

# GINGER

BRUNCH | LUNCH

11AM - 4PM

## ALL DAY LONG

### SALAD

**Burnt Butter Ulam** © 27

Berries, Pomelo, Daun Selum,  
Watercress, Pomegranate, Heirloom Tomato,  
Pinenut Noisette

**Ginger's Burrata** © 38

Burrata Cheese, Heirloom Tomato,  
Strawberries, Balsamic Vinegar

**Roasted Pumpkin Salad** 32

Sweet Pumpkin, Mesclun Salad,  
Pomegranate, Feta Cheese, Crushed Walnuts,  
Mint Yoghurt, Heirloom Tomato

### FRESH PASTA

**Tomato Pesto Rigatoni** 35

Creamy Tomato Pesto Rigatoni with Pine Nuts  
and Grana Padano

**Beef Rigatoni** 38

Beef brisket slow cooked to perfection served  
with homemade Tomato Sauce, shaved Grana Padano

**The Maharaja** © 99

Udang Galah, Parsley, Prawn Bisque, Linguine

**Scallop, Ikura, Prawn Spaghettoni** © 49

A Seafood Delight of Ikura, Prawn and Scallop  
with Chili Padi for that extra kick

### SOUP

**Porcini Veloute** 27

Chanterelle Mushrooms, Porcini Mushrooms,  
Cream

**Amma's Crab Rasam** © 35

Flower Crab, Dry Chili

**Seafood Bisque** 52

Scallop, Tiger Prawn, Octopus,  
Crab Meat, Prawn Bisque

**Son Of A Sheep Benedict** 38

Sourdough, Lamb Pulled Shank, Poached Eggs,  
Caramelized Onions, Saffron Hollandaise,  
Greek Yoghurt, Pomegranate

**Tandoori Skewer** © 29

Grilled Boneless Chicken, Coriander Raita,  
Pickled Onion, Chimichurri, Baked Pitas

**Classic Fish and Chips** 37

Perch Fillet, Home Tartar Sauce, French Fries

**Spicy Crab Omelette** 37

Sourdough, Scrambled Egg Omelette, Crab,  
Homemade Chili Oil

**Salmon Royale** 42

Sourdough, Smoked Salmon, Poached Eggs,  
Saffron Hollandaise, Ikura

**Smashed Avo** (V) 35

Sourdough, Poached Egg, Saffron  
Hollandaise, Halloumi, Heirloom Tomato

**Baked Eggs** (20 minutes) 36

Tomato Curry, Lamb Shank, Chickpea,  
Roasted Eggplant, Poached eggs,  
Baked Pita

**Ginger's Breakfast** 48

Sourdough, Egg Your Way, Chicken/Beef Sausage,  
Beef Bacon/Turkey Ham, Sauteed Mushroom,  
Avocado, Tomato Chutney

**Selvi's Garden** (V) 39

Sourdough, Scrambled Eggs, Halloumi, Beetroot  
Hummus, Roasted White Button Mushroom,  
Avocado, Tomato Chutney

**Beetroot Hummus Bowl** (V) 34

Sourdough, Beetroot Hummus, Roasted Pumpkin,  
Sauteed Mushroom, Poached Egg,  
Pomegranate, Walnuts

**Bhangra Burger** © 40

Kouign Amann Bun, Deep Fried Boneless Chicken,  
Onion Bhaji, Coriander Yogurt, Tomato Chutney,  
Coriander Leaf, Sweet Potato Fries

**Ahoy Matey!** 33

Kouign Amann Bun, Perch Fillet, Kyuri,  
Home Tartar Sauce, Pickled Onion, Sweet Potato Fries

**Chicken Confit** 43

Confit Chicken Leg, Pomme Puree, Cassoulet, Demi Glace

## SOMETHING TO SHARE

**Bitter Gourd Chips** © 12

Spices, Curry Leaves

**Chicken 65** 23

Crispy Fried Chicken, Spices

**Truffle Fries** 20

Parmigiano Reggiano, Truffle Aioli, Sriracha Aioli

**Sweet Potato Fries** 22

Parmigiano Reggiano, Tomato Chutney

**Polenta Sticks** 25

Truffle Aioli, Shaved Grana Padano

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## SOMETHING SWEET

Ginger's Hotcake <small>(20 minutes)</small>	30
<i>Fresh Berries, Saffron Honey, Caramelized Nuts, Vanilla Bean Ice Cream</i>	
Brioche French Toast	32
<i>Creme Anglaise, Berries, Caramelized Nuts, Vanilla Bean Ice Cream</i>	
Flawless	25
<i>Ginger's flourless chocolate cake, Vanilla Bean Ice Cream</i>	

