

PALATE

@PICASO

MENU

KOPITIAM BREAKFAST SET

8:00 AM - 10:30 AM



SET A

Thick toast with margarine and kaya, two half-boiled eggs and a cup of kopi-O or teh tarik.

RM 11.50



SET B

Thick toast with margarine and kaya or peanut butter and a cup of kopi-O or teh tarik.

RM 9.50



SET C

Telur goyang (two half-boiled eggs on thick toast with margarine and kaya) and a cup of kopi-O or teh tarik.

RM 10.50



SET D*

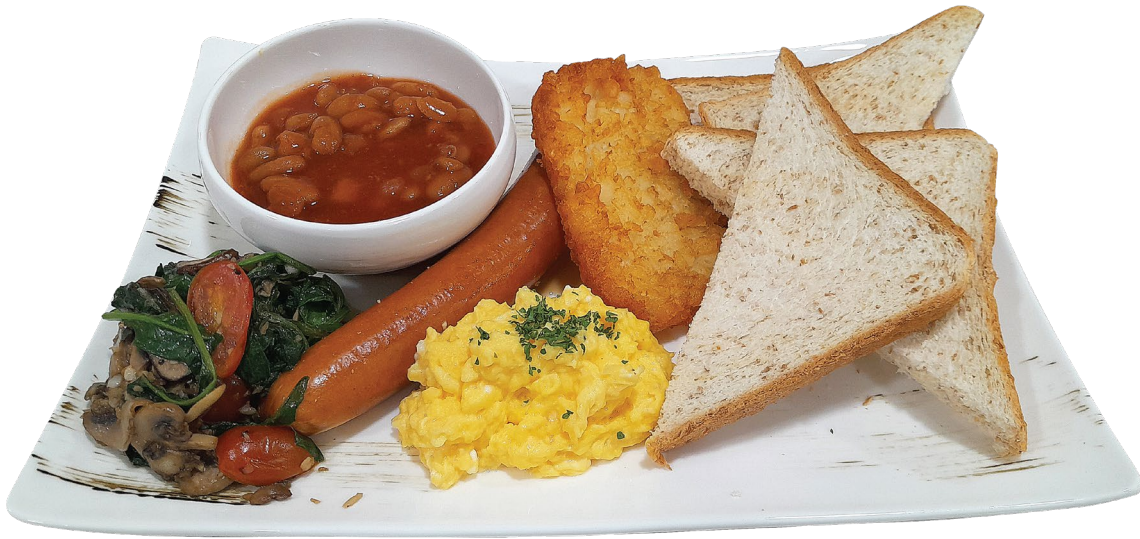
Fried chicken mantao and a cup of kopi-O or teh tarik.

RM 13.00

*Available as all-day menu

WESTERN BREAKFAST

8:00 AM - 10:30 AM



PALATE Big Breakfast



PALATE BIG BREAKFAST

RM 28.00

Scrambled eggs served with jumbo chicken sausage, hash browns, sautéed baby spinach, mushrooms and tomato. Accompanied with wholemeal bread.

PROSCIUTTO CROQUE MADAME

RM 23.00

Sourdough bread served with chicken ham and eggs topped with creamy cheese sauce.

MS SALMON BENEDICT

RM 28.00

Soft buns topped with poached eggs, smoked salmon and spinach. Served with special citrus hollandaise sauce.



Prosciutto Croque Madame



MS Salmon Benedict



Chef's Recommendation

Photos are for illustration purposes only.

All prices are subject to 10% service tax.

WESTERN BREAKFAST

8:00 AM - 10:30 AM

SUNRISE*

RM 23.00

Buttery croissant with sunny side up, beef strips and sautéed mushrooms, served with onion jam.

*Available as all-day menu

SHAKSHUKA*

RM 23.00

Two eggs cooked in tomato sauce with mushrooms and baby spinach, topped with parmesan cheese and served with panini bread.

*Available as all-day menu

CREAMY PESTO MUSHROOM*

RM 15.00

Sautéed mushrooms in creamy pesto sauce served with wholemeal toast.

