



Welcome to **palate palette**, a unique restaurant and bar that serves up western cuisine with a twist! The best way to enjoy a meal here is to expect the unexpected. We strongly believe that food should be fun and interesting so go ahead, play with your food. We won't mind! The 'Minimalist' is a juicy hand-chopped US Ribeye burger served with neither buns nor greens, while our classic Crème Brulée, is unconventionally infused with locally-grown ginger. It all starts with a foundation of the chef's favourite dishes, and with a little bit of imagination and creativity, this becomes the culmination of what is offered here at **palate palette**. Our menu is a combination of flavours from across the globe and all of our dishes are passionately prepared using the finest handpicked ingredients and lots o' love.

We are honoured to be voted one of the "Great Bars of the World" by Lonely Planet & Singha and "Best Bar" for 2007/08/09 by Juice magazine. We are also proud to be recognised as one of Asia's finest restaurants in The Miele Guide 2009/10.

**Love.
Laugh.
Live.**

VARIETY SET MUNCH LUNCH ON THIS

AT ONLY
RM20+

CHOOSE FROM A WIDE SELECTION OF
STARTERS, ENTREES AND DRINKS...

1 STARTER, SOUP OR SALAD

Potato wedges

hand cut potato wedges with tobiko or roasted chilli mayo

Chicken lollipops

served with roasted chili mayo

Cup o' cream corn soup

freshly cut sweet corn in homemade chicken stock

Mushroom cappuccino

oyster and portobello mushrooms in lightly creamed
homemade stock

Potato salad

creamy potatoes enveloped in special house mayo on
endives

Shrimp & avocado salad

rich and creamy avocado covered with a shrimp igloo

1 ENTREE

Japanese curry chicken stew

served with homemade rosemary focaccia or wholemeal
bread

Chicken lasagna

layers of pasta sandwiching chicken marinara sauce with
leek béchamel

Oxtail shepherd's pie

braised oxtail with vegetables covered with roasted garlic
mashers

"Fish & chips"

tempura fried dory with assorted potato and yam chips

Grilled vegetable medley

served cold with honey mustard tahini dressing

Lamb & onions

honey worchestershire marinade with mint yoghurt sour
cream

1 DRINK

Choose from any of our hot or iced tea selections, long
black coffee, soft drinks or our house favourite - asam boi!

SANDWICH, SET, GO!

Try our Lunch Sandwich Sets
at only RM15++!

Introducing our yummy sandwiches
with the lunch sandwich sets!

Our sandwiches come with a side
of coleslaw and potato wedges,
accompanied with your favourite iced tea!

Choose from our lip-smacking
fillings and homemade breads of
rosemary focaccia or **wholegrain**

Egg salad*

classic blend of eggs, spices, herbs and of course, mayo

Vegetable medley*

roasted assorted vegetables with honey mustard
vtahini dressing

Thai roast beef*

medium rare slices of beef marinated in thai spices

Spicy chicken

grilled chicken breast with spicy roasted chili mayo

Lamb & onions

marinated lamb and onions with mint sour cream

Steak & cheese

juicy beef and sauteed onions with white cheddar cheese

*cold filling

YUMMY DESSERT

WITH ANY OF OUR SET LUNCH ORDERS @ **RM7++**

Petit Green Tea Mille Feuille

Green tea infused cream layered between light pastry wafers

Ginger Crème Brûlée

Served with almond biscotti

Toasted Carrot Cake

Served with creamcheese frosting

Nutchovies	8.9	+ Vegetarian Spring Rolls	12.9
Ikan bilis, peanuts, chili and onions served hot off the pan		Julienne vegetables in a crispy shell, with spicy soy dipping sauce	
+ Potato Wedges	8.9	Pepper Rib-Eye Minute Steak	13.9
Hand cut potato wedges with tobiko mayo or roasted chili mayo		Seared slices of rib-eye steak, cherry bomb and garlic infused oil	
Crispy Chicken Balls	9.9	Fried Calamari	14.9
The perfect mouthful, with chipotle barbecue sauce (it's hot!)		Fun to eat, great for sharing, with tobiko mayo or roasted chili mayo	
Tandoori Spiced Chicken Satay	9.9	♡ Quiche Me	14.9
Spice-rubbed chicken breast with homemade spicy peanut dip. Yum!		Beef bacon and mushroom quiche tartlet - to die for!	
♡ Chicken Lollipops	10.9	AsparaGyu	15.9
Great to share! Served with roasted chili mayo		Ribeye wrapped asparagus with garlic teriyaki sauce	
Lamb Meatballs	12.9	+ Chips & Dips	15.9
3 succulent meatballs in lamb jus		Nachos served with guacamole and salsa dips	

