



LOU LOU JAMES

THE KITCHEN

COFFEE

Americano	Hot Iced	9 11
Café Latte	Hot Iced	10 14
Flat White	Hot Iced	10 14
Cappuccino	Hot Iced	10 14
Piccolo Latte	Hot	10
Caramel Macchiato	Hot Iced	13 17
Mochaccino	Hot Iced	12 17
Affogato		12
Shaken "Gula Melaka" Latte		17
Organic Macha Latte	Hot Iced	11 15

TEA

English Breakfast		8
Earl Grey		8
Chamomile		8
Green Tea		8
Honey Lemon	Hot Iced	9 12
Honey Ginger	Hot Iced	9 12
Lemon Tea	Hot Iced	9 12
Peach Tea	Hot Iced	9 12
Filtered Water	Refillable	1

MOCKTAILS

Butterfly Berry Bliss	17
<small>Strawberry Butterfly Pea Tea Lime Lemon Grenadine Cream</small>	
Cherry Chilli Fusion	12
<small>Earl Grey Tea Cherry Juice Lemon A Hint of Chilli Flakes</small>	
Mango-Pine Paradise	18
<small>Pineapple Orange Mango Cream Lime</small>	

SMOOTHIES

Mixed Berries	18
<small>Blueberry Strawberry Raspberry Yoghurt Milk</small>	
Banana Kale	18
<small>Banana Kale Honey Yoghurt Milk</small>	
Pina Colada Fusion	18
<small>Pineapple Coconut Milk Yoghurt</small>	

MILKSHAKE

Banana Peanut Butter	25
Chocolate	25
Strawberry	25
Vanilla	25

FRESH JUICE

Orange	15
Apple	15
Watermelon	15



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WELCOME TO THE WORLD OF LOU LOU JAMES
 WE ARE ALL ABOUT EAT, DRINK, CHEERS AND PARTIES! BROWSE THROUGH OUR MENU FOR A GREAT SELECTION OF FOOD FROM SMALL PLATES TO EXCELLENT GRILLED STEAKS, AND A DELIGHTFUL SELECTION OF BEVERAGES FROM YUMMY MILKSHAKES TO CURATED COCKTAILS! JUST RAISE YOUR HAND AND OUR TEAM IS MORE THAN HAPPY TO PROVIDE YOU WITH A MAGICAL EXPERIENCE FOR YOU AND YOUR GUESTS.
 SHH...LET US TELL YOU A SECRET, WE HAVE A HIDDEN BAR UPSTAIRS TOO!

EST. 2021



FAMILY, FOOD, TOGETHERNESS AND LOVE.
"Making Moments Magical"



LOU LOU JAMES

THE KITCHEN



Grilled Fillet Mignon



The Veal Wellington



The Magic Tree



Crispy Buttermilk Chicken Burger

FROM THE GRILL

Grilled Fillet Mignon 148

250G Aussie Grain-fed Tenderloin | Pave Potato | Grilled Asparagus | Red Wine Reduction | Aji Verde Sauce | Brown Sauce

Argentinian Angus Ribeye 115

250G for Argentinian Angus Ribeye | Grilled Eringi Mushroom | Grilled Soy Bok Choy | Potato Lyonnaise | Red Wine Reduction | Yuzu Chilli Lime | Brown Sauce

Lamb Cutlet 129

300G New Zealand Lamb Rack | Asparagus | Carrots | Pesto & Mint Puree

MAIN PLATES

The Veal Wellington 168

European Veal Tenderloin | Puff Pastry | Grilled Bok Choy | Creamy Mash | Mushroom Duxelle | Truffle Pancake | Red Wine Reduction | Brown Sauce | Microgreens

Angus Beef Stew 62

Angus Beef Tenderloin | Brown Sauce | Funnel Spice | Cumin Spice | Tomatoes | Cajun Spice | Potatoes

Braised Lamb Shank 69

5 Hour Oven Braised Lamb Shank | Brown Sauce | Mashed Potato | Garlic Flakes | Tomatoes | Red Bell Pepper | Rosemary Herb | Thyme Herb

