


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. *Clghwan*

Appetizers, Salads & Soups

- Aneka Satay**  RM34 (C)
RM38 (B)
RM36 (M)
Succulent charcoal-grilled chicken and/or beef skewers served with Chef Wan's special peanut sauce.
- Cucur Udang** RM36
A popular local snack made with fresh prawns, bean sprouts, chives and chillies, deep fried and served with two sauces.
- Chicken Caesar Salad** RM26
With roots in Mexico, this is a popular salad of baby romaine, marinade and grilled chicken breast, croutons and Caesar dressing, topped with soft-boiled egg, Grana Padano shavings.
- Pomelo Chicken Salad**  RM29
All the way from Tambun, Perak, this refreshing, juicy 'Limau Bali' salad with shredded poached chicken breast and watermelon cubes, is a perfect salad to boost your day.
- Japanese Style Salmon Salad** RM33
A bouquet of mesclun salad, chunk of seared teriyaki salmon, peach cubes, red radish, ginkgo nuts, edamame beans, kyuri, cherry tomato, nori, almond nuts and sesame seeds, served confit ginger soy and roasted sesame dressing.
- Wild Mushrooms Veloute**  RM22
A rich creamy mix mushrooms soup, served with loads of sautéed mix mushrooms and porcini dust.
- Sup Kambing Berempah**  RM24
Known as 'Sup Kambing Mamak' – this thick and rich lamb soup is full of flavours, 9 rempah sikawan spices, fresh garden herbs and root vegetables, served with a classic 'Banggali' bread.
- Russet Plain Potato Fries**  RM16
With Truffle RM26
Straight cut potato fries, fried to perfection, served with house-made aioli.

Good For Sharing

- Behind The Shells**  RM52
Our selected shellfish, simmer in a cast iron pan with young garlic, fresh garden herbs, rich butter and light cream, served with toasted garlic bread to dip into it (Venus white clams, blue mussels, tiger prawns).
- Pasembur Platter** RM62
A well-known Malaysian street food salad – a composition of cucumber, fried potatoes, beancurd and tempe, turnip, bean sprouts, prawn fritters, fried soft shell crab and squid, served with our house-made peanut sauce.
- Seafood Paella** RM59
Get a whiff of Spain with this fragrant paella cooked with seafood stock, loaded with crab, squid, mussels, clams and prawns.

Sandwiches & Burgers

- Chicken Basil Mimosa** RM28
Toasted buttery sourdough slices, grilled marinated chicken breast, sliced tomatoes, spread of egg mimosa lime mayo and fresh basil leaves, served with mini salad bouquet and crispy potato chips.
- Pulled Beef Sandwich**  RM36
Toasted buttery sourdough slices, slow roasted smoky Australian shredded beef brisket with a dash of barbecue sauce, sweet gherkins, Dijon mustard and cheddar cheese melt, served with a bouquet of fresh salad and crispy potato chips.
- CCW Homemade Beef Burger** RM44
Prime Australian beef patty, crispy lettuce, juicy grilled tomato slice, caramelized onion and Monterey Jack cheddar cheese, served on a soft tender sesame brioche bun with a side of fat fries.
- Smoked Salmon Crostini** RM36
Toasted sourdough bread, cream cheese spread, slices of Atlantic smoked salmon, capers, arugula and fresh sprouts with a dash of balsamic dressing, comes with a classic potato salad.

Pastas & Rice

- Fettuccine with Assorted Mushrooms and Truffle**  RM44
Fettuccini pasta served in a rich and creamy sauce with assorted fresh mushrooms and imported Italian summer black truffles, gently topped with a perfect half boiled ala 'sous vide' free-range egg.
- Seafood Aglio Olio** RM44
Linguine pasta tossed with extra virgin olive oil, bird's eye chilli and garlic slices, generously topped with tiger prawns, squid and clams.
- Beef Bolognese** RM38
Perfectly cooked spaghetti pasta doused in Chef Wan's rich and flavourful bolognese sauce, served with grated Grana Padano cheese on the side.
- Spicy Duck Ragout** RM32
Slow braised duck meat with selected herbs, ginger and garlic, a pinch of chili flakes to give it a boost, served with large parpadelle pasta and fallen fried herbs.
- Amatriciana** RM39
Penne pasta tossed in a rich tomato sauce with onion, garlic, beef chorizo and bacon, topped with grated parmesan cheese.
- Ala Vongole**  RM35
Spaghetti pasta tossed with extra virgin oil, bird's eye chilli, garlic slices, parsley and generous white clams.
- Baked Cheese Rice**  RM32
Hong Kong styled cheesy baked rice – rich and creamy Jasmine rice with slices of chicken meatloaf and chorizo, tomato concasse and green peas, topped with loads of cheese and baked to perfection.

