



Ref: PC-CV19-MCO3.0/1

MCO 3.0

CLUB TEMPORARY CLOSURE

DEAR MEMBERS

In compliance with the Movement Control Order 3.0 announced by the Government, the Club will be closed from 10 May 2021 until 23 May 2021. Club will resume operations on 24 May 2021 unless otherwise announced.

During the club closure, the catering service will be open from 11.30am to 8.30pm for 'take-away' and 'delivery' only. Please allow 30 minutes for collection of your food order. 1st order starts at 11.00am and pick up at 11.30am. The last call to order is 8.00pm and pick up at 8.30pm. Please call **04-2277366** for food orders. Members are to collect their food order(s) at the Security Post.

Dining in and entry to the Club premises during this period is strictly prohibited.

Members are advised to remove their personal belongings from their lockers before the club closure if they wish to.

BY ORDER OF THE GENERAL COMMITTEE

9 May 2021



Additional MCO Menu

Take Away and Food Delivery (11 am to 8 pm)

(Minimum Order of RM30.00 for Free Delivery within 10km)

CHINESE FOOD

C1. Sweet and Sour Chicken Meat with Rice and Fried Egg	RM6.50
C2. Dry Chili Chicken Meat with Rice and Fried Egg	RM6.50
C3. Ginger Onion Chicken Meat with Rice and Fried Egg	RM6.50
C4. Kam Heong Chicken Meat with Rice and Fried Egg	RM6.50
C5. Thai Styles Chicken Meat with Rice and Eggs	RM6.50

JAPANESE FOOD

J1. Teriyaki Unagi with Japanese Rice and Onsen Egg	RM10.80
J2. Teriyaki Chicken with Japanese Rice and Onsen Egg	RM9.80
J3. Stir Fried Japanese Garlic Rice with Onsen Egg	RM8.80
J4. Cheese Baked Japanese Curry Beef Rice	RM18.00
J5. Gyudon Beef with Japanese Rice	RM16.80

LOCAL ASIAN

A1. Tomyam Fried Rice with Fried Egg	RM8.00
A2. Nasi Goreng Kampung with Fried Egg	RM8.00
A3. Mee Goreng Mamak with Fried Egg	RM8.00
A4. Singapore Bee Hoon with Fried Egg	RM8.00
A5. Tai Lok Mee with Fried Egg	RM8.00
A6. Cantonese Hor Fun	RM6.80
A7. Fried Dry Hor Fun with Fried Egg	RM8.00
A8. Chef Style Fried Rice with Fried Egg	RM8.00

All Prices Are Subject To 6% ST

WESTERN FOOD

W1. Oriental Chicken Chop Served with Coleslaw and French Fries	RM13.00
W2. Garoupa Fish and Chips Served with Fresh Salad Balsamic Dressing and French Fries	RM38.00
W3. Cheese Baked Red Snapper Thermidor with Fresh Salad Balsamic Dressing and French Fries	RM32.00
W4. Oven Baked Salmon Wellington with Fresh Garden Salad Balsamic Dressing and French Fries	RM33.00
W5. Alaskan Cod Fish and Chips with Fresh Salad Balsamic Dressing and French Fries	RM18.00
W6. Oven Roasted Rack of Lamb with Red Wine Sauce, Sautéed Potatoes and Vegetables	RM58.00
W7. Pan Grilled AUS Wagyu Rib Eyes (M6-7) with Garlic Cream Sauce, Baked Potatoes and Vegetables	RM138.00
W8. Oven Baked Hawaiian Chicken with Creamy Mushroom Sauce, Fresh salad and French Fries	RM22.00
W9. Oven Baked Smoked Duck Breast with Mandarin Orange Sauce, Mashed Potato and Vegetables	RM23.00
W10. Oven Baked Lamb Shepherd's Pie Topped with Mashed Potato and Mozzarella Cheese Served with Fresh Garden Salad Balsamic Dressing and French Fries	RM22.00

PRE ORDER MENU

P1. Deep Fried Whole Red Lion Fish With Choice Of Sauce (Thai styles Sauce / Superior Soya Sauce / Three Taste Sauce)	Market Price
P2. Cheese Baked Lobster Thermidor with Fresh Salad and Balsamic Dressing	Market Price
P3. Roasted Whole Chicken Marinated Italian Herbs with Mushroom Sauce and Fresh Salad	RM48.00
P4. Oven Roasted Whole Beef Wellington with Sautéed Broccoli, Carrot Stick and Roasted Potatoes	Market Price
P5. Oven Roasted Whole Boneless Lag of Lamb with Mints Sauce and Fresh Garden Salad	Market Price
P6. Baked Clay Pot Crab Rice	Market Price
P7. Special Request (As long as items are available in the market)	Market Price

* All Pre Order Menu Please Contact **Chef Bok @ 012-4011445**

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Sandwiches

1. Penang Club Sandwich 10.50

Toasted 3 slices whole meal or white bread with fried egg, cheese, turkey ham, and salad served with french fries

2. 1868 Beef or Chicken Burger 11.50

Char Grilled 2 pcs of meat and burger bun, fried egg, cheese, tomato, cucumber and salad served with french fries