♡ Chef's choice

+ Vegetarian

all prices are in RM and subject to 5% government tax and 10% service charge

snacks
& starters

Cup o' Cream Corn Soup	8.9	+ Zen Garden	13.9
A cup of our Cream Corn Soup		Mixed greens salad with Yuzu or Wasabi Soy dressing	
Cream Corn Soup	13.9	Palate Salad	15.9
Freshly cut sweet corn in a homemade chicken stock		Our twist on the Ceasar. Fresh crisp romaine lettuce tossed with special house dressing and chicken bacon. Good enough for the Tzar!	
Mushroom Soup	18.9	<i>+Add Tandoori Spiced Chicken Breast</i>	+8
Oyster and baby Portobello mushrooms in a lightly creamed homemade stock		<i>+Add 3 Jumbo Grilled Shrimps</i>	+9
♥ Mushroom Cappuccino	10.9	Potato Salad	15.9
A taster of our Mushroom Soup, topped with foam milk. We don't mind if you slurp!		Creamy potatoes enveloped in special house mayo on endive and lettuce cups	
Seafood Chowder	19.9	Candied Nuts & Apple Salad	18.9
Kaffir lime scented seafood soup with chunky bits of salmon, calamari and shrimps		Crunchy candied Walnuts, Almonds, Apple slices and mixed greens with Raspberry balsamic vinaigrette	
		♥ Shrimp & Avocado Salad	19.9
		Rich and creamy avocado covered with a shrimp igloo on endives	

♥ Chef's choice

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soups
& salads

<p>♥ Chicken Lasagna 18.9</p> <p>Layers of pasta sandwiching minced chicken marinara sauce with leek béchamel. We dare you! Eat it layer by layer</p>	<p>Egg Salad Sandwich 13.9</p> <p>Classic blend of eggs, spices, herbs and of course, mayo</p>
<p>+ Vegetarian Lasagna 18.9</p> <p>Layers of pasta sandwiching assorted vegetables in a tangy marinara sauce</p>	<p>+ Vegetable Medley Sandwich 13.9</p> <p>Grilled assorted vegetables with our honey mustard tahini dressing</p>
<p>Pasta Primavera Marinara 18.9</p> <p>Fettuccini in a vegetarian marinara sauce</p>	<p>Lamb & Onions Sandwich 15.9</p> <p>Marinated lamb and onions with mint sour cream</p>
<p>Chicken Bolognese Penne 23.9</p> <p>Minced chicken in tangy marinara sauce</p>	<p>Spicy Chicken Sandwich 15.9</p> <p>Grilled chicken breast with spicy roasted chili mayo</p>
<p>Grilled Chicken Linguini Aioli 26.9</p> <p>Sauteed chicken with baby bak choi zucchini and carrots in extra virgin oil</p>	<p>Steak & Cheese Sandwich 17.9</p> <p>Juicy beef and sautéed onions with melted cheese</p>
<p>Asparagus and Smoked Chicken Penne 26.9</p> <p>Creamy white sauce with asparagus and smoked chicken breast</p>	<p>♥ Thai Roast Beef Sandwich 17.9</p> <p>Medium rare slices of beef marinated in Thai spices</p>
<p>Pasta Carbonara 26.9</p> <p>Fettuccini in a creamy white sauce with beef bacon</p>	<p><i>All of our sandwiches come with a side of coleslaw and potato wedges</i></p> <p><i>Choose from our homemade breads of Rosemary Focaccia or Wholegrain</i></p>
<p>♥ Moo Stew 28.9</p> <p>US sirloin beef fettuccini lovingly stewed with star anise and cumin</p>	
<p>Spicy Seafood Pasta 28.9</p> <p>Fettuccini pasta with Jumbo shrimps, New Zealand mussels and calamari in a spicy marinara sauce</p>	

