

MORNINGS AT RIMBA

BEGINS WITH



Fresh juices - orange, pineapple, apple, carrot	13
Freshly brewed coffee or tea	13
A selection of pastries & breads - served with butter and preserves	16
Tropical fruit plate	19
Cereal - cornflakes, wholegrain flakes, muesli, Bircher muesli, granola	16
Yoghurt - plain, vanilla, strawberry, blueberry, banana, pineapple	11

FOLLOWED BY

Eggs Any Style	22
Soft-boiled, hard-boiled, poached, sunny side up, over-easy or scrambled - served with a hash brown, oven- roasted cherry tomatoes and salad greens. Option to add a chicken, beef or lamb sausage.	
Classic Eggs Benedict	38
Two poached eggs with smoked salmon and home-made Ambong organic herb hollandaise, served on focaccia squares with a side of oven- roasted cherry tomatoes.	
Three Egg Omelette	24
A fluffy moist omelette folded through with onions, tomatoes, bell peppers, mushrooms and cheese, served with salad greens.	
Rimba's Nasi Lemak	24
A much-loved local dish of fragrant coconut-pandan rice; served with toasted peanuts, hard-boiled egg, fried anchovies, cucumber slices and home-made <i>sambal</i> .	
Roti Canai Kampung	13
Malaysian flatbread, griddled on a hotplate and served with vegetable dhal.	
Savoury Rice Congee	22
The comfort food breakfast - silky rice porridge, served with condiments of salted egg, deep-fried anchovies, crunchy pickled lettuce and fried shallots.	
Sup Kway Teow	23
A bowl of comfort - silky rice noodles topped with homemade light chicken broth, shredded chicken, beansprouts, fried garlic and golden shallots.	
Avocado Toast with Half-boiled Egg	33
Ripe avocado, mashed with lemon juice and olive oil, placed on a slice of wholegrain toast, topped with a half-boiled egg and sprinkled with feta cheese and chilli flakes.	
Banana, Chocolate or Plain Pancakes	23
Your choice of three golden pancakes, served with local honey and cream.	
Kaya French Toast & Apple Compote	22
Golden on the outside, coconut custardy in the inside, farmer's French Toast, served with apple-cinnamon compote.	

RIMBA SIGNATURES

SIMPLE STARTS

- Sesame Maguro Salad**  45
Mixed lettuce with avocado, cherry tomatoes and toasted pumpkin seeds. Topped with seared tuna and creamy roasted sesame dressing.
- Gado Gado with Andaman Prawn**  48
A refreshing selection of green beans, carrots, potatoes, jicama, *tempeh* and beansprouts, served with a hardboiled egg, seared lemongrass prawn, *emping* and peanut sauce.
- Oxtail Soup with Caramelised Bone Marrow** 48
Melt-in-the mouth tender oxtail with carrots and potatoes in a lightly spiced broth, topped with crispy shallots and caramelised marrow bone.

SERIOUS SIGNATURES

- Vegetable Green Curry with Herbs**  45
Thai-style, redolent with basil, filled with *tempeh*, long beans, eggplant, carrots and okra. Served with cauliflower fritters, cherry tomato relish and brown rice.
- Beef Rendang** 68
A flavourful beef brisket cooked with aromatic local spices & coconut. Served with rice on the side, pickled vegetables *achar* & *keropok ikan*.
- Udang Masak Lemak with Pineapple**  68
The freshest prawns in a mild coconut, turmeric and pineapple spiced curry, cucumber and herb salad, steamed jasmine rice.
- Rimba Asam Pedas** 58
Sour and spicy fish stew enhanced with aromatic *bunga kantan* (ginger torch flower) and *kesum* leaves. Served with white rice, salted egg and *ulam*.
- Whole Fish Bakar & Air Asam** 68
Whole fish of the day, rubbed with salt, lemongrass and turmeric, then grilled to perfection. Served with coconut rice, mango salad and *ulam*.
- Squid Ink Sambal Spaghetti** 60
Caught in the seawaters around us, we flash grill our squid, toss with pasta & our special squid in sambal.
- Mee Goreng Mamak**  45
Wok-fried egg noodles with beansprouts, green vegetables, beancurd, potato, seafood and chillipeanut sauce.
- Nasi Goreng Berempah**  50
Spicy fried rice with seafood & vegetables, topped with a sunny side up egg, served with fried chicken wing, sambal belacan, pickles and crackers.
- Ambong Signature Skewers with Five Sauces**
Fresh marinated prawn, barracuda, squid, chicken, beef and lamb skewers, grilled and served with our home-made sauces.
6 Sticks 68
12 Sticks 118
- Grilled Local Tenderloin Steak** 126
Serve with side glazed mixed vegetables and choice of sauces; homemade peppercorn sauce or Bearnaise sauce.

