

The background of the entire image is a piece of marbled paper with a complex, organic pattern of grey, white, and light brown tones, resembling stone or liquid swirls.

Dancing Fish

Malay-Indo Cuisine

Dancing Fish is known as the treasure trove of Malay-Indo cuisine in Kuala Lumpur serving timeless, flavourful classic curated with the freshest and finest ingredients since 2010 in Bangsar.

Celebrating our 14th anniversary, Dancing Fish is thrilled to announce the opening of its new outlet at The Campus Ampang this November.

Nestled in the heart of KL, Dancing Fish at The Campus features contemporary Bali-inspired motif, characterized by a harmonious blend of nature and modernity, luxurious finishes coupled with serene settings.

Our private dining spaces in both Dancing Fish outlets ensure that our customers enjoy quality space, impeccable service and heartwarming cuisine. Whether it's for business meetings, birthdays or special occasions, Dancing Fish provides the perfect setting to make your celebrations truly memorable.

Bangsar Shopping Centre, Kuala Lumpur.

The Campus, Ampang. [Coming Soon]



Dancing Fish with Curry Keluak & Baby Octopus



Gulai Nangka Nangka Goreng



Gulai Lemak Pedas
BBQ Beef Ribs



Tahu Telur



Sup Petola Sumbat Pepes



Appetizer Platter

Showcasing our Signatures on a platter:
The charcoal grilled Chicken Satay, hearty
Pepes Goreng Sambal Matah, the refreshing
Salad Mangga Mangga & irresistible
Cumi-cumi Goreng

Prices are subject to 10% service charge & 6% service tax
Pictures are for illustration purposes only

A1. Appetizer Platter _____ 66.90

Showcasing our Signatures on a platter: The charcoal grilled Chicken Satay, hearty Pepes Goreng Sambal Matah, the refreshing Salad Mangga Mangga & irresistible Cumi-cumi Goreng

A2. Chicken Satay _____ 33.90

1/2 dozen chicken satay, marinated & charcoal-grilled to perfection. Succulent on the inside, lightly charred on the outside. Served with satay peanut sauce

A3. Pepes Goreng Sambal Matah _____ 24.90

Signature mix of minced fish & chicken with herbs & spices, steamed then deep-fried to perfection. Served with sambal dabu-dabu

A4. Kembang Kol Bakar _____ 19.90

Also known as whole roasted cauliflower, our version is marinated with turmeric bay leaves. Served with sambal terasi kicap

A5. Gulai Nangka Nangka Goreng _____ 19.90

Golden deep-fried ripe jackfruit stuffed with young jackfruit, paired with aromatic Indonesian curry infused with herbs & spices

A6. Tahu Telur _____ 18.90

A tower of tofu & flossy egg mixture, served with our special tangy, spicy & refreshing kencur sauce

A7. Tahu Tempeh Goreng & Sambal Ikan Bilis _____ 16.90

A traditional Malay-Indo dish of fried tempeh & tofu served with wok-fried spicy sambal ikan bilis, sambal terasi & kicap manis

A8. Emping with Sambal Terasi _____ 9.90

Indonesian melinjo nut crackers with a slightly bitter nutty taste that is perfectly dipped & paired with our sambal terasi

Appetizer



Kembang Kol Bakar

Salad



Soft Shell Crab Kerabu Asam Laksa

SA1. Soft Shell Crab Kerabu Asam Laksa _____ 33.90

Combining deep-fried soft shell crab with the vibrant crunch of pomegranate, fresh herbs & vegetables

SA2. Pucuk Paku Kerabu _____ 19.90

Tender & young fiddlehead fern shoots tossed in Asian citrusy sauce made of fresh chili, lime juice, sliced onions & local herbs

SA3. Salad Mangga-Mangga _____ 19.90

A vibrant salad bursting with sweet & tangy flavours of young & ripe mango, enhanced with the satisfying crunch of crispy mango tempura

SA4. Belimbing Salad _____ 19.90

Features the unique tartness of starfruit, combined with fresh vegetables, herbs & a tangy burst of tropical flavours

SA5. Keredok _____ 18.90

Experience a burst of flavours from freshly cut cucumber, cabbage & long bean with our special tangy, spicy & refreshing kencur sauce. Definitely a refreshing treat!

