EVENING MENU

AVAILABLE FROM MONDAY TO SUNDAY | SERVED FROM 3.30PM

SOUPS & SALADS

RUSTIC MUSHROOM SOUP 26.00

Our special combination of porcini, shimeiji and button mushrooms, with toasted sourdough

SUPERFOOD SALAD •

Romaine, baby spinach, mango, quinoa, rocket, red cabbage, pomegranate, avocado, blueberry, organic honey lemon dressing, mix seeds and nuts.

CAESAR SALAD

Crisp romaine wedges topped with creamy gorgonzola dressing and a perfectly poached egg, offering a rich and indulgent twist on the classic Caesar salad.

WATERMELON FETA SALAD

25.00

Juicy watermelon cubes with creamy feta, black olives and fresh dill, drizzled with zesty lime dressing and topped with toasted sesame seeds.

MEXICAN PAPAYA SALAD

A refreshing mix of ripe papaya, baby romaine, quinoa, almonds, pumpkin seeds and pickled shallots, drizzled with a tangy Mexican Caesar dressing made with chipotle peppers in adobo sauce, honey, garlic and parmesan. Finished with pomegranate for a burst of freshness.

TUSCAN CITRUS KALE SALAD

25.00

Crunchy kale, juicy Valencia orange slices, crunchy almonds and protein-rich chickpeas with a lemon-orange dressing.

SHRIMP & AVOCADO SALAD

36.00

Juicy shrimp tossed with creamy avocado, pickled mango and crisp kale with a refreshing coriander-mint dressing.

SALAD ADD-ONS

Beef Striploin (80g) 14.00 Grilled Chicken (120g) 8.00 Smoked Duck (80g) 10.50 Grilled Salmon (80g) 14.00 Smoked Salmon (80g) 14.00 Grilled Prawns (80g) 14.00 **Boiled Egg** 4.00 Fresh Avocado 8.00 (Half) 14.00 (Full)

SOURDOUGH PIZZAS

Comes in 2 sizes: 8 inch (personal), 12 inch (for sharing)

12"

SMOKED PASTRAMI WITH HONEY DRIZZLE

46.00 62.00

Smoked beef pastrami cured for 6 days and smoked for 6 to 8 hours, mozzarella, smoked scamorza, kale, pomodoro, served with hot honey.

SMOKED MOZZA PEPPERONI

42.00 60.00

Beef pepperoni, fontina, mozzarella, dried oregano, fresh basil, olive oil.

ANDOUILLE CHICKEN SAUSAGE

Homemade spicy chicken sausage, mozzarella, zucchini, sun-dried tomato, oregano, onion.

SMOKED DUCK PIZZA

Smoked duck slices, pomodoro sauce, fried garlic, toasted walnuts, orange balsamic, fresh rocket.

CHILLI PRAWN PESTO

43.00 60.00 Tiger prawns, smoked mozzarella, basil pesto, capers, kale, onion, oregano.

Smoked salmon slices, pomodoro sauce, sour cream, dill, fontina cheese, capers, fresh rocket.

MARGHERITA

28.00 38.00

Burrata, oregano, homemade tomato sauce, olive oil.

TRUFFLE & MUSHROOM @ @

48.00 64.00

Fontina, truffle tremor, thyme, caramelised onions.

PASTAS

CAST IRON MAC & CHEESE

38.00

Rigatoni pasta, our awesome 4-cheese (raclette, smoked gouda, reblochon, tomme de kiara), topped with pangrattato.

+ Beef Short Ribs

20.00

ASPARAGUS & LEMON RISOTTO WITH BARRAMUNDI

60.00

Grilled barramundi, risotto cooked with vegetable broth, German butter, asparagus, lemon zest, parmesan, parsley.

PRAWN & LEEK LINGUINE

Tiger prawns, fresh leek, tomato and sage sautéed in black garlic butter.

GRILLED PRAWN PUTTANESCA

66.00

Spaghetti with freshwater prawn, Kalamata olive, capers, dried oregano, black pepper and chilli flakes.