## CAKES & PASTRIES OF THE DAY

Kindly check with the staff

## BOWLS

Mango Loco	28
<i>Mango, Dragonfruit, Fresh Berries, Kiwi, Roasted Coconut Flakes, Granola, Sunflower Seed, Chia Seed</i>	
Cocoa Nana	28
<i>Banana, Peanut Butter, Cocoa, Milk, Roasted Coconut Flakes, Blueberry, Granola, Choco Balls, Pecans, Pumpkin Seed</i>	
Acai Bowl	28
<i>Acai, Fresh Berries, Bananas, Soy Milk, Roasted Coconut Flakes, Sunflower Seed, Pumpkin Seed</i>	

## COFFEE

Espresso	8	☹️ ❄️
Long Black	10	11
Latte	12	13
Cappucino	12	13
Mocha	16	17
Biscoff Latte	16	17
<i>(Soy / Oat Milk)</i>	+4	

## NON - COFFEE

Matcha Latte	12	13
Hojicha Latte	12	13
Pink Latte	15	16
Melbourne Hot Chocolate	15	16

## HOT TEAS JING

English Breakfast	14	15
Earl Grey	14	15
Chai	14	15
Lemongrass & Ginger	14	13
Green Apple & Hibiscus	17	18
Pineapple & Osmanthus	17	18
Flowering Lily & Jasmine <small>(2 pax)</small>	20	

## CANNED DRINKS

Coke	4	☹️
Coke Zero	4	

## BOTTLED WATER

Sparkling	20
Still	25

## FRESH JUICES

Orange / Watermelon / Josa Pineapple <small>(+3)</small>	12
Green Goddess <small>☹️</small>	15
<i>Pineapple, Cucumber, Celery, Apple, Lemon</i>	
Oppl <small>☹️</small>	15
<i>Orange, Apple, Celery, Lemon, Cucumber</i>	
Water Dragon	15
<i>Watermelon, Dragonfruit, Mint Leaf</i>	
Yellow Dragon	15
<i>Mango, Dragonfruit, Kiwi, Mint Leaf</i>	
Pineapple Pen <small>☹️</small>	15
<i>Pineapple, Orange, Passionfruit Pulp, Ginger, Passionfruit</i>	

## CRAFTED DRINKS

The Chameleon <small>☹️</small>	18
<i>Strawberry Slice, Lemon, Butterfly Pea, Soda, Lime Juice</i>	
Pineapple Mango	18
<i>Pineapple Juice, Mango Puree, Soda</i>	
Pineapple Kaffir	18
<i>Pineapple, Kaffir Leaf, Lime Juice, Lemon Juice, Soda</i>	
Torched Ginger Flower Lychee	18
<i>Lychee, Ginger Juice, Ginger Flower, Soda</i>	
Strawberry Lemonade <small>☹️</small>	19
<i>Strawberry Chunks, Strawberry Puree, Lemon Juice, Mint Leaves, Soda</i>	
Cucumber Chamomile Iced Tea	19
<i>Chamomile Tea, Honey, Ginger, Cucumber Slice</i>	
Green Apple Hibiscus Iced Tea	19
<i>Green Apple, Hibiscus Tea, Thyme Leaf</i>	

# GINGER

DINNER

6 PM - LATE

## ALL DAY LONG

### SALAD

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Watercress, Pomegranate, Heirloom Tomato,  
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with Chili Padi for that extra kick

### SOUP

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Chanterelle Mushrooms, Porcini Mushrooms,  
Cream

**Amma's Crab Rasam** © 35

Flower Crab, Dry Chili

**Seafood Bisque** 52

Scallop, Tiger Prawn, Octopus,  
Crab Meat, Prawn Bisque

## SMALL PLATES

**Crushed Baby Potatoes** 14

Flaky Sea Salt, Sour Cream

**Broccoli** 16

Broccoli, Cauliflower, Beetroot Hummus, Pomegranate

**Baby Asparagus** 22

Baby Asparagus, Saffron Hollandaise, Butter

**Grilled Scallops** 60

Butter, Ikura

**Chargrilled Eggplant** 17

Cumin, Harissa

**Spanish Octopus** 99

Green Oil, Crispy Capers, Curried Pumpkin Puree

## LARGE PLATES

**Tandoori Skewers** © 36

Grilled Boneless Chicken, Coriander Raita,  
Pickled Onion, Chimichurri

**Roasted Spring Chicken** (20 minutes) © 60

Anchovy Butter, Lemon, (500g)

**Grilled Market Fish** (20 minutes)

Whole Lemon Sole (600g)

- **Lemon Capers** © 78

Lemon butter sauce, crispy caper oil

- **House Sambal** 78

House sambal, Tamarind Acar

**Grilled Udang Galah** 93

Curry Butter

**Harissa Lamb Cutlet** 135

Spice Herb Crusted, Curried Pumpkin Puree,  
Asparagus, Harissa, Curry Leaves

**Lamb Shank** 97

Rogan Josh Curry, Pomme Puree,  
Grilled Seasonal Vegetables

**Wagyu Ribeye** 230

Marbling 6/7 (300g)