3. Half Dozen Tuna Mayo Finger Sandwiches 6.00

4. Half Dozen Eggs Mayo Finger Sandwiches 6.00

5. Half Dozen Cheese Finger Sandwiches 6.00

6. Half Dozen Turkey Ham Finger Sandwiches 6.00

7. Half Dozen Malaysian Omelette Finger Sandwiches 7.00

8. Add ons

Turkey Ham per slice	1.50
Cheese per slice	1.50
Egg Mayo	1.50
Tuna Mayo	2.00



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Starters and Snacks



1. **Cheese Baked Oyster Half Dozen** 28.00
Served with sliced lemon and salad
2. **Smoked Salmon Platter** 22.00
Served with romaine lettuce, sliced black olives, sliced onions and balsamic dressing
3. **Baked Smoked Duck Breast Platter** 20.00
Served with Salad and Honey Mustard Mayo
4. **Pan Fried B.B.Q. Mini Sausages (8 pcs)** 8.80
Pan fried mini sausages with bbq sauce, sliced onions and chili
5. **Homemade Chicken Satay (5 sticks)** 6.60
Served with onions, cucumber and peanut sauce
6. **Deep Fried Chicken Meatballs (10 pcs)** 8.80
Served with java curry sauce
7. **King Prawn Cocktail (4 pcs)** 20.00
Served with sliced lettuce, sliced black olive, lemon and cocktail sauce
8. **Deep fried Chicken Wings (3 pcs)** 8.80
Served with thai chili sauce
9. **Deep fried Mini Spring Roll (6 pcs)** 6.80
Served with thai chili sauce
10. **Deep fried Chicken Loh Bak (3 rolls)** 8.50
Served with thai chili sauce
11. **Spicy Ikan Bilis with Peanuts** 8.80
Wok fried ikan bilis, peanuts, sliced onions, chilli padi and chef's sauce
12. **French Fries** 5.00
Served with tomato and chili sauce
13. **Oven Baked Garlic Bread (½ dozen)** 6.80
 - Add Ons**
 - Mushroom 5.00
 - Cheese 5.00
 - Tomato 4.00
14. **Deep fried Inchi Kabin (Half Bird)** 16.80
Served with chef's special sauce
15. **Papadum (6 pcs)** 3.00

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Soup

1. **Penang Club Oxtail Soup** 10.80
Served with dinner roll and butter
2. **Homemade Creamy Wild Mushroom Soup** 7.00
Served with dinner roll and butter
3. **Homemade Creamy Pumpkin Soup** 6.80
Served with dinner roll and butter
4. **Tomato and Prawn Bisque** 12.00
Served with dinner roll and butter
5. **French Onion Soup** 9.80
Served with cheese baked garlic bread
6. **Seafood Treasure Soup** 12.00
Braised Minced Prawn meat, sliced mushroom, crabmeat and crabmeat stick with oriental style soup
7. **Hot and Sour Szechuan Soup** 8.80
Braised sliced black fungus, black mushroom, green peas, sliced bamboo shoot, red chilli, crabmeat and soft bean curd with hot bean and vinegar soup
8. **Thai Tom Yum Soup** 7.80
Thai style red tom yam with prawn Tom Yum, chicken meat soup

Salad

1. **Caeser Salad** 8.80
Romaine lettuce mixed with ceaser dressing topped with eggs, turkey ham, croutons and parmesan cheese
 2. **Garden Salad** 6.80
Romaine, green lolo, tomato, cucumber, onions, black olive and capers. Served with balsamic dressing or thousand island sauce
- Add ons**
- | | |
|------------------------|-------|
| Smoked Salmon | 10.00 |
| Grilled Chicken Breast | 5.00 |
| Duck Breast | 10.00 |



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Thin Crust Pizza

- 1. Margherita Pizza** **15.00**
Sliced Tomato
- 2. Hawaiian Pizza** **17.00**
Pineapple Cube and Turkey Ham
- 3. Seafood Pizza** **25.00**
Prawn Meat, Crab Meat Stick, Fish Meat and Green Capsicum
- 4. Bolognese Chicken or Beef Pizza** **23.00**
Bolognaise Minced Chicken or Beef, Onions and Green Capsicum
- 5. Vegetarian Pizza** **22.00**
Pineapple Cube, Green Capsicum, Black Olive, Tomato, Onions and Mushroom
- 6. Turkey Ham and Mushroom Pizza** **18.00**
Sliced Turkey Ham and Wild Mushroom

(All pizzas are served with chilli flakes)

Additional Add Ons

Capsicum or Onion or Tomato	1.50
Pineapple or Black Olive	2.00
Wild Mushroom	3.00
Turkey Ham	1.50
Mozzarella Cheese	5.50
Chilli Flakes	0.50

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Italian Pasta

- | | |
|---|-------|
| 1. Spaghetti Aglio e Olio (Prawn and Clams) | 22.00 |
| 2. Spaghetti Napolitana (Vegetarian) | 18.80 |
| 3. Spaghetti Bolognese (Beef or Chicken) | 14.00 |
| 4. Fettuccine Aglio e Olio with Turkey Ham and Wild Mushrooms | 16.80 |
| 5. Fettuccine Creamy Carbonara with Turkey Ham and Wild Mushrooms | 16.80 |
| 6. Fettuccine Seafood | 16.80 |

