

My Travelogue of the World

Driven by my immense passion and love for gastronomic adventures, I have travelled extensively over the years, tasting great food from different cultures and communities. My journey thus far has created a strong urge in me to share these experiences with everyone around me. Here, you will find authentic international fare inspired by my travels around the world. Be prepared to go on a culinary journey of the senses with me.

RM38

Appetizer

Aneka Satav RM26 (C) RM28 (B) Succulent charcoal-grilled chicken and/or beef RM27 (M) skewers served with Chef Wan's special peanut sauce.

Cucur Udang 🐠 RM24

A popular local snack made with fresh prawns, bean sprouts, chives and chillies, deep fried and served with two sauces.

Sri Lankan Fish Croq<mark>uettes</mark> W Fish cubes combined with russet potatoes and spices, coated and deep fried to a golden brown and served with refreshing lime yogurt and tzatziki sauce.

Vietnamese Spring Rolls W Juicy prawns, crunchy Japanese kyuri, crispy lettuce and carrot strips wrapped in thin rice wraps, served with tamarind sauce and Vietnamese chilli sauce.

Truffle Fries with Grana Padano (v) Potato fries drizzled with truffle oil and truffle paste, topped generously with grana Padano cheese and served with

Salad

homemade aioli.

Caesar Salad W

With roots in Mexico, this is a popular salad of baby romaine tossed with home-cured beef bacon, croutons and Caesar dressing, topped with soft-boiled egg, grana Padano shavings and tuiles.

RM26 Salade Niçoise

Hailing from the South of France known for its provincial cuisine, this refreshing summer salad is a combination of salad vegetables, chat potatoes, seared tuna chunks and anchovy fillets, served with lemon basil vinaigrette.

RM28 Kerabu Nyonya Glass Noodle Salad 🛭 🕀

Ripe and green mangoes, juicy squid, prawn meat and white clams, tossed with glass noodles, fragrant leaves, and mango kerabu dressing.

Compressed Watermelon Salad 🐠 👽 RM26 Refreshing watermelon compressed with lime zest and juice, tossed with roasted beetroot, arugula, balsamic glaze, and

Sandwiches

All sandwiches are served with assorted homemade chips and home-baked breads

Tarragon Chicken Sandwich W RM28

Thick focaccia bread stuffed with juicy roasted chicken and generous greens, sliced tomatoes and fresh tarragon.

Norwegian Smoked Salmon Sandwich

Herb cream cheese spread on ciabatta bread, loaded with arugula, Norwegian wood-smoked salmon, capers and onion rings.

Burgers

RM24

CCW Homemade Beef Burger W

Prime Australian beef patty, crispy lettuce, tomato and caramelised onion slices, cheddar cheese and home-cured beef bacon served on a cronut bun with a side of fat fries.

Veggie Delight (v) A juicy vegetarian patty made of zucchini, broccoli, cauliflower, carrots and russet potatoes served on a

brioche bun, topped off with homemade guacamole.

All pizza bases are 12-inch thin crust

Sambal Seafood Pizza W RM 62

Spread with spicy sambal sauce and loaded with fresh prawns, squid, fish, Venus white clams and blue baby mussels, topped with mozzarella cheese.

Pizza Margherita (v) Get a taste of Neapolitan cuisine with this pizza topped

generously with cherry tomatoes, mozzarella cheese, sun-dried tomato pesto and fresh basil.

3 Amigos A truly Mexican favourite, loaded with lamb, chicken, and beef meatballs, capsicums and onion rings, topped with cilantro and guacamole.

Dround the World

Crab Quiche

Classic French pastry loaded with crab meat and sweet bell peppers, topped with savoury egg custard and served with a side of salad.

Chef Wan's Special Chee Cheong Fun RM36 Lasagna W

Cantonese chee cheong fun layered with assorted seafood, caramelised onions and aubergine, loaded with béchamel sauce, topped with mozzarella and grana Padano.

Moroccan Lamb Kofta RM34Succulent lamb meatballs braised with Moroccan spices

and spicy tomato sauce, served with quail egg and pita bread.

