



**Marco Polo** (1254-1324) was a famous Venetian merchant that voyaged by ship exploring the world at the height of the Mongol Empire. His travels with his family from Europe to Asia brought them to many places where he savoured the many types of various cuisines.

At the **Marco Polo Restaurant**, we have recreated the spirit of his intrepid travels with our fusion fabulous tastes and flavors cuisines that he had encountered along through his journeys.

In keeping with his culinary adventures, we have also incorporated elements of local Straits Chinese, Malays & Peranakan cooking. The intense sweet, sour, spicy and savory flavors would have certainly met with Signor Marco's approval.

We invite you to enjoy a pleasant evening experiencing the cuisine our Chefs will specially prepare for you.



# ASIAN DELIGHT

## APPERTIZER/ SALAD

### THAI PANDAN CHICKEN

A delicious appetizer from Thailand served with famous Thai chili sauce

Small	Medium
25.00	40.00

### YOUNG MANGO KERABU

Tossed shredded young mango, dried shrimp, shallot, season with fish sauce and lime juice

25.00	40.00
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### PRAWN FRITTERS WITH FRUITY MAYO

Deep fried prawns served with fruity citrus mayonnaise

35.00	55.00
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THAI PANDAN CHICKEN



YOUNG MANGO KERABU

## SOUP

### SZECHUAN SOUP

Authentic Chinese soup, soft tofu, wood ear mushrooms, Szechuan pepper, shanghai vegetables and prawns meat

Per Bowl
20.00

### IMPERIAL SEAFOOD SOUP

(Egg drop soup) with prawn meat, crab meat and kanika (crab balls)

20.00
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# ASIAN DELIGHT

## CHICKEN

### ORANGE LEMON CHICKEN

One of the most popular dishes for years. Deep fried chicken cooked with orange juice, lemon juice and garlic

Small  
**35.00**

Medium  
**55.00**

### THAI GREEN CHICKEN CURRY

Chicken cooked with thai green curry paste and coconut milk

**35.00**

**55.00**

### IMPERIAL CHICKEN TERIYAKI

Boneless chicken thigh marinated with sweet soya sauce and grilled to perfection

**35.00**

**55.00**



ORANGE LEMON CHICKEN



THAI GREEN CHICKEN CURRY



CHINESE BLACK PEPPER STEAK

## BEEF

### CHINESE BLACK PEPPER STEAK

Stir-fried beef with onions, capsicum and black pepper sauce

Small  
**35.00**

Medium  
**55.00**

### STIR- FRIED BEEF WITH BASIL

Stir- fried sliced beef, onions, basil leaves with soy sauce and oyster sauce

**35.00**

**55.00**



# ASIAN DELIGHT

## SEAFOOD

### DEEP FRIED BARRAMUNDI FILLET WITH SOYA GINGER SAUCE

Packed with the aromatic flavour of soya sauce, ginger and garlic

Small	Medium
35.00	55.00

### SWEET AND SOUR PRAWNS

Big white prawns cooked with homemade sweet and sour sauce, onions, capsicum and pineapple

45.00	70.00
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### TANGY ASSAM PRAWNS

Prawns marinated in tamarind juice and fried to perfection

45.00	70.00
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TANGY ASSAM PRAWNS

## VEGETABLES

### BRAISED BROCCOLI WITH ASSORTED MUSHROOMS

Braised shitake mushrooms, button mushrooms and broccoli with oyster sauce

Small	Medium
25.00	40.00

### STIR FRIED MIX VEGETABLES

Capsicum, young corns, carrot, sweet peas, tomatoes and broccoli, stir fried with special sauce

25.00	40.00
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# ASIAN DELIGHT

## RICE

### STEAM WHITE RICE

Per Bowl  
**3.00**

### ORIENTAL EGG FRIED RICE

Fried rice with mixed vegetables, prawns and eggs

Small      Medium  
**25.00      40.00**

## DESSERT

### CREAM OF HONEY DEW MELON WITH SAGO

Fresh and sweet honey dew melon  
blended with vanilla ice cream served with pearl sago

Small      Medium  
**20.00      30.00**

### HERB JELLY WITH LONGAN AND HONEY SEA COCONUT

Herb jelly longans in a tasty sea coconut juice

**22.00      35.00**

### CHINESE LOTUS PANCAKE

Crispy baked pancakes filled with lotus seed paste

**25.00      40.00**



# CONTINENTAL CHOICE

## APPETIZER

### TOASTED GARLIC BASKET

18.00

5 pieces of homemade garlic bread

### PRAWN COCKTAIL WITH MANGO COMPOTE

35.00

Boiled big white prawns, mango compote with a bunch of garden greens

### SMOKED SALMON ROSSETES WITH OLIVE EMULSION

40.00

N.Z smoked salmon, portion of mixed salad and served with olive emulsion.

