The Essence of Mexican Cuisine

Las Carretas RESTAURANT

Mexican Cuisine is Meant to be Enjoyed from Sun-up to Long after Sunset. It's Vibrant, Generous and Made for Sharing; Whether you're Dropping by for a Relaxed Lunch or Lingering over an Unhurried Dinner with Friends and Family.

At Las Carretas, every Detail is Designed to Make You Feel at Home. From Colorful Surroundings that Spark the Senses, to Warm Hospitality and Bold, Zesty Flavors that Celebrate the Heart of Mexican Cooking. We Aim to Create an Experience that Feels both Comforting and Exciting.

Our Menu Draws Inspiration from Classic Mexican Favorites, Thoughtfully Prepared and Complemented by Premium Selections from the Grill. Alongside Vibrant, Time-honored dishes, we offer Carefully Curated Dry-aged Australian Steaks; a Celebration of Craftsmanship, Flavor and Patience; Bringing Together the Spirit of Mexico.

There's Something here for Everyone; from the Littlest Muchachos to Grandparents and Everyone in Between. Just like in Mexico, Dining is Never Rushed. It's Festive, Relaxed and Full of Life; and that's the Spirit We're Proud to Bring to Your Table, Every Day.

Scan to view menu photos

Antojitos / APPETIZERS

01 Ensalada de Campo Mexicano

Australian Baby Spinach & Arugula Tossed in Olive Oil with Sautéed Mushrooms, Carrots, Aromatics, Confit Garlic & Cherry Tomatoes.

RM 22.90++

+Grilled Cajun Chicken Breast-100g

RM 29.90++

+Grilled Home Smoked Beef Brisket-50g

RM 29.90++

02 Ensalada Verde Fresca

Australian Baby Spinach, Arugula, Shredded Carrots, Cherry Tomatoes, Romaine, Shaved Shallots & Aromatics with Zesty Whole Grain Mustard Dressing.

RM 19.90++

03 Pulled Lamb Sliders

3 Servings of Pulled Australian Lamb Sliders in Home-Baked Brioche with Arugula & Garlic Emulsion.

RM 32.90++

04 Alas de Pollo Frito

8 Pieces of Lightly-Spiced Wings with Southern Hot Sauce, LC Style.

RM 31.90++

05 Calamares a la Romana

Deep-Fried Tempura-Battered Squid Rings & Citrusy Tartar Sauce, Garlic Emulsion with Lemon Wedge.

RM 34.90++

06 Guacamole Dip

Avocado dip with Crisp Tortilla Chips.

RM 26.50++

Vegetarian Spicy

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07 Tostaditas Birria de Pollo

3 Pieces of Crispy Wonton Skins with Chipotle Mayo, Shallots, Chicken Birria, Guacamole & Sour Cream.

RM 21.90++

08 Dry-aged Salmon Arancini

4 Pieces Dry-aged Salmon with Arborio Rice, Parmesan, Cream Cheese & Lemon Zest; Panko-Sesame Crumbed, Deep-fried & Served on Chipotle Mayo.

RM 27.90++

09 Nachos

Crisp Tortilla Chips Gratinated with Jalapenos, Bell Pepper Relish, Enchilada Sauce & Cheese.