Additional Add Ons

- | | |
|-----------------|------|
| Parmesan Cheese | 0.50 |
| Chilli Flakes | 0.50 |

(All pastas are served with parmesan cheese and chilli flakes)

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Fish

1. **Garoupa Fish and Chips with Tartar Sauce** 38.00
Served with fresh salad and french fries
 2. **Red Snapper Fish and Chips with Tartar Sauce** 25.00
Served with fresh salad and french fries
 3. **Alaskan Cod Fish and Chips with Tartar Sauce** 18.00
Served with fresh salad and french fries
 4. **Char Grilled Garoupa Fillet with choice of Sauce** 38.00
Served with mashed potato and boiled vegetables
 5. **Char Grilled Salmon Fillet with choice of Sauce** 27.00
Served with mashed potato and boiled vegetables
 6. **Pan Grilled Red Snapper Fillet with choice of sauce** 25.00
Served with mashed potato and boiled vegetables
- Choice of sauce (per item, 1 choice of sauce)**
- Lemon Butter or Black Pepper or Mushroom or Garlic Cream
- Additional second type sauce for one main dish 2.50



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Chicken and Duck



1. Hainanese Chicken Chop with Oriental Sauce 13.00

Served with coleslaw and french fries

2. Chicken Ala King 17.00

Pan cooked creamy chicken breast meat with white wine, capsicum, wild mushroom. Served with fresh salads and butter rice

3. Chicken Ala Kiev 18.00

Deep fried crumbed chicken breast stuffed with mixed herbs butter. Served with coleslaw and french fries

4. Oven Baked Hawaiian Chicken with Creamy Mushroom Sauce 22.00

Served with salad and french fries

5. Grilled Chicken Thigh with choice of sauce 15.00

Served with mashed potato and boiled vegetables

6. Grilled Chicken Breast with choice of sauce 14.00

Served with mashed potato and boiled vegetables

7. Pan Grilled Chicken Roulade with choice of sauce 22.00

Served with mashed potato and boiled vegetables

8. Oven Baked Smoked Duck Breast with Mandarin Orange Sauce 23.00

Served with mashed potato and boiled vegetables

Choice of sauce (per item, 1 choice of sauce)

Black Pepper or Mushroom or Creamy Garlic or Barbeque Sauce

Additional second type sauce for one main dish 2.50

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Beef and Lamb

1. **Grilled Australian Tenderloin Steak with choice of sauce** 50.00

Served with mashed potato and boiled vegetables

2. **Grilled Australian T-Bone Steak with choice of sauce** 80.00

Served with mashed potato and boiled vegetables

3. **Grilled Australian Lamb Shoulder with choice of sauce** 26.00

Served with mashed potato and boiled vegetables

4. **Grilled Australian Lamb Loin with choice of sauce** 38.00

Served with mashed potato and boiled vegetables

5. **Beef Stroganoff with Butter Rice and Fresh Salad** 22.00

Pan cook creamy beef meat with red wine, capsicum, onions and wild mushroom

6. **Braised Lamb Shank with Lamb Jus** 36.00

Served with mashed potato and boiled vegetables

7. **Oven Baked Lamb Shepherd's Pie topped with Mashed Potato and Mozzarella Cheese** 22.00

Served with french fries and fresh salads finishing with balsamic dressing

Choice of sauce (per item, 1 choice of sauce)

Black Pepper or Mushroom or Creamy Garlic or Barbeque Sauce

Additional second type sauce for one main dish 2.50



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Japanese

- | | |
|---|-------|
| 1. Gyudon (Beef) with Japanese Rice and Bean Curd Miso Soup | 18.80 |
| 2. Kare Katsudon (Chicken) with Japanese Rice and Bean Curd Miso Soup | 17.80 |
| 3. Stir Fried Black Pepper Japanese Udon with Shrimps or Chicken and Vegetables | 12.80 |
| 4. Salamander Baked Teriyaki Chicken with Japanese Rice and Bean Curd Miso Soup | 18.00 |
| 5. Salamander Baked Teriyaki Salmon Fillet with Japanese Rice and Bean Curd Miso Soup | 27.00 |
| 6. Salamander Baked Teriyaki Salmon Head with Japanese Rice and Bean Curd Miso Soup | 28.00 |

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Asian Delights



1. **Penang Club Special Fried Rice with Shrimp, Fish Cake and Chicken** 12.00

Served with papadum, two stick of chicken satay, one deep fried chicken wing with sliced tomato and cucumber