s1. **Sup Buntut with** _____ **35.90**

- a. Buntut Goreng
- b. Buntut Bakar

A rich oxtail soup, slow-cooked with aromatic spices, vegetables & herbs, served with sambal terasi kicap

s2. **Sup Petola Sumbat Pepes** _____ **21.90**

A hearty, slow-cooked egg drop soup with with luffa stuffed with fish paste & tomato paired with crispy glass noodle

s3. **Javanese Home Style Soup** _____ **15.90**

Comforting slow-cooked chicken soup with traditional Javanese herbs, carrots, potatoes & crispy glass noodle

Soup



S1b

S1a

Sup Buntut

DF1. with Curry Keluak & Baby Octopus

Served with curry infused with kepayang fruit, cooked with baby octopus & mushroom

79.90



DF4. with Belimbing Salad

Served with starfruit slices tossed in a mildly spicy, tangy sweet & sour sauce

69.90



DF2. with Sambal Hitam Keluak

An earthy sambal packed with unique flavours from the kepayang fruit

69.90



Dancing Fish

Fresh from the tank, Ikan Nila is deep-fried to golden crispy perfection & served in an elegant presentation that mimics its graceful movements. Savour every bit of the fish down to the crunchy bones!

DF5. with Mango Kerabu

Served with homemade salsa sauce made of young mango & fresh herbs

69.90

DF6. with Sambal Dabu-dabu

Served with traditional salsa sauce from Manado, Indonesia

65.90

DF3. with Sambal Kedondong

Javanese tangy chili paste with ambarella fruit

69.90





FB1. Gulai Nanas Cili Api Pedas

A rich curry enhanced with pineapple, bird's eye chili, coconut milk along with herbs & spices

a. Ikan Seabass	79.90
b. Ikan Nila	73.90

FB2. Cabe Taucu Pedas

A fiery feature of deep-fried dried chili, bean paste, coriander seed, peanut, garlic & spring onion to enhance the grilled fish with a harmonious balance of spiciness & depth

a. Ikan Seabass	79.90
b. Ikan Nila	73.90

FB3. Tempoyak

A heavenly match for grilled fish with added bold flavours from the steaming hot & creamy fermented durian paste

a. Ikan Seabass	79.90
b. Ikan Nila	73.90

FB4. with Sambal Hitam Keluak

An earthy & spicy sambal infused with unique flavours from the kepayang fruit. Served with a side of fresh ulam

a. Ikan Seabass	79.90
b. Ikan Nila	73.90

FB5. with Air Asam Sauce

A delectable sauce of tangy tamarind, lime, belacan & aromatic spices with a hint of sweetness

a. Ikan Seabass	77.90
b. Ikan Nila	69.90

FB6. with Sambal Ijo & Merah

The dynamic duo of Indonesian chili: one with vibrant green freshness cooked with our secret blend of ingredients & the other with a bold kick from red chili, garlic & spices

a. Ikan Seabass	77.90
b. Ikan Nila	69.90

FB7. with Sambal Kicap Pedas

Served with traditional Indonesian sweet sauce, chili & garlic

a. Ikan Seabass	77.90
b. Ikan Nila	69.90

Whole fish basted with our special BBQ sauce &
flame-grilled over glowing charcoal embers

Ikan Bakar



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Cumi Cumi



Rujak Kangkung Cumi

CC1. **Cumi Asam Kedondong Pedas** _____ **48.90**

Fresh calamari tenderly simmered with our zesty house assam & kedondong gravy

CC2. **Cumi Goreng Sambal Telur Asin** _____ **39.90**

Golden & crispy fried calamari coated with irresistible salted egg sambal sauce

CC3. **Rujak Kangkung Cumi** _____ **39.90**

Kangkung, golden deep-fried calamari, tofu & tempeh harmoniously balanced by aromatic crushed peanuts & our house rujak sauce

CC4. **Cumi-cumi Goreng** _____ **37.90**

Coated in crispy batter, calamari rings are deep-fried with a crunch in every bite

CC5. **Cumi-cumi Bakar** _____ **35.90**

Calamari charcoal-grilled over embers & basted with our Cumi Bakar sauce for a light smokey, caramelised flavour