Pan Seared Salmon With Spinach & Lemon Beurre Blanc Sauce 59

Norwegian Salmon | Creamy Spinach | Lemon Garlic Butter Sauce | Cream | Shallots

Pan Seared Scallop & Pumpkin Risotto 55

Hokkaido Scallop 3pcs | Pumpkin Seaweed Risotto | French Butter | Fish Sauce

The Magic Tree 35

Grilled Cauliflower | Apricot Glaze | Walnuts | Raisins | Garlic | Onions | Cauliflower Pesto Puree

American Beef Burger 59

Aussie Grain-fed Beef Brisket | Caramelized Onion | Cheddar Cheese | Salad | Onion Rings | Paprika Mayo | Brioche Bun

Crispy Buttermilk Chicken Burger 39

Butter Milk Batter | Paprika | Chicken Thigh | Brioche Bun | Red Cabbage Slaw | Honey Mustard Sauce | Fries | Ketchup

Chicken Roulade With Sautéed Truffle Mushroom 44

Creamy Mash | Truffle Oil | Asparagus | Carrot | Chicken Thigh | Brown Sauce

SMALL PLATES

Duck Foie Gras With Mushroom Pate 57

Pan Seared Duck Foie Gras | Red Wine Reduction | Confit Tomatoes | Microgreens | Button Mushroom Pate | Black Fungus Mushroom

Limau Pedas Mussels 29

Black Mussel | Lime | Fish Sauce | Chilli Flakes | Toast 5pcs

Crab Meat Curry Bao Bun 27

Local Sabah Crab Meat | Curry Paste | Homemade Bao Bun | Grated Vegetables

Chilli Butter Grilled Tiger Prawn 39

Wild Catch Tiger Prawn 3pcs | Chilli Padi | French Butter Sauce | Microgreens

Pulled Lamb or Crispy Fish Tacos 28

Braised Lamb Leg OR Dory Fish Fingers | Taco Shell | Grated Vegetables | Roasted Sesame Sauce | Spicy Mayo | Sour Cream | Tomato Salsa | Lime

Truffle Fries 18

Shoe String Cut Fries | White Truffle Oil | Parmesan Cheese

Garlic Toast 15

Sliced Baguette 5ps | French Butter | Chopped Garlic | Paprika

SALADS

Chicken Caesar Salad 28

Romaine Lettuce | Caesar Dressing | Anchovies | Parmesan Cheese | Crouton | Grilled Chicken Breast

Greek Salad 22

Romaine | Japanese Cucumber | Black Olives | Feta Cheese | Red Onions | Olive Oil | Cherry Tomatoes

Summer Salad 22

Mixed Salad | Sweet Corn | Japanese Cucumber | Cherry Tomatoes | Chickpeas | Black Olive | Pickle Onion | Pesto Dressing

PASTA

Seafood Tomyam Pasta 42

Black Mussel 4pcs | Grilled Wild Prawn 2pcs | Housemade Tom Yam Paste | Chilli Flakes | Cherry Tomatoes | Garlic | Onion

Spicy Gyutan Arrabiata 35

Beef Tongue | Pomodoro Sauce | Chilli Flakes | Cherry Tomatoes | Onion | Garlic

Creamy Sundried Tomato & Spinach Pasta With Feta Cheese 32

Sun Dried Tomatoes | Cream | Spinach | Feta Cheese | Parmesan Cheese

HOUSE MADE DESSERT ALL RM25

Cinnamon Apple Crumble

Egg Yolk Custard | Cream | Milk | Caramelized Sugar | Green Apple

Mango Panna Cotta

Mango Fruit Crush | Cream | Milk | Vanilla Extract

Bread Butter Pudding

Plain Bread | Cream | French Butter | Milk | Cream



Summer Salad



Duck Foie Gras With Mushroom Pate



Pan Seared Salmon With Spinach & Lemon Beurre Blanc Sauce



Pan Seared Scallop & Pumpkin Risotto



Seafood Tomyam Pasta