2. **Penang Fried Koay Teow with Shrimp, Fish Cake and Chicken** 6.80

Served with sliced tomato and cucumber

3. **Penang Mee Mamak with Shrimp, Fish Cake and Chicken** 6.80

Served with sliced tomato and cucumber

4. **Singapore Bee Hoon with Shrimp, Fish Cake and Chicken** 6.80

Served with sliced tomato and cucumber

5. **Fried Oriental Bee Hoon with Shrimp, Fish Cake and Chicken** 6.80

Served with sliced tomato and cucumber

6. **Cantonese Hor Fun (Wet) with Shrimp, Fish Cake and Chicken** 6.80

7. **Fried Dry Hor Fun with Shrimp, Fish Cake and Chicken** 6.80

Served with sliced tomato and cucumber

8. **Hokkien Char Noodles or Bee Hoon or mix with Shrimp, Fish Cake and Chicken** 6.80

9. **Koay Teow, Bee Hoon or Noodles Soup with Shrimp, Fish Cake and Chicken** 6.80

10. **Yeung Chow Fried Rice with Shrimp, Fish Cake and Chicken** 6.80

Come with sliced tomato and cucumber

11. **Beef Hor Fun (Wet or Dry)** 10.00

Add ons

- One Fried Egg 1.20



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Chinese Imperial Set Meal

		Red Snapper	Garoupa	Salmon
Individual Set Meal		100gm	100gm	100gm
1.	Fish Head Curry or Clay Pot Fish Head with Rice and Papadum	6.00	7.00	8.80
2.	Sambal Ladies Fingers or Garlic Ladies Fingers with Rice Papadum			11.80
3.	Fish Fillet Curry or Ginger Fish with onion or Kam Heong Fish with Rice Papadum			12.80
4.	Dry chilli Chicken or Ginger Chicken with onion or Sweet and Sour Chicken with Rice and Papadum			12.80
5.	Stir Fried Butter Oats Prawn or Nyonya Asam Prawn or Kam Heong Prawn with Rice and Papadum			22.80
6.	Braised Minced Meat Brinjal or Sambal Brinjal or Garlic Brinjal with Rice and Papadum			11.80
7.	Eggs Foo Yong or Wok Fried Eggs with onions & chilli and Spring onion Eggs with Rice and Papadum			10.80
8.	Stir Fried Kailan with Garlic or Kailan with Mixed Mushroom or Bean Sprout with Salted Fish served with Rice and Papadum			11.80
9.	Ma Po Tau Fu or Bean Curd with Crab Meat sauce or Bean Curd with Salted Fish and Minced Meat served with Rice and Papadum			12.80
10.	Stir Fried Black Pepper Beef or Dry chilli Beef or Ginger Beef with onions served with Rice and Papadum			13.80

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Chinese Imperial Set Meal

	Red Snapper	Garoupa	Salmon
Set for Two to Four persons	58.80	68.80	78.80

1. Fish Head Curry with Ladies Finger and Brinjal / Braised Clay Pot Fish Head
2. Stir Fried Garlic Kailan or Sambal Kang Kong or Salted Fish Bean Sprout
3. Deep Fried Boneless Chicken Thai Style or Sauteed Chicken with ginger and onion
4. Egg Foo Yong or Braised Bean Curd with Minced Meat Sauce

	Red Snapper	Garoupa	Salmon
Set for Five to Seven persons	108.80	118.80	128.80

1. Fish Head Curry with Ladies Finger and Brinjal / Braised Clay Pot Fish Head
2. Stir Fried Garlic Kailan or Sambal Kang Kong or Salted Fish Bean Sprout
3. Deep Fried Boneless Chicken Thai Style or Sauteed Chicken with ginger and onion
4. Wok fried Egg with onion & chilli or Egg Foo Yong or Egg with Prawn Meat and spring onion
5. Braised Minced Meat Sauce Bean Curd or Sweet and Sour Bean Curd or Ma Po Tau Fu

All Set Meal comes with Rice and Mixed Fruits Platter

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Chinese Imperial Set Meal

	Red Snapper	Garoupa	Salmon
Set for Eight to Ten persons	188.80	198.80	208.80
1. Fish Head Curry with Ladies Finger and Brinjal / Braised Clay Pot Fish Head			
2. Stir Fried Garlic Kailan or Sambal Kang Kong or Salted Fish Bean Sprout			
3. Deep Fried Boneless Chicken Thai Style or Sauteed Chicken with ginger and onion			
4. Wok fried Egg with onion & chilli or Egg Foo Yong or Egg with Prawn Meat and spring onion			
5. Stir Fried Butter Oats Prawn or Nyonya Asam Prawn or Kam Heong Prawn			
6. Braised Bean Curd with Minced Meat or Sweet and Sour Bean Curd or Ma Poh Tau Fu			
7. Stir Fried Ladies Fingers with Garlic or Sambal Ladies Fingers			
8. Braised Brinjal with Salted Fish Minced Meat or Sambal Brinjal			

All Set Meal comes with Rice and Mixed Fruits Platter



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Children's Menu

Only served for children below 12 years old

1. **Spaghetti Bolognaise (Chicken or Beef)** 6.80
2. **Alaskan Cod Tempura Fish and Chips** 11.00
Served with french fries and coleslaw
3. **Mini Beef or Chicken Burger** 6.00
Served with french fries
4. **Breaded Red Snapper Fish and Chips** 12.00
Served with french fries and coleslaw
5. **BBQ Cocktail Sausage (6 pcs)** 10.00
Served with french fries and coleslaw
6. **Deep Fried Breaded Chicken Nuggets (6 pcs)** 11.00
Served with french fries and coleslaw