*Available as all-day menu

Sunrise



Shakshuka



Creamy Pesto Mushroom

APPETISER

MUSHROOM SOUP

RM 12.00

SWEET POTATO FRIES

RM 15.00

SALAD

WARM QUINOA SALAD WITH CHICKPEAS AND AVOCADO

RM 20.00

Baby spinach mixed with sesame dressing and quinoa, accompanied with chickpeas, cherry tomato, corn kernels, carrots and red capsicum, with oyster mushroom and dried cranberry.

ROASTED PUMPKIN SALAD

RM 18.00

Baby spinach accompanied with chickpeas, butter beans, walnut and dried cranberries in honey mustard dressing.

BABY ROMAINE SALAD*

RM 10.00

Baby romaine accompanied with anchovy dressing and crispy chicken ham.

*Vegetarian option available upon request

Warm Quinoa Salad with Chickpeas and Avocado



Roasted Pumpkin Salad

WESTERN MAINS



FISH AND CHIPS

Crispy battered fish served with fries, coleslaw and tartar sauce.

RM 25.00

PAN-SEARED SEABASS

Pan-seared seabass served with baked baby potatoes and chimichurri accompanied with creamy garlic mushroom sauce.

RM 30.00



WESTERN MAINS

PALATE CHICKEN CHOP

Chicken chop served with mashed potato and mixed vegetables, accompanied with black pepper sauce.

RM 25.00



PALATE HOMEMADE CHICKEN BURGER

Homemade chicken burger patty with melted double cheese, sunny side up, tomato, pickled onion and lettuce. Served with fried and caramelised onion jam.

RM 25.00



CHICKEN LASAGNA

Chicken lasagna served with mixed salad.

RM 25.00



PASTA



PRAWN AGLIO OLIO

Spaghetti with prawns, clams, parsley, chilli flakes and garlic. Accompanied with baby spinach and crouton.

RM 22.00



CHICKEN CARBONARA

Chicken carbonara spaghetti with chicken ham in creamy sauce.

RM 20.00



TEMPURA CHICKEN CARBONARA

Asian-inspired carbonara spaghetti with tempura chicken in creamy sauce with bird's eye chilli and curry leaves.

RM 20.00



MUSHROOM WITH CHICKEN HAM*

Spaghetti with sautéed mushroom, chicken ham, cherry tomatoes, pea sprouts, olive oil, garlic and chilli flakes topped with parmesan cheese.

RM 18.00

*Vegetarian option available upon request



ROASTED PUMPKIN PASTA

Spaghetti with roasted pumpkin, assorted mushrooms, tomatoes topped with parmesan cheese.

RM 18.00



CHIMICHURRI CHICKEN HAM PASTA

Spaghetti with chicken ham and sautéed mushrooms in chimichurri sauce.

RM 20.00



Chef's Recommendation



Vegetarian

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NOODLES

ALL-DAY MENU



Crispy Noodles Cantonese Style

CRISPY NOODLES CANTONESE STYLE

RM 19.00

Deep-fried crispy noodles with prawns, fish cake and pak choy in thick egg gravy.



Cantonese Kuey Teow

CANTONESE KUEY TEOW

RM 19.00

Cantonese-style flat rice noodles with prawns, fish cake and pak choy in thick egg gravy.

*Vegetarian option available upon request



Curry Mee

CURRY MEE

RM 19.00

Prawns, fish cake, shredded chicken, tofu puff and long beans.



Mee Goreng Mamak

MEE GORENG MAMAK

RM 15.00

Classic stir-fried yellow noodles with chicken cubes, egg, tofu puff, bean sprouts and tomato.

*Vegetarian option available upon request

CHAR KUEY TEOW

RM 18.00

Classic fried kuey teow with prawns, chicken, egg, bean sprouts and kuchai.

*Vegetarian option available upon request



Lala Mee Hoon Soup

LALA MEE HOON SOUP

RM 18.00



Chef's Recommendation

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ASIAN PLATTER

ALL-DAY MENU



PALATE Nasi Lemak

PALATE NASI LEMAK

RM 23.00

Fried chicken thigh, hard-boiled egg, cucumber, anchovies, peanuts and sambal.

CHICKEN RENDANG WITH STEAMED RICE

RM 23.00

KAMPUNG FRIED RICE

RM 20.00

Fried rice with anchovies, kangkung, chilli and fried chicken thigh.