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pastas &
sandwiches

<p>+ Grilled Vegetable Medley 15.9</p> <p>Grilled eggplant, zucchini and carrots with honey mustard tahini dressing. Served cold.</p>	<p>Sundried Tomato Battered Chicken Chop 27.9</p> <p>Served with buttered corn on the cob and garlic mash potatoes</p>
<p>Japanese Curry Chicken Stew 16.9</p> <p>Served with homemade rosemary focaccia or wholegrain bread</p>	<p>Saffron Teriyaki Salmon Wheel 43.9</p> <p>Served with garlic mash potatoes and sautéed chinese vegetables</p>
<p>Lamb & Onions 17.9</p> <p>Honey Worcestershire marinade with mint yoghurt sour cream</p>	<p>Lamb Chops with Garlic Black Bean Sauce 46.9</p> <p>Served with pumpkin mash and fried yam wool</p>
<p>Tandoori Spiced Chicken Breast 17.9</p> <p>With roasted pepper mango salsa</p>	<p>♡ Pepper Rib-Eye Steak (US Top Choice Grade Beef 200 gm) 56.9</p> <p>Served with hand-cut wedges & ratatouille</p>
<p>Oxtail Shepherd's Pie 18.9</p> <p>Braised oxtail with vegetables covered with roasted garlic mashers</p>	
<p>Thai Roast Beef 19.9</p> <p>With Japanese dressing on a cabbage salad. A light entrée served refreshingly cold</p>	<p><i>Extra sides: Garlic mash potatoes, potato wedges, ratatouille, sautéed chinese vegetables or pumpkin mash</i> +7</p>
<p>"Fish & Chips" 19.9</p> <p>Tempura fried Dory fish with assorted potato and yam chips. Our twist on the classic!</p>	
<p>♡ Minimalist Burger 23.9</p> <p>Our very own rib-eye burger. No bread, no greens, nothing but beef! Oh, and salt & pepper</p>	

Our mains are only available after 6pm

♡ Chef's choice

+ Vegetarian

entrées

mains

♡ **Ginger Crème Brulée** 12.9

Served with almond biscotti

Toasted Carrot Cake 12.9

Hand shredded carrots, walnuts and golden raisins Served with cream cheese frosting and strawberry-basil-mint coulis

Petit Green Tea Mille-Feuille 13.9

Green tea pastry cream sandwiched in layers of crispy pastry, with raspberry coulis. Go ahead - break it!

Chocolate Latte Mousse 15.9

Rich layers of dark chocolate espresso and mascarpone mousse. Served in a latte glass

♡ **Dark Chocolate Cheese Cake** 16.9

Decadent dark chocolate ganache blanketing real vanilla bean cheesecake

We also make our own yummy cakes for special occasions! please order 2 days in advance

Cupcake Tower 80

10 large yummy mousse-filled cupcakes with cream cheese frosting and 20 medium and small cupcakes on 3 tiers. All assorted (chocolate, kiwi, orange, poppyseed, vanilla) depending on availability

Triple Chocolate Cake 88 / kg

Dark chocolate cake, chocolate mousse and rich chocolate ganache makes the most irresistible decadent dessert

♡ **Chef's choice**

desserts!

HAPPY HOURS!