Vegetarian

Not for pure vegetarian

1. **Vegetarian Hokkien Char Noodles or Bee Hoon** 6.80
2. **Vegetarian Fried Rice** 6.80
3. **Vegetarian Mee Mamak** 6.80
4. **Vegetarian Char Koay Teow** 6.80
5. **Vegetarian Singapore Bee Hoon** 6.80
6. **Vegetarian Koay Teow, Bee Hoon or Noodles Soup** 6.80



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At the End (Desserts)

1. **Banana Split** 8.80
Served with whipping cream, chocolate sauce, waffle biscuit and crushed peanuts
2. **Mixed Fruits Platter** 6.00
(papaya, honeydew, watermelon)
3. **Papaya** 4.00
4. **Deep Fried Banana Fritter** 6.80
Served with whipping cream and honey
5. **Crème Caramel** 6.80
Served with whipping cream and dark cherry
7. **Cherries Jubilee (Min 2 orders)** 10.80
Served with vanilla ice cream per order
8. **Crêpes Suzette (Min 2 orders)** 10.80
Served with vanilla ice cream per order
9. **Choice of ice cream**
(Vanilla, Chocolate or Strawberry)
Choice of topping
(1 topping is included)
Crushed peanuts, chocolate sauce or rainbow sprinkles
Single Scoop Ice Cream 2.80
Double Scoop Ice Cream 5.60
Additional 1 topping 0.50



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House Wine

AUSTRALIA

By Glass

By Bottle

Red

Tempus Two Silver Series Shiraz (South Eastern)

RM10.00 RM 55.00

The Tempus Two Silver Series Shiraz is designed for immediate drinking. The palate is red berries with hints of white pepper and spice. Well Integrated soft tannins providing great length and finish. Aroma of rich and ripe raspberries balanced with subtle noted of white pepper.



White

Tempus Two Silver Series Pinot Gris (South Eastern)

RM10.00 RM 55.00

The Tempus Two Silver Series Pinot Gris (South Eastern Australia) is designed for immediate drinking. The palate is a refreshing wine with vibrant natural acidity, citrus flavours and a long satisfying finish. Perfectly suited to a range of grilled seafood, white meat dishes or a creamy pasta. Aroma of crisp and refreshing character of pear and passionfruit with floral undertones.



1868 2018 Champagne & Sparkling

Celebrating 150 Years

Moet & Chandon (Champagne Region, France)

RM250.00

Very pale straw color with small, active bubbles, with a subtle suggestion of flowers, vanilla, grapefruit, bread. This is a light and delicate champagne.



Andreola 'Verv' Prosecco (Veneto, Italy)

RM150.00

The Verv is comprised of 100% Glera grapes. It first greets the nose with the scents of lemon, citrus and a hint of floral sweetness before the palate experiences its pungent notes of white pepper and dried herbs, but the Verv's foamy effervescence and polished finish round out a beautiful sparkling wine that pairs well with spicy finger foods.



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Moscato

Moscato Cranswick Lakefield Pink (South)

RM 50.00

Bursting with of fresh cherry, tangy sherbet, and sweet red apple flavours are lifted with citrus nuances on the delightfully spritzy finish, this is a delicious, low-alcohol wines, perfect for a late afternoon deserved glass of wine.



Moscato Cranswick Lakefield (South Eastern)

RM 50.00

Pale yellow with green hues. The nose has floral hints combined with zesty lime and citrus notes. Vibrant clean fresh palate, well balanced with hints of sherbet and a crisp dry finish.



Red Wine

AUSTRALIA

By Bottle

Tempus Two Silver Series Merlot (South Eastern)

RM 55.00

The Tempus Two Silver Series Merlot (South Eastern Australia) is a modern and contemporary wine which is fresh, vibrant, and fruit driven. This friendly merlot shows bright and lifted aromas of raspberry, plum, walnut and spice notes. The palate is ripe and smooth with juicy fruit flavours and soft tannins



Tempus Two Silver Series Cabernet Sauvignon (South Eastern)

RM 58.00

The Tempus Two Silver Series Cabernet Sauvignon is a medium to full bodied wine generous length and a persistent, smooth finish. The palate of the wine is blackberry and plum fruit flavours dominate upfront lead by notes of cinnamon and clove. The acid is balanced and tannins are evident, but are ripe and smooth.



Wolf Blass Bilyara Shiraz (South)

RM 58.00

Wolf Blass Bilyara Shiraz is a soft, fruit-driven red wine with a lifted nose of blackcurrants and dark cherries and hints of subtle oak. The palate is medium-bodied and approachable, with rich, red berry flavours, and a generous, lengthy finish. Wolf Blass Bilyara Shiraz is great with lamb burgers with beetroot relish, or beef and rosemary pie.



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Red Wine

AUSTRALIA

By Bottle

Wolf Blass Bilyara Cabernet Sauvignon (South)

RM 58.00

Wolf Blass Bilyara Shiraz is a soft, fruit-driven red wine with a lifted nose of blackcurrants and dark cherries and hints of subtle oak. The palate is medium-bodied and approachable, with rich, red berry flavours, and a generous, lengthy finish. Wolf Blass Bilyara Shiraz is great with lamb burgers with beetroot relish, or beef and rosemary pie.



