



CHEONG FATT TZE
THE QING SUITES

ALL DAY
DINING

SMALL PLATES

SOUP OF THE DAY Lovingly simmered and made fresh each day using seasonal ingredients. Kindly check with our staff for today’s special	28
PENANG LAKSA-INSPIRED SALAD ● A refreshing interpretation of the iconic Penang laksa — cucumber, vibrant herbs and torch ginger tossed in a tangy pineapple dressing. Served with silky Konjac noodles for a guilt-free, low-calorie twist	28
CAESAR SALAD ● Fresh romaine lettuce tossed in creamy anchovy dressing, topped with crunchy croutons and parmesan cheese + Poached Chicken Breast 16	28
CONFIT DUCK LEG PATÉ Duck liver paté with chunky confit duck shreds, served with a spiced mango and raisin chutney, paired with crispy croutons	38
CHICKEN & BEEF SATAY ● ● Tender cuts of local chicken and Australian beef, marinated with fragrant spices and grilled over open flame. Served with house-made peanut sauce, cucumber and pressed rice	28
CRISPY CAULIFLOWER WITH HOT SAUCE ● A crowd-pleasing plant-based favourite - lightly battered cauliflower, fried until crispy and paired with our fiery signature hot sauce	28
CHICKEN WINGS BEREMPAH A local favourite, packed with spice and crunch – crispy fried wings tossed in an aromatic mix of turmeric, lemongrass and curry leaves	25
FIVE-SPICE PULLED DUCK SPRING ROLL ● Aromatic shredded duck, marinated in warm spices and fried in a light spring roll skin till crispy. Paired with a velvety hoisin sauce for a sweet and savoury finish	28
PARMESAN TRUFFLE FRIES ● ● Crispy golden fries tossed with grated parmesan and white truffle oil	23
CUCUR JAGUNG & TEMPEH GORENG ● ● ● Crispy corn fritters and golden fried tempeh, served with a rich peanut sauce	32

BIG PLATES

HAINANESE POACHED CHICKEN RICE ● A comforting and beloved Southeast Asian staple – fragrant rice, soft-poached chicken with artisanal soy sauce and fresh chilli sauce	30
NASI LEMAK AYAM BEREMPAH ● Fragrant coconut rice served with crispy fried spiced chicken, sunny side up egg, crunchy anchovies, cucumber, peanuts and sambal — a beloved Malaysian classic with bold, aromatic flavours	38

WILD-CAUGHT GROUPER FISH & CHIPS Crispy beer-battered fillet of wild-caught grouper, served with hand-cut fries and our house-made tartar sauce	45
NASI GORENG KAMPUNG WITH SATAY ● ● Fragrant village-style fried rice with vegetables, anchovies and chilli served with grilled chicken satay skewers. Comes with pressed rice, spicy peanut sauce, sambal matah and fresh cucumber slices	35
SIGNATURE WAGYU CHEESEBURGER ● ● Juicy wagyu beef patty, jalapeños, melted cheddar and house-made ‘special sauce’, tucked into a soft, buttery brioche bun. Served with a side of chips	78
OPEN-FACED CHICKEN SANDWICH Toasted artisanal bread layered with grilled chicken fillet, chicken mortadella, fresh lettuce, mango-vanilla gel and a drizzle of basil oil — a vibrant medley of savoury and tropical notes. Served with a side of chips	38
PENNE AL POMODORO ● A timeless Italian classic – penne tossed in a vibrant tomato sauce made from ripe tomatoes, garlic and fresh basil	32
CAPELLINI LAKSA LEMAK ● Capellini in a creamy coconut laksa broth, paired with crunchy vegetable tempura and a fragrant turmeric sauce. A vibrant, plant-based interpretation of a Southeast Asian favourite — bold, comforting and entirely vegan	35
ALL-DAY DINING	
GINSENG & CHICKEN PORRIDGE ● A warm, comforting bowl of soft-cooked rice porridge infused with the earthiness of ginseng, creamy chestnut and tender chicken	42
AÇAÍ BERRY BIRCHER MUESLI ● ● ● Creamy soaked oats blended with açai purée, greek yoghurt and a mix of seasonal fruits. Topped with crunchy granola, toasted nuts and a drizzle of honey	28
HERBAL DUCK LEG SOUP WITH VERMICELLI Tender duck leg gently simmered in a fragrant herbal broth with red dates, goji berries and angelica root. Served with silky vermicelli noodles	28
COCONUT PANCAKE ● ● ● A tropical twist on a classic – fluffy pancakes made with virgin coconut oil, served with a generous spread of kaya and a side of whipped butter	28
NASI ULAM WITH FRIED MACKEREL A vibrant herb and rice salad tossed with ulam (a mixture of local edible flora; such as fragrant leaves, herbs, shoots and flowers) and ginger, paired with crispy fried mackerel, spicy sambal ikan bilis and salted duck egg	32
KALE & QUINOA SALAD BOWL ● ● A wholesome mix of tricoloured quinoa and crisp kale, tossed with roasted nuts for a satisfying crunch. Light, nourishing and packed with feel-good flavours	35

SEASONAL SPECIAL

SEAFOOD PLATTER FOR TWO

A show-stopping spread of the ocean’s finest and freshest – poached sweet prawns, fresh crab, plump mussels and freshly shucked oysters, all served chilled on ice. Paired with our house-made Marie Rose cocktail sauce and tangy pickled shallots

135

TEA TIME CLASSICS

ONDE ONDE CAKE A playful nod to the beloved Malaysian kuih, this pandan-infused sponge is layered with coconut cream, also featuring a gula melaka centre that bursts with caramel sweetness. Topped with fresh grated coconut for a nostalgic finish	22
CLASSIC TIRAMISU (with Kahlua) An indulgent Italian favourite, made with coffee- soaked ladyfingers, rich mascarpone cream and a dusting of cocoa	27
ZUCCHINI & OLIVE OIL CAKE Moist and earthy, this rustic cake blends fresh zucchini with the fruitiness of extra-virgin olive oil. Lightly spiced and delicately sweet, it is served with a bright lime sour cream for a refreshing finish	22
STRAWBERRY SHORTCAKE A classic celebration cake – layers of fluffy sponge, whipped cream and seasonal strawberries create a refreshing balance of lightness and indulgence	22
MALAYSIAN CACAO CHOCOLATE DREAM Made with single-origin locally-grown cacao, this dense and luxurious cake is crowned with a silky ganache, all about intense chocolate bliss	22
POPPY SEED POUND CAKE A buttery, moist pound cake flecked with nutty poppy seeds and fragrant citrus zest. Balanced and bright, with a bit of crunch in every slice	19
CLASSIC SCONES Golden, buttery and baked to a tender crumb. Served warm with clotted cream and our house-made jam	19