Chef Wan's Chicken Pot Pie RM 22 Crispy and golden-brown pie stuffed with creamy cubed chicken cooked with carrots, potatoes,

Pan-seared Barramundi RM46 A fusion of Mediterranean cuisines, Barramundi fillet pan-seared with crispy skin, served with Levantine baba

ghanoush, French ratatouille, pea tendrils, and curry oil.

mushrooms, and green peas.

RM 56 Sous Vide Beef Cheeks W

Fleshy Australian beef cheek marinated and cooked sous vide over 48 hours, served with truffle mash, caramelised mushrooms, and beef jus.

Jamaican Fish and Chips W RM48Taste the ocean with this red snapper fillet marinated with Jamaican spices and coated with a special batter,

Soup

Chef Wan's Seafood Chowder W

served with chips, coleslaw, and tartar sauce.

A generous helping of fresh seafood cooked in a cream-based soup, flavoured with dill, leek, and celery, served with cornbread.

asta

topped with feta cheese.

Seafood Aglio Olio W

RM42

Linguine pasta tossed with extra virgin olive oil and garlic, generously topped with tiger prawns, squid, Venus white clams,

RM39 Spicy Tuna Penne

Al dente penne pasta tossed with spicy tuna chunks, mixed with cherry tomatoes, capers, Kalamata olives, and capsicum, with some fresh basil leaves to top it off.

RM 36 Spaghetti Bolognese Perfectly cooked spaghetti pasta doused in Chef Wan's rich and flavourful Bolognese sauce, topped with grated grana Padano.

Fettuccine with Wild Mushrooms (V) RM46 and Truffle

Fettucine pasta cooked in white cream sauce with wild mushrooms and truffle, with a perfect sous vide egg to complete.

Coming Together With Chef Wan

RM38

Roasted Chicken W RM76 (Whole) | RM42 (Half) Marinated with Chef Wan's selection of herbs, roasted to juicy perfection, served with potatoes, cherry tomatoes, roasted pumpkin and chicken jus.

Seafood Paella W

Get a whiff of Spain with this fragrant paella cooked with seafood stock, loaded with flower crab, squid, baby blue mussels, white clams, and prawns.

Trio of Fajitas

RM78

RM24

A platter of Tex-Mex delights with prawn, chicken strips, and Australian tenderloin, served with tortilla, sour cream, guacamole, and spicy mango salsa.

Moroccan Chicken Tagine W

Chunks of chicken braised with rich Middle Eastern spices, green peas,tomatoes, and coriander leaves, served with a side of couscous.

Exploring Asia

Cik Aini's Mee Rebus W

RM34

Chef Wan's favourite dish, a heart-warming bowl of yellow noodles in thick sweet potato gravy, served with Australian beef tenderloin, soft boiled egg, bean sprouts and bean curd.

Sang Har Noodles W

RM 58

A mainstay in Cantonese cuisine, La Mian noodles cooked in silky smooth egg gravy with vegetables and fresh river prawns.

Hokkien Mee W

RM26

Undoubtedly KL's most famous black noodles, braised with thick caramel sauce, served with a side of fried sambal belacan.

Chef Wan's Rice Platters (For Sharing - 2 to 3 pax)

Kerutup Lamb Shank W

RM62

A sampling of some of Chef Wan's favourites. Fragrant nasi bukhari with kerutup lamb shank and pineapple chutney, papadum, dhal, raita, and Fattoush.

Percik Freshwater Prawn with Nasi Kerabu

RM68

Delightfully local, butterfly pea rice with percik freshwater prawns, stuffed peppers, crispy salted fish, chilli vinegar and kerabu condiments.

Chef Wan's Sweet Treats

Musang King Cheesecake W

RM28

A must-have for durian fans, a slice of decadent cheesecake made with the king of fruits, honey, and yoghurt.

Sweet Potato Flan 🐠

RM₁₆

A smooth European-styled custard dessert made with sweet potato purée, nutmeg, cinnamon powder, and lemon zest.

Traditional Apple Cake

 $^{\rm RM}24$

Warm and moist, made with fresh apples and walnuts, flavoured with nutmeg and brown sugar, served with vanilla gelato on the side.

