

LADA & CLOVE

# MENU

**TROVE**  
JOHOR BAHRU



## Meet Chef Mohd Firdaus

### Group Head Chef, Care Luxury Hotels & Resorts

Hailing from Kuantan, Pahang, Chef Mohd Firdaus's culinary journey began at a young age as a butcher's apprentice, where he built a strong foundation in quality ingredients and meticulous preparation. Deeply inspired by the bold flavors of his mother's cooking—especially her signature Masak Lemak—he went on to pursue formal culinary studies at UiTM Dungun, where he honed his skills in food preparation and service.

Over the years, Chef Firdaus has made his mark in some of Malaysia's most esteemed kitchens, mastering a diverse range of cuisines including Malay, Indian, and Western. His approach to cooking blends tradition with innovation, bringing a fresh perspective to classic flavors.

As the Group Head Chef of Care Luxury Hotels & Resorts, Chef Firdaus oversees the culinary operations of four distinctive properties, ensuring consistency, quality, and excellence across all venues. Under his leadership, the group's dining experiences have flourished, with signature dishes such as **Sup Tulang Merah**, **Asam Pedas**, and **Masak Lemak Udang Galah** becoming regional favorites among locals and travelers alike.

Chef Firdaus's contributions to the culinary world have earned him numerous accolades, including the prestigious **Johor Top Chef Award** and the honorary title of **Dr. Culinary**. Further cementing his status as a culinary authority, he has been appointed as a panel judge for the **World Chef Championship 2024 and 2025**.

With passion rooted in heritage and a vision for modern refinement, Chef Mohd Firdaus continues to inspire the next generation of chefs while delighting diners with every dish he creates.





## STARTER



**DEEP FRIED MINI SPRING ROLLS (4PCS)**

RM 15.90

**DEEP FRIED MINI SPRING ROLLS (8PCS)**

RM 24.90

Crispy vegetable-filled spring rolls, served with a tangy chili dip.



**HOMEMADE FRENCH FRIES WITH TRUFFLE OIL**

RM 19.90

**POPCORN CHICKEN SERVED WITH FRENCH FRIES**

RM 19.90

**HOMEMADE CHICKEN NUGGETS (8PCS)**

RM 24.90

**TEMPURA CHICKEN STRIPS (6PCS)**

RM 24.90



Vegetarian



Spicy



Chef Recommended



## APPETIZER



### CAESAR SALAD

RM 24.90

Traditional Caesar salad with crisp romaine lettuce, crunchy croutons, fresh parmesan, and house-made Caesar dressing.

## SOUP



### HOMEMADE MUSHROOM SOUP WITH TRUFFLE OIL AND HERBS GARLIC BREAD

RM 25.90

A medley of three types of mushrooms, bursting with the flavors of garlic, onions, herbs, and a touch of truffle oil.



### TOM YUM SEAFOOD

RM 39.90

A flavorful Thai soup featuring tiger prawns and mussels, perfectly balanced with hot and sour notes, served with steamed rice.



Vegetarian



Spicy



Chef Recommended





## BEST BITES

### CRISPY CHICKEN BURGER

RM 39.90

A perfect combo of crispy boneless chicken and grilled chicken slices with mozzarella, mushrooms, mixed salad, tangy gherkins, caramelized onions, and a side of truffle-infused french fries.

### GRILLED BEEF BURGER

RM 45.90

Juicy grilled beef patties layered with melted mozzarella, sautéed mushrooms, mixed salad, tangy gherkins, grilled streaky beef, caramelized onions, and served with truffle-infused french fries.



Vegetarian



Spicy



Chef Recommended



## WESTERN DELIGHTS

### FISH & CHIPS

RM 39.90

Lightly battered fish fillet served with mixed lettuce, truffle French fries, fresh lemon, and tangy tartar sauce.

### CHICKEN CHOP

RM34.90

Crispy deep-fried boneless chicken served with mixed lettuce, truffle French fries, and bold black pepper sauce.