Originale-Plain RM 29.90++

Add Cheese RM 4.00++

Muchos-Minced Beef or Shredded Chicken

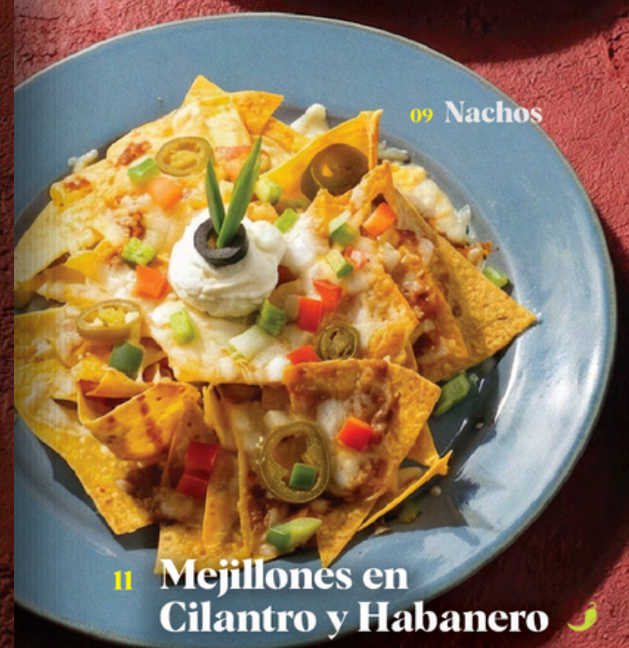
RM 33.50++

10 Poppers

Golden-fried Jalapeños Stuffed with Cheese Blend, Served with Capsicum Salsa.

3 Pieces RM 23.90++

6 Pieces RM 39.90++



11 Mejillones en Cilantro y Habanero

Chilean Black Mussels Simmered in a Coriander-Scented Broth with a Lively Kick of Habanero, Served with 2 pieces of Warm Flour Tortilla for Soaking up Every Drop.

RM 35.50++

Vegetarian Spicy

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Caldos / SOUPS

12 Caldo de Pollo Con Chile

Lightly Spiced Tomato Broth with Carrots, Zucchinis, Onions, Button Mushrooms, Chicken, Cilantro & Kaffir Lime Leaf.

RM 13.90++

13 Crema de Champinones

Freshly Made Smothered-Mushroom Soup. It will Bring out a BIG Smile in YOU!

RM 16.90++

Add Truffle Oil- RM 18.90++

13 Crema de Champinones

12 Caldo de Pollo Con Chile

14 Sopa De Rabo

14 Sopa De Rabo

Lightly Spiced Boneless Oxtail Soup Served in a Rich, Full-Bodied Broth with a Wedge of Lime. Thick Bold & Fiery Nice!

RM 19.90++

Vegetarian Spicy

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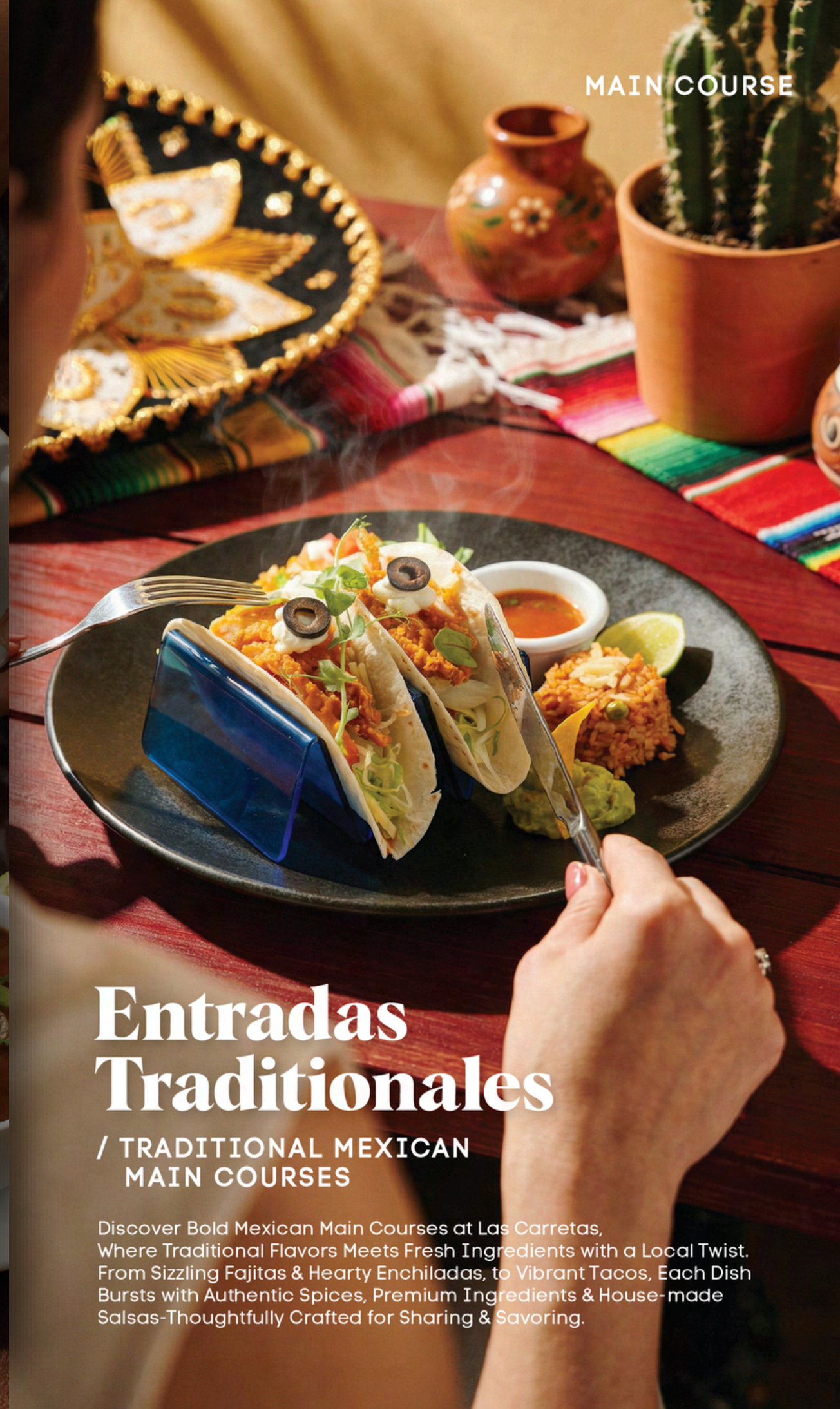