- P1. Udang Sambal Petai** _____ **99.90**
Fresh Tiger prawns, wok-fried with stink bean & our sambal goreng house sauce
- P2. Udang Bakar Sambal Ijo & Merah** _____ **99.90**
Smokey & charred flavours from charcoal-grilled Tiger prawns coated with Indonesia's dynamic duo sambals
- P3. Udang Sambal Hitam Madura** _____ **99.90**
Tiger prawns wok-fried with flavourful Madurese black spiced chili paste made with onions, garlic, chili, herbs & spices with a hint of sweetness
- P4. Udang Sambal** _____ **99.90**
Fresh Tiger prawns, wok-fried with our sambal goreng house sauce
- P5. Udang Gulai Nanas Cili Api Pedas** _____ **99.90**
Our twist to the classic Malacca Nyonya prawn curry slow-cooked with turmeric, pineapple, herbs & spices
- P6. Udang Asam Kedondong Pedas** _____ **99.90**
Fresh Tiger prawns, tenderly cooked in our homemade tamarind & ambarella gravy

Tiger Prawns



Udang Gulai Nanas Cili Api Pedas

Soft Shell Crab



SS1. Soft Shell Crab with Chili Sambal and Rice Crackers _____ **59.90**

Deep-fried soft shell crab with a special blend of chili sambal, egg drop, herbs & spices. Served with crispy rice crackers

SS2. Soft Shell Crab with Pucuk Paku Bersantan _____ **59.90**

Deep-fried soft shell crab served with tangy, spicy young fiddlehead fern shoots cooked in coconut milk & herbs

SS3. Soft Shell Crab Mango Kerabu _____ **51.90**

Delicious combination of deep fried soft shell crab with tangy mango salsa

Bebek Goreng Bali (Crispy Duck)

Duck marinated in our signature mix of Balinese herbs & spices for 24 hours and is then fried to perfection with irresistible crispy skin



BB1. with Sambal Belado _____ 68.90

A fulfilling combination of red chili, onion, curry leaf, sambal merah, garlic, herbs & spices. Served with Indonesian sweetened aromatic soy sauce & emping on the side

BB2. with Percik Mangga Pedas _____ 68.90

A unique blend of spiciness and tropical sweetness by infusing house spiced gulai with ripe mango cubes, herbs & spices

BB3. with Sambal Hitam Madura _____ 68.90

Madurese black spiced chili paste made with onions, garlic, chili, herbs & spices with a hint of sweetness



Bebek Panggang (BBQ Duck)

Duck marinated 24 hours with herbs & spices and glazed with our special BBQ sauce, then flame-grilled over glowing charcoal embers

BB4. Percik Merah with Rujak Sauce _____ **68.90**

Succulently marinated in a blend of our signature red percik sauce, aromatic herbs & spices. Served with our house rujak sauce

BB5. with Sambal Matah Gherkin _____ **68.90**

A unique twist on the traditional zesty chili relish, with the addition of tangy gherkins to fresh shallot, chili & fragrant herbs & spices

BB6. with Sambal Belado _____ **68.90**

A fulfilling combination of red chili, onion, curry leaf, sambal merah, garlic, herbs & spices. Served with Indonesian sweetened aromatic soy sauce & emping on the side

BB7. with Sambal Ijo & Merah _____ **68.90**

The dynamic duo of Indonesian chili: one with vibrant green freshness cooked with our secret blend of ingredients & the other with a bold kick from red chili, garlic & spices



AP3

AP2

AP1

AP4

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Ayam Panggang (BBQ Chicken)

Fresh chicken marinated & basted with our special homemade BBQ sauce, charcoal grilled over glowing embers

AP1. Percik Merah with Rujak Sauce

Succulently marinated in a blend of our signature red percik sauce, aromatic herbs & spices.

Served with our house rujak sauce

a. 1/4 chicken _____ 29.90

b. 1/2 chicken _____ 54.90

AP2. with Sambal Hitam Keluak

An earthy sambal packed with unique flavours from the kepayang fruit

a. 1/4 chicken _____ 29.90

b. 1/2 chicken _____ 54.90

AP3. with Sambal Matah Buah Delima

Juicy bursts of pomegranate seeds enhance the traditional zesty chili relish of fresh shallot, chili & fragrant herbs & spices with delightful sweet, tangy & spicy flavours

a. 1/4 chicken _____ 29.90

b. 1/2 chicken _____ 54.90

AP4. with Air Asam Sauce

A delectable sauce of tangy tamarind, lime, belacan & aromatic spices with a hint of sweetness

a. 1/4 chicken _____ 26.90

b. 1/2 chicken _____ 50.90

Ayam

AC1. Ayam Goreng Gulai Lemak Pedas _____ 29.90

Deep-fried marinated chicken paired with aromatic Indonesian curry, cherry tomatoes, herbs & spices

