

# THE LOUNGE

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PREMIER. EXCLUSIVE.

## OPENING HOURS

WE ARE CLOSED ON SUNDAYS

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MONDAY - FRIDAY

8.30 AM - 2.30 PM

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SATURDAY

12.30 PM - 3.30 PM

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[WWW.A-C-E.MY](http://WWW.A-C-E.MY)

+6011 - 3532 4120



***Smoked Salmon Blinis***

# STARTER

## MINI KING CRAB CAKE WITH SAFFRON AIOLI

RM 52

Golden-crusted crab cake served with a delicate saffron aioli.

## CHILLED SCALLOPS & AVOCADO TARTLET

RM 48

Seared scallops and creamy avocado in a delicate tartlet, served with a light citrus-herb dressing.

# SOUP

## BAKED LOBSTER BISQUE

RM 48

Creamy lobster soup covered with puff pastry.

## WILD MUSHROOM SOUP (ESG)

RM 24

A creamy blend of wild mushrooms, gently infused with herbs, and served with warm garlic bread.

# WESTERN

## SLOW-BRAISED LAMB OSSO BUCCO

RM 68

Succulent lamb shank slow-braised to perfection in fragrant rosemary jus, accompanied by seasonal root vegetables and warm artisan bread.

## PAN-SEARED HALIBUT

RM 52

Pan-seared halibut fillet served with saffron cream sauce, crispy leeks and herb-butter fondant potato.

## PAN-SEARED CHICKEN ROULADE

RM 46

Sweet and savoury honey garlic glaze, served with seasonal vegetables and buttered mashed potatoes.

## PAN-SEARED A5 WAGYU BEEF (200GM)

RM 230

Perfectly seared A5 Wagyu beef accompanied by a golden potato ball, French beans and finished with a rich, savoury au jus.



***Claypot Grouper Fish Head Curry***



***Baked Boston Lobster with Truffle Cheese***

# ASIAN

\*SUITABLE FOR 2 PAX

\*SERVED WITH FRAGRANT JASMINE RICE, FRESH ULAM-ULAMAN AND HOUSE-MADE SAMBAL BELACAN

## AUSTRALIAN ANGUS PRIME RIB RENDANG RM 98

Tender slow-braised Australian Angus prime rib simmered in a luxurious coconut rendang gravy with traditional spices and herbs.

## MASAK LEMAK CILI API UDANG HARIMAU RM 88

Tiger prawns simmered in a rich and aromatic turmeric coconut gravy with bird's eye chilli.

## CLAYPOT GROUPER FISH HEAD CURRY RM 80

Grouper fish head simmered in a rich and aromatic curry with okra, tomatoes and fragrant spices.

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## PRE-ORDER

*\*Market price*

## BAKED BOSTON LOBSTER WITH TRUFFLE CHEESE (3 DAYS ADVANCE PRE-ORDER)

Succulent lobster baked with truffle-infused cheese, served with butter garlic asparagus and creamy truffle mashed potatoes.

RM 190 PER PAX

# 3-COURSE SET MENU

\*2 DAYS ADVANCE PRE-ORDER



*Udang Harimau Masak Lemak Cili Api*



AWARD-WINNING MENU

# TRIO STARTER

## **LEMPENG KELAPA BERSAMA SAMBAL IKAN BILIS**

Crispy coconut pancakes served with spicy anchovy sambal for a savoury-sweet start.

## **SATAY LILIT BALI**

Balinese-inspired minced fish satay, infused with aromatic herbs and coconut, grilled to perfection.

## **KERABU JANTUNG PISANG BERSAMA IKAN TENGGIRI**

Refreshing banana blossom salad tossed with mackerel, chilli, lime and aromatic herbs.

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# MAIN COURSE

## **NASI PUTIH BUNGA KANTAN**

Fragrant steamed white rice infused with fresh torch ginger flowers, providing a subtle aromatic touch.

## **RENDANG KAMBING**

Tender lamb slow-cooked in rich coconut milk and traditional spices, deeply flavourful and aromatic.

## **UDANG HARIMAU MASAK LEMAK CILI API**

Tiger prawns cooked in creamy coconut milk with bird's eye chilli and pineapple, balancing spicy, sweet and savoury notes.

## **AYAM PANDAN**

Chicken wrapped in pandan leaves, fried or grilled to golden perfection for a fragrant and juicy bite.

## **PUCUK PAKU GORENG BERSAMA CENDAWAN SISIR**

Tender fiddlehead ferns stir-fried with finely shredded mushrooms in aromatic sambal belacan, garlic, and chilli, delivering a perfect balance of earthy, spicy and savoury flavours.

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# DESSERT

## **KUIH BAKAR DAKAP BERSAMA NYIOR GULA MELAKA DAN VANILLA ICE CREAM**

Traditional baked Malay cake with coconut and palm sugar, served with a scoop of creamy vanilla ice cream for a modern twist.

**RM 268 PER PAX**

# 4-COURSE WESTERN

**\*2 DAYS ADVANCE PRE-ORDER**



***Chargrilled Black Angus Tenderloin***

# STARTER

## SMOKED SALMON BLINIS

Cream cheese, chives and caviar-style pearls.

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# SOUP

## BLACK TRUFFLE MUSHROOM VELOUTÉ

Porcini dust and truffle cream.

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# MAIN COURSE

## CHARGRILLED BLACK ANGUS TENDERLOIN

Succulent Black Angus beef tenderloin, chargrilled to perfection and served with truffle potato gratin, glazed baby vegetables and velvety green peppercorn sauce.

————— OR —————

## ATLANTIC SALMON EN CROÛTE

Oven-baked Atlantic salmon wrapped in golden puff pastry, served with lemon butter sauce, sautéed seasonal vegetables and roasted potatoes.

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# DESSERT

## MANGO PASSIONFRUIT PAVLOVA

Delicately baked meringue crowned with vanilla Chantilly cream, tropical mango and luscious passionfruit glaze.



*\*Image is for illustrative purposes only.*

# BEVERAGES

## COFFEE - HOT / COLD

Cafe Latte	RM 12
Cafe Mocha	RM 12
Cappuccino	RM 12

## HOT / COLD DRINKS

Hot Chocolate	RM 12
Teh Tarik	RM 8
Lemon Tea	RM 8

## TEA SELECTION

Chamomile	RM 7
English Breakfast	RM 7
Earl Grey	RM 7
Jasmine Green	RM 7
Peppermint	RM 7

## FRESH JUICES

Orange	RM 15
Apple	RM 15
Watermelon	RM 15
Carrot	RM 15

## ICE BLENDED **RM 12**

## SOFT DRINKS

Coca-Cola	RM 7
Coca-Cola Zero	RM 7
Sprite	RM 7

## SPARKLING & STILL WATER

San Pellegrino	750mL	RM 28
Evian	750mL	RM 28
San Pellegrino	500mL	RM 22
Perrier	330mL	RM 18

## SIGNATURE DRINKS

Sparkling Lemon Mint	RM 12
Sparkling Orange	RM 12
Sparkling Lychee	RM 12
Lychee Asam Boi	RM 12
Frize Melon	RM 12
Frize Lemon Ginger	RM 12

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**thyme  
out**

**AWARD-WINNING RESTAURANT**

