

HOTEL MAJESTIC



KUALA LUMPUR

Colonial Cafe

DELIVERY MENU

STAY HOME AND ENJOY YOUR
COLONIAL FAVOURITES DELIVERED
RIGHT TO YOUR DOORSTEP.

TO PLACE AN ORDER, PLEASE WHATSAPP
+60 14 647 1060 OR EMAIL
GUESTSERVICES@MAJESTICKL.COM

AVAILABLE DAILY FROM 11AM - 7PM
FOR DELIVERY/SELF PICK-UP.

COMPLIMENTARY DELIVERY WITH A MINIMUM
ORDER OF RM200 AND ABOVE (UP TO 20KM).

MENUS ARE SUBJECT TO CHANGE
WITHOUT PRIOR NOTICE.

AN E-PAYMENT LINK WILL BE SENT
UPON ORDER CONFIRMATION.

A YTL CLASSIC HOTEL

AUTOGRAPH
COLLECTION[™]
HOTELS

THE MAJESTIC HOTEL KUALA LUMPUR
5 JALAN SULTAN HISHAMUDDIN, 50000 KUALA LUMPUR, MALAYSIA
T +603 2785 8000 E ENQUIRY@MAJESTICKL.COM W MAJESTICKL.COM

YTL HOTELS
Treasured Places. Treasured Moments

THE COLONIAL SAMPLER

RM180 PER PERSON

INDULGE IN A FLAVOURFUL TASTING MENU FILLED
WITH ALL OUR COLONIAL CLASSICS:

AMUSE BOUCHE

OLD-STYLE HAINANESE CHICKEN RICE BALL

AROMATIC HAND-PRESSED CHICKEN RICE BALL

STARTER

CLASSIC PRAWN COCKTAIL

A TIMELESS CLASSIC TO HAVE AS A SOPHISTICATED STARTER.
THE FRESH CRUNCH OF THE LETTUCE MAKES THE PERFECT
CONTRAST TO THE RICH ZESTY FLAVOUR OF THE SAUCE AND
THE RICH TENDER TASTE OF THE PRAWNS

SOUP

TRADITIONAL HAINANESE BOILED BEEF

A MIXTURE OF TENDER CUTS: SIRLOIN, BRISKET AND AROMATIC
BACK RIBS ASIAN-SPICED BEEF BROTH AND RADISH

MID-COURSE

HAINANESE CHICKEN CHOP

BATHED IN GLOSSY WORCESTERSHIRE SAUCE SEASONED ONION GRAVY,
SPRINKLED WITH PEAS AS A TRIBUTE TO THE HAINANESE CHEFS, BASED ON
A CLOSELY GUARDED FAMILY RECIPE, HANDED DOWN OVER 3 GENERATIONS

MAIN

BAKED HONEY-GLAZED COD FISH

SILKY WHITE FLESH AND SLIGHTLY CARAMELISED OUTER LAYER SERVED
WITH BATTERED ONION RINGS, AND BUTTER-GLAZED ASPARAGUS

DESSERT

DECADENT ENGLISH SUMMER TRIFLE

CUSTARD, SPONGE CAKE, BERRIES, CHANTILLY CREAM

ALL PRICES ARE SUBJECT TO PREVAILING SERVICE CHARGE AND TAXES.

COLD STARTERS

CLASSIC PRAWN COCKTAIL

A TIMELESS CLASSIC TO HAVE AS A SOPHISTICATED STARTER. THE FRESH CRUNCH OF THE LETTUCE MAKES THE PERFECT CONTRAST TO THE RICH ZESTY FLAVOUR OF THE SAUCE AND THE RICH TENDER TASTE OF THE PRAWNS

RM45

ROASTED BEETROOT SALAD

A DELICIOUS AND LIGHT BEETROOT SALAD SERVED WITH A GOAT CHEESE DRESSING AND CRUNCH FROM ROASTED WALNUT

RM45

THE COLONIAL SALAD (V)

A REFRESHING SALAD FILLED WITH A GARDEN OF ARTICHOKE, SHAVED FENNEL, SNOW PEA, RADISH, EDAMAME, OVEN ROASTED TOMATO, LETTUCE WITH LEMON, AND VIRGIN OLIVE OIL VINAIGRETTE