Entradas Traditionales

/ TRADITIONAL MEXICAN MAIN COURSES

Discover Bold Mexican Main Courses at Las Carretas, Where Traditional Flavors Meets Fresh Ingredients with a Local Twist. From Sizzling Fajitas & Hearty Enchiladas, to Vibrant Tacos, Each Dish Bursts with Authentic Spices, Premium Ingredients & House-made Salsas-Thoughtfully Crafted for Sharing & Savoring.

15 Taco

Two Pieces of Fried Corn Tortilla Filled with Minced Beef Or Shredded Chicken, Relish, Shredded Lettuce, Enchilada Sauce, Cheese, Guacamole, Salsa & Sour Cream.

RM 36.90++

16 Soft Shell Taco

2 Warm Flour Tortillas Stuffed with Charbroiled Beef Brisket or Lightly Spiced-Crispy Chicken Fillet or Grilled Cobia Fillet, Chipotle Mayo, Sautéed Onions, Shredded Iceberg, Assorted Cheese, Guacamole, Relish, Sour Cream & Capsicum Salsa.

RM 39.00++

17 Enchiladas

Two Corn Tortillas Rolled & Filled with Minced Beef Or Shredded Chicken, Relish, And Topped with Cheese, Guacamole & Sour Cream.

RM 37.90++

18 Chimichanga

Crispy Fried Flour Tortilla Bursting with Plenty of Cheese, Minced Beef Or Shredded Chicken, Iceberg Lettuce & Topped with Enchilada Sauce, Guacamole & Sour Cream.

RM 37.90++

Spicy

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All Traditional Main Courses Are Served with House Salad except Chicken Quesabirria

19 Burrito

Warm Flour Tortilla Filled with Shredded Iceberg Lettuce, Minced Beef or Shredded Chicken, Relish, Enchilada Sauce, Cheese and Accompanied with Guacamole & Sour Cream.

RM 37.90++

20 Never Messy Chicken Quesabirria

Pan-Seared Flour Tortilla with Chicken Birria, Diced Onions, Cheese & Coriander, Served with Rich Consommé, Guacamole, Sour Cream & Pickled Onion.

RM 37.90++

21 Muslo de Pollo Cocinado en Salsa

330 Grams of Lightly Spiced & Marinated Whole Chicken Leg, Slow Cooked with Charred Jalapenos, Smoked Paprika in Its Own Rich Gravy. Served Over Mexican Rice with Jalapenos & House Salad

RM 34.90++

Spicy

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All Traditional Mexican Main Courses Are Served with Mexican Rice & House Salad Except Chicken Quesabirria

22 Quesadillas

A Folded Baked Flour Tortilla
Stuffed with Your Choice of
Minced Beef or Sauteed Mushroom,
Diced Onions, Jalapenos &
Served with Capsicum Salsa,
Sour Cream & Guacamole.