Pizzas

All pizza bases are 12-inch thin crust

- Lamb Keema** RM48
Minced lamb stewed in Chef Wan's special spice blend, and laid on a bed of tomato sauce, crumbled paneer, and mozzarella cheese, topped with baby spinach.
- Flammkuchen 'German Pizza'**  RM44
It's Germany's well-known pizza! Evenly spread sour cream and chives, topped with loads of beef bacon strips, sweet holland onion slices and flooded with a mixture of mozzarella and parmesan cheese.
- Al Funghi**  RM48
Mushroom lovers' pizza – rich tomato sauce topped with sautéed Shemenji mushrooms and garlic, slices of fresh button mushrooms and mozzarella cheese, fallen arugula and juicy enoki mushrooms to finish with before serving.
- Diavola** RM46
A classic for all – layers and evenly spread chicken pepperoni slices on our house-made tomato sauce, slices of black olives, chili flakes and mozzarella cheese.
- Pies and such** RM12
Make it a meal by adding: Refreshing garden salad and buttery mashed potato / straight cut potato fries
- Creamy Chicken Pie** RM26
Succulent creamy Monay sauce brimming with chicken chunks and diced vegetables, topped with our flaky house-made pie crust.
- Chef Wan's Lamb Kuzi Pie**  RM28
A must-try and nominated the 'Best Lamb Pie'. Moist and rich with flavours, boneless lamb Kuzi with dice vegetables, mounted in a pie.

Malaysia Truly Asia

- Cik Aini's Mee Rebus**  RM38
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.
- Laksa Johor** RM36
A flavourful gravy made from 'Parang' fish and spices, topped with a drop of rich coconut milk. Unlike other states, Laksa Johor is served with spaghetti pasta, dice long beans, bean sprout, cucumber, 'Kesum' leaves, calamansi and sambal belacan.
- Laksa Sarawak**  RM39
From the land of 'Bumi Kenyalang' Sarawak – a rich gravy made from fresh prawns, herbs and spices, served with bee hoon rice noodle, shredded chicken, fresh tiger prawns, bean sprout, egg omelette julienne and our house-made sambal laksa.
- Soto Ayam** RM34
A true Malaysian staple. A rustic chicken broth served with rice cubes, shredded chicken, beef beragedil, bean sprout, fresh coriander, spring onion, crispy angel hair noodle and soy sambal.
- Nasi Kerabu** RM39
With Ayam Percik (Whole Leg) RM39
With Beef Rendang Selangor RM41
Nasi 'Bunga Talang', coconut serunding, kerabu aneka and ulam desa, comes with sambal and budu, ikan kering, salted egg and fish crackers.
- Lamb Kerutup**  RM83
A sampling of some of Chef Wan's favourites. Fragrant nasi bukhari served with a succulent Australian lamb shank kerutup, pineapple chutney, house dhal, raita and crispy poppadum.
- Wild Jenahak Bakar Bersambal**  RM49
Wild John Snapper fish fillet coated with Chef Wan's house-made sambal ala Nyonya, wrapped in turmeric and banana leaf, baked to perfection, served with Bukhari basmati rice, crunchy ulam and acar nenas.
- Seafood Cantonese Kuey Teow**  RM38
Flat rice noodle 'Kway Teow' drenched in luscious seafood eggy gravy with fresh tiger prawns, Hokkaido scallops, tender grouper fish fillet and choi sum greens, dash of roasted garlic oil, served with a classic cut chili soy sauce.
- CCW 'Kampung' Fried Rice** RM36
Hometown favourite – stir fried rice with our house-made belacan mix, crunchy anchovies, chicken and squid slices and water spinach stems, served with deep fried fresh tiger prawns, grilled chicken satay, shredded egg omelette and fish crackers.
- Around the World with Chef Wan**
- Beef Rib Eye Steak** RM89
Australian grain fed 200gm chill beef rib eye steak, simply pan grilled in a rich herb aromatised clarified butter, served with baked potato jacket, garden salad and pink peppercorn sauce.
- Provencal Roasted Chicken (Half Chicken)**  RM46
Free-range farm chicken, marinated with Chef Wan's selection of herbs, roasted to perfection, and served with rich mashed russet potato, buttered vegetables and black truffle chicken jus.
- Jamaican Fish and Chips**  RM49
Taste the ocean with this red snapper fillet marinated with Jamaican spices and coated with a special batter, served with fries, coleslaw, and tartar sauce.
- Salmon Fillet** RM72
Pan grilled 200gm Atlantic boneless salmon fillet skin on, served with French ratatouille vegetables, potato mousseline and house-made classic bearnaise sauce.