Tart Cherry Clafoutis @

^{RM}24

Enjoy a taste of France with this freshly baked clafoutis chockful of black berries served with cream.

Tarte Danoise

RM 16

Another French favourite, the ground almonds add a pleasant taste to the pastry to complement the black berry filling.

Chocolate Valentino @

RM22

A flourless indulgence, this cake is made with rich dark chocolate couverture, and absolutely blissful.

Fresh Fruits

RM27

A refreshing selection of local fruits and berries to share.

RM8

Gelato All Flavours
A scoop of frozen dessert. Choose from durian (add RM4), coconut, bunga kantan, ulam raja, cendol, vanilla, and chocolate, or talk to our friendly staff to find out what other flavours are available.

Beverages

Something Bubbly

Sparkling concoctions specially created to quench your thirst on a hot day. Try them individually, or order to share.

on a hot day. Iry them individually, or orde	aer to snare.		
	Glass	Jug	
Mint Lychee Soda Fresh lychee in soda water, with a touch of mint leaves	^{RM} 16	RM42	
Spiced Pineapple Tonic Pineapple and hot ginger juice mixed in refreshing soda water	RM15	RM38	
Fruity Sangria A mix of pomegranate, mango, ime and orange juice, fused vith non-alcoholic sangria	RM16	RM42	
Rosey Bandung Rose syrup in milk	RM15	RM38	
Kaffir Lime Passion Cooler A rich mixture of passion fruit, lemon, kaffir lime leaves, calamansi, and chia seeds with soda water	RM15	RM38	
Rosey Pandan Coconut water and pandan in milk, topped with sweet corn	RM15	RM38	
Assam Boi Pineapple Mojito Pineapple, mint, and lemon assam boi mixed with sparkling water	RM16	RM42	
Fig Butterfly	RM15	RM38	

Something Fizzy

Fig juice with an exquisite blue tinge in

Soft Drinks

Coca-Cola Coca-Cola Light

Coca-Cola Lign Sprite

sparkling water

Sprite

Soda Water

Bottled Water

Mineral Water- Dasani $^{RM}8$ Acqua Panna 750ml $^{RM}18$ San Pellegrino (sparkling) 750ml $^{RM}18$

Something Floral

Blooming Flower Tea

Beauty in a cup, take in a deep breath to

Butterfly Pea TeaAn earthy, woody tea with an exquisite blue

Lemongrass Ginger Tea RM25

Fragrant and aromatic, this is a refreshing citrus-flavoured tea with a slight trace of ginger

experience the heavenly scents of fresh flowers

Harney & Sons (Exclusive Teas)

Chamomile

Dragon Pearl Jasmine

Green Tea Mint

Pomegranate Oolong

Earl Grey Supreme

English Breakfast

Something Honest

^{RM}15

Fresh Fruit Juices

Sunday Morning

Nevel Orange, Sweet Pineapple, Guava, Mint Leaf

Ever Green

Celery, Guava, Green Apple

Golden Passion

Sweet Pineapple, Passion Fruit, Guava

Mango Tango

Mango, Passion Fruit, Fuji Apple

Mango, Fassion

Pink Lady
Pitaya (Dragon Fruit), Pear, Grapes

Double Green

Guava, Green Apple

Dancing Mango

Mango, Fuji Apple, Guava

Happy Dragon

Pitaya (Dragon Fruit), Strawberry, Fuji Apple

Fresh Coconut

Something Brewed

Espresso		RM8	-
Long Black		RM10	RM12
Latte		RM13	^{RM} 15
Cappucino		RM13	^{RM} 15
Mochachino		RM13	^{RM} 15
CCW Coffee An exclusive CCW coffee w generous dash of creamy mi		RM13	RM15
Melaka Latte Your favourite latte with a to of rich gula Melaka	ouch	RM13	RM 15
Honey Latte A smooth latte naturally sweetened with honey		RM13	RM15

Something For

Everyone All-Time Favourites

	Hot	Cold
Chocolate	RM13	RM15
Teh Tarik	RM8	RM10
Lemon Tea	RM8	RM10
Peach Tea	RM8	^{RM} 10
Honey Lemon	RM8	RM 10
Honey Lemongrass	- 11	RM13

RM 12