## SALAD

### CRISPY FISH ON BED OF ASSORTED SALADS SERVED WITH WAFU DRESSING

35.00

A bunch of mixed salad topped with crispy fried fish and sesame dressing

### CAESAR SALAD WITH GRILLED PRAWNS

40.00

Local romaine lettuce, grilled prawns, croutons, served with a tangy dressing and parmesan cheese



CRISPY FISH ON BED OF  
ASSORTED SALADS SERVED  
WITH WAFU DRESSING



CAESAR SALAD  
WITH GRILLED PRAWNS



# CONTINENTAL CHOICE

## SOUP

### FRENCH ONION SOUP

20.00

A tasty broth full of caramelized sweet onions topped with cheese croutons

### CREAMY WILD MUSHROOM SOUP

20.00

Homemade creamy and fresh cooked mushroom soup served with garlic bread

## CHICKEN

### CHICKEN FORESTIER

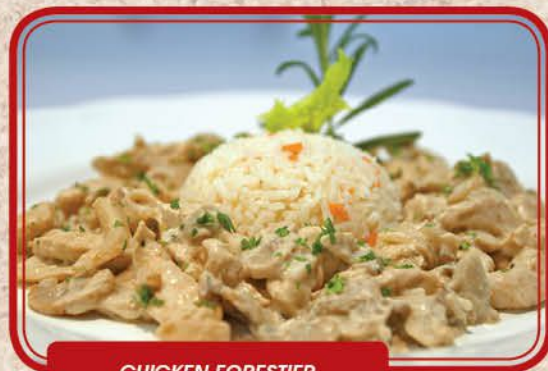
38.00

Sliced chicken breast, abalone and button mushrooms cooked with cream served with butter rice

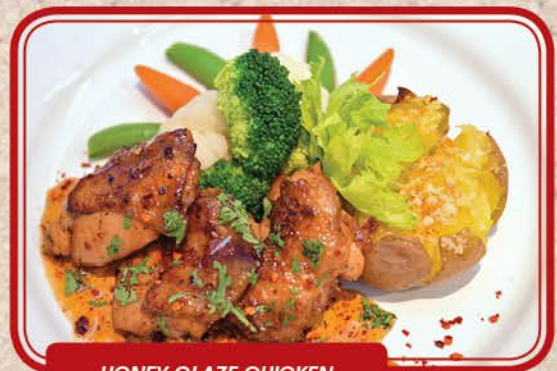
### HONEY GLAZE CHICKEN

38.00

A sweet and succulent preparation of honey marinated grilled chicken served with butter, blanched seasonal vegetables and parmesan potatoes