BLACK TRUFFLE FETTUCCINE

Fettuccine tossed in a luxurious blend of black truffles, truffle paste, white truffle oil, French butter, pecorino and parmesan.

Signature Vegetarian

SHARING PLATES

OLIVE & POLENTA BAGUETTE

22.00

Polenta flour baguette with green and black olives, cheddar and herbs, served with balsamic vinegar.

GUACAMOLE

32.00

With jalapeño fruit salad and homemade crispy vegetable chips.

SPINACH ARTICHOKE DIP (1)

32.00

Creamy blend of spinach, artichokes and cheese with toasted sourdough.

TRUFFLE FRIES 🕏

28.00

Steak-cut fries, truffle oil, shaved truffle and parmesan.

PARMESAN CHICKEN TENDERS WITH SPICY CHIPOTLE ATOLI

29.00

Crispy, golden chicken tenders battered in breadcrumbs and cheese, served with house-made spicy chipotle aioli.

LAMB MEATBALLS WITH RACLETTE

36.00

Juicy lamb meatballs filled with gooey raclette in a plum tomato sauce, served with toasted sourdough.

SKILLET PRAWNS

Garlicky skillet-seared prawns in a vibrant basil pesto, paired with sweet melon and served alongside wood-toasted sourdough for dipping. 42.00

BIGGER PLATES

ROASTED SPRING CHICKEN
Marinated for 24 hours with green cardamom and turmeric, salad of the 55.00 day, mint and cumin aioli.

BRAISED BEEF CHEEK & MASHED POTATO Sweet potato straws, pickled baby onion, lemon pangrattato.

72.00

HONEY MINT GLAZED LAMB RACK 110.00 Marinated lamb rack with rainforest honey, mint, coriander, soy sauce and garlic, served Australian baby rocket leaves.

SALMON WITH MANGO & AVO

47.00

Pan-seared Atlantic salmon with crispy skin, served with tangy pickled mango and creamy smashed avocado.

FISH OF THE DAY Please ask us about today's special.

68.00

STEAKS

GRASS FED AUSSIE RIB EYE 250g Known for its distinct marbling and superior deep, juicy flavour. 130.00

95.00

ANGUS STRIPLOIN 250g

100% Argentinian natural cut grass fed beef.

Choice of sauce: Black Garlic Butter / Bone Marrow Butter / Chimichurri Choice of potatoes: Beef Fat Chips / Creamy Mash

BURGERS & TACOS

All burgers are served with your choice of hand-cut fries, sweet potato chips or salad. All tacos use white corn tortillas

HUCKLEBERRY BURGER

36.00

Smashed, juicy beef patties layered with crisp lettuce, fresh tomato, gherkins, crispy onion strings and our signature secret sauce stacked on a soft, toasted bun.

UPGRADE to our Triple Smashed Beef Cheeseburger

40.00

SMOKY LAMB SMASHBURGER (40.00 Juicy, crispy-edged smashed lamb patties stacked on a toasted burger bun with raclette cheese, caramelised onions, fresh romaine, ripe tomatoes, fried onions and a smoky chipotle aioli.

CRISPY FRIED BUFFALO CHICKEN BURGER

40.00

Golden buttermilk chicken dipped in our spicy buffalo sauce, celery slaw, tangy gorgonzola dressing.

Golden battered halibut fillet lathered in our housemade tartar sauce.

40.00

PO BOY TACO Breaded prawns, chipotle lime ranch sauce, pickled shallots, salsa, avocado, purple cabbage.

SOUTHERN FRIED CHICKEN TACO

HALIBUT FISH FILLET BURGER

32.00

4.00

8.00

Breaded chicken tenders, chipotle hot sauce, salsa, avocado, jalapeños. PASTRAMI BEEF TACO 36.00

Beef pastrami, jalapeño lime ranch sauce, salsa, jalapeños, coriander.