Our Daily Fresh Pastries

Discover our house-made French pastries and bakery delights at the display counter.

Sweet and savoury options to enjoy in-house or for takeaway.

Ask our service team members about our seasonal pastries selection.

Mini Birthday Cakes

Chocolate Indulgence RM31

A rich chocolate cake filled with milk chocolate mousse, chocolate genoise and dark chocolate ganache

Gula Melaka Biscoff RM28

Gula melaka mousse cake topped with 'Biscoff' biscuit crumble

Black Forest RM31

A classic chocolate sponge cake with chocolate mousse sandwiched between cherries and rich whipped cream, and coated with chocolate flakes

Oreo Cream Cheese RM28

Rich cream cheese with a crunch Oreo crumble base

Beverages

Something Bubbly

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

| | Glass | Jug |
|--|-------|------|
| Mint Lychee Soda Fresh lychee in soda water, with a touch of mint leaves | RM16 | RM42 |
| Spiced Pineapple Tonic Pineapple and hot ginger juice mixed in refreshing soda water | RM16 | RM42 |
| Fruity Sangria A mix of pomegranate, mango, lime and orange juice, fused with 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 | RM16 | RM42 |
| 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 |
| Apple Ginger Cooler Refreshing apple and ginger juice with mint and chia seeds topped with soda water | RM16 | RM42 |

Something Honest

Fresh Fruit Juices RM16

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

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 RM14

Something Brewed

Add on RM3 for Almond Milk / Soy Milk / Oat Milk

| | Hot | Cold |
|--|------|------|
| Espresso | RM8 | - |
| Long Black | RM10 | RM12 |
| Latte | RM13 | RM15 |
| Cappucino | RM13 | RM15 |
| Mochachino | RM13 | RM15 |
| CCW Coffee An exclusive CCW coffee with a generous dash of creamy milk | RM13 | RM15 |
| Melaka Latte Your favourite latte with a touch of rich gula Melaka | RM13 | RM15 |
| Honey Latte A smooth-bodied latte sweetened with natural honey | RM13 | RM15 |

Something Fizzy

Soft Drinks RM8

Coca-Cola
Coca-Cola Light
Sprite
Soda Water

Bottled Water RM5

Local Mineral Water
Acqua Panna 750ml RM18
San Pellegrino (sparkling) 750ml RM18

Something Floral

Blooming Flower Tea RM28

Beauty in a cup; take a deep breath and experience a heavenly bouquet of fresh flowers

Butterfly Pea Tea RM25

An earthy, woody tea with an exquisite blue tinge and distinct floral aroma

Lemongrass Ginger Tea RM28

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

Harney & Sons (Exclusive Teas) RM13

Chamomile
Dragon Pearl Jasmine
Green Tea Mint
Pomegranate Oolong
Earl Grey Supreme
English Breakfast

Something For Everyone *All-Time Favourites*

| | Hot | Cold |
|-------------------------|------|------|
| Chocolate | RM13 | RM15 |
| Teh Tarik | RM8 | RM10 |
| Lemon Tea | RM8 | RM10 |
| Peach Tea | RM8 | RM10 |
| Honey Lemon | RM8 | RM10 |
| Honey Lemongrass | - | RM15 |