

Anantara’s Local Inspired
0% Alcohol | MYR 48



Santai Desaru

Pineapple juice, lime juice, ginger ale

A word every Malaysian knows. To relax, take it slow, and let the moment linger. This drink draws from the unhurried rhythm of Johor’s eastern coast and nearby islands like Pulau Rawa, Pulau Besar and Desaru. In these places, mornings rise with the sound of waves, afternoons drift on sea breeze and evenings unfold under coconut trees. Talking, laughing, doing nothing in particular, just santai.



Dua Rasa

Mango juice, coconut cream, honey, lemon juice

Meaning “Two Flavours” in Malay, this cocktail celebrates Malaysia’s harmony of contrasts. Our culinary heritage is woven from Malay, Chinese, Indian and Indigenous traditions, each bringing bold flavours and vibrant ingredients. Sweet meets sour, creamy meets bright, bold yet balanced. A tribute to the beauty of duality in every sip.



Peachion

Peach purée, passionfruit, ginger ale

Born from peach and passion, this drink marries flavour with feeling. In ancient Chinese folklore, the peach symbolised love, youth, and immortality its legendary ‘peach of longevity’ blooming once every three thousand years. Passionfruit, or markisa, thrives in Malaysia’s tropical gardens, bringing a bold, tangy vibrancy. Together, they create a union of elegance and energy.

Pantai Karang
Watermelon juice, lime juice, raspberry botanical tonic
A graceful tribute to one of Malaysia’s most cherished coastal towns and its golden fruit.

Terbit
Grenadine syrup, orange juice, lemon juice, sprite
A tropical twist on the classic martini, infused with the flavours and stories of Malaysia.

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Cocktails | MYR 68



Sea of Pineapple

Cointreau, spiced syrup, pineapple juice, apple juice, aquafaba
A nod to Simpang Rengam, Johor where golden fields once crowned Malaysia’s pineapple empire. In the early 1900s, this quiet town blossomed into a canning hub, its volcanic soil and tropical rains yielding fruit so sweet, they journeyed by rail and sea to plates across Asia and Europe. Each sip recalls sun-drenched rows and the legacy of hands that farmed them.



Wild Horse
(Kuda Kepang)

Gin, watermelon, raspberry
Inspired by the mystical dance of ‘Kuda A drink born of myth and movement. Inspired by the trance dance of Kuda Kepang where Javanese warriors once rode woven steeds into the spirit world. In Johor, centuries ago, it was more than a ritual; it was possession through rhythm. Dancers surrendered to the pulse, becoming wild, fluid and fierce. This cocktail channels that same energy so bold, untamed, unforgettable.



Young at Heart

Vodka, lemongrass syrup, lime juice
A celebration of timeless spirit joyful, light, and open to the world. At its heart is lemongrass, or serai a cherished staple in Malaysian homes, steeped in warmth and tradition. Bridging generations, it carries both memory and freshness. Whether you’re twenty or sixty, this cocktail whispers a gentle truth that the heart never ages.

Seri Pontian
Gin, lemon juice, Pontian pineapple juice, soda.
A graceful tribute to one of Malaysia’s most cherished coastal towns and its golden fruit.

Anantara Sea Breeze
Gin, lychee syrup, lemon juices, lime juices, tonic
Inspired by the warm winds of the Andaman coast and the timeless elegance of tropical Malaysia.

Rambutan Tini
Vodka, sweet vermouth, fresh rambutan fruit
A tropical twist on the classic martini, infused with the flavours and stories of Malaysia.

Grape Essence		
Champagne		
	Glass	Bottle
Victoire Prestige Brut		698
Moët & Chandon Impérial Brut		788
Victoire Rosé Brut		848
Moët & Chandon Impérial Rosé Brut		868
Veuve Clicquot Yellow Label Brut, Reims		898

Sparkling Wine		
Sanfeletto Conegliano Valdobbiadene Prosecco Extra Dry,Veneto, Italy	98	398
Terredirai Prosecco, DOC Rose, Treveso, Italy	98	398
Rosé Wine		
Studio Miraval Rosé, Provence, France	72	288
Whispering Angel Rosé, Côtes de Provence, France	82	388

White Wine		
Benchmark, Grant Burge Chardonnay Barossa, South Australia	62	258
Corte Giara Pinot Grigio delle Venezie DOC, Veneto, Italy	62	258
Saint Clair Family Estate Sauvignon Blanc Marlborough, New Zealand	68	268
Peter Lehmann Hill & Valley Riesling Eden Valley, Australia	72	278
Arthur Metz Gewurztraminer, Alsace, France	78	388

Red Wine		
Le Grand Noir Pinot Noir Languedoc-Roussillon, France	62	258
Los Haroldos Estate Cabernet Sauvignon, Mendoza, Argentina	62	258
Ventisquero Reserva Merlot, Maipo Valley, Chile	62	258
Santa Julia Reserva Malbec, Uco Valley, Argentina	68	260
GB56, Grant Burge Shiraz, Barossa Valley, Australia	72	278

Hops		Price
Carlsberg Beer		45
Tiger Beer		48
Heineken Beer		50
Erdinger Weissbier Cheers Five		62
(Tiger, Carlsberg & Heineken – 5 bottles)		208