RM 39.90++

23 Fajitas

Presented On A Sizzling Hot Skillet with
Sautéed Onions & Capsicums & Complemented with
Sour Cream, Capsicum Salsa, Guacamole, Cheese
And Not Forgetting Our Warm Flour Tortilla.

23 Mixed Fajitas

Chicken	Beef	Mixed (Chicken & Beef only)
RM 43.90++	RM 49.90++	RM 49.90++
Shrimps	Lamb Tenderloin	
RM 64.50++	RM 85.90++	

Vegetarian Spicy

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All Traditional Main Courses Are Served with House Salad except Chicken Quesabirria

Pasta / PASTA

25 Prawn Spaghetti

24 Spaghetti with Ragout of Mushroom

Tossed in Our Creamy
Mushroom Sauce & Finished
with a Touch of Pesto!

RM 29.90++

25 Prawn Spaghetti

180 Grams Deshelled Sea Prawns
Sautéed with Garlic, Chili & Tossed
with our Signature Fajita Sauce.

RM 56.90++

26 Fettucine of Home Smoked Beef Brisket Carbonara

100 Grams of Sliced
Home Smoked Beef Brisket
Presented in a Rich Creamy
Carbonara Sauce

RM 39.90++

27 Lamb Tenderloin Fettucine

80 Grams of Grain-fed Lamb Tenderloin
Tossed Aglio StyleTopped with Arugula.

RM 49.90++

27 Lamb Tenderloin Fettucine

Vegetarian Spicy

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La Carnes

/ STEAKS FROM OUR CHARBROILER

Premium Cuts are Seasoned with Our Signature House Spice Blends & Char-broiled over Open Flames or in Cast-iron Pans for a Rich, Natural Crust and Succulent Finish. Cooked to your Preferred Doneness & Served with Crispy Skin-on Fries, Seasonal Vegetables with Crispy Crumbs & Bold House-made Sauces Inspired by our Mexican Roots — Delivering a Perfectly Balanced, Flame-kissed Experience.

28 Australian Beef Backribs

Marinated with Chili, Jalapeños & Our Signature Spice Blend, then Char-Broiled to Perfection. Served with House Salad topped with Ranch Dressing, Skin-on Fries & your Choice of Barbeque or Black Pepper Sauce.

RM 75.50++

29 16 Hour Sous-Vide Australian Angus (M2-M3) Short Rib

400-430g Grain-Fed Angus Short Rib (120 Days), Sous Vide Slow-Cooked & Charbroiled. Best Served Medium. Acompanied with Dauphinoise Potato, Tossed Seasonal Veg with Crumbs & Charred-Beef Sauce.

(Kindly allow 30-35 minutes of Preparation Time)

RM 139.50++

Spicy

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30 Pollo Loco

Charbroiled Boneless Chicken Chop with Black Peppercorn Sauce and Served with Our House Salad & Skin-on Fries.

RM 27.50++

31 Costilla de Cordero a la Parrilla

230g Grilled Australian Lamb Loin Chops with Chimichurri, Tossed Veg with Crispy Crumbs, Confit of Cherry Tomatoes & Skin-on Fries.

RM 55.90++

32 Braised Australian Lamb Shank

Slow-Braised with 12 Different Herbs & Spices Until Fork-Tender. Served with Tossed Fettucine & Seasonal Vegetables Topped with Crispy Crumbs.

RM 69.90++

33 Australian Lamb Rack

250g Seared Australian Lamb Rack, Dijon Mustard & Roasted to Desired Doneness. Served Sliced with Skin-on Fries, Tossed Seasonal Veg Topped with Crispy Crumbs & Rosemary Sauce.

(Kindly allow 30-35 Minutes for Cooking Time)

RM 99.90++

Spicy

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34 Bistek Solomo

Cast-Iron Seared Argentinean Corn-fed Angus Sirloin Steak with Tossed Seasonal Veg Topped with Crispy Crumbs, Skin-on Fries, Confit of Cherry Tomatoes & Bone Marrow Jus.