 These dishes can be made vegetarian - or see vegetarian menu.

Some dishes can be made in half size for children under 10, at half price. Substitute your carbs for a salad or sautéed vegetables - please ask our service team. All prices are quoted in Ringgit Malaysia and subject to 10% service charge.

RAINFOREST ALL DAY

STARTERS & SMALL PLATES

- Veggie Spring Rolls** (V) 32
A selection of Vietnamese-style summer rolls & golden fried spring rolls stuffed with mushrooms & veggies.
- Deep-Fried Calamari** 45
In a golden batter. Served with homemade tartare sauce.
- Hummus & Pita** (V) 35
Silky chickpea and sesame puree served with toasted pita and pickled vegetables.
- Roasted Mushroom Soup** (V) 33
An assortment of mushrooms puréed with onion, garlic & herbs, finished with cream.
- Watermelon & Feta Salad** (V) 40
Crisp green salad, juicy watermelon, toasted nuts & savoury feta makes a delicious combination for this salad.
- Garlic, Lemon & Soy Shrimp** 45
Cooked until fragrant in olive oil. Served with toast.
- Pandan Chicken Pops or Chicken Nuggets with Fresh Chilli Sauce** 35
Succulent, homemade, pandan-marinated chicken with nyonya chilli sauce.

MAIN COURSES

- Bowl of Green Goodness** (V) 45
Brown rice topped with stir fried greens, crispy *tempeh*, grilled capsicum, sliced avocado, roasted mushroom & eggs, sunny side up.
- Club Sandwich** (V) 48
Fully loaded with grilled chicken, streaky beef, fried egg, sliced tomato, lettuce & cheese on brown bread toast, with golden fries on the side.
- Spaghetti Aglio Ooglio** (V) 38
Spaghetti tossed with chilli flakes & housemade garlic oil (add prawns RM50)
- Seafood Spaghettoni Marinara** 60
Spaghettoni tossed in our homemade chunky tomato sauce, cooked with locally sourced prawns, Andaman squid & mussels.
- Grilled or Fried Fish & Chips** 65
Have our market fresh-fish fillets grilled with garlic butter or deep fried in golden batter. Served with crispy chips & tartare sauce. Substitute chips for sautéed vegetables if you please.
- Beef Burger (180g) with Steak Fries** 55
Beef patty on a toasted sesame bun, with caramelised onions, cheddar cheese, lettuce & tomato.
- Rimba Signature Wagyu Burger** 98
Milk buns served with caramelised onions, cheddar cheese, onion rings, deep-fried oyster mushroom and french fries with a hint of truffle oil.

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RIMBA VEGETARIAN

STARTERS

- Green Salad with Sesame Dressing** 37
Mixed lettuce with avocado, cherry tomatoes and toasted pumpkin seeds.
Tossed with creamy roasted sesame dressing.
- Watermelon & Feta Salad** 40
Crisp green salad, juicy watermelon, toasted nuts and savoury feta make a delicious combination for this salad.
- Roasted Mushroom Soup** 32
An assortment of mushrooms puréed with onion, garlic & herbs, finished with cream.
- Rimba Gado Gado** 42
A refreshing selection of green beans, carrots, potatoes, jicama, *tempeh*, beancurd and bean sprouts,
served with a hardboiled egg, *emping* and peanut sauce.