## SNACKS

**Bitter Gourd Chips** © 12

Spices, Curry Leaves

**Chicken 65** 23

Crispy Fried Chicken, Spices

**Truffle Fries** 20

Parmigiano Reggiano, Truffle Aioli, Sriracha Aioli

**Sweet Potato Fries** 22

Parmigiano Reggiano, Tomato Chutney

**Polenta Sticks** 25

Truffle Aioli, Shaved Grana Padano

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DINNER

6 PM - LATE

## CAKES OF THE DAY

*Kindly check with the staff*

## PASTRIES OF THE DAY

*Kindly check with the staff*

## SOMETHING SWEET

Flawless

*Ginger's flourless chocolate cake, Vanilla Bean Ice Cream*

25

### COFFEE

Espresso	8	☹️	❄️
Long Black	10	11	
Latte	12	13	
Cappucino	12	13	
Mocha	16	17	
Biscoff Latte	16	17	

*(Soy / Oat Milk)*

### NON - COFFEE

Matcha Latte	12	13	☹️ ❄️
Hojicha Latte	12	13	
Pink Latte	15	16	
Melbourne Hot Chocolate	15	16	

### HOT TEAS JING

English Breakfast	14	15	☹️ ❄️
Earl Grey	14	15	
Chai	14	15	
Lemongrass & Ginger	14	13	
Green Apple & Hibiscus	17	18	
Pineapple & Osmanthus	17	18	
Flowering Lily & Jasmine <i>(2 pax)</i>	20		

### CANNED DRINKS

Coke	4		❄️
Coke Zero	4		

### BOTTLED WATER

Sparkling	20		
Still	25		

### FRESH JUICES

Orange / Watermelon / Josa Pineapple (+3)	12	
Green Goddess ☹️ <i>Pineapple, Cucumber, Celery, Apple, Lemon</i>	15	
Opplle ☹️ <i>Orange, Apple, Celery, Lemon, Cucumber</i>	15	
Water Dragon <i>Watermelon, Dragonfruit, Mint Leaf</i>	15	
Yellow Dragon <i>Mango, Dragonfruit, Kiwi, Mint Leaf</i>	15	
Pineapple Pen ☹️ <i>Pineapple, Orange, Passionfruit Pulp, Ginger, Passionfruit</i>	15	

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Pineapple Kaffir <i>Pineapple, Kaffir Leaf, Lime Juice, Lemon Juice, Soda</i>	18	
Torched Ginger Flower Lychee <i>Lychee, Ginger Juice, Ginger Flower, Soda</i>	18	
Strawberry Lemonade ☹️ <i>Strawberry Chunks, Strawberry Puree, Lemon Juice, Mint Leaves, Soda</i>	19	
Cucumber Chamomile Iced Tea <i>Chamomile Tea, Honey, Ginger, Cucumber Slice</i>	19	
Green Apple Hibiscus Iced Tea <i>Green Apple, Hibiscus Tea, Thyme Leaf</i>	19	

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## KIDS MENU

Fish and Chips 16

Spaghettini 17

- Creamy Tomato Pesto, Turkey Ham
- Braised Beef Ragu

Little Big Breakfast 19

*Cherry Tomatoes, Scrambled Eggs,  
Turkey Ham, Pita*

Little Bhangra 13

*Brioche Bun, Fried Chicken Patty,  
Tomato Chutney, Sweet Potato Fries*

Bangers & Mash 14

*Gourmet Chicken Sausage, Pomme Purée, Jus*

ALL PRICES ARE QUOTED IN MALAYSIAN RINGGIT (MYR)  
A PROJECT BY THE BRICK HOUSE GROUP

# GINGER

## DRINKS

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### RED WINE

Rawson Retreat (AUS) <i>Shiraz Cabernet</i>			25	118
Penfolds Koonunga Hill (AUS) <i>Cabernet Sauvignon</i>			35	158
De Bortoli Down The Lane (AUS) <i>Merlot</i>				168

### WHITE WINE

La Viellie Ferme (FRANCE) <i>Sauvignon Blanc</i>			32	128
Penfolds Koonunga Hill (AUS) <i>Chardonnay</i>				158
Torres Vina Esmeralda (SPAIN) <i>Gewürztraminer</i>			35	158

### ROSE

La Viellie Ferme (FRANCE)			32	138
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### CRAFT BEERS

Little Creatures	33
Little Creatures Pale Ale	30

### BEERS

Hoegaarden White	25
Kronenbourg Rose	25

### CIDERS

Somersby	20
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### CORKAGE

Wine	60
Hard Liquor	100
Champagne	150