(Kindly allow 30-40 minutes of Preparation Time)

300 Grams	500 Grams
RM 115.00++	RM 185.00++

35 Bife Ancho

Cast-Iron Seared Argentinean Corn-fed Angus Rib-eye Steak with Seasonal Veg Topped with Crispy Crumbs, Skin-on Fries, Confit of Cherry Tomatoes & Bone Marrow Jus.

300 Grams	500 Grams
RM 165.00++	RM 255.00++

36 Charbroiled Australian Grain-Fed Lamb Tenderloin "Cancun Style"

160 Grams of Charbroiled Lamb Tenderloin Served with Dauphinoise Potato, Tossed Seasonal Vegetable Topped with Crispy-Crumbs & Finished with a Fresh Tomato & Rosemary Reduction.

RM 83.50++

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Cortes Madurados en Seco

/ DRY AGED STEAKS

Dry ageing Transform Beef Through Two Essential Processes. First, Natural Moisture Loss Concentrates the Meat's Flavor, Creating a Deeper & More Pronounced Beef Character. Second, the Beef's Own Enzymes Gradually Break Down Connective Tissue Within the Muscle, Resulting in Exceptional Tenderness.

37 T-Bone Angus Australiano Madurado en Seco (28 Días)

28-Days Dry-Aged Australian Angus T-Bone

RM 48.50++ / 100 Grams

38 Rib Eye con Hueso Australiano Grain-Fed Madurado en Seco (28 Días)

28-Days Dry-Aged Australian Grain-Fed Bone-in Rib Eye

RM 53.00++ / 100 Grams

All Dry-Aged Steaks Are Served with Grilled Lemon, Grilled Garlic Bulb, Skin-on Fries, & Tossed Salad Tiede; Finished with our House-made Bone Marrow Jus & Chimichurri

A Complimentary Appetizer of Your Choice from Our A La Carte Menu is Included.

Best Enjoyed Medium Rare to Medium & Subject to Availability
Kindly Check with our Servers for Today's Serving Size.
Please Allow Approximately 25–30 Minutes for Preparation.

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KID'S MENU

El Gauchito

/ FOR OUR LITTLE AMIGO'S UP TO 10 YEARS OLD

39 El Pedro

Spaghetti Tossed in a Bright Red Tomato Sauce.

RM 13.50++

40 El General

Fit for the General's Kiddos. Deep-Fried Chicken Nuggets Served with Delicious Tartar Sauce & Skin-on Fries.

RM 16.90++

41 Speedy Gonzales

100 Grams of Grilled Chicken Breast on a Yummy Mushroom Sauce Accompanied with Skin-on Fries & Tossed Seasonal Vegetables Topped with Crumbs

RM 19.50++

41A Little Amigo Ice Cream Scoop

1 Scoop of Ice Cream with Whipped Cream, Chocolate Sauce & Assorted Crumbles - Choose your Flavor: Vanilla, Chocolate or Strawberry