Wolf Blass White Label Cabernet Merlot (South Eastern)

RM 85.00

Bright fruit aromas of cherry and plum with a touch of Cabernet's distinctive varietal leafiness. Plush and juicy with an abundance of red fruit flavours and hints of mint. A medium-bodied wine which balances the soft round mid-palate of Merlot with the length of flavour of Cabernet Sauvignon.



Brown Brothers Windmill Shiraz (South Eastern)

RM 65.00

The old Windmill is a tribute to the pioneering days of our past and the Brown family's ongoing dedication to exceptional winemaking. Aromas of plum and berry fruit with a hint of chocolate and spice. The palate is elegant and medium bodied with a long succulent finish.



CHILE

Luis Felipe Edwards Cabernet Sauvignon (Valle Central)

RM 56.00

This wine has an intense and lively ruby red color. In the nose are rich fruity aromas of plum and cherries, accompanied by toasted notes and coffee from French and American oak ageing. On the palate it is concentrated, with soft and elegant tannins and a pleasing final persistence.



Luis Felipe Edwards Malbec (Valle Central)

RM 56.00

This wine is bright ruby red in color, with violet hues. On the nose are aromas of dark fruit such as plums and black cherries, with elegant touches of truffle and sweet biscuit. Seductively silky in the mouth, well balanced, with a long fresh finish.



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White Wine

AUSTRALIA

By Bottle

Wolf Blass Bilyara Chardonnay (South)

RM 58.00

Wolf Blass Bilyara Chardonnay is a bright, fresh white wine with enticing tropical and stone fruit aromas. The palate is medium-bodied, with juicy fruit flavours carrying through from the nose, enhanced by subtle, creamy oak and a lingering finish. Wolf Blass Bilyara Chardonnay is great with chicken Caesar salad, or pumpkin tortellini with sage burnt butter.



Wolf Blass Bilyara Sauvignon Blanc (South)

RM 58.00

Wolf Blass Bilyara Sauvignon Blanc is a fresh, bright white wine with lifted, fruity aromas of passionfruit, grapefruit, guava and gooseberry. The palate is light-bodied, clean and crisp, with juicy tropical flavours and a lingering fruit finish. Wolf Blass Bilyara Sauvignon Blanc is great with crumbed calamari with tartare sauce, or creamy chicken and leek pie.



Wolf Blass White Label Unwooded Chardonnay

RM 83.00

Bright fruit aromas of Nashi pear and apple with a touch of passionfruit. Crisp and refreshing with bright melon and white nectarine flavours, with a creamy texture, balanced acidity and good palate.



Brown Brothers Windmill Chardonnay (South Eastern)

RM 60.00

The old Windmill is a tribute to the pioneering days of our past and the Brown family's ongoing dedication to exceptional winemaking. Aromas of nectarine, melon and lifted floral notes; The palate has a luscious mouth-feel with layers of flavour and a vibrant fruit finish.



CHILE

Luis Felipe Edwards Sauvignon Blanc (Valle Central)

RM 56.00

This wine has a soft yellow color, with slight green hues. On the nose it is fresh and expressive, characterized by tropical and citrus fruit notes, such as pineapple and lime. On the palate it has a sharp and vibrant acidity, with a medium body and long, intense finish.



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Red Wine

CHILE

Luis Felipe Edwards Pinot Noir RM 56.00 (Valle Central)

This wine displays a soft bright ruby red color. On the nose it is elegant, with aromas of juicy red fruit, such as strawberry, cherry and raspberry with soft notes of caramel and vanilla. On the palate it is fresh and fruit-forward, with soft tannins, maintaining a well-balanced complexity among these components.



NEW ZEALAND

By Bottle

Sacred Hill Whitecliff Pinot Noir RM 80.00 (Marlborough)

An aroma of citrus and peach with hints of nougat and cashew nut. the palate is fresh and flavoursome, with citrus and peach complemented by hints of spicy oak nuances. An elegant and lingering aftertaste.



Sacred Hill Whitecliff Merlot RM 80.00

Luscious and rounded this beautifully balanced Merlot has aromas of plum, cherry, brambles and riverstone. With a hint of vanilla this is a delicious middle weight wine with supple tannins.



Baby Doll Marlborough Pinot Noir RM 88.00 (Marlborough)

This Pinot noir is supple and juicy with red cherry notes, fresh acidity and a soft tannin finish. Enjoy on its own, or match with duck, lamb, venison and veal dishes.



Villa Maria Private Bin Merlot / Cabernet RM 95.00 Sauvignon

This wine exhibits rich blackberry and raspberry notes on the nose, leading to a palate packed with juicy red cherry and cedar spice with an underlying tobacco character. This wine has fine grained soft tannins and good length.



FRANCE

Cuvelier & Fils Bordeaux Rouge RM 88.00 (Bordeaux)

Ruby colored, Cuvelier is a fruity wine, well-structured and balanced, round on the palate. Cuvelier can be enjoyed young, but can also be kept up to 5 years.