AC2. Ayam Goreng Berempah

An aromatic & juicy dish of chicken marinated in a fragrant blend of herbs & spices before deep frying

a. 1/4 chicken _____ 23.90

b. 1/2 chicken _____ 43.90

AC3. Opor Ayam _____ 23.90

Chicken braised in Javanese coconut gravy with aromatic herbs & spices

AC4. Ayam Goreng Cili Belado _____ 23.90

Deep-fried chicken wok-tossed with homemade sambal belado paste made of red chili, onion, curry leaf, sambal merah, garlic, herbs & spices

BBQ Beef Ribs

Australian short ribs marinated 24 hours with herbs & spices, then flame-grilled over glowing charcoal embers

R1. Gulai Lemak Pedas 89.90

Ribs paired with bubbling hot & aromatic Indonesian curry infused with rich herbs & spices

R2. with Sambal Ijo & Merah 89.90

The dynamic duo of Indonesian chili: one with vibrant green freshness cooked with our secret blend of ingredients & the other with a bold kick from red chili, garlic & spices

R3. with Spicy Peanut Sauce 89.90

A delectable fiery sauce with a sweet note, combining crushed peanuts infused with chili, garlic & spices

R4. with Sambal Belado 89.90

A fulfilling combination of red chili, onion, curry leaf, sambal merah, garlic, herbs & spices

R5. with Chili Jeruk Belado 89.90

Tangy & crunchy pickled red & green chili to add a zing of flavour to your ribs



Buntut

BT2

BT1. Buntut Goreng Sambal Matah Dabu-Dabu 69.90

Australian oxtail marinated with complex herbs and spices, then deep-fried till perfection. Served with Balinese lemongrass shallot relish, lime & spices

BT2. Buntut Belado Enak 69.90

Australian oxtail, marinated & braised with aromatic herbs & spices. Then flame-grilled over charcoal embers to intensify the charred flavours. Served with chili jeruk belado

BT1

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Daging

D1. Dendeng Belado _____ 29.90

Known as Indonesian spicy beef jerky, marinated strips of Australian beef tenderloin is fried till dry then wok-tossed with our house sambal belado that packs a spicy punch

D2. Daging Rendang _____ 29.90

Australian beef tenderloin aromatically flavoured with herbs, spices & coconut milk, braised over low heat till tender

D3. Daging Goreng Sambal Selasih _____ 27.90

Wok-fried Australian beef tenderloin with sambal belado, kicap manis & basil leaves.

D4. Daging Goreng Empuk _____ 27.90

Marinated Australian beef tenderloin strips, slowly wok-fried till crispy. Served with chili jeruk belado

Lamb Shank

L1. Gulai Lamb Shank _____ 89.90

Marinated Australian lamb shank, slow-cooked in coconut milk, herbs & spices

L2. Lamb Shank Bakar with Rendang Gravy _____ 89.90

Tender & succulent lamb shank, expertly grilled to perfection then topped with aromatic & rich coconut gravy



Vegetables



Gulai Pucuk Paku

v1. Sambal Ijo Petai & Ikan Bilis _____ **27.90**

Stink beans stir-fried with signature sambal hijau & anchovies

v2. Wok-fried Pucuk Paku with Sambal Belacan _____ **25.90**

Young fiddlehead fern shoots wok-fried with our signature sambal belacan & dried shrimp

v3. Gulai Pucuk Paku _____ **24.90**

Young fiddlehead fern shoots cooked with turmeric, coconut milk & spices. Best paired with steaming hot white rice

v4. Kailan with Prawn Sambal & Lily Bulb _____ **29.90**

Fresh young HK kailan wok-fried with spicy prawn paste, prawns & topped with crunchy lily bulb

v5. Kailan with Garlic, Mushroom & Lily Bulb _____ **25.90**

Fresh, young HK kailan wok-fried aromatically with garlic, mushrooms & crunchy lily bulb

