

CELEBRATIONS

Sharing the success and corporate growth with the people that make it happen



TRAINING

Setups and rooms to hone skills, knowledge for improved mindsets



MEETINGS

Executive Boardroom made for the higher echelons of corporate Malaysia



AICB

Centre of Excellence

Excellence
at the heart of everything we do

The Centre as a hub of **growth & innovation**

Building strong foundations on great partnerships & shared goals

Premium space for learning & networking

GREEN AT HEART

Green Building Index (GBI)-certified **AICB Centre of Excellence**

A premier hub that is sustainable, eco-friendly and technology-driven

AZMAN HASHIM AUDITORIUM

High tech. Contemporary. Iconic. Modern equipments and advanced systems make it a place of comfort and functionality with seamless technical support, for all large-scale events.

GRANDEUR



MENU NEXT PAGE >>

thyme out

More Offers...



S

ALADS



Garden Salad with Local Greens & Citrus Dressing

Classic Caesar Salad 24

Crisp romaine lettuce with cherry tomatoes, stuffed green olives, sliced sous-vide herb chicken, soft-boiled egg, crunchy croutons, and shaved Parmesan cheese, finished with classic Caesar dressing.

Octopus and Baby Potato Salad 22

Roasted baby potatoes and tender octopus, gently tossed with fresh herbs and finished with a light lemon dressing.

Garden Salad with Local Greens & Citrus Dressing (ESG) 18

A refreshing selection of locally sourced garden greens, chickpeas, green olives, and cherry tomatoes, lightly tossed in our house-made citrus dressing.

S

IDES



Baked Pineapple Chicken Wings

Spanish Garlic Prawns 30

Succulent prawns gently sautéed in extra virgin olive oil with aromatic garlic and a touch of chilli, Spanish-style.

Baked Pineapple Chicken Wings 24

Oven-baked chicken wings coated in a house-made pineapple glaze, offering a perfect balance of sweet and tangy flavors.

Curly Fries 22

Crispy golden curly fries generously topped with shaved Parmigiano.

Herb Butter Garlic Bread (5pcs) 20


Toasted bread with herb-infused butter and garlic.



Rosemary Fries 20

Crispy golden fries tossed with fresh rosemary and finished with sea salt.





S OUPS


Creamy Mixed Seafood Soup  36
A velvety seafood soup with succulent prawns, scallops, and green mussels, gently infused with fresh herbs and garnished with vibrant microgreens served inside a bread bowl.


Wild Mushroom Soup (ESG)   24
A creamy blend of wild mushrooms, gently infused with herbs, and served with warm garlic bread


Creamy Mixed Seafood Soup

P ASTA

Creamy Bird's Eye Chili Prawn Pasta   45
Al dente pasta coated in a creamy, mildly spicy bird's eye chili sauce, paired with succulent peeled tiger prawns and fresh spinach for a vibrant, flavorful dish.

Duck Ragout Pappardelle  42
Al dente pappardelle pasta gently coated in olive oil, paired with tender, slow-braised duck ragout for a hearty, flavorful experience.

Mediterranean Vegetable Lasagna  40
Layers of pasta with sautéed vegetables, herbs, tomato basil, and light cheese.

Spaghetti Carbonara  38
Al dente spaghetti coated in a rich, creamy carbonara sauce, served with tender beef or chicken, sautéed French beans, and mushrooms.



Duck Ragout Pappardelle

W

ESTERN



Black Angus Rib Eye



106

Succulent Black Angus rib eye, perfectly grilled and accompanied by creamy smashed potato, tender Brussels sprouts, baby carrots, and crisp French beans.

Grilled Australian Lamb Shoulder



78

Succulent Australian lamb shoulder, perfectly grilled and accompanied by creamy smashed potato, tender Brussels sprouts, baby carrots, and crisp French beans.

Black Angus Rib Eye



Pan-Seared Salmon



54

Perfectly pan-seared salmon with cracked pepper, accompanied by vibrant tomato salsa, smashed potato, cream cheese pesto, and a delicate microgreens salad.

Fish & Chips



45

Buttered halibut fillet, perfectly cooked and served with classic tartare sauce, mushy peas, coleslaw, and crisp golden fries.

Classic Beef Burger

40

Juicy Angus beef patty in a soft brioche bun, topped with caramelized onions, jalapeños, lettuce, and sliced cheese, served with golden curly fries.

Grilled Organic Chicken with Seasonal Vegetables (ESG)

38

Juicy grilled organic chicken infused with aromatic herbs, accompanied by a medley of buttered seasonal garden vegetables.

Grilled Chicken Burger

36

Tender grilled chicken breast coated in BBQ sauce, nestled in a buttery brioche bun, layered with fresh tomatoes, caramelised onions, crisp lettuce, and cheese, served with crispy curly fries.



Nasi Lemak with Ayam Goreng Berempah



Cantonese Hor Fun

SIAN

Kampung Fried Rice 🌶️🌶️ 38

Aromatic kampung-style fried rice served with golden deep-fried fish, a sunny-side-up egg, tangy mango salad, traditional spicy sambal belacan, and crispy fish crackers.

Nasi Lemak with Ayam Goreng Berempah 🌶️🌶️👤 32

A classic Malaysian favourite of fragrant coconut rice accompanied by our signature spiced fried chicken, crispy anchovies, boiled egg, roasted peanuts, fresh cucumber, and house-made sambal.

Cantonese Hor Fun 👤 35

Cantonese-style rice noodles with chicken, fish fillet, green mussels, prawns, and crisp vegetables, all enveloped in a velvety egg sauce.

Char Kuey Teow 30

Classic Malaysian wok-fried flat rice noodles with succulent tiger prawns, crisp bean sprouts, fresh chives, and egg, stir-fried to perfection in a flavorful house-made sauce.

Mamak-Style Fried Noodles 🌶️👤 30

Golden wok-fried yellow noodles with succulent tiger prawns, house-made paste, tender beancurd, potato, and crisp seasonal vegetables, stir-fried to perfection.

Wok-Fried Vermicelli 30

Delicate vermicelli wok-fried with fresh seafood and our special house-made paste for a savory, aromatic dish.

B

EVERAGES

HOT / COLD

COFFEE

<i>Cafe Latte</i>	12
<i>Cappuccino</i>	12
<i>Mocha</i>	12
<i>Americano</i>	10

FRESH JUICES

<i>Orange</i>	15
<i>Apple</i>	15
<i>Watermelon</i>	15
<i>Carrot</i>	15

NON-COFFEE

<i>Chocolate</i>	12
<i>Teh Tarik</i>	7
<i>Lemon Tea</i>	7

SPARKLING SERIES

<i>Lemon Mint</i>	10
<i>Orange</i>	10
<i>Lychee</i>	10

SOFT DRINKS

<i>Coca-Cola</i>	7
<i>Coca-Cola Zero</i>	7
<i>Sprite</i>	7

WATER

<i>San Pellergrino</i>	750mL	28
<i>Evian</i>	750mL	28
<i>Evian</i>	330mL	18
<i>Perrier</i>	330mL	18

AICB

Centre of Excellence

Reservations
only

Exclusive space
for the corporate elite

Special service
for special gatherings

Exquisite
dining

THE LOUNGE

Premier. Exclusive.

For reservations and information, please reach us at:
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