RM 5.90++

39 El Pedro

40 El General

41 Speedy Gonzales

Vegetarian

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Pescados / SEAFOOD

42 Filete De Pescado

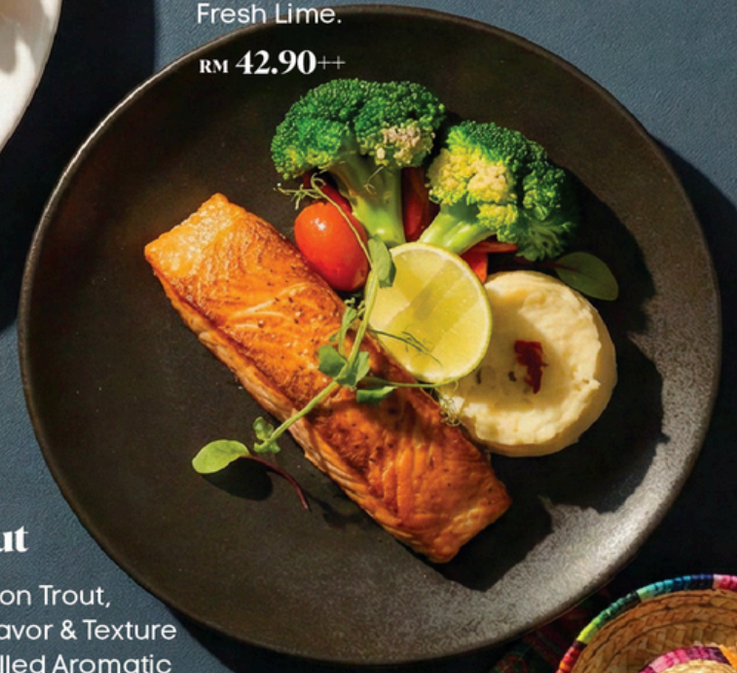
Char-Broiled Cobia Fillet Served with Home Made-Mash, Smeared with Chilled Aromatics & Roma Tomato Salsa or Mushroom Sauce & Tossed Seasonal Vegetables Topped with Crumbs & Lime.

RM 39.90++

43 Squid Ink Battered Fish N Chips

180 Grams of Squid Ink Battered Fish with Citrusy-Tartar Sauce, House Salad, Skin-on Fries & Fresh Lime.

RM 42.90++



44 14 Days Dry Aged Norwegian Salmon Trout

160g Pan-Seared Norwegian Salmon Trout, Dry-aged 14 Days for Enhanced Flavor & Texture Served with Homemade Mash, Chilled Aromatic & Roma Tomato Salsa or Mushroom Sauce, Tossed Seasonal Veg Topped with Crispy Crumbs.

RM 63.90++

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Guarniciones
/ SIDE ORDERS

45 Papas Fritas
Fries Served with Garlic Mayonnaise
RM 15.50++

46 Patatas Dauphinoise
Dauphinoise Potato
RM 8.50++

47 Crema Acida
Sour Cream
RM 3.50++

48 Totopos
Deep-Fried Corn-Chips
RM 12.90++

49 Pan de Ajo
Garlic Bread
RM 5.50++

50 Arroz
Mexican Rice
RM 3.50++

51 Chiles en Rodajas 🌶
Sliced Jalapenos or Habaneros
RM 3.50++

52 Queso Mixto
Mixed Cheese
RM 4.00++

53 Guacamole
RM 4.00++

54 Salsa Rioja 🌶
RM 2.90++

55 Tortilla de Harina
Flour Tortilla
RM 2.00++

🌶 Spicy

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Postres / DESSERTS

56 Boca Chica
Hazelnut & Coffee-Flavored Sponge Served with Vanilla Ice Cream, Assorted Crumbles, Chocolate Sauce & a Light Dusting of Cinnamon.
RM 19.90++

57 Brownies Caseros
Warm Home-made Brownies Served with Chocolate Sauce, Vanilla Ice Cream & Whipped Cream.
RM 19.90++

58 Flan De Nuez De Macadamia
Classic Mexican Custard with Toasted Macadamia Nuts with Caramel & a touch of Whipped Cream.
RM 16.90++

59 Panna Cotta de Pandan
A Delicately Set Cream Dessert Infused with Fragrant Pandan Finished with Assorted Crumbles.
RM 16.90++

60 Trio de Helados
Three Flavors of Ice Cream Served with Chocolate Sauce and Assorted Crumbles
RM 16.90++

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Jugo / JUICES

61	Orange Juice	RM 6.90++
62	Mango Juice	RM 6.90++
63	Pineapple Juice	RM 6.90++
64	Lime Juice	RM 7.90++
65	Mountain Fresh Apple & Pear Juice (400ml)- Premium Imported Juice	RM 21.90++

Bebidas Refrescantes

/ QUENCHERS

69	Coke-Can	RM 6.90++
70	Coke Zero-Can	RM 6.90++
71	Sprite-Can	RM 6.90++
72	Ice Lemon Tea	RM 6.90++

Aguas / MINERAL WATER

66	Bleu - 600ml	RM 3.50++
67	Evian- 500ml	RM 9.90++
68	San Pellegrino- 500ml	RM 14.50++

Cócteles Sin Alcohol

/ MOCKTAILS

73	Virgin Margarita (Lime or Strawberry)	RM 14.50++
74	Virgin Mojito	RM 14.50++
75	Milk Shakes (Vanilla or Chocolate or Strawberry)	RM 13.50++

