

Café Mahkota

Renowned for its great taste, appetizing aroma and scrumptious cuisine.

APPETIZERS AND SALADS

Mixed Garden Salad

Crispy Lettuce with Tomato, Cucumber, Onion, Carrot and Capsicum.
Served with Citrus Dressing.

Chef Salad

Roasted Beef, Grilled Chicken,
Egg and Cheese with tossed Salad.

Spring Rolls and Samosas

Deep-fried Vegetarian Spring Rolls
and Potato Samosas.

SOUP STATION

Sup Ekor Lembu

Traditional Malaysian Oxtail Soup,
garnished with Coriander Leaf, Spring Onion
and Deep-fried Shallots.

Creamy Mushroom Veloute

A rich blend of fresh Mushrooms with
Double Cream.

VEGETARIAN

Fried Noodles

(Choice of Kway Teow, Mee Hoon or Glass Noodles)
Wok-fried Noodles with Vegetarian Prawns,
Chicken, Beancurd and Mushrooms.

Maharaja Fried Rice

Wok-fried Rice with Vegetarian Prawns,
Chicken and Mixed Vegetables.

Mixed Vegetable Cutlets

Pan-fried Breaded Mashed Potato Patties.
Served with Garden Salad and French Fries.

SANDWICHES AND SNACKS

Make Your Own Finger Sandwich

Plain White/Wholemeal Bread with your choice
of Filling (Tuna, Egg, Chicken or Cheese).
Served with Garden Salad and French Fries.

Steak Sandwich

Fillet of Minute Steak in French Loaf.
Served with Garden Salad and French Fries

Layered Sandwich

Plain White/Wholemeal Bread layered with
Roasted Chicken, Fried Egg and Beef Slice.
Served with Garden Salad and French Fries.

Homemade Mahkota Beef/Chicken Burger

Grilled Ground Beef/ Chicken Patties,
served with Coleslaw and French Fries.
With a choice of topping Cheese or Fried Egg.

HOT FROM THE GRILL

Australian Sirloin

Australian Rib Eye

Australian Lamb Cutlets

Served with Garden Vegetables, with a choice of Potato Farmer Wedges, Jacket Potato or Garlic Mashed Potato. With a selection of Peppercorn, Mushrooms and Bearnaise Sauce.

THE MAIN IDEALS

Grilled Chicken Chop with Hainanese Sauce

Grilled Chicken served with Garden Vegetables, French Fries and Hainanese Sauce.

Fish and Chips

Deep-fried Fillet of Red Snapper, served with Garden Salad and French Fries

Pan-fried Salmon

Pan-fried Salmon, served with Garden Vegetables, and Saffron Herb Vinaigrette.

Daging Panggang

Grilled Fillet of Beef served with Rendang Sauce, Garden Vegetables and French Fries.

Pasta Station

Selection of Spaghetti, Penne or Fettucine. Prepared in a choice of Bolognese, Carbonara, Arrabbiata, Napolitan or Primavera Sauce. Served with Parmesan Cheese.

MALAYSIAN LOCAL FLAVOURS

Nasi Goreng Kampung

Fried Rice with Sambal Belacan and Ikan Bilis. Served with Chicken Satay and Vegetable Pickles.

Char Kway Teow

Wok-fried Kway Teow Noodles with Eggs, Beansprouts, Chicken, Prawns and Cockles.

Cantonese Kway Teow

Kway Teow Noodles topped with Seafood and Choy Sum in Egg Gravy.

Malaysian Favourite Satay (Half a dozen)

Choice of Chicken or Beef. Served with Cucumber, Rice Cubes and Peanut Sauce.

Traditional Nasi Lemak

Steamed Fragrant Rice cooked with Coconut Milk. Served with Rendang Chicken, Sambal, Hard Boiled Egg, Peanuts and Ikan Bilis.

Chinese Fried Rice

Wok-fried Rice with Prawns, Chicken, Egg and Mixed Vegetables.

Mee Mamak

Wok-fried Yellow Noodles with Prawns, Chicken and Beancurd.

Hainanese Chicken Rice

Choice of Poached or Roasted Chicken, served with Fragrant Rice.

Curry Laksa

Yellow Noodles in rich Curry Gravy. Served with Chicken, Hard Boiled Egg, Fishballs and Cockles.

Asam Pedas (Tenggiri)

Mackerel Fish cooked in Spicy and Sour Gravy, served with Steamed Rice, Salted Egg, Fish Crackers and Vegetable Pickles.

DESSERTS

Ais Kacang

Shaved Ice with Red Beans, Cream Corn, Jelly and Attap Seed. Topped with Evaporated Milk, Palm Sugar and Syrup.

Fresh Mixed Fruit Platter

Selection of Papaya, Watermelon, Pineapple and Honeydew.

Banana Split

Three scoops of Ice Cream, nestled between a freshly split Banana. Drizzled Chocolate Rice topped with Chocolate Sauce.

Ice Cream by the Scoop

Single
Double
Choice of Vanilla, Strawberry and Chocolate.