

CHEF's
FAVOURITE
COCKTAIL



Kitchen Team



To create warm hospitality.

Our kitchen team elevates elemental cooking with fire, local ingredients, and thoughtful technique.

Each dish balances tradition and innovation, offering flavors that are both refined and approachable.

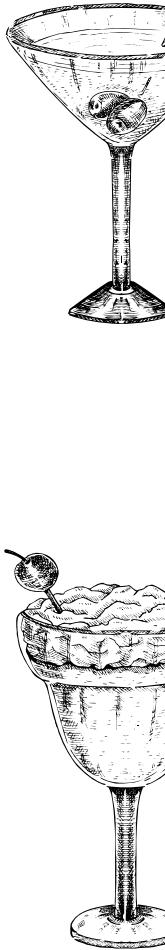
Bar Team



To celebrate ingredient integrity

Enhances the dining journey with crafted cocktails, curated wines, and artisanal spirits.

Each drink is designed to complement the fire-driven kitchen while creating a welcoming, memorable experience.



COCKTAIL

鸡尾酒

Each cocktail is a quiet symphony of fire, smoke, and spirit — carefully composed to evoke both memory and place, where Malaysian roots intertwine with timeless craft in every sip.

Fizzy Chandon 气泡香桐

Chandon Garden Spritz, Fresh Orange

46⁺⁺



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Sweet Char 雪茶

“Where Tea Seduces Time”

46⁺⁺

Before air conditioning, before espresso machines and café trends, there was (sweet char) — iced tea, the people's drink, poured over clinking cubes in tall glasses, cooling the hearts of those moving through the warmth of a tropical day. Sweet Char reimagines that timeless ritual.



1. Varieties Cold Brew Tea

2. Chrysanthemum Tea

3. Tanqueray 10 Gin

Cold-brewed black tea and chrysanthemum — once shared over wooden stools and quiet gossip — now flirt with gin in an elegant glass.

It's a perfume of nostalgia, a whispered conversation between East and West. Smooth, botanical, and just sweet enough to make you remember your first stolen sip of Tea.

It doesn't shout; it smolders.

我们选用多种茶叶，包括菊花与传统冷泡茶，细火慢泡，在注入淡雅的香草与果香，最后融合精选的金酒，赋予其温润，馥郁而轻盈的口感。

“Char”在此意指“茶”，取自马来西亚人常用的俚语，也是这杯饮品的灵魂。



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Nyonya Truffle 娘惹松露

"Sour. Sultry. Sublime."

46⁺⁺

The result is unexpected and erotic: the perfume of the forest with the bite of the sea breeze.

A taste of heritage—with a secret.



1. Lemongrass
2. Ron Zacapa 23 Rum
3. Truffle Oil
4. Asam Boi

Inspired by the layered soul of Nyonya cuisine, this cocktail is a tribute to the women who once pounded herbs in stone mortars—mixing spice with story.

Nyonya Truffle captures the wild, bright tang of assam boi and lemongrass — sour like forbidden love—shaken with golden rum and kissed with truffle oil. The result is unexpected and erotic: the perfume of the forest with the bite of the sea breeze.

A taste of heritage—with a secret

松露油的深沉土香，轻轻点缀其上；亚参梅(Asam Boi)带来咸酸交织的娘惹灵魂；香茅的柑橘草本气息，清新如晨雾；再以萨卡帕 23 年朗姆酒作主轴，融入焦糖、干果与木桶的陈年余韵。



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Kuih Talam 香兰糕

"A Coconut Daydream"

46⁺⁺

Kuih talam a kuih soft, fragrant of pandan and coconut. A layered Malaysian memory, reimagined in a glass.



1. Pineapple
2. Coconut
3. Volcan Blanco Tequila
4. Pandan

This is the memory of my grandmother's kuih—but dressed for the runway. A sultry reinterpretation of the Piña Colada, Kuih Talam blends pandan leaf and fresh coconut cream with tequila, bringing tropical innocence into a bold new light.

Each layer recalls the pastel green and snowy white of traditional kuih, but the finish? That's grown-up. Smooth, creamy, and confident—with the sweetness of youth and the fire of experience.

It's dessert, if dessert had curves.

这是一杯以Kuih Talam为灵感的南洋风味鸡尾酒，我们将儿时熟悉的椰浆与香兰香气，注入黄梨的果甜与酸，再融合 Volcan Blanco 龙舌兰的矿物清冽与微辛尾韵。

香兰叶的青翠草本，椰子的温润醇香，黄梨的清爽热情，共同构成一场回忆与冒险交织的味觉之旅。

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Tropicana Kopi 热带马丁尼

"Citrus by Day, Coffee by Night"

46⁺⁺

*Strong, black, bitter, sweet.
Its kopi, but brighter, its citrus, but deeper.*



1. Yuzu Sake
2. Belvedere Pure Vodka
3. Baileys
4. Espresso Coffee

A playboy of a drink—waking you up, then slowly putting you under its spell. Tropicana Kopi brings two worlds together: the punch of kopitiam coffee and the brightness of tropical citrus.

Crafted with rich black coffee, vodka, Bailey's, and a flash of yuzu sake — it's shaken into a creamy texture that's both lush and light.

A cocktail that kisses both your mind and your mouth.

一杯以南洋咖啡为灵魂的马丁尼，融合柚子清酒的果酸清香、Baileys 奶酒的丝滑甜润，再由 Belvedere 伏特加收尾提神，结构分明而不失热情。

在熟悉的“kopi”香气中，藏着热带果香与微醺绵滑的甜感，像是午后阳光下，一杯偷得浮生半日闲的城市南洋梦。

Duck Soup 鸭汤

"Broth of Desire"

46⁺⁺

Ginger duck soup is rooted in the ancient art of never wasting. Its tastes like rainy days in old Chinese homes, like the clatter of porcelain bowls on a marble table, like secrets told over steam.