v6. Kailan with Ikan Masin _____ **22.90**

Fresh, young HK kailan wok-fried with salted fish

v7. Kailan with Oyster Sauce _____ **19.90**

Fresh young HK kailan wok-fried with garlic & oyster sauce

v8. Wok-fried Petola with Black Fungus _____ **20.90**

Fresh luffa wok-fried with glass noodle, black fungus, dried shrimp, shimeji & prawns

v9. **Wok Fried Mixed Vegetable with Sambal** _____ **24.90**

Wok-tossed mixed vegetable of-the-day with homemade chili prawn paste & anchovies

v10. **Cha Kangkung (Bandung Style)** _____ **18.90**

Young kangkung fried with taucu, onions & chili. Best paired with Seabass Bakar

v11. **Cha Kangkung with Sambal Belacan** _____ **18.90**

Young kangkung fried with our house sambal & dried shrimp

v12. **Terong Belado** _____ **19.90**

Eggplant wok-fried with chili belado sauce, crispy fried anchovies & egg. A signature Indonesian kampung homecooked dish.

v13. **Terong Sambal** _____ **19.90**

Eggplant stir-fried with our special blend of sambal, with a hint of sweetness & a tinge of assam

v14. **Terong Sambal Ijo & Merah** _____ **19.90**

Grilled eggplant topped with vibrant green & red chili sambal

v15. **Wok-fried Terong with Basil Sauce** _____ **19.90**

Eggplant wok-fried with homemade chili belado, Indonesian sweet sauce & basil leaves

v16. **Okra Sambal** _____ **18.90**

Blanched lady's fingers topped with our special blend of sambal, with a hint of sweetness & a tinge of assam

v17. **Okra Belado** _____ **18.90**

Fresh lady's fingers wok-tossed with homemade chili belado sauce, egg & crispy fried anchovies

V8

V1



Egg

E2

E1. Flossy Prawn Omelette _____ 24.90

Delicious Asian-style omelette with prawns

E2. Omelette Petai Sambal Matah _____ 21.90

Delicious omelette with fragrant stink beans & topped with tangy lemongrass shallot relish

E3. Omelette Kerabu _____ 19.90

Delicious omelette stuffed with fresh local herbs & vegetables

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Kid's Menu

- K1. **Grilled Chicken Chop** _____ 29.90
Served with salad & choice of french fries or rice
- K2. **Fried Chicken Chop** _____ 29.90
Served with french fries, salad & sauce
- K3. **Fish n Chips** _____ 29.90
Served with salad & sauce

Rice

- R1. **Nasi Berempah Kuning** _____ 5.50
per bowl
- R2. **Nasi Wangi Putih** _____ 4.50
per pax, unlimited refills

Individual Sets



Comes with Emping & Sambal Terasi, a side of Tahu Tempeh Goreng, Belimbing Salad, Javanese Soup, Gulai Pucuk Paku & Rice

- IS1. **Daging Rendang Set** _____ 41.90
- IS2. **Goreng-Goreng Ayam Berempah Set** _____ 39.90
- IS3. **Panggang-Panggang Ayam Set** _____ 39.90

DS1. **Banana Split** _____ 29.90

featuring three scoops of artisanal ice cream atop a whole banana, creating the perfect blend of fruity sweetness & creamy indulgence

DS2. **Coconut Panna Cotta with Golden Nangka Goreng** _____ 21.90

DS3. **Tropical Fruits Bowl with Sago & Coconut Ice Cream** _____ 21.90

DS4. **Ice Kacang with Vanilla Ice Cream** _____ 17.90

DS5. **Sweet Potato with Coconut Scrapings, Palm Sugar & Vanilla Ice Cream** _____ 17.90

Desserts



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DS6. Caramelised Bananas with Palm Sugar & Ice Cream	17.90
DS7. Cendol	14.90
DS8. Ice Cream Trio	15.90
DS9. Ice Kacang	13.90
DS10. Lemongrass Jelly with Pop Pop & Trio Ice-Cream	13.90
DS11. Lemongrass Jelly with Pop Pop	8.90
DS12. Mango Lolo	12.90
DS13. Ice Cream (single scoop)	8.90



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Four Seasons Mocktails (By Carafe)

