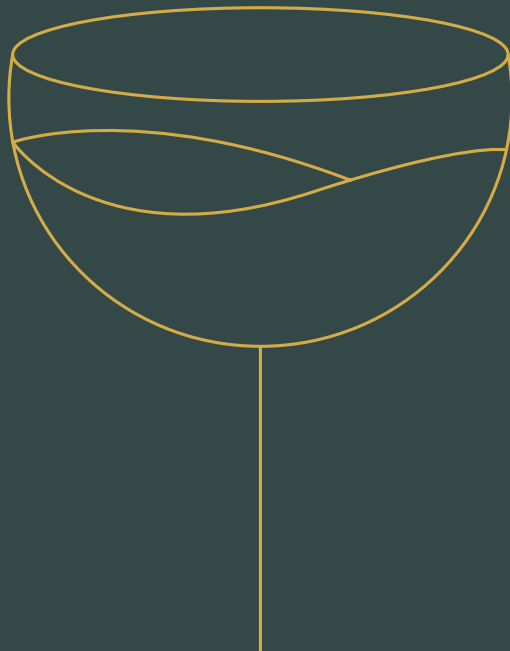


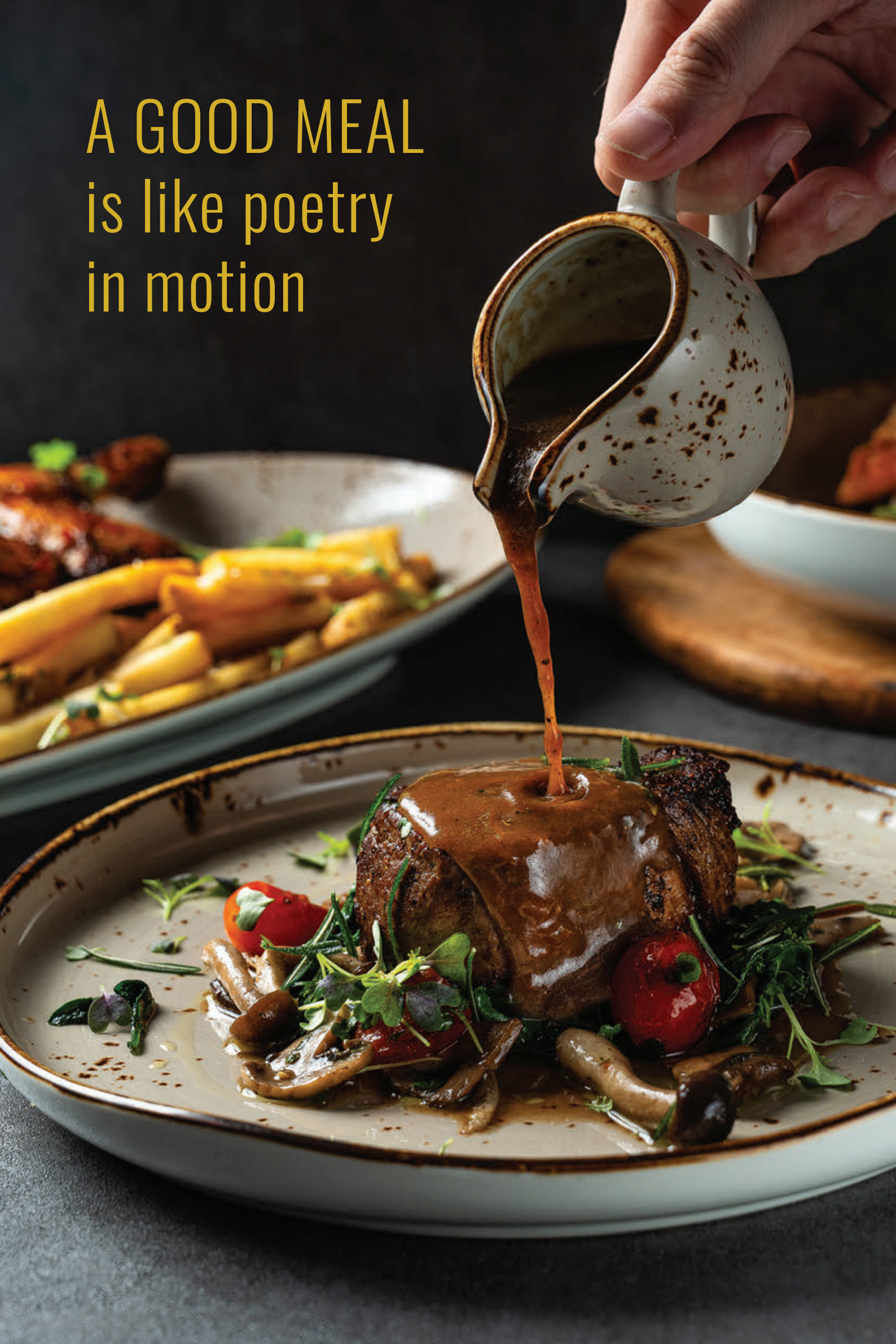


five  
 clock  
brasserie

MENU



A GOOD MEAL  
is like poetry  
in motion



# Welcome to

## five



## 'clock

brasserie

The place that offers you brunch, all-day dining comfort foods and even local favourites where you can also comfortably enjoy your meals with a glass or bottle of wine. The idea is simply because it is always 5 o'clock somewhere around the world and our Brasserie themed restaurant is the best place to enjoy that.

So sip back, relax, and enjoy! It's 5 o'clock after all.

# Breakfast is a meal but BRUNCH is a culture

Five O'clock Bagel  
RM 32/-



Eggs Benedict  
RM 28/-



French Toast  
RM 24/-

# BRUNCH

9:30 am - 3:30 pm

## English Breakfast

RM 38/-

Choice of eggs: scrambled eggs / sunny side up / poached, baked beans, chicken chorizo sausage, smoked beef bacon, hash brown, roasted tomato, sautéed mushrooms, sourdough bread.

## Eggs Benedict

RM 28/-

English muffin with two poached eggs, hollandaise sauce, sautéed spinach, parmesan cheese.

- + RM 6 for turkey ham
- + RM 8 for smoked beef bacon
- + RM 10 for smoked salmon

## Truffle & Parmesan Omelette

RM 28/-

Truffle omelette, parmesan & emmental cheese, toasted sourdough bread, extra virgin olive oil.

## Baked Eggs

RM 32/-

Fresh eggs baked with chicken chorizo, tomato sauce, mushrooms, potato, onion & parmesan cheese. Served with sourdough bread.