ALL PRICES ARE SUBJECT TO 6% SST

White Wine

CHILE

Luis Felipe Edwards Chardonnay (Valle Central)

RM 56.00

This Chardonnay is yellow with soft golden hues. In the nose it is characterized by aromas of tropical fruit and touches of citrus with notes of hazelnut from French and American oak ageing. On the palate it has great volume and freshness. It is creamy and balanced, with nice acidity highlighting its juiciness.



NEW ZEALAND

By Bottle

Hole In The Water Sauvignon Blanc (Waihopai)

RM 65.00

Brilliant water like colour with a very faint tinge of green around the edges. Lifted passionfruit and lime aromas are followed by some green apple and citrus. Fresh and vibrant the palate has flavours of passionfruit and citrus over some lime and mineral. Clean crisp finish with an aftertaste of passionfruit, lime and citrusy mineral.



Sacred Hill Whitecliff Sauvignon Blanc (Malborough)

RM 80.00

Pale straw colour with green edges. Lifted aromas of citrus flower, passionfruit, nectarine and a hint of red capsicum. The palate has a mineral intensity with herbal classical snow pea notes and beautifully tensioned acidity. This leads to a lingering refreshing aftertaste reminiscent of summer fruits with a hint of limes.



Sacred Hill Whitecliff Pinot Gris (Malborough)

RM 80.00

Hints of poached pears and cinnamon combine to create the ultimate temptation of pear crumble with ice cream aroma. The palate is rich and generous with a warm alcohol finish.



Villa Maria Private Bin Sauvignon Blanc (Malborough)

RM 95.00

Vibrant, with a wide variety of flavours highlighted by gooseberry, fresh citrus, melon and nettle influenced herbaceous aromas. The wine has an alluring palate with a juicy, concentrated flavour profile, finishing crisp and clean with a fine bead of acidity.



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Red Wine

FRANCE

Le "D" De Dassault 2011 (Bordeaux)

RM145.00

Nice presentation. Pretty, intense garnet robe with no sign of ageing. Fresh and fruity on the nose hints of red berries, liquorice and black spice. Big with lovely volume on the palate, attractive sugar, chewy, spicy tannins. A nice wine for enjoyment with medium keeping potential: 5 to 10 years.



ITALY

Alois Lageder Riff Cabernet Merlot (North Eastern)

RM 80.00

Deep purple colour with garnet hints. Fruit driven aroma (red and black berry-fruit) paired with spices (pepper) and mineral notes. Medium - bodied, with good intensity and depth on the palate though elegant, fruity, harmonious. Well balanced with ripe, integrated tannin and good freshness.



ARGENTINA

Trapiche Alaris Malbec

RM 58.00

A rich, red-coloured wine with violet hues, redolent of plums and cherries. Round in the mouth with a touch of truffle and vanilla. The ideal wine for grilled meat. It also combines very well with pasta, mild to spicy cuisine and semi-hard cheeses such as Gouda, Edam or Gruyere.



White Wine

AUSTRALIA

By Bottle

Tempus Two Silver Series Sauvignon (South Eastern)

RM 58.00

The Tempus Two Silver Series Sauvignon Blanc has been created for immediate drinking and well suited to a variety of dishes from grilled seafood to a fresh chicken salad. The palate is a fresh and zesty wine exhibiting superb varietal intensity and citrus. Bright lemon acidity provides structure and length, while the wine finished soft and clean. Aroma of fresh cut grass aromas are met with passionfruit, lemon and lime.



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White Wine

FRANCE

By Bottle

Cuvelier & Fils Bordeaux Blanc (Bordeaux)

RM 88.00

The grape gives dry and fruity wine full character. The floral notes blend well with citrus and peach, which gives a sweet ending. It goes perfectly with seafood, fish, white meats and cheeses.



Cap Royal Bordeaux Blanc (Bordeaux)

RM115.00

A crisp, clean, dry style wine. Made by Château Pichon Baron, the illustrious 2nd growth estate in Pauillac, Cap Royal is named for the 14th century royal Cordouan lighthouse, the oldest in Europe which is situated at the entrance of Bordeaux's Gironde River. Serve this lovely French white as an aperitif or with white fish dishes, goat's milk cheeses and green salads with cucumbers and yogurt dressing.



ITALY

Alois Lageder Riff Pinot Grigio (North Eastern)

RM 80.00

Brilliant straw-yellow color with a green tint. Fine, fruity (apples, peaches), forward and varietal aromas. Pronounced, clean, elegant, grapey flavor, light to medium-bodied with a freshmouth-watering finish, dry and crisp. Best to be drunk: Properly cellared, this wine can keep for at least 2 – 3 years



ARGENTINA

Trapiche Alaris Sauvignon Blanc

RM58.00

Brilliant, clear yellow color with lemon-green hues. fresh aromas of grapefruit and asparagus. Dry taste and pleasant acidity. Ideal as an aperitif. Combines beautifully with smoked or sauced fish, cheeses and vegetables. It also pairs well with gratins and white meats.