12-8PM EVERYDAY

(EXCEPT MONDAY, WE'RE CLOSED)

BOTTLED BEERS

Tiger	11.5
Heineken	13.5
Guinness Stout	13.5
Singha	13.5
Corona	16.5
Hoegaarden White	16.5
Warsteiner	16.5

WINES

Miguel Torres Santa Digna Chile	
RED	16
<i>Merlot / Cabernet Sauvignon</i>	
WHITE	16
<i>Chardonnay / Sauvignon Blanc</i>	

LIQUOR & LIQUEUR 30ML SHOT

RUM	13
<i>Bacardi Premium / Oro Limón / Apple / Razz</i>	
GIN	13
<i>Beefeater</i>	
TEQUILA	13
<i>Jose Cuervo</i>	
VODKA	15
<i>42 Below Pure / Passion Manuka Honey / Kiwi / Feijoa</i>	
WHISKY	15
<i>Johnnie Walker black label</i>	
LIQUEUR	12
<i>any from our menu. Choice of mixers Sodas / Red Bull / Ribena / Asam Boi Juices: Orange / Mango / Pineapple Cranberry</i>	

COCKTAIL JUGS

Cosmopolitan	60
Mojito	60
<i>Original / Peach / Strawberry</i>	
Iced Tea	65
<i>Long Beach / Long Island Strawberry Island</i>	

Hot Illy Coffee

Espresso	6.5
Double Espresso	7.5
Espresso Con Panna	7.5
Macchiato	7.5
Americano	7.5
Long Black	7.5
Flat White	8.5
Affogato	8.5
Caffé Latte	8.5
Caffé Mocha	8.5
Cappuccino	8.5
Viennese Cappuccino	9.5
Virgin Irish	9.5

Cool Illy Coffee

Iced Black	10.5
Iced Latte	10.5
Iced Cappuccino	10.5
Iced Mocha <i>with Hershey's chocolate</i>	11.5
Iced Irish Coffee	11.5
Iced Hazelnut Coffee	11.5
Iced Toffee Nut Coffee	11.5
Iced Vanilla Coffee	11.5
Coffee Fizz <i>topped with fizzy soda</i>	11.5
Latte Float <i>with vanilla ice cream</i>	11.5
* Cappuccino Crush <i>ice-blended</i>	11.5

A Cuppa Hot Tea

Earl Grey	7.5
Darjeeling	7.5
English Breakfast	7.5
Camomile	7.5
Peppermint	7.5
Peach	7.5
Passion Fruit	7.5
Mango	7.5
Masala Chai	7.5
Japanese Green Tea	7.5
Honey Lemon <i>with Ginger</i>	8.5
Moroccan Mint Tea <i>with fresh mint leaves</i>	8.5

Iced Tea

Iced Lemon Tea	9.5
Iced Peach Tea	9.5
Iced Passion Fruit Tea	9.5
Iced Mango Tea	9.5
* Iced Mint Leaf Tea <i>with fresh mint leaves</i>	9.5

Chocolate Crazy

Hot Milo Viennese	8.5
* Iced Milo Viennese	9.5
Milo Float <i>with vanilla ice cream</i>	10.5
Hot Chocolate Viennese	9.5
Iced Chocolate Viennese	10.5
Chocolate Float <i>with vanilla ice cream</i>	11.5

coffee, tea
or chocolate
crazy?

* Bartender's choice

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Refreshing Favourites

Ribena Fizz	8.5
Citron Pressé	8.5
Granny's Lemonade	8.5
Lemon Lime Tea Slurpee	9.5
* Asam Boi <i>calamansi & plum</i>	9.5

Fresh Juices ...here's to health!

* Apple Mint	11.5
Orange	11.5
Mango	11.5
Pineapple	11.5
Watermelon	11.5
Carrot	11.5
Elderflower Apple	12.5
Orange, Carrot & Ginger	12.5
Carrot, Celery & Apple	12.5
My Mix! <i>Create your own - up to 3</i>	13.5
<i>Apple / Orange / Mango / Pineapple</i>	
<i>Carrot / Watermelon / Cucumber</i>	
<i>Celery / Ginger</i>	

Yummy Smoothies & Shakes

Apple, Orange & Banana	13.5
Pineapple, Orange & Banana	13.5
Mango, Orange & Banana	13.5
Cookies & Cream <i>Oreos & vanilla ice cream</i>	15.5
Milk Shakes	15.5
<i>Strawberry / Peach / Banana</i>	