## GRILL SECTION

### GRILL SECTION (MEAT)

#### LAMB SHOULDER (250GM)

RM49.90

#### BONELESS CHICKEN THIGH (250GM)

RM34.90

accompanied with mixed salad & truffle french fries

Sauce - Black Pepper Sauce, Mushroom Sauce, & BBQ Sauce

### GRILL SECTION (SEAFOOD)

#### SALMON (200GM)

RM59.90

#### TIGER PRAWNS (250GM)

RM59.90

accompanied with mixed salad & truffle French fries

Sauce - Tartar sauce & Lemon Butter Sauce



Vegetarian



Spicy



Chef Recommended





## PASTA DELIGHTS



### PASTA LEMAK TIGER PRAWN

RM 45.90

Linguine pasta cooked in a creamy and spicy coconut-infused gravy, topped with a succulent tiger prawn.



### MUSHROOMS AGLIO OLIO

RM 29.90

Freshly cooked spaghetti tossed with garlic, olive oil, a medley of wild mushrooms, and Parmesan cheese for a flavorful finish.

### TOMATO BEEF MEATBALL PASTA

RM 29.90

Spaghetti served with a hearty tomato-based sauce and juicy beef meatballs.



### SPICY GARLIC BEEF

RM 45.90

Smoked sliced beef served with Parmesan, parsley, shimeji mushrooms, fresh basil, and a side of garlic baguette.



### LINGUINE WITH CLAMS

RM 39.90

Fresh short-head clams sautéed with basil, shimeji mushrooms, parsley, and Parmesan, served with garlic baguette.



### CREAMY SALMON SUNDRIED

RM 49.90

Black olives, fresh basil, creamy salmon, sundried tomatoes, and parsley, accompanied by garlic baguette.



Vegetarian



Spicy



Chef Recommended



## ASIAN DELIGHTS



### BANANA LEAF SEAFOOD FRIED RICE

RM 45.90

Traditional fried rice wrapped in banana leaf, served with tiger prawns, crispy battered squid, and fresh vegetables.

### CHINESE FRIED RICE

RM 29.90

Flavorful stir-fried rice with prawns, tender chicken, mixed vegetables, and topped with a fried egg.



### VEGETARIAN FRIED RICE

RM 29.90

Aromatic stir-fried rice with a mix of fresh vegetables and earthy mushrooms.



Vegetarian



Spicy



Chef Recommended





## ASIAN DELIGHTS



### CLASSIC MEE GORENG MAMAK

RM 29.90

Yellow noodles stir-fried with chicken, prawns, fish cakes, vegetables, and a spicy chili paste.

### CHAR KUEY TEOW

RM 29.90

Wok-fried rice noodles with chicken, prawns, fish cakes, vegetables, and a savory chili paste.



### VEGETARIAN MEE GORENG

RM 29.90

Stir-fried yellow noodles with tofu, potatoes, and vegetables all tossed in a spicy tomato sauce.

### VEGETARIAN CHAR KUEY TEOW

RM 29.90

Wok-fried rice noodles with fresh vegetables and earthy mushrooms.



Vegetarian



Spicy



Chef Recommended



## RICE SET



### ASAM PEDAS SALMON

RM 35.90

Salmon cooked in a flavorful, spicy, and tangy gravy for a zesty finish.



### MASAK LEMAK UDANG HARIMAU

RM 35.90

Tiger prawns simmered in a rich, thick turmeric and spicy coconut gravy.



### BUTTER CHICKEN

RM 24.90

Deep-fried boneless chicken served in a creamy and indulgent butter sauce.



### STIR FRIED BROCCOLI WITH MUSHROOMS

RM 24.90

Stir-fried broccoli and mushrooms in a savory oyster sauce.



Vegetarian



Spicy



Chef Recommended





## PIZZA

**ISLAND BREEZE HAWAIIAN BLISS**

RM 35.90



**TOMATO BASIL PIZZA**

RM 35.90

**TUNA TANGO SUPREME**

RM 35.90

**BOLDY SLICED BEEF EXTRAVAGANZA**

RM 35.90



Vegetarian



Spicy



Chef Recommended



## KIDS MENU

### FISH & CHIPS

RM 24.90

Battered fish fillet served with mixed lettuce, crispy truffle French fries, a slice of lemon, and tangy tartar sauce.

### CHICKEN CHOP

RM 24.90

Deep-fried boneless chicken served with mixed lettuce, crispy truffle French fries, and a mild black pepper sauce.

### TOMATO BEEF MEATBALL PASTA

RM 19.90

Spaghetti served with a tasty tomato sauce and soft beef meatballs.

### CHINESE FRIED RICE

RM 19.90

Stir-fried rice with chicken, prawns, vegetables, and a fried egg for a tasty, balanced meal.



