

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<sup>™</sup>  
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

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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

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## 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

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## 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

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## 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

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## 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