Mocktails, as mother approves

* Firefly	13.9
<i>pineapple & orange juice, lime cordial grenadine & soda</i>	
Passionate Breeze	13.9
<i>cranberry and lime juice passionfruit purée and soda</i>	
Sunset Cooler	13.9
<i>cranberry, orange and lime juice and ginger ale</i>	
Tropical Virgin	13.9
<i>pineapple, orange & mango juice coconut cream & grenadine</i>	
Virgin Kiss	13.9
<i>pineapple, cranberry and orange juice and grenadine</i>	
Virgin Mary	13.9
<i>tomato and lemon juice, black pepper salt, worchestershire sauce & hot sauce</i>	
Virgin Mojito	13.9
<i>lime, soda, mint leaves and brown sugar</i>	
Virgin Piña Colada	13.9
<i>pineapple juice and coconut milk</i>	

Sodas and Juices

Coke / Coke Light / Sprite	6.5
100 Plus / Bitter Lemon / Soda Water	
Tonic Water / Ginger Ale / Tomato Juice	
Red Bull <i>250ml</i>	7.5

Water

Aquarius Mineral Water	5.5
Evian <i>(still) 330ml</i>	7.5
Perrier <i>(sparkling) 330ml</i>	7.5

refreshers & mocktails

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White	gls / btl	Red	gls / btl
Miguel Torres Santa Digna Chardonnay <i>Chile</i> Strong characteristics of chardonnay varietal notes (mango, apricot), enhanced by vanilla and coconut nuances	21 / 98	Miguel Torres Santa Digna Cabernet Sauvignon <i>Chile</i> Intense, full with fruity aroma and rich hints of leather and liquorice. Velvety and smooth with fine tannins	21 / 98
Miguel Torres Santa Digna Sauvignon Blanc <i>Chile</i> Fresh and floral wine with fruity body and notes of exotic passion fruit & grapefruit. Silky on the palate	21 / 98	Miguel Torres Santa Digna Merlot <i>Chile</i> Aromatic flavours of plum and blackberry with spicy hints of vanilla and liquorice	21 / 98
Torres Viña Esmeralda <i>Spain</i> Rich aromas of moscatel grapes with savoury fruit hints of pears, custard apples and sweet spices	115	Lindemans Bin 50 Shiraz <i>Australia</i> Ripe, lush, fruity nose of berries, liquorice with some sweet caramel notes	125
Louis Guntrum Royal Blue Riesling <i>Germany</i> Deliciously refreshing and fruity, with a lingering finish of pungent sweet floral aromas	125	Yellowtail Reserve Cabernet Sauvignon <i>Australia</i> Ripe cherry and plum flavours with hints of toasted cedar and coffee	125
Torres Gran Viña Sol Chardonnay <i>Spain</i> Intensely aromatic & full-bodied. Strong flowery notes over a peachy background with a hint of fennel & vanilla	135	Torres Gran Coronas Cabernet Sauvignon <i>Spain</i> Fruity notes of cherries & currants with silky tannins & hints of green coffee beans, black pepper and spices	145
Wynns Coonawarra Riesling <i>Australia</i> Fruity bouquet of lime, apple and perfume. Subtle nuances of toasted nuts, orange and apricot	135	Danzante Sangiovese <i>Italy</i> Enticing aromas and flavours of cherry, plum and blackberry, accentuated by hints of spices	155
Danzante Pinot Grigio <i>Italy</i> Enticing fragrances of fresh citrus fruits, flowers, and hints of pineapple & spices with a crisp, dry finish	145	Katnook Founder Block Shiraz <i>Australia</i> Abundant raspberry, pepper and liquorice fruit aromas, with hints of vanilla and toasty oak	155
Katnook Founder Block Chardonnay <i>Australia</i> Vibrant aromas of melon and peach and a hint of grapefruit. Subtle caramel and smokey oak finish	155	Schild Estate Barossa Valley Shiraz <i>Australia</i> Vibrant, rich red colour with soft tannins with taste of black pepper, cassis and black forest fruits	155
Torbreck Woodcutters Semillon <i>Australia</i> Delicious, crisp, medium-bodied with hints of quince, buttery citrus, and honeysuckle	185	Kendall-Jackson Cabernet Sauvignon <i>California</i> Rich black cherry & vanilla nose with blackberry on the palate. Moderate tannin with anise and cocoa finish	175
Marimar Torres Estate Chardonnay <i>California</i> Signature aromas of fresh apples with delicate floral touches. Clean, fruity with a finish of toast and spices	245	Clos De Los Siete <i>Argentina</i> Strong mocha and cocoa notes with ripe plum, boysenberry and fig flavours. Blend of Malbec, Merlot, Cabernet Sauvignon, and Syrah	255