- 1. Drambuie
- 2. Ginger
- 3. Duck Bacon
- 4. Singleton 12 Whisky

Duck Soup takes its cue from the slow, smoky comfort of Chinese kitchen rituals. Whisky is infused with duck bacon and ginger, mellowed with Drambuie, and finished with a cloud of duck fat cream. Every sip is warm, slightly medicinal, deeply savory — like falling into a lover's arms after a long, rainy day.

It's not for everyone. But those who know, know.

A cocktail that hums like a secret between lips.

我们以鸭油与鸭培根脂肪缓缓注入酒体，释放出浓郁的肉香；加入老姜提辛暖喉，佐以 Drambuie 的蜂蜜香草甜味与 Singleton 单一麦芽威士忌的烟熏麦香，层层堆叠出一杯温润、醇厚、带有熟悉汤感的南洋魂鸡尾酒。

像是一碗熟悉的鸭汤，却摇身一变，成为一杯令人回味的烈酒。

Luo Han Guo 罗汉果

"A smoky elixir drawn from ancient wells of healing, reimagined for fire and glass."

46⁺⁺

In the quiet corners of traditional Chinese medicine halls, Luo Han Guo — the monk fruit — was once brewed gently to soothe the throat, cool the body, and restore balance to the spirit. Its sweetness was natural, deep, and calming. A fruit reserved for elders and healers.



1. Hennessy V.S.O.P
2. Johnnie Walker Black Label
3. Smoked Longan
4. Monk Fruits



Immortal Smoke is a bold collision of the old and the new.

We take monk fruit, sun-dried and broken open, then slowly infused into a blend of Hennessy V.S.O.P and Johnnie Walker Black Label — where the dried caramel of brandy meets the smokiness of oak-aged whisky. We finish it with grilled, smoked longan — aromatic and It carries the wisdom of a Chinese tonic, the boldness of a Western spirit, and the seduction of smoke drifting across glowing embers.

Its healing and hedonism.

我们以罗汉果的自然甘甜为基底，加入低温烟熏龙眼，带出炭香与果木香；融合 Hennessy V.S.O.P 的干果与橡木圆润，再以 Johnnie Walker Black Label 带出层次感的泥煤与烟熏尾韵。最后注入气泡苏打，为整体增添清爽与延伸。

入口是温润与炭香，回味却带清凉与冥静

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MOCKTAIL 无酒精鸡尾酒

From the sweetness to the tropical, the sparkling joy to the gentle comfort — our mocktails
are spirit-free, yet full of soul.

Kuih Talam 香兰糕

Pandan, Coconut, Pineapple, Soda

29⁺⁺



Tropicana Kopi 热带马丁尼

Yuzu, Coffee, Tonic

29⁺⁺



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Nyonya Truffle 娘惹松露

Truffle, Asam Boi, Lemongrass, Tonic

29⁺⁺



Fizzy Honey Lemon 蜂蜜柠檬苏打

Burnt Calamansi, Honey Lemon Tea, Soda

29⁺⁺



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Fizzy Tropicana Pineapple 热带菠萝苏打

Smoked Pineapple, Pineapple Juice, Soda

29⁺⁺



Fizzy Strawberry Farm 草莓园苏打

Smoked Strawberry, Strawberry Jam, Mint Leaf, Soda

29⁺⁺



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Liquor by Glass (30ml)

WHISKY

The Macallan 12 Years Sherry Oak	55
The Macallan 18 Years Sherry Oak	170
The Macallan 12 Years Double Cask	50
The Macallan 15 Years Double Cask	90
The Macallan 18 Years Double Cask	150
Highland Park 12 Years	35
Highland Park 15 Years	50
Highland Park 18 Years	65
Highland Park 25 Years	280
The Dalmore 12 Years	45
The Dalmore 15 Years	65
Singleton 12 Whisky	45
The Balvenie Doublewood 12 Years	45
Johnnie Walker & Sons XR 21 Years	60
Johnnie Walker Black Label	30
Monkey Shoulder The Original	30
Ardbeg 10 Years	45

JAPANESE WHISKY

Suntory Hibiki Harmony	60
Nikka Whisky from The Barrel	40

BRANDY / COGNAC

Rémy Martin 1738	60
Martell Cordon Bleu	80
Martell XO	95
Hennessy V.S.O.P	40
Hennessy X.O	88

VODKA

Belvedere 10 Luxury Vodka	88
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TEQUILA

Jose Cuervo Gold	30
Volcan Blanco Tequila	28

RUM

Diplomatico Mantuano	30
Diplomatico Reserva Exclusiva	35
Ron Zacapa 23 Rum	38

GIN

No 3 London Dry Gin	35
Alkkemist	40
Hendrick's	35
Herno London Dry Gin	30
Suntory Roku	30
Monkey 47	30
Gin Mare	30
Tanqueray 10 Gin	35

In the heart of BarKar, the flame is more than heat — it is language.

It speaks in whispers of charred lemongrass, in the breath of smoked longan, in the sizzle of rendered duck fat. This cocktail menu is born from the fire - not just to warm the glass, but to awaken memory.

Every creation is a collaboration between Chef Lee's culinary philosophy and the bar team's quite alchemy. Together, they draw from kampung mornings, herbal remedies, forgotten fruits, and the comfort of borth simmering at dusk. Some cocktails echo the comforts of old tea shops. Others speak of forest winds and burning coals. All are reimagined with finesse - layered, expressive, and unapologetically Malaysian in soul.

This is not just a menu. It is a journey through fire, spirit, and the deep silence of taste.