## Avocado & Smoked Salmon

RM 35/-

Toasted sourdough bread, fresh avocado, cream cheese, smoked salmon, homemade chilli sauce, extra virgin olive oil.

## Five O'clock Bagel

RM 32/-

Fried egg, cheddar cheese, smoked beef bacon, fresh tomato, sriracha mayo, green salad on the side.

## French Toast

RM 24/-

Brioche french toast served with whipping cream & mix berries jam.

- + RM 8 for vanilla ice cream

# People are nicer with CARBS



Five O'clock  
Club Sandwich  
RM 42/-



1/2 pint  
Draught Beer  
RM 22/-



BBQ Cheese Burger  
RM 52/-

# BURGERS & SANDWICH

## Five O'clock Club Sandwich

RM 42/-

Triple layer sandwich with turkey ham, fresh tomato, smoked beef bacon, lettuce, boiled eggs, cheddar cheese, french fries.

## Crispy Chicken Burger

RM 42/-

Deep-fried crispy marinated chicken leg, cheddar cheese, fresh tomato, salad, caramelized onion, sriracha mayo, french fries.

## BBQ Cheese Burger

RM 52/-

Black angus beef patty, cheddar cheese, smoked beef bacon, fresh tomato, salad, sunny side egg, gherkin, caramelized onion, bbq sauce, french fries.

# LOCAL

## Sarawak Laksa

RM 35/-

Sarawak laksa served with shredded chicken, king tiger prawns, ramen noodles, sambal on the side.

## Nasi Lemak

RM 38/-

Basmati rice cooked in coconut milk, egg, ikan bilis, sautéed kangkong, cucumber, nuts, sambal.

