KING PARK HOTEL
京宮大酒店

MENU

Melting Pot

THE MELTING POT CAFE

LEVEL 1, OPERATION HOURS: 11:00AM - 9:30PM

NOODLES RM18

FRIED MEE/MEE HOON/KUEY TEOW
CHINESE STYLE WITH CHICKEN AND SPRING ONION

CANTONESE KUEY TEOW
CANTONESE STYLE WITH CHICKEN & EGG GRAVE

FRIED MEE MAMAK
SPICY INDIAN FRIED NOODLES WITH BEAN CURD, CHICHKEN, EGG & VEGETABLE

FRIED WHITE MEE HOON
A CLASSIC FAVOURITE WITH A LIGHT, FRAGRANT BLEND OF SOY AND GARLIC NOTES

ORIENTAL FRIED RICE

VEGETARIAN FRIED RICE — RM12
AN ELEGANT COMBINATION OF FRAGRANT RICE AND SAUTEED VEGETABLES, SERVED WITH ARTISANAL ACAR. A REFINED, PLANT-BASED INTERPRETATION OF A BELOVED ASIAN CLASSIC.

TOMYAM FRIED RICE — RM23
AROMATIC WOK-FRIED RICE INFUSED WITH AUTHENTIC TOM YAM SPICES AND FRESH VEGETABLES, SERVED WITH A SUNNY-SIDE-UP EGG, CHICKEN WINGS, CRISPY KEROPOK AND TRADITIONAL ACAR.

TURMERIC CHICKEN FRIED RICE — RM20
GOLDEN FRIED RICE ENHANCED WITH TURMERIC AND SEASONED CHICKEN, BTINGING A REFINED LOCAL TOUCH TO A CLASSIC FAVORITE

PATTAYA FRIED RICE — RM15
WOK-FRIED RICE WRAPPED IN A SOFT OMELETTE, SERVED WITH A TOUCH OF CLASSIC FLAVOUR

ASIAN CUISINE

BEEF RENDANG — RM26
SLOW-COOKED BEEF IN RICH COCONUT GRAVY WITH SPICES,SERVED WITH STEAMED RICE AND ACAR

CHICKEN RENDANG — RM26
SLOW-COOKED CHICKEN IN CREAMY COCONUT GRAVY WITH SPICES,SERVED WITH STEAMED RICE

NASI LEMAK AYAM BEREMPAH — RM24
FRAGRANT COCONUT RICE SERVED WITH SPICED FRIED CHICKEN,ANCHOVIES,PEANUTS,EGG SLICES,AND OUR SIGNATURE SAMBAL FOR A TRULY MALAYSIAN TASTE

TOMYAM CHICKEN — RM23
SPICY AND SOUR ASIAN-STYLE CHICKEN COOKED WITH LEMONGRASS,CHILI,AND LIME,SERVED WITH STEAMED RICE

BLACK PEPPER CHICKEN — RM24
WHERE FLAVOR MEETS FIRE-SUCCULENT CHICKEN GLAZED IN FRAGRANT BLACK PEPPER SAUCE WITH A GENTLE SPICE THAT LINGERS

BUTTER CHICKEN — RM25
A CREAMY BLEND OF BUTTER AND SPICES COATING TENDER CHICKEN PIECES-SMOOTH RICH,AND FULL OF FLAVOR

BLACK PEPPER BEEF — RM26
TENDER BEEF STIR-FRIED IN RICH BLACK PEPPER SAUCE WITH A HINT OF SPICE-BOLD,AROMATIC,AND FULL OF FLAVOR

NASI LALAP — RM20
CRISPY FRIED CHICKEN SERVED WITH STEAMED RICE,FRESH VEGETABLES,AND OUR SIGNATURE HOMEMADE SAMBAL FOR A FLAVORFUL LOCAL FAVORITE

WESTERN

WAGYU BEEF BURGER — RM55
SUCCULENT WAGYU BEEF WITH THE CHEF'S HOMEMADE BLACK PEPPER & CHILI SAUCE-SIMPLE, SPICY, UNFORGETTABLE

FISH & CHIPS — RM33
DELICATELY BATTERED FISH FILLET SERVED WITH RUSTIC FRIES, CREAMY TARTAR SAUCE, AND A ZESTY CHILI BLEND-A TIMELESS CLASSIC, REIMAGINED.

GRILLED CHICKEN CHOP — RM33
TENDER MARINATED CHICKEN CHOP PERFECTLY GRILLED FOR A SMOKY FINISH,SERVED WITH VELVETY MASHED POTATO,SAUTEED VEGETABLES, AND A TRIO OF SAUCES-BLACK PEPPER,BROWN,AND CHILI-FOR A RICH,FLAVORFUL EXPERIENCE

FRIED CHICKEN CHOP — RM33
CRISP AND JUICY CHICKEN CHOP COATED IN GOLDEN BREADCRUMBS, SERVED WITH SMOOTH MASHED POTATO,SAUTEDD VEGETABLES,AND TRIO OF SAUCES-BLACK PEPPER,BROWN,AND CHILI-FOR PERFECT FINISH

PASTA

CARBONARA — RM24
CREAMY FETTUCCINE IN RICH PARMESAN SAUCE,PERFECTLY COATED FOR A SMOOTH AND COMFORTING FLAVOR

CREAM CHEESE — RM25
SMOOTH SPAGHETTI COATED IN RICH CREAM CHEESE SAUCE,SERVED WITH TENDER GRILLED BONELESS CHICKEN FOR A CREAMY AND SATISFYING DISH

BOLOGNESE — RM24
CLASSIC ITALIAN-STYLE SPAGHETTI WITH MINCED BEEF IN A HEARTY TOMATO SAUCE,SEASONED WITH HERBS AND SPICES

PESTO — RM25
AL DENTE SPAGHETTI TOSSED IN FRAGRANT BASIL PESTO WITH OLIVE OIL, GARLIC,AND PARMESAN FOR A LIGHT AND FLAVORFUL TASTE