0% Alcohol – Fizzy

Coca-Cola	22
Coke Zero	22
Sprite	22
Ginger Ale	22
Soda Water	22
Tonic Water	22
Red Bull	22

Squeeze & Sip – Fresh Juice MYR 25

Orange | Pineapple | Watermelon | Coconut | Carrot

Chilled Juice MYR 22

Guava | Mango | Grapefruit | Cranberry

Campari’s Cocktails MYR 62

Campari Spritz Campari, sparkling wine, soda
Garibaldi Campari, orange juice
Camparino Campari, vermouth, soda
Sunset Spritz Campari, Sauvignon Blanc or Pinot Grigio, soda

Classic Cocktails MYR 62

Americano Rosso Gin, Campari, sweet vermouth
Fashioned Bourbon, Angostura bitters, brown sugar
Twilight Paloma Tequila, lime juice, Fentimans grapefruit
Mojito Highballer Rum, lime, mint leaves, brown sugar, soda water
Long Walk Vodka, rum, gin, tequila, Cointreau, lime, Coke
Peach Sparkler Sparkling wine, peach liqueur, peach syrup
Breezy Paradise (Classic or Frozen) Rum, Cointreau, lime
Salted Lime Sip (Classic or Frozen) Tequila, Cointreau, lime
CocoLada Rum, Malibu, pineapple, coconut milk

Rich & Creamy Shakes MYR 38

Vanilla | Chocolate | Strawberry

Smoothie Vibes MYR 38

Coco Mango
Coconut puree, mango juice, vanilla powder honey

Strawberry & Mango
Mango puree, strawberry fruit, vanilla powder

Lychee Apple Mint Cooler
Lychee puree, lychee fruit, mint leave, Apple Monin, lime juice, soda

Leaves Premium Tea by Dilmah MYR 22 per pot

Ethically sourced, garden-fresh teas that deliver natural goodness and exceptional flavour.

English Breakfast – Strong and bright, perfect for mornings
Earl Grey – Rich and aromatic with citrus bergamot
Darjeeling – Refined and floral with citrus-fruit notes
Chamomile – Delicate and soothing herbal infusion
Peppermint – Clean, bright and cooling with a minty finish
Sencha Green Tea – Light and grassy with a sweet finish
Jasmine Green Tea – Fragrant fusion of jasmine and green tea

Coffee | Hot or IceMYR 22

Double EspressoAmericanoDecaffeinatedCappuccino

LatteBlack CoffeeMochaMacchiato

SUSTAINABLE COFFEE
Our coffee products are sourced from sustainable sources which are part of the Rainforest Alliance. Rainforest Alliance helps protect rainforests and support communities around the world with sustainable farming methods Rainforests are important as they help to purify the air we breathe and absorb vast quantities of carbon emissions.

Appetizers & Salads

- Andalusian Summer Gazpacho** RM58
*Roasted plum tomato, cucumber, celery, roasted shallot, extra virgin olive oil.
Served with crumbled feta cheese and garlic croutons.*
- Infinity Niçoise Salad** RM58
*Sous-vide mackerel in oil, low-temperature egg, red cabbage, arugula
homemade sundried tomato, marinated olives, long beans, Mediterranean herbs, garlic bread.*
- Smoked Burrata Caprese** RM88
Roasted cherry tomato, Roma tomato, petit leaf, basil, and parsley salsa verde.

Hot Starters

- Garden's Shish Kebab** RM58
*Eggplant, pumpkin, okra, zucchini, cherry tomato, shiitake, red onion, bell peppers.
Separately roasted, skewered, gratinated with aromatic breadcrumbs, aioli foam, and
lotus seed purée.*
- Fritto Misto** RM148
Prawns, baby calamari, rock fish, roasted lemon, honey wasabi mayo.
- Teriyaki Wagyu Beef Skewer** RM198
Wagyu M5 sirloin cubes, roasted bell pepper, red onion, Asian slaw, pickled ginger, fries.
- Spicy Buffalo Wings** RM68
Smoked Hickory sauce, Tomato Salsa, Sour Cream, Scallion, Grilled Lime

Mains

- Lebanese Hummus** RM58
Chickpea hummus, falafel, homemade pickles, beetroot yogurt, pita bread.
- Spicy Garlic Prawns** RM88
*Tiger prawns, garlic, red chili, ginger, spring onion, coriander.
Served with extra virgin olive oil and sourdough toast.*
- Grilled Chicken Burrito** RM88
*Grilled chicken fillet, tortilla bread, salsa roja, lettuce, Manchego cheese, guacamole,
sour cream. Served with mixed salad and fries.*
- Char-Grilled Angus Beef Burger** RM98
*Homemade Australian beef patty, tomato, caramelized onion, fried egg, streaky beef,
cheddar cheese, lettuce, gherkin. Served with fries.*
- Infinity Fish and Chips** RM148
Tom Yum-battered cod fillet, French fries, grilled lemon, lime aioli, mixed salad.
- Teriyaki Braised Beef Taco** RM92
*Braised Short Ribs in Spicy Teriyaki sauce, Pico de Gello,
Soft Tortilla Bread, Lime & Mixed Salad Leaves*
- Crispy Chicken Taco** RM88
*Crispy Fried Chicken Fillet, Guacamole, Tomato Chili Salsa,
Soft Tortilla Bread, Lime & Mixed Salad Leaves*