ALL PRICES ARE SUBJECT TO 6% SST

Whiskey

SINGLE MALT

	BTL	PEG
Singleton 12 yrs	RM 250.00	RM 12.50
Old Pulteney	RM 260.00	
Glenlivet 12 yrs	RM 270.00	RM 13.50
Glenfiddich 12 yrs	RM 270.00	
Glenfiddich 15 yrs	RM 400.00	
Glenfiddich 18 yrs	RM 540.00	
Macallan 12 yrs	RM 350.00	

BLENDED MALT

Famous Grouse Finest	RM 160.00	RM 8.00
Monkey Shoulder	RM 260.00	

BLENDED

John Jameson	RM 220.00	RM 10.50
Chivas Regal 12 yrs	RM 240.00	RM 11.50
Johnnie Walker Black Label	RM 220.00	RM 11.00
Johnnie Walker Swing	RM 280.00	
Johnnie Walker Gold Label Reserve	RM 290.00	
Johnnie Walker Platinum 18 yrs	RM 380.00	
Dewar's White Label	RM 190.00	RM 9.50
Dewar's 12 yrs Special Reserve	RM 250.00	RM 12.00

Bourbon

Jack Daniel's	RM 210.00	RM 10.00
Jim Beam	RM 210.00	RM 10.00

Brandy

Remy Martin VSOP	RM 280.00	RM 14.00
Martell VSOP	RM 270.00	RM 13.50
Martell Gordon Bleu	RM 650.00	
Hennesy X.O. Cognac	RM 720.00	

ALL PRICES ARE SUBJECT TO 6% SST

Vodka

	BTL	PEG
Smirnoff Vodka	RM 160.00	RM 8.00
Absolut Vodka	RM 170.00	RM 8.50

Tequila

Tequila Camino Gold	RM 140.00	RM 7.00
Jose Cuervo	RM 150.00	RM 7.50

Gin

Gordon's	RM 190.00	RM 9.50
Bombay Sapphire	RM 220.00	RM 10.50

Rum

Captain Morgan	RM 170.00	RM 8.50
Bacardi	RM 190.00	RM 9.50

Liqueur

Bailey's Irish Cream	RM 160.00	RM 8.00
Kahlua	RM 180.00	RM 9.00

ALL PRICES ARE SUBJECT TO 6% SST

Bottle Beer

Anchor	RM 9.00
Carlsberg	RM 10.00
Carlsberg Draught	RM 10.50
Tiger	RM 10.00
Tiger White	RM 10.50
Guinness Stout	RM 12.00
Heineken	RM 13.00
Apple Fox Cider	RM 10.50
Corona Extra	RM 19.00

Bucket Beer (6 btls)

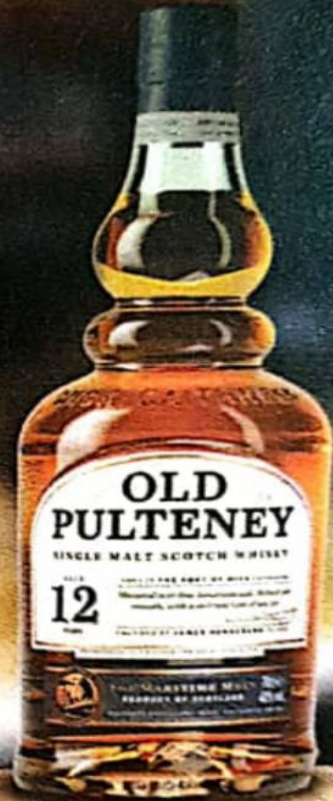
Anchor	RM 50.00
Carlsberg	RM 56.00
Carlsberg Draught	RM 57.00
Tiger	RM 56.00
Tiger White	RM 57.00
Guinness Stout	RM 68.00
Heineken	RM 73.00
Apple Fox Cider	RM 57.00
Corona Extra	RM110.00

ALL PRICES ARE SUBJECT TO 6% SST

Hot Beverages

Tea	RM 2.50
Local Coffee	RM 2.50
Nescafe	RM 3.00
Oolong Tea	RM 3.00
Jasmine Tea	RM 3.00
Green Tea	RM 3.00
English Tea	RM 4.00
* Earl Grey	
* Peppermint	
Freshly Brew Coffee	RM 4.50
Decaffeinated Coffee	RM 4.50
Horlicks	RM 4.50
Milo	RM 4.50
Neslo	RM 5.00
Cappuccino	RM 5.00
Americano	RM 5.00
Espresso	RM 5.00
Mocha	RM 5.00
Latte	RM 5.00
Flat White	RM 5.00

ALL PRICES ARE SUBJECT TO 6% SST



**SPEYBURN
10 YO**

RM 200⁺
Per Bottle

**CAORUNN
GIN**

RM 200⁺
Per Bottle

**OLD PULTENEY
12 YO**

RM 230⁺
Per Bottle

All prices are subjected to inclusive of 6% SST



PENANG CLUB SPECIAL EDITION WHISKY

RM 250.00 PER BOTTLE (Normal Price RM 325.00)

RM 1440.00 PER CARTON (6 BOTTLES)

ALL PRICES ARE SUBJECT TO 6% ST