- Choice of beef Rendang or chicken Rendang

# Winners are STARTERS



Negroni Cocktail  
RM 42/-



Deep-Fried  
Calamari  
RM 34/-



Shrimp Crostini  
with Guacamole  
RM 32/-



Tuna Tataki  
RM 38/-



# STARTERS

## Truffle French Fries

Classic truffle french fries, shredded grana padano cheese, taco mayo sauce.

RM 26/-

## Hot Chicken Wings

Deep-fried chicken wings, homemade spicy glazing sauce.

RM 26/-

## Patatas Bravas

Crunchy roast potatoes with spicy sauce.

RM 26/-

## Mexican Nachos

Tortilla chips served with guacamole, gherkin, cheddar cheese, crème fraiche, diced tomatoes, jalapeno pepper.

+ RM 6 for beef ragout

RM 28/-

## Deep-Fried Calamari

Deep-fried calamari, garlic aioli sauce.

RM 34/-

## Mushroom Soup

Classic mushroom soup, garlic & butter sourdough bread.

RM 24/-

## Tuna Tataki

Lightly seared marinated tuna, fresh avocado, ginger soy dressing.

RM 38/-

## Spinach & Roasted Pumpkin Salad

Fresh spinach, boiled egg, roasted pumpkin, fresh avocado, cherry tomatoes, pine nuts, balsamic vinaigrette.

RM 30/-

## Chicken Salad

Green salad, cucumbers, avocado, sun-dried tomatoes, grilled chicken breast, Greek feta cheese, honey mustard dressing.

RM 32/-

## Shrimp Crostini with Guacamole

Toasted sourdough crostini, sautéed shrimps, fresh guacamole, cream cheese, paprika, lime.

RM 32/-

## Mediterranean Platter

Grilled halloumi cheese, homemade hummus, guacamole, olives, cucumber, deep-fried falafel, sun-dried tomato, sourdough bread.

RM 48/-

Kam Heong Fettucine  
with Sabah Clams  
RM 42/-



Traditional  
Seafood Paella  
RM 56/-



Mac & Cheese  
RM 42/-

365 days of  
PASTA-BILITIES

# PASTAS & PAELLA

## Spaghetti Carbonara

RM 38/-

Spaghetti pasta, crispy smoked duck, egg yolk, black pepper, grana padano cheese, pecorino Romano cheese.

## Mac & Cheese

RM 38/-

Baked maccheroni, grana padano cheese, emmental cheese, cheddar cheese, bechamel sauce.

## Lasagna

RM 42/-

Homemade lasagna with beef ragout, bechamel sauce, grana padano cheese, tomato sauce.

## Seafood Aglio Olio Fettuccine

RM 44/-

Fettuccine pasta, garlic, chilli flakes, extra virgin olive oil, cherry tomatoes, tiger prawns, live Sabah clams, squid.

## Kam Heong Fettucine with Sabah Clams

RM 42/-

Kam heong style fettucine pasta, curry leaves, live Sabah clams.

## Black Ink Tagliolini with Soft-Shell Crab

RM 45/-

Handmade black ink tagliolini with creamy salted egg, chilli padi, curry leaves, asparagus, deep-fried soft-shell crab.

## Lamb Moussaka

RM 48/-

A Greek specialty baked with layers of grilled aubergine, potatoes, béchamel sauce, minced lamb ragout.

## Traditional Seafood Paella

RM 56/-

Spanish rice cooked with saffron, squid, tiger prawns, live Sabah clams, tomato sauce, mixed bell pepper, green peas, lemon.

# The MAIN attraction

Tenderloin Steak  
RM 138/-



Salmon  
Teriyaki Fillet  
RM 68/-



Peri-Peri  
Roast Chicken  
RM 44/-

# MAIN DISHES

## Fish & Chips

RM 44/-

Deep-fried Atlantic cod fish fillet, smashed peas, French fries, malt vinegar, homemade tartar sauce.

## Barramundi Fillet

RM 46/-

Pan-seared barramundi fillet, live Sabah clams, basil, cherry tomatoes, asparagus, pinenuts, extra virgin olive oil.