Vegetarian



Spicy



Chef Recommended





## DESSERTS

**FRUITS PLATTER**

RM 19.90

**SAGO GULA MELAKA**

RM 19.90



**DURIAN GORENG (4PCS)**

RM 15.90



**DURIAN GORENG (8PCS)**

RM 24.90



Vegetarian



Spicy



Chef Recommended

# DRINKS



## COFFEE

AMERICANO	RM 11.90
BREWED COFFEE	RM 11.90
ESPRESSO	RM 11.90
CAPPUCINO	RM 15.90
CAFFE MOCHA	RM 15.90
CAFFE LATTE	RM 15.90
HAZELNUT LATTE	RM 15.90
CARAMEL MACCHIATO	RM 15.90
CINNAMON LATTE CREAMY	RM 15.90
ICE VANILLA LATTE	RM 15.90

## TEA

ENGLISH BREAKFAST TEA	RM 11.90
EARL GREY TEA	RM 11.90
JASMINE GREEN TEA	RM 11.90
CHAMOMILE BLOSSOM TEA	RM 11.90

## LOCAL FAVOURITES

MILO	RM 11.90
NESCAFE	RM 11.90
TEH TARIK	RM 11.90
NESLO	RM 11.90

## FRESH JUICE

ORANGE/ APPLE/ CARROT	RM15.90
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## CHILLED JUICE

ORANGE	RM12.90
APPLE	RM12.90
PINK OR GREEN GUAVA	RM12.90
LYCHEE RIBENA FRIZZ	RM12.90
CITRON ESPRESSO	RM12.90

## FIZZY QUENCHES

COCA COLA	RM11.90
SPRITE	RM11.90
100 PLUS	RM11.90
SODA	RM11.90

## LASSI

APPLE	RM15.90
PINEAPPLE	RM15.90
BLUEBERRY	RM15.90
STRAWBERRY	RM15.90

## FINE WATER

DRINKING WATER	RM5.90
PERRIER SPARKLING WATER	RM11.90



## Welcome to Lada & Clove – A Culinary Voyage Through Time

Nestled within Trove Hotel Johor Bahru, a property inspired by the spirit of discovery and storytelling, Lada & Clove is more than just a restaurant – it is an immersive journey through time and taste. Rooted in Trove's identity as a "Treasure Trove" and its signature Exploration Concept, this dining destination celebrates Johor Bahru's rich history as a strategic maritime port, once a bustling gateway for trade & cultural exchange.

Strategically located along the Straits of Johor, the city thrived as a vital gateway for maritime trade, where goods, flavors, and traditions flowed freely between East and West. This rich exchange fostered a unique culinary landscape, shaped by generations of cultural harmony and shared heritage.

The interior of Lada & Clove is adorned with visuals that evoke the spirit of Johor Bahru's historic streets, showcasing old signature buildings and iconic scenes from the city's past. These elements serve as a visual journey through the vibrant history of the port city, offering guests a glimpse into its transformation from a trading hub to the cultural melting pot it is today.

Our menu tells the story of this cross-cultural exchange, offering dishes that fuse bold local ingredients with flavors discovered from distant lands. From aromatic herbs to fresh seafood, every bite pays homage to the city's historical ties to trade, exploration, and the blending of rich culinary traditions.

At Lada & Clove, we bring those flavours to life, celebrating Johor Bahru's vibrant past while embracing culinary influences from across the states. Our menu features a harmonious blend of local ingredients and international flavours, offering dishes that tell stories of cultural exchange and exploration. Each meal is a tribute to the spirit of discovery, where tradition and innovation come together to create unforgettable dining experiences.

LADA & CLOVE

PAWANA  
RESTAURANT

*Managed by:*

  
CARE LUXURY  
HOTELS & RESORTS

### **Disclaimer**

All prices are in Malaysian Ringgit (RM) and inclusive of applicable government tax and service charges, unless otherwise stated.

Images used in this menu are for illustration purposes only. Actual presentation may vary.

Please inform our team of any food allergies or dietary restrictions prior to ordering. While we take every precaution, we cannot guarantee that our dishes are free from traces of allergens such as nuts, gluten, dairy, seafood, or other potential allergens.

Menu items are subject to availability and may change without prior notice.

We appreciate your understanding and thank you for dining with us.