CHICKEN FORESTIER



HONEY GLAZE CHICKEN

## FISH

### GRILLED BARRAMUNDI WITH LEMON-BASIL SAUCE

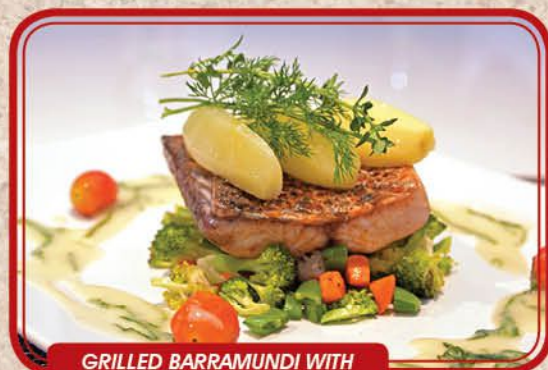
45.00

Served with butter blanched seasonal vegetables and boiled herb potatoes

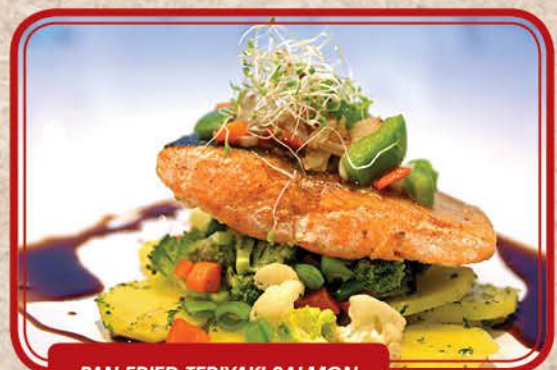
### PAN FRIED TERIYAKI SALMON

55.00

Served with boiled parsley potatoes and seasonal vegetables



GRILLED BARRAMUNDI WITH  
LEMON-BASIL SAUCE



PAN FRIED TERIYAKI SALMON



# CONTINENTAL CHOICE

## BEEF/LAMB

### GRILLED SIRLOIN STEAK

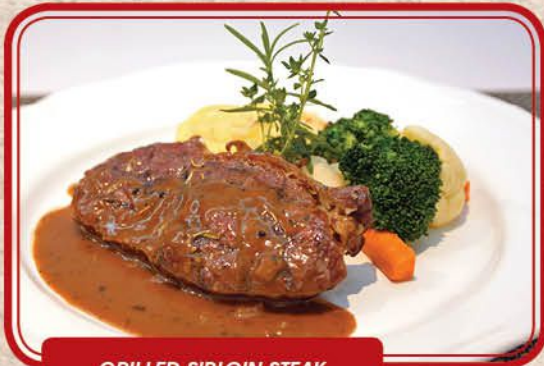
65.00

Sliced of juice beef grilled, sauté with rosemary-garlic butter, grilled vegetables, savoyard potatoes, served with black pepper sauce

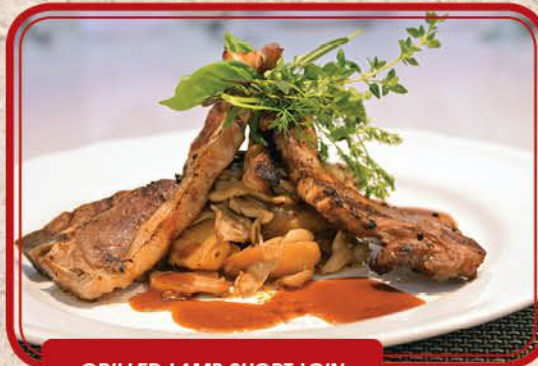
### GRILLED LAMB SHORT LOIN

65.00

Served with sautéed wild mushrooms, Lyonnaise potatoes and lamb juice



GRILLED SIRLOIN STEAK



GRILLED LAMB SHORT LOIN

## PASTA

### PENNE ARABIATA

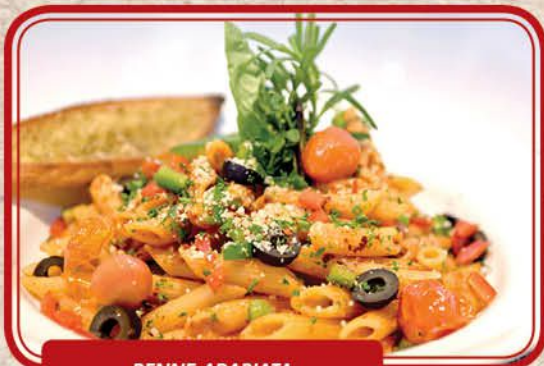
35.00

Sauté in tomato Arabiata sauce with olives, chili flake, capsicum, parsley and parmesan cheese

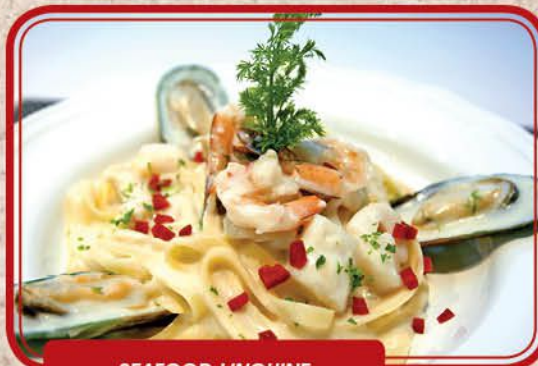
### SEAFOOD LINGUINE

35.00

Fresh seafood consisting of calamari, fish, prawns, mussel in creamy white sauce and French garlic bread