SIDES

Parmesan Cheese Wood Toasted Sourdough 4 pieces Hand-Cut Steak Fries / Sweet Potato Chips

14.00

HOMEMADE DESSERTS

SOUTHERN PEACH BANANA CRUMBLE (1) Caramelised peach and banana slices, 70% Belgian dark chocolate, oat

FUDGE BROWNIE SUNDAE

cinnamon crumble, hot custard.

32.00

32.00

Chunks of housemade chocolate brownie, Belgian chocolate ice cream, our Nutella fudge sauce, whipped cream, an old-school cherry.

ALL PRICES ARE IN RINGGIT MALAYSIA AND SUBJECT TO 10% SERVICE CHARGE AND PREVAILING TAXES.

BEVERAGE MENU



COFFEE Long Black / Americano 8oz Espresso Piccolo 4oz Flat White / Cappuccino 6oz Latte 8oz Macchiato Mocha 8oz	Hot 11.00 11.00 13.50 13.50 13.50 13.50 18.00	Iced 12.00 - 14.50 14.50 14.50 - 19.00	SMOOTHIES Berry Blast Strawberry, raspberry, fresh milk, organic raw h garnished with chia seeds and nuts Dragon Fruit Mango Dragon fruit, mango, homemade roselle jam, organished with chia seeds			24.00 22.00
Affogato FLAVOURED LATTE Chai Latte	- Hot 13.00	22.00 lced	Green Warrior Fresh avocado, spinach, pineapple, banana, organic raw honey and coc + A scoop of Organicule Baobab Powder (digestion aid)		conut water	24.00 3.00
Milo Latte Salted Gula Melaka Latte	-	19.00 19.00	Mango Tango Fresh plump juicy mangoes, orange juice, Greek yoghurt and fresh mint + A scoop of Organicule Baobab Powder (digestion aid)			19.00 3.00
CUSTOMIZE YOUR COFFEE! Pick Your Syrup Flavours: +3 Vanilla / Hazelnut / Caramel Syrup +4 Pistachio / Coconut / Ginger Syrup	Non Dairy Milk: +3 Soy / Almond / Oat Milk		Watermelon Collagen A scoop of Vital Proteins collagen, watermelon, banana, strawberries, Greek yoghurt and honey FRAPPÉ		24.00	
COLD BREW			Epic frill'd up milkshakes, each contains 4 scoops of artisanal ice cream Belgium Choco Frappé Dark Belgium chocolate, fresh milk topped with whipped cream, chocolate sauce and sprinkles			27.50
Cold Brew Coffee Coconut Cold Brew Ginger Cold Brew Salted Gula Melaka Cold Brew		15.00 19.00 19.00 18.00	Coffee Lover Frappé French coffee ice cream, cold brew coffee, fresh milk, topped with whipped cream, chocolate sprinkles and chocolate coffee beans			29.00
SUPERFOOD SIPS	Hot Iced		Creamy Avo Frappé Creamy avocado, vanilla ice cream, fresh milk, Greek yoghurt and a nice dash of gula melaka syrup			29.00 rup
Matcha Latte Blueberry Matcha Latte Ube Matcha Latte Ube powder, matcha, butterfly blue pea syrup	17.00 - -	18.00 19.00 19.50	Milo Choco Frappé Milo, chocolate ice cream, topped with whipped cream, chocolate s Vanilla Rainbow Frappé		nkles and Milo dusting	27.50 27.50
Beetroot Latte Made with Organicule Beetroot Powder Turmeric Latte +3 for soy / almond / oat milk	13.80 12.90	14.80 13.90	Madagascar vanilla ice cream, fresh milk, topped with whipped cream and rainbow sprinkles MOCKTAILS			21.50
Jamu Shot	1 bottle 12.00	7 bottles 70.00	Blue Pea Coconut Spritz Blue pea syrup, coconut water, soda Drop The Beet Pineapple juice, lemon juice, beetroot, honey, yoghurt Iced Tea Ceylon brew, lemon juice, sugar, and choice of below flavours:			14.00 16.00 16.00
MILK & CHOCOLATE Chocolate Milk	Hot 16.00 7.00	17.00 8.00	Classic Iced Lemon Tea / Tropical / Mixed Berries Passion Lemonada