



Bava

ala carte menu



Dining Moments

ALA CARTE MENU

Salads & Appetizers	RM
Grilled Vegetable and Garden Salad  Mesclun, tomato, capsicum, zucchini, potatoes, dressed with balsamic vinaigrette	35
Sashimi Sarada Mesclun, tomatoes, sashimi and roasted sesame, ginger flower or lemon olive oil dressing	48
Oriental Chicken Salad Tossed romaine lettuce, onion, cucumber with oriental vinaigrette	38
Caesar Salad Romaine lettuce with Caesar dressing, cherry tomatoes, parmesan cheese and crispy croutons and smoked salmon	58
Smoked Salmon Tartar Sour cream, shallots and French baguette	68
Crab Salad With avocado, onion, coriander, chili and calamansi dressing	68
Pan Seared Scallop Pan seared scallop with a fricassee of mushrooms and edamame	78
Nigiri and Maki Sushi With pickled ginger, wasabe and soy sauce	88
Soups	RM
Cream of Mushroom Soup  Drizzled with porcini oil and herb crouton	45
Minestrone Soup  Light tomatoes broth vegetables and potatoes and basil pesto	38
Seafood Broth Saffron fish stock, tomatoes and basil	48
MAIN COURSES	
From The Sea	RM
Pan Seared Red Snapper With mixed bean cassoulet and crusty bread	88
Roasted Cod Fish Served with steamed ginger rice and black bean sauce	108
Norwegian Salmon Fillet Chargrilled salmon served with saffron potatoes, vegetables broth	98
Grilled Lobster Boston lobster served with garlic, butter tagliatelle pasta and tossed salad	235

MAIN COURSES

From The Grill	RM
Spring Chicken Grilled spring chicken with tom yam glazed	68
Lamb Cutlet Harissa marinated grilled lamb cutlet	108
Beef Short Ribs Slow braised in barbeque sauce	98
Wagyu Rib Eye Score 6-7, 7oz / 220grams	198
Wagyu Tenderloin Score 6-7, 7oz / 220grams	228
Australian Grain-fed Tenderloin 7oz / 220grams	168
Australian Grain-fed Grilled Sirloin 7oz / 220gram	158

*Please choose two side dishes and one sauce



Side Dishes

Roasted potatoes
Mashed potatoes
Baked potatoes
Steak fries

Wild mushrooms
Green asparagus
Seasonal Vegetables

Sauce

Bearnaise sauce
Beef Jus
Oriental barbeque sauce
Rosemary sauce
Sarawak peppercorn sauce
Sweet tamarind bird eye's chili sauce

Desserts RM

Mango Parfait Mango mousse with coconut cake and fruit sorbet	35
House made Chocolate Baklava Served with chocolate sauce and chocolate shave	35
Seasonal Fresh Fruit Platter	38
Cheese Platter Trio of cheese with crackers, dried fruit and nuts	58

Live Dessert Trolley RM

Crepes Suzette with Spiced Orange Compote Spiced orange, whipped mascarpone cream and candied orange zest	38
Caramelised Peaches Hazelnut crumble, caramel sauce and scoop of vanilla ice cream	38