Bebidas Efervescentes de Frutas

/ FRESHLY PREPARED LIGHTLY SPARKLING

76	Cucumber & Mint	RM 15.50++
77	Pineapple & Ginger	RM 15.50++
78	Cranberry & Cinnamon	RM 15.50++

Café / COFFEE

79 **Las Carretas Espresso** RM 7.90++

80 **Single Espresso** RM 7.90++

81 **Double Espresso** RM 11.50++

82 **Cappuccino** RM 13.50++

83 **Iced Cappuccino** RM 15.90++

84 **Iced Chocolate** RM 15.90++

85 **Café Latte** RM 12.50++

86 **Black Forest Coffee** RM 18.50++
Ice Blended with Coffee, Chocolate Syrup, Milk & Maraschino Cherry

Bebidas Caliente

/ SOMETHING HOT

87 **Hot Chocolate** RM 15.90++

88 **English Tea** RM 5.90++

89 **Earl Grey Tea** RM 5.90++

90 **Green Tea** RM 5.90++

Cerveza / BEER

91 **Carlsberg**
325ml RM 21.90++ | Bucket of 5 Bottles RM 99.90++

92 **Tiger**
325ml RM 21.90++ | Bucket of 5 Bottles RM 99.90++

93 **Guinness**
325ml RM 25.90++ | Bucket of 5 Bottles RM 119.90++

94 **Stella Artois**
330ml RM 31.90++ | Bucket of 5 Bottles RM 149.90++

95 **Hoegaarden-Witbier**
330ml RM 31.90++ | Bucket of 5 Bottles RM 149.90++

96 **Corona**
355ml RM 33.90++ | Bucket of 5 Bottles RM 159.90++

97 **Erdinger-Weissbier**
500ml RM 41.90++ | Bucket of 5 Bottles RM 199.90++

98 **Erdinger-Dunkel**
500ml RM 41.90++ | Bucket of 5 Bottles RM 199.90++

La Sidra / CIDERS

99 **Magners-Ireland**
RM 31.90++

El Coctel / COCKTAILS

100 Classic Margarita

Our Signature Margarita made the Classic Way Served Frozen or Shaken. The Perfect "Tiki-La-La Drink.

RM 31.90++

½ Pitcher (Serves 4) RM 121.90++

Full Pitcher (Serves 8) RM 229.90++

101 Strawberry Margarita

RM 34.90++

½ Pitcher (Serves 4) RM 132.90++

Full Pitcher (Serves 8) RM 251.90++

102 Millionaire Margarita

An Opulent Drink with Jose Cuervo Centenario & Grand Marnier, with Fresh Lime for Depth & Smoothness.

RM 69.90++

103 El Presidente Margarita

Our Top Shelf Margarita Crafted with Jose Cuervo 1800 Anejo & Grand Marnier. Best Served Shaken.

RM 46.90++

½ Pitcher (Serves 4) RM 178.90++

Full Pitcher (Serves 8) RM 337.90++

104 Patron Margarita

An Elevated Classic with Patrón Añejo & Grand Marnier, Shaken with Lime for Depth, Smoothness & Rounded Finish

RM 65.90++

105 Bull Dog Margarita

Classic or Strawberry Margarita Served Frozen, with Inverted Corona Bottle for the Best Party Experience.

RM 69.90++

106 Long Island Iced Tea

A Glass Filled with Smirnoff, Gordon, Bacardi, Tequila, Cointreau & Topped with Plenty of Ice & Cola. Smooth at First Sip - But Deceptively Strong. Pace yourself Amigo.

RM 59.90++ / glass

½ Pitcher (Serves 4) RM 227.90++

Full Pitcher (Serves 8) RM 431.90++

107 Las Carretas Mojito

Dark Rum Gently Muddled with Freshly Squeezed Lime Juice, Fresh Mint, Lightly Sweetened & Finished with Soda for a Clean, Vibrant & Refreshing Cocktail.