from vines to wines

Champagne & Bubbles

Moët & Chandon Brut Impérial	318
Bollinger Special Cuvée	338
Veuve Clicquot Ponsardin Brut	338
Il Vino dei Poeti Prosecco Bottega <i>Italy</i>	188

Bottled Beers

Tiger 325ml	16.5
Tiger Bucket (5)	70
Heineken 325ml	18.5
Heineken Bucket (5)	78
Guinness Stout 325ml	18.5
Guinness Stout Bucket (5)	78
Singha 325ml	18.5
Singha Bucket (5)	78
Corona 330ml	22.5
Corona Bucket (5)	95
Hoegaarden White 330ml	22.5
Warsteiner 330ml	22.5
Franziskaner Hefe-Weissbier Hell 500ml	28.5

Coffee Cocktails... we use Illy beans!

Black & White ^{HOT!}	23
coffee, brandy, white crème de cacao and whipped cream	
Jamaican ^{HOT!}	23
espresso, Bacardi Gold rum, coffee liqueur, cream and brown sugar	
Orange Coffee ^{HOT!}	23
espresso, Grand Marnier and hot steamed milk	
Mexican Coffee	28
espresso, XO Patrón and simple syrup	

Shooters! If you like quickies

B52	18
Kahlúa, Bailey's and Grand Marnier	
Banana Split	18
Kahlúa, strawberry and banana liqueur	
Blow Job	18
Kahlúa, crème de banane and Bailey's	
* Kick in the Nuts <i>you'll feel this one!</i>	18
tequila, sambuca, frangelico and a dash of grenadine	
Melon Ball	18
Midori, 42 Below vodka and pineapple juice	
Slippery Nipple	18
Bailey's and sambuca	
Flaming Lamborghini ^{HOT!}	38
Kahlúa, galliano, sambuca and milk	
Flaming Palette Palette ^{HOT!}	68
Kahlúa, galliano, sambuca, tequila, brandy and blue curacao	
Jugs! Because sharing is caring	
Daiquiris	68
Banana / Peach / Strawberry	
Mojitos	68
Original / Peach / Strawberry	
Margaritas	72
Original / Blue / Golden / Peach / Strawberry	
Iced Teas	76
Long Beach / Long Island / Strawberry Island	
Cosmopolitan	72
Sex on the Beach	72
Sangria	86

beer,
bubbles
& other
goodies!

* Bartender's choice

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Classics... for the old skool

* Mojito	21
Cachaça, lime, soda, mint leaves & brown sugar	
Peach Mojito	21
Mojito with peach purée and peach syrup	
Strawberry Mojito	21
Mojito with strawberry purée & strawberry syrup	
Caipirinha	21
Cachaça, lime cordial, lime wedges, soda and brown sugar	
Mai Tai	22
Bacardi white rum, Captain Morgan spiced rum, cranberry juice and pineapple juice	
Singapore Sling	22
Beefeater gin, cherry brandy, grenadine, sweet & sour and soda	
Tequila Sunrise	22
tequila, orange juice and grenadine	
Tennessee Lemonade	22
whisky, sweet & sour, sprite and soda	
Margarita <i>frozen / shaken</i>	22
tequila, triple sec and sweet & sour	
Blue Margarita <i>frozen</i>	23
tequila, Blue Curacao and sweet & sour	
Golden Margarita <i>frozen</i>	23
tequila, Galliano and sweet & sour	
Peach Margarita <i>frozen</i>	23
tequila, peach liqueur and purée, sweet & sour	
Strawberry Margarita <i>frozen</i>	23
tequila, strawberry liqueur & purée, sweet & sour	
Black Russian	23
42 Below vodka and Kahlúa	
Bloody Mary	23
42 Below vodka, tomato juice, lemon juice, black pepper salt, worchestershire sauce & hot sauce	
Piña Colada	23
Bacardi white rum, Malibu, coconut cream sweet & sour, pineapple juice	
White Russian	23
42 Below vodka, Kahlúa and light cream	
Sangria	27
red wine, white wine, brandy, triple sec orange juice and cranberry juice	