## Salmon Teriyaki Fillet

RM 68/-

Pan-seared caramelized teriyaki salmon, ramen noodles, asparagus, bonito flakes.

## Lamb Shank with Rice Pilaf

RM 78/-

Slow cooked lamb shank, rice pilaf, own reduction gravy.

## Peri-Peri Roast Chicken

RM 44/-

Half roasted spring chicken marinated for 24 hours, french fries, taco mayo sauce.

## Grilled Sriracha Lime Chicken

RM 44/-

Grilled chicken breast, caramelized pineapple, spicy sriracha sauce, fresh papaya salsa and salad on the side.

## Lamb Rack

RM 128/-

Grilled NZ lamb rack, rosemary roasted potatoes, green asparagus, mint gravy sauce.

## Tenderloin Steak

RM 138/-

Grilled Argentinian angus tenderloin steak, sautéed spinach, sautéed mushrooms, black pepper sauce on the side.

Dessert:  
The REAL  
reason for  
dinner



Creme Caramel  
RM 24/-



# SWEET TREATS

## **Creme Caramel**

Caramel custard with caramel sauce.

RM 24/-

## **Tiramisu**

Ladyfingers, coffee, Kahlua liquor, mascarpone cream eggs, cocoa powder.

RM 26/-

## **Tarte Tatin**

Upside-down tart with caramelized apple, vanilla gelato.

RM 28/-

## **Burnt Cheesecake** 🍳

Classic burnt cheesecake, orange zest.

RM 32/-

## **Chocolate Lava Cake** 🍳

Premium dark chocolate lava cake, vanilla gelato.

RM 36/-

# It's ALWAYS 5 o'clock somewhere

Heineken Draught  
RM 22/-



Guinness Draught  
RM 24/-



Truffle  
French Fries  
RM 26/-



Hot Chicken Wings  
RM 26/-



# DRINKS

## No Alcohol

### From the Barista

<b>Espresso / Macchiato</b>	RM 10/-
<b>Long Black</b>	RM 12/-
<b>Cappuccino</b>	RM 14/-
<b>Latte / Iced Latte</b>	RM 14/-
<b>Hot Chocolate</b>	RM 16/-
<b>Matcha Latte / Iced Matcha Latte</b>	RM 18/-
<b>Mocha Latte</b>	RM 16/-
<b>Irish Coffee with Jameson Whiskey</b>	RM 36/-
<b>Add on Oat Milk</b>	+RM 3/-

### Teas

<b>Lemon Ginger Mint</b> - Herbal Tea	RM 13/-
<b>British Breakfast</b> - Black Tea	RM 13/-
<b>Earl Grey Lavender</b> - Black Tea	RM 13/-
<b>Passion Fruit &amp; Apple</b> - Fruit Tea	RM 13/-
<b>Chamomile Dream</b> - Herbal Tea	RM 13/-

### Fresh Boost Juices

<b>Vitamin C</b> Orange, lemon	RM 15/-
<b>Mixed</b> Orange, green apple, carrot	RM 16/-
<b>Fibers</b> Pineapple, celery, green apple, ginger	RM 18/-
<b>Detox</b> Beetroot, carrot, green apple, lemon juice, ginger	RM 18/-

### H<sub>2</sub>O & Soft Drinks

<b>San Pellegrino Sparkling</b> - 1000 ml	RM 20/-
<b>Acqua Panna Still</b> - 1000 ml	RM 20/-
<b>Mineral Water</b> - 500 ml	RM 5/-
<b>Ice / Hot / Warm Water</b> (with lemon slice)	RM 3/-
<b>Coke / Diet Coke / Sprite</b>	RM 9/-

### Kombucha (by Wonderbrew)

<b>Markisa Breeze</b> Refreshing passion fruit with spearmint	RM 16/-
<b>Purple Pari Pari</b> Floral hints of green tea & lemongrass	RM 16/-