RM 37.90++

108 Batanga

A Timeless Mexican Classic Made with Jose Cuervo Gold, Fresh Lime and a Pinch of Salt Topped with Coke. Crisp, Refreshing & Effortlessly Smooth.

RM 31.90++

109 Matador

Jose Cuervo Gold, Pineapple & Fresh Lime Juice Finished with Soda. Tropical, Crisp & Smooth.

RM 32.90++

Aperitivo/ Digestivo

/ APERITIF / DIGESTIF

110 **Kahlua, Malibu, Cointreau, Grand Marnier, Baileys** RM 27.90++

Liqours y Espiritus

/ SPIRITS

All Spirits are Served at Standards 30ML Servings

Tequila

111 **Jose Cuervo Gold**
Shot RM 25.90++ Bottle RM 299.00++

112 **Jose Cuervo 1800-Anejo**
Shot RM 33.90++ Bottle RM 589.00++

113 **Jose Centenario-Anejo/ Don Julio-Anejo**
Shot RM 36.90++ Bottle RM 639.00++

114 **Patron-Gold-Anejo**
Shot RM 43.90++ Bottle RM 729.00++

115 **Jose Cuervo Reserva De La Familia**
Shot RM 75.90++ Bottle RM 1590.00++

Gin

116 **Gordon's**
Shot RM 25.90++ Bottle RM 299.00++

117 **Bombay Sapphire**
Shot RM 27.90++ Bottle RM 339.00++

118 **Tanqueray**
Shot RM 33.90++ Bottle RM 479.00++

119 **Tanqueray 10/ Hendrick's**
Shot RM 39.90++ Bottle RM 619.00++

Vodka

120 **Smirnoff Red**
Shot RM 25.90++ Bottle RM 299.00++

Rum

121 **Bacardi/ Captain Morgan Dark Rum**
Shot RM 25.90++ Bottle RM 299.00++

Cognac

122 **Remy Martin VSOP**
Shot RM 44.90++ Bottle RM 759.00++

Whisky-Blended

123 **JW Black Label/ John Jameson**
Shot RM 31.90++ Bottle RM 389.00++

Single Malt Whisky

124 **Singleton 12 Yrs/ Glenmorangie 10 Yrs/ Glenlivet 12 Yrs**
Shot RM 39.90++ Bottle RM 659.00++

125 **Dalmore 12 Yrs/ Macallan 12 Yrs/ Lagavulin 16 Yrs**
Shot RM 59.90++ Bottle RM 869.00++

Liqoure Café

/ LIQUORE COFFEE

126 Mexican Coffee

Tequila & Kahlua Layered with Rich Espresso Topped with Whipped Cream & Cinnamon Powder for a Bold, Warming Finish with a Hint of Mexican Flair.

RM 34.90++

127 Irish Coffee

A Classic Combination of John Jameson Irish Whisky & Rich Espresso, Crowned with Whipped Cream for a Warm & Velvety Finish.

RM 34.90++

127 Irish Coffee

126 Mexican Coffee

House Pour Wines

128 REDS

Vina Cono Sur-Cabernet Sauvignon-Chile/
Mc Guigan Black Label-Shiraz-Australia

Glass	Bottle
RM 26.90++	RM 129.00++

129 WHITES

Vina Cono Sur-Chardonnay-Chile/
Mc Guigan Black Label-Sauvignon Blanc-Australia

Glass	Bottle
RM 26.90++	RM 129.00++

Corkages

130 White/Red Wine 700ML
RM 50.00++/ bottle

131 Champagne-700 ML
RM 100.00++/ bottle

132 Spirits-700ML
RM 100.00++/ bottle

133 Spirits-1000ML
RM 120.00++/ bottle

Please refer to our MASTER Wine List for all PREMIUM Listings.

Thank you for Dining with Us.

Las Carretas Subang

29, Jalan USJ 10/1F, Taipan Business Centre,
47620 Subang Jaya, Selangor

Las Carretas Ampang

22, Persiaran Ampang, Desa Pahlawan,
55000 Kuala Lumpur, Wilayah Persekutuan