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Martinis... shaken, not stirred

Bellini Martini	24
42 Below vodka, peach liqueur and peach nectar	
Cosmopolitan	24
Absolut Citron, Cointreau and cranberry juice	
Lychee Martini	24
42 Below vodka, Kwai Feh and lychees	
Nutty Hunny Martini	24
42 Below Manuka Honey vodka, Frangelico and milk	
Tropical Martini	24
Amarula Fruit Cream, Bacardi white rum, Malibu pineapple juice and coconut cream	
Watermelontini	24
42 Below vodka, watermelon juice and sugar syrup	
Apple Pie Martini	25
42 Below Manuka Honey vodka, Grand Marnier, apple syrup and cinnamon	
Choc Chic Martini	25
42 Below vodka, chocolate chip cookies and half & half	
* Cili Padi Passion Martini	25
Cili padi-infused 42 Below Passion vodka, passion fruit purée, passionfruit syrup and sweet & sour	
Cocomintini	25
Bacardi Oro, peppermint liquor, crème de menthe, crème de cacao, chocolate chip cookies and half & half	

classics & martinis

* Oh Boi <i>an explosion of sweet-sour-salty!</i>	21	Sex on the Beach	22
Asam Boi (calamansi and preserved plum)		42 Below vodka, Midori, crème de cassis, sweet & sour and pineapple juice	
with Captain Morgan Spiced Rum			
Banana Daiquiri	21	* Flight 747	23
Bacardi gold rum, banana liqueur and sweet & sour		Jägermeister, 42 Below vodka, white crème de cacao, grenadine, pineapple & orange juice	
Peach Daiquiri	21	Forbidden Fruitini	23
Bacardi gold rum, peach liqueur, peach purée and sweet & sour		42 Below Feijoa vodka, triple sec, peach purée and apple juice	
Strawberry Daiquiri	21	Frozen Butterfinger <i>frozen</i>	23
Bacardi gold rum, strawberry liqueur, strawberry purée and sweet & sour		butterscotch liqueur, amaretto, crème de cacao, Kahlúa and vanilla ice cream	
Angel Lips	21	June Bug	23
Bailey's, Kahlúa, butterscotch liqueur and milk		Midori, Malibu, banana liqueur, pineapple juice and sweet & sour	
Bahama Mama	21	Passionate Pussy	23
Captain Morgan spiced rum, Malibu, banana liqueur, grenadine, orange and pineapple juice		42 Below Passion vodka, apple and lemon juice, peach purée, mint leaves and brown sugar	
Avalanche Shake <i>frozen</i>	22	Long Beach Iced Tea	25
42 Below Manuka Honey vodka, Kahlúa, butterscotch liqueur and milk		Beefeater gin, 42 Below vodka, Bacardi white rum, triple sec, sweet & sour and cranberry juice	
Cool Cucumber	22	Long Island Iced Tea	25
42 Below Feijoa vodka, lemon juice and elderflower syrup		Beefeater gin, 42 Below vodka, Bacardi white rum, triple sec, sweet & sour and cola	
Hunny Ho	22	Strawberry Island Iced Tea	25
42 Below Manuka Honey vodka, lime wedges, mint leaves and ginger beer		Beefeater gin, 42 Below vodka, Bacardi white rum, triple sec and strawberry purée	
Kiwi Berry Caipiroska	22	Loch Ness Monster	25
42 Below Kiwi vodka, simple syrup, strawberries and lime wedges		Jägermeister, Midori and Bailey's	
Kiwi Ora	22	Illusion in a carafe	25
42 Below Feijoa vodka, kiwi purée, simple syrup and lime wedges		Absolut Citron, Midori, Cointreau, sweet & sour and pineapple juice	
Pure Pleasure	22	Tutti Frutti <i>in a balloon glass</i>	25
42 Below Pure vodka, cranberry and lemon juice, mango purée and orange wedges		Absolut Kurant vodka, Absolut Citron vodka, Kwai Feh, passionfruit purée, cranberry, mango and orange juice	
* Razz-Ma-Tazz	22		
42 Below Manuka Honey vodka, framboise, raspberry purée and a dash of lime juice			