Chicken Rendang with Steamed Rice



Kampung Fried Rice



Chef's Recommendation

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ASIAN PLATTER

ALL-DAY MENU



Pineapple Fried Rice

PINEAPPLE FRIED RICE

Fried chicken thigh, pineapple, Thai basil and bird's eye chilli.

RM 20.00

*Vegetarian option available upon request



Chinese-Style Fried Rice

CHINESE-STYLE FRIED RICE

Fried rice with chicken, eggs and mixed vegetables.

RM 15.00

*Vegetarian option available upon request



Rojak Buah

VEGETARIAN PORRIDGE

RM 9.00

CHICKEN PORRIDGE

RM 10.00

DESSERT

ASSORTED CAKE SLICE

RM 15.00

Please get assistance from the waiter or waitress for the types of cakes available.



ROJAK BUAH

L RM 15.00 | S RM 8.00

Mixed fruits in thick rojak sauce.



Chef's Recommendation



Vegetarian

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DRINKS



Mango Peach Smoothie

SUMMER DRINKS & SMOOTHIES

Mojito Citrus	RM 15.00
Peachy Lemon Soda	RM 15.00
Winter Smoothland	RM 17.00
Guava Lychee Fizz	RM 15.00
Mango Peach Smoothie	RM 15.00

CHOCOLATE

Hot Chocolate	RM 13.00
Iced Chocolate	RM 15.00
Whipped Cream + RM 3.00	



Butter Almond Coffee Frappe



Guava Lychee Fizz

SIGNATURE ICED BLENDED

Pecan Vanilla Choco Frappe	RM 17.00
Butter Almond Coffee Frappe	RM 17.00
Butterscotch Milk Peach	RM 15.00
Iced Blended Mocha	RM 15.00
Iced Blended Caramel Latte	RM 15.00

FRESH JUICE

Watermelon	RM 15.00
Apple	RM 15.00
Carrot	RM 15.00
Orange	RM 15.00
Mixed Juice	RM 17.00
No Ice + RM 2.00	
Less Ice + RM 2.00	



Winter Smoothland



Pecan Vanilla Choco Frappe

DRINKS

COFFEE

Espresso	RM 8.50
Americano	RM 10.60
Long Black	RM 10.60
Flat White	RM 12.00
Café Latte	RM 12.00
Cappucino	RM 12.00
Piccolo Latte	RM 12.00
Matcha Green Latte	RM 12.00
Mocha	RM 14.00
Caramel Latte	RM 15.00
Vanilla Latte	RM 15.00
Roasted Almond Latte	RM 15.00
Pecan Praline Latte	RM 15.00
Iced + RM 2.00	
Extra Shot + RM 2.00	

TEA

Lemon Tea	RM 8.00
Honey Lemon	RM 8.00
English Breakfast	RM 10.00
Sencha Green Tea	RM 10.00
Calming Chamomile	RM 10.00
Lemongrass Ginger	RM 10.00
Pu'eh	RM 10.00
Long Jing	RM 10.00
Iced + RM 2.00	

LOCAL DRINKS

Kopi O	RM 5.00
Kopi	RM 7.00
Nescafe O	RM 6.00
Nescafe	RM 8.00
Teh O	RM 5.00
Teh Tarik	RM 7.00
Iced + RM 2.00	



Roasted Almond Latte



Butterscotch Milk Peach

OTHERS

Coke	RM 5.00
Coke Zero	RM 5.00
Bottled Drinking Water (500ml)	RM 3.00

The first part of the document discusses the importance of maintaining accurate records of all transactions. It emphasizes that every entry, no matter how small, should be recorded to ensure the integrity of the financial data. This includes not only sales and purchases but also expenses and income. The document provides a detailed explanation of how to categorize these transactions and how to use a double-entry system to ensure that the books are balanced. It also discusses the importance of regular reconciliations to catch any errors early on.

The second part of the document focuses on the importance of maintaining a clear and organized system for recording transactions. It suggests using a ledger with multiple columns for different types of transactions and providing a step-by-step guide on how to enter data into the ledger. The document also discusses the importance of keeping the ledger up-to-date and how to handle corrections if an error is discovered. It provides examples of how to record various types of transactions, such as sales on credit, cash sales, and purchases on credit.

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