### San Pellegrino

<b>Limonata</b> (Lemon)	RM 16/-
<b>Pompelmo</b> (Grapefruit)	RM 16/-
<b>Aranciata</b> (Orange)	RM 16/-
<b>Aranciata Rossa</b> (Red Orange)	RM 16/-

### Mocktails

<b>San Francisco</b> Pineapple, orange, lemon & grenadine syrup	RM 22/-
<b>Elder flower &amp; Cucumber Collins</b> Cucumber, lemon, elderflower & sparkling soda	RM 24/-
<b>Sparkling Strawberry Mango</b> Mango, strawberry & sparkling soda	RM 26/-

# SIP back and relax

Gin Tonic  
RM 42/-



Bellini  
RM 42/-



Whiskey Sour  
RM 38/-



Negroni  
RM 42/-



# DRINKS

## With Alcohol

### Classic Cocktails

<b>French Classico</b> Elderflower, gin, lemon juice, white wine	RM 38/-
<b>Mojito</b> Bacardi, lime, brown sugar, soda water, mint leaves	RM 38/-
<b>The Salty Bird</b> Lime, rum, campari, pineapple juice, pinch of salt	RM 38/-
<b>Margarita</b> Lime juice, tequila, cointreau, salt	RM 36/-
<b>Tequila Sunrise</b> Tequila, orange juice, grenadine	RM 36/-
<b>Whiskey Sour</b> Egg white, whiskey, angostura bitter, lemon juice	RM 38/-
<b>E &amp; C Collins</b> Gin, elderflower, cucumber juice, lemon, soda water	RM 38/-
<b>Negroni</b> Gin, campari, sweet vermouth, orange peel	RM 42/-
<b>Aperol Spritz</b> Sparkling prosecco, aperol, orange slice, soda water	RM 46/-
<b>Campari Spritz</b> Sparkling prosecco, campari, orange slice, soda water	RM 46/-
<b>Sangria</b> Brandy, cointreau, red wine, lemon & fruits	RM 48/-
<b>Bellini</b> Peach pure, sparkling wine "prosecco"	RM 42/-
<b>Rossini</b> Strawberry pure, sparkling wine "prosecco"	RM 42/-
<b>Espresso Martini</b> Kahlua, espresso, vodka, coffee bean	RM 38/-
<b>Pina Colada</b> Coconut milk, pineapple, Bacardi	RM 38/-
<b>Long Island</b> Rum, vodka, gin, tequila, Cointreau, Coke, lemon	RM 48/-
<b>Bloody Mary</b> Vodka, tomato, lemon, Tabasco, Winchester sauce	RM 36/-
<b>Gin Tonic</b> Tonic water & Portofino Italian gin + RM 8 for Italian tonic water "Malafemmena"	RM 42/-

### Whiskey

single malt & blended

<b>Singleton</b> 12 years	30ml shot / Bottle	RM 28/-, RM 545/-
<b>Glenlivet</b>		RM 30/-, RM 645/-
<b>Macallan</b>		RM 30/-, RM 645/-
<b>Glenfiddich</b>		RM 28/-, RM 545/-
<b>Jack Daniels</b>		RM 22/-, RM 385/-
<b>John Jameson</b>		RM 23/-, RM 435/-
<b>Maker's Mark</b>		RM 23/-, RM 435/-
<b>Chivas</b>		RM 23/-, RM 435/-
<b>Teeling Small Batch</b>		RM 465/-
<b>Deanston Virgin Oak</b>		RM 485/-
<b>Bunnahabhain Stiùireadair</b>		RM 625/-
<b>Arran Malt Barrel Reserve</b>		RM 485/-
<b>Bushmills</b> 10-year-old		RM 545/-
<b>Black Bottle Whisky</b>		RM 455/-

### Draught Beers (1/2 pint)

<b>Heineken</b>	RM 22/-
<b>Guinness Stout</b>	RM 24/-

### Aperitives

<b>Amaro Montenegro</b>	RM 20/-
<b>Limoncello</b>	RM 20/-
<b>Sambuca</b>	RM 20/-
<b>Grappa</b>	RM 24/-
<b>Vecchia Romagna</b>	RM 20/-
<b>Jägermeister</b>	RM 20/-