RM45

STARCH

OLD-STYLE HAINANESE CHICKEN RICE BALL

A CLOSELY GUARDED FAMILY RECIPE PASSED DOWN THROUGH GENERATIONS THAT INCLUDES POACHED CHICKEN, AROMATIC HAND-PRESSED CHICKEN RICE BALL, HOMEMADE CHILLI, AND FRAGRANT GINGER

RM70

CLASSIC CANTONESE SEAFOOD KOAY TEOW

THIS AUTHENTIC COLONIAL DISH OF SMOKY WOK FRIED FLAT RICE NOODLES IN A SILKY EGG-GRAVY SAUCE HITS ALL THE RIGHT NOTES. IT IS A MUST-TRY!

RM70

SIGNATURE PRAWN HAR MEE

AROMATIC AND FLAVOURFUL PRAWN BROTH WITH A HINT OF SWEETNESS AND SPICINESS. WE PROUDLY UPHOLD THE TRADITION OF SERVING A BOWL OF THIS HIGHLY ACCLAIMED TIME-TESTED RECIPE SERVED WITH YELLOW NOODLES, SLICED CHICKEN, LEAFY GREENS, HARD-BOILED EGG AND DEEP FRIED SHALLOTS

RM70

MAINS

DJ CHICKEN BURGER

SANDWICHED IN BETWEEN A FLUFFY HOMEMADE SESAME BUN, OUR CRISPY, MOUTH-WATERING BONELESS CHICKEN COATED IN A TIME-HONOURED FAMILY BLEND OF FLOUR AND SPICES IS UNFAILINGLY DELICIOUS!

RM60

ANGUS BEEF BURGER

OFFERS THE ULTIMATE MELT IN YOUR MOUTH TASTE EXPERIENCE WHICH INCLUDES A FLAVOURFUL ANGUS BEEF PATTY, MELTED CHEDDAR, ONION JAM, CHILLI MAYONNAISE, LETTUCE, GHERKIN, AND SESAME BUN

RM60

HAINANESE CHICKEN CHOP

BATHED IN GLOSSY WORCESTERSHIRE SAUCE SEASONED ONION GRAVY, SPRINKLED WITH PEAS AS A TRIBUTE TO THE HAINANESE CHEFS, BASED ON A CLOSELY GUARDED FAMILY RECIPE, HANDED DOWN OVER 3 GENERATIONS

RM80

NASI KUNYIT

A CELEBRATORY COLONIAL-ERA GLUTINOUS TURMERIC RICE DISH WITH CHICKEN CURRY TRADITIONALLY SERVED DURING SPECIAL OCCASIONS

RM80

MAINS

TRADITIONAL HAINANESE BOILED BEEF

AN AUTHENTIC COLONIAL CREATION. INCLUDES A MIXTURE OF TENDER CUTS: SIRLOIN, BRISKET AND AROMATIC BACK RIBS ASIAN-SPICED BEEF BROTH AND RADISH SERVED WITH SOMEN

RM90

SEARED PACIFIC BARRAMUNDI

BARRAMUNDI WITH A SILKY, BUTTERY, RICH, AND SWEET FLAVOR SERVED WITH ROASTED POTATOES, ASPARAGUS SPEARS AND CITRUS BEURRE BLANC

RM120

BAKED HONEY-GLAZED COD FISH

SILKY WHITE FLESH AND SLIGHTLY CARAMELISED OUTER LAYER SERVED WITH BATTERED ONION RINGS, AND BUTTER-GLAZED ASPARAGUS

RM140

COLONIAL BRAISED LAMB SHANK

SLOWLY SIMMERED AND BRAISED OVERNIGHT, OUR BRAISED LAMB SHANK IS TENDER, SUCCULENT AND SERVED WITH SAUTÉED VEGETABLES AND MASHED POTATO WITH GORGONZOLA

RM150

BRAISED BEEF CHEEK

SAVOUR THE TENDER AND MELTINGLY BRAISED BEEF CHEEK SERVED WITH ROOT VEGETABLES AND POTATO PUREE

RM170