PENNE ARABIATA



SEAFOOD LINGUINE



# CONTINENTAL CHOICE

## DESSERT

### COUPE DENMARK

20.00

3 Scoops of ice cream with swiss roll, fresh cream and chocolate sauce

### DOUBLE ICE CREAM

20.00

Choice of strawberry, chocolate, or vanilla ice cream topped with whipped cream

### SAGO GULA MELAKA

23.00

Sago pudding with palm sugar and coconut milk

### BANANA SPLIT

23.00

3 Scoops of ice cream on a split banana topped with crushed peanuts, chocolate sauce and whipped cream

### FRESH FRUIT EXTRAVAGANZA

27.00

A platter of seasonal tropical fruits



DOUBLE ICE CREAM



FRESH FRUIT EXTRAVAGANZA



# BEVERAGE

## CHILLED JUICES

Chilled Guava Juice	RM 9.00
Chilled Mango Juice	RM 9.00
Chilled Orange Juice	RM 9.00
Chilled Tomato Juice(Can)	RM 9.00

## FRESH JUICES

Fresh Apple Juice	RM 12.00
Fresh Orange Juice	RM 12.00
Fresh Pineapple Juice	RM 12.00
Fresh Watermelon Juice	RM 12.00
Fresh Lime Juice	RM 12.00
Fresh Carrot Juice	RM 12.00

## SOFT DRINK

Coke , Coke Light	RM 8.00
Sprite	RM 8.00
Ginger Ade	RM 8.00
Ginger Ale	RM 8.00
Soda Water	RM 8.00
Tonic Water	RM 8.00
Bitter Lemon	RM 8.00
Perrier Water	RM 15.00
Mineral Water / Spritzer	RM 4.00

## BEERS

Shandy	RM 10.00
Tiger Beer Bottle	RM 19.00
Carlsberg Beer Bottle	RM 19.00
Heineken Beer Bottle	RM 20.00
Guinness Stout Bottle	RM 20.00

## HOUSE WINE

Red Or White By Glass	RM 21.00
Red Or White By Bottle	RM 110.00



# BEVERAGE

## HOUSE POURING (PER SHOT):-

Vodka	RM 15.00
Gin	RM 15.00
Rum	RM 15.00
Whisky	RM 15.00
Brandy	RM 15.00
Tequila	RM 15.00

## PREMIUM SPIRIT (PER SHOT)

Black Label	RM 22.00
Chivas	RM 22.00
John Jameson	RM 22.00
Jack Daniels	RM 22.00
Jim Beam	RM 22.00
Hennessy	RM 30.00
Martell	RM 30.00
Stolichnaya	RM 22.00

## LIQUEURS

Cointreau	RM 20.00
Southern Comfort	RM 20.00
Advocaat	RM 20.00
Kahlua	RM 20.00
Tia Maria	RM 20.00
Martini Dry	RM 20.00

## HOT & COLD BEVERAGE

Brewed Coffee	RM 7.00
Brewed Tea	RM 7.00
Hot Or Cold Milk	RM 7.00
Cappucino	RM 8.00
Espresso	RM 8.00
Decaffeinated Coffee	RM 8.00
Hot Chocolate	RM 8.00
Hot Milo	RM 8.00
Ice Coffee	RM 8.00
Ice Lemon Tea	RM 8.00
Ice Milo	RM 9.00



# BEVERAGE

## COCKTAILS

AK 47	RM 28.00
Bloody Mary	RM 23.00
Black Russian	RM 23.00
Cuba Libra	RM 23.00
Daiquiri	RM 23.00
Grasshooper	RM 23.00
Long Island Tea	RM 28.00
Mai Tai	RM 22.00
Margarita	RM 23.00
Pina Colada	RM 23.00
Planters Punch	RM 22.00
Screwdriver	RM 22.00
Singapore Sling	RM 23.00
Snowball	RM 22.00
Tequila Sunrise	RM 22.00
Whisky Sour	RM 22.00
Zombie	RM 28.00

## MOCKTAILS

Gunner	RM 16.00
Shirley Temple	RM 16.00
Virgin Mary	RM 16.00
Lovers Isle	RM 16.00

## SMOOTHIE

Banana	RM 18.00
Strawberry	RM 18.00
Mango	RM 18.00