SNACKS

- Veggie Spring Rolls** 32
A selection of fresh Vietnamese-style summer rolls and golden fried spring rolls.
- Hummus & Pita** 35
Chickpea and sesame puree, served with toasted pita and pickled vegetables.

MAIN COURSES

- Vegetable Green Curry with Herbs** 45
Thai-style, redolent with basil, filled with *tempeh*, long beans, eggplant, carrots and okra.
Served with cauliflower fritters, cherry tomato relish and brown rice.
- Club Sandwich** 40
Fully loaded sandwich with caramelised onions, mushrooms, roasted eggplant, bell peppers, and cheese.
Golden fries on the side.
- Mee Goreng Mamak / Nasi Goreng** 40
Wok-fried egg noodles or rice, with lots of green vegetables, beancurd, potato and egg.
Choose to have it spicy or not spicy.
- Tempeh Masak Lemak with Blackened Pineapple** 45
The deep fried *tempeh* and pumpkin in a mild, coconut, turmeric and pineapple spiced curry, cucumber and herb salad with jasmine rice.
- Bowl of Green Goodness** 45
Brown rice, topped with stir-fried greens, crispy *tempeh*, grilled capsicum, sliced avocado,
roasted mushrooms and a sunny side up egg.
- Spaghettini Marinara with Sautéed Vege** 40
Spaghettini tossed in our house-made chunky tomato sauce, cooked with sautéed vege.
- Spaghetti Aglio Ooglio** 37
Spaghetti tossed with chilli flakes & house-made garlic oil.

SWEETS & TREATS

Fruit Platter	22
A selection of freshly cut fruit to refresh the palate.	
Golden Banana Fritters	25
A whole ripe banana, dipped in batter and deep-fried till golden, served with coconut gelato.	
Chocolate Brownie	26
Deliciously indulgent warm chocolate brownie served with your choice of vanilla, strawberry or chocolate ice-cream.	
Sago Gula Melaka	23
Tapioca pearls, served with chilled coconut cream, palm sugar syrup and coconut shards.	
Gelato & Ice-Cream (per scoop)	16
Try our tropical island flavors of coconut, mango, or vanilla-cinnamon. Or good old-fashioned chocolate, vanilla & strawberry.	
Basque Burnt Cheesecake	32
With mixed berries compôte.	
Pandan Cream Brulee	25
Infused with pure <i>pandan</i> extract.	
Carrot Cake	26
With lemon cream cheese frosting.	
Chocolate Cake	26
With passion fruit gelato ice-cream.	
Panna Cotta	23
With strawberry compôte.	

RIMBA
RESTAURANT

RIMBA HI-TEA

12 PM - 8:30 PM daily

RM 120 per Couple

(subject to 10% service charge)

Prior reservations required, at the latest before 10AM on the same day

Scones with Cream and Strawberry Jam
Taco Cheesecake

Kuih Ketayap
Kuih Bakar Kemboja
Masalode

Cucur Udang with Peanut Sauce
Smoke Salmon Sandwich
Chicken and Mushrooms Sandwich

RIMBA
RESTAURANT

Romantic Set Dinner

RM 350 per Couple
with wine or signature mocktail

(subject to 10% service charge)

Asian Cuisine

Nasi Minyak
Lamb and Beef Satay with Condiments
Seabass Stuffed with *Sambal Kelapa Parut*
Chicken Potato Massaman

OR

Western Set

Soup

Tomato Soup with Focaccia Bread

Main

Lamb Shank with Mashed Potato
(Stew Lamb Shank with Root Vegetables served with Mashed Potato)

or

Grilled Seabass and Prawn with Spinach, Pumpkin Coconut Cream

Dessert Selection

Cut Fruits
Berries Roll
Pandan Cream Brulée

Prior reservations required, at the latest before 10AM on the same day