FS1. Autumn Pomegranate
pomegranate · lemon · mint · earl grey · lychee · soda

Small -20.95

Large -38.95

FS2. Summer Cucumber
cucumber · lime · lemongrass · mojito · green apple · soda

Small -18.95

Large -32.95

FS3. Winter Asam Boi
asam boi · blue curaçao · pop pops · basil · coconut · soda

Small -18.95

Large -32.95

FS4. Spring Passion
passion fruit · longan · mint · soda

Small -18.95

Large -32.95



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Western Beverages

	HOT	COLD
W1. Espresso	9.95	
W2. Double Espresso	12.95	
W3. Long Black	10.95	11.95
W4. Cappuccino	14.95	15.95
W5. Latte	15.95	16.95
W6. Café Caramel	19.95	20.95
W7. Café Mocha	19.95	20.95
W8. Cucumber Latte	19.95	20.95
W9. Affogato	17.95	
W10. Chocolate	14.95	15.95

Ice Blended

IB1. Ice Blended Café Mocha	21.95
IB2. Ice Blended Café Caramel	21.95

Tea-in-a-pot By Gryphon

T1. Earl Grey	12.95
T2. British Breakfast	12.95
T3. Chamomile Dream	12.95
T4. Lemon Ginger Mint	12.95

Local Coffee & Tea

LC1. Nescafe Tarik	9.95	10.95
LC2. Spice Aromatic Coffee	12.45	13.45
LC3. Teh Tarik	9.95	10.35
LC4. 3 Layer Kopi Kau		11.95
LC5. 3 Layer Tea Kau		11.95
LC6. Milo	13.95	14.95
LC7. Teh Koci in a Pot	9.95	
Jasmine Tea served with rock sugar		
LC8. Iced Lemon Tea		9.95
LC9. Green Tea	9.95	10.35
LC10. Oolong Tea	9.95	10.35
LC11. Teh Botol		9.95

Beverage



Local Specialties

	HOT	COLD
LS1. Homemade Barley (Free Flow) _____		9.95
LS2. Homemade Barley Lime (Free Flow) _____		10.95
LS3. Lime Mint with Asam Boi Soda _____		12.95
LS4. Basil Mint Asam Boi Soda _____		12.95
LS5. Star Fruit with Asam Boi _____		11.95
LS6. Ribena Sprite Longan _____		11.95
LS7. Green Tea Honey Lemon _____		10.95
LS8. Honey Lemon _____	10.95	11.95
LS9. Jasmine Mint with Passionfruit _____		11.95
LS10. Jasmine Mint with Mango _____		11.95
LS11. Black Jelly Longan _____		10.95
LS12. Black Jelly _____		9.95
LS13. Iced Bandung Longan/Cincau _____		10.95
LS14. Iced Bandung _____		9.95
LS15. Longan Lemon _____		10.95
LS16. Blended Asam Tamarind _____		10.95
LS17. Iced Sirap _____		7.95
LS18. Mineral Water _____		4.95
LS19. S.Pellegrino Sparkling Water _____		21.95

Soft Drinks

SD1-4. Coke | Coke Zero | Sprite | Ginger Beer _____ 8.95

Fresh Juices

J1. 100% Fresh Fruit Juices without Ice _____	15.95
J2. 100% Fresh Fruit Juices with Ice _____ (Watermelon Orange Apple Pineapple Carrot)	13.95
J3. Pandan Coconut with Lime _____	20.95
J4. Pandan Coconut _____	19.95
J5. Kedondong with Preserved Plum _____	13.95
J6. Fresh Lime Soda _____	10.95
J7. Fresh Lime Juice with Preserved Plum _____	10.45
J8. Fresh Lime Juice with Cincau _____	10.45
J9. Fresh Lime Juice _____	9.95

Menin Mocktail

MM1. Sangria Passion _____	16.95
MM2. Spicy Mango Lime _____	16.95
MM3. Wild Minty Cucumber Soda _____	16.95
MM4. Pomegranate Pink Fizz _____	16.95



*Your dream venue for
unforgettable moments
& culinary delights!*

Capacity:

Overall : 160 pax

Main Dining Hall: 100 pax

Main Island: 30 pax

Dining Pods: 5 pax

Private Rooms:

Overall : 44 pax

VIP 1: 10 pax

VIP 2: 22 pax

VIP 3: 12 pax

Facilities:

Wifi

LED Smart TV

Microphones

Speakers



Talk to our staff or email
events@rhombuscx.com

