari & Vermouth	65
<b>Americano Classic</b> Campari, Martini Rosso, Soda & Orange Slice	45
<b>Green Scarlet</b> Prosecco & Midori Melon	75

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## CLASSIC COCKTAILS



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<b>Classic Margarita</b> Tequila, Cointreau, Triple Sec, Simple Syrup & Lime Juice	50
<b>Classic Mojito</b> Rum, Brown Sugar, Soda Water & Fresh Mint	40
<b>Dry Martini</b> Gin or Vodka, Dry Vermouth & Olives	40
<b>Cosmopolitan</b> Vodka, Cointreau, Cranberry Juice & Lime Juice	35
<b>Bloody Mary</b> Vodka, Fresh Tomato Juice, Worcestershire, Tabasco, Lemon Juice	45



## CLASSIC COCKTAILS



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<b>Tequila Sunrise</b> Tequila, Orange Juice, Grenadine Syrup	40
<b>Pina Colada</b> Malibu, Pineapple Juice & Coconut Cream	45
<b>Long Island Tea</b> Vodka, Gin, Rum, Tequila, Triple Sec, Lemon Juice, Simple Syrup & Cola	65
<b>Whiskey Sour</b> Bourbon Whiskey, Lemon Juice, Egg White, Simple Syrup & Dash of Angostura Bitter	50
<b>Daiquiri - Strawberry   Banana   Pineapple   Peach</b> Light Rum, Cointreau, Lime Juice & Fruit	45
<b>Singapore Sling</b> Gin, Cherry Liqueur, Lime Juice, Simple Syrup, Grenadine, Soda Water	50


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## MARENERO SIGNATURE COCKTAILS



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<b>Sapphire Martini</b> Gin & Blue Curacao	45
<b>Blue Ocean</b> Vodka, Cointreau, Blue Curacao & Lemon Juice	52
<b>Hard Ocean Water</b> Malibu, Blue Curacao, Sprite	50



## MARENERO SIGNATURE COCKTAILS



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<b>No Stress</b> Vodka, Apple Juice, Lime & Sprite	45
<b>Green Island</b> Vodka, Malibu, Midori Melon, Cointreau, Orange Juice & Pineapple Juice	60
<b>Surfer Girl</b> Coconut Rum, Midori Melon, Pineapple Juice	55

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## DIGESTIF COCKTAILS



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<b>Jamaican Coffee</b> Tia Maria, Dark Rum, Brown Sugar, Coffee & Cream	70
<b>Mexican Coffee</b> Tequila, Kahlua, Coffee & Brown Sugar	60
<b>Irish Coffee</b> Whiskey, Coffee, Brown Sugar & Cream	55
<b>Anatolia Coffee</b> Cognac, Kahlua, Coffee, Cinnamon Powder, Whipped Cream	45
<b>Roman Coffee</b> Galliano, Coffee & Brown Sugar	50
<b>Affogato</b> <i>(Non-Alcoholic)</i> Vanilla Ice Cream, Espresso	25

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## MARENERO MOCKTAILS



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<b>Strawberry Lemonade</b>	37
Strawberry Puree, Lime Juice, Ginger Ale & Soda Water	
<b>Cinderella</b>	35
Orange Juice, Pineapple Juice, Lemon Juice, Grenadine & Ginger Ale	
<b>Blue Island</b>	40
Pineapple Juice, Orange Juice, Mango Juice & Green Mint Syrup	
<b>Oriental Daisy</b>	30
Pineapple Juice, Mango Juice & Grenadine	
<b>Honeymoon</b>	37
Orange Juice, Apple Juice, Lime Juice & Honey	
<b>Virgin Mary</b>	35
Fresh Tomato Juice, Lime Juice, Worcestershire, Salt & Pepper, Celery	
<b>Virgin Mojito</b>	30
Fresh Mint Leaf, Lime Slice, Brown Sugar, Sprite & Soda Water	
<b>Virgin Colada</b>	37
Pineapple Juice, Coconut Cream, Vanilla & Simple Syrup	
<b>Virgin Cucumber</b>	35
Fresh Cucumber Juice, Lime Juice, Simple Syrup & Soda Water	

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## SMOOTHIES

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<b>Pinamelon</b> Pineapple, Melon & Banana	30
<b>Strawberry Cooler</b> Strawberry, Banana, Milk & Plain Yogurt	30
<b>Chocolate Bananas</b> Banana, Orange, Plain Yogurt & Chocolate	30
<b>Mango Madness</b> Mango, Banana & Orange	25
<b>Mango Lassi</b> Mango, Plain Yogurt, Milk	25



## MINERAL WATER



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	500 ml	1ltr
Acqua Panna ( <i>Still</i> )	25	35
San Pellegrino ( <i>Sparkling</i> )	25	35
Mineral Water	10	20



## SOFT DRINKS

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Coke   Coke Light	15
Sprite	15
Ginger Ale	15
Soda	15
Tonic Water	15
Bitter Lemon	15
Fanta Orange	15
100 Plus	15



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## FRESH JUICE

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Apple   Orange   Carrot   Pineapple Watermelon   Lemon   Lime or Coconut	27
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## CHILLED JUICE

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Orange   Mango   Pineapple	18
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## COFFEE (HOT / COLD)



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Espresso	14
Macchiato	15
Long Black	16
Cappuccino	20
Latte	20
Hot Chocolate	25
Mocha	20



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## TEA (HOT / COLD)

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English Breakfsat	15
Earl Grey	15
Jasmine	15
Peppermint	15
Chamomile Tea	15
Darjeeling Tea	15
Iced Lemon Tea	15
Iced Lychee Tea	20