* Bartender's choice

all prices are in RM and subject to 5% government tax and 10% service charge

modern
cocktails

Brandy	shot / btl
○ St. Remy	18
Otard VSOP	25 / 318
Hennessy VSOP	26 / 328
Martell VSOP	338

Whisky, Scotch & Bourbon

Southern Comfort	17
Dewar's White Label	18 / 248
Jack Daniel's	19 / 268
Jim Beam	19 / 268
○ Johnnie Walker Black Label	20 / 288
Dewar's 12 yrs	21 / 298
Chivas Regal 12 yrs	22 / 308

Vodka

Absolut Blue	18 / 248
Absolut	18 / 258
<i>Kurant / Citron / Vanilia / Madarin</i>	
○ 42 Below	19 / 278
<i>Pure / Passion / Manuka Honey</i>	
<i>Kiwi / Feijoa</i>	
Grey Goose	22 / 328
<i>Original / L'Orange</i>	

Rum

Cachaça	17 / 238
Malibu	17 / 238
Captain Morgan Spiced Gold	18 / 248
○ Bacardi	18 / 248
<i>Premium / Oro / Limón / Apple / Razz</i>	

Gin	shot / btl
○ Beefeater	18 / 248
Bombay Sapphire	19 / 278
Tanqueray	20 / 288

Tequila

Camino Gold	18 / 248
○ Jose Cuervo Especial	18 / 248
Patrón XO Cafe	26
Patrón Silver	29

Absinthe

	shot
Absinthe La Clandestine	25
Absinthe Angélique Vente Suisse	25

Liqueur

	shot
Amarula Fruit Cream	17
Campari	17
Cointreau	17
Frangelico	17
Galliano	17
Kahlúa	17
Kwai Feh Lychee Liqueur	17
Midori	17
Sambuca	17
Bailey's Irish Cream	18
Grand Marnier	18
Jägermeister	18
Pernod	18

Big Carafe Mixer

	12
Sodas / Ribena	
Juices: Orange / Mango	
Pineapple / Cranberry	

Small Carafe Mixer

	9
Asam Boi / Red Bull	

liquor & liqueur

○ Premium House Pour

3 complimentary carafe mixers with each bottle of spirit purchased

BBQ SUNDAYS

Palate Palette proudly presents our infamous *BBQ Sundays*!

Happening every 1st Sunday of the month from 5pm to 10pm, we will feature a special theme each month in addition to our classic BBQ favourites (grilled meats, sausages, assorted grilled vegetables, a variety of salads and yummy desserts).

Special monthly themes:

SEAFOOD GALORE

Featuring abundant treasures from the seas like grilled salmon, shrimp, calamari, mussels and more!

BURGER BINGO

Featuring juicy beef burgers, chicken burgers, lamb burgers, shrimp burgers, vege burgers...with all your favorite toppings!

TEX MEX

Featuring mouth-watering staples like Quesadillas and Fajitas (Chicken/Beef/Shrimp), our special home-made 3-bean Chili, Yellow Rice and Refried Beans. Delicioso!

PICK-YOUR-STICKS

Following the global tradition of delicious food-on-sticks like Turkish shish kebabs, Japanese yakitori, Greek souvlakia, Peruvian anticuchos and Malaysia's very own satay and lok-lok, Palate Palette presents our version featuring all kinds of yummy skewered combos! You name it, we've got it!

ALL-YOU-CAN-EAT @ RM45++ PER PAX

Come chill out, watch the sunset, enjoy happy hour from 12pm - 8pm while we fire the grill!

party packages

We are pleased to offer food and drinks packages for your upcoming private parties of 20 pax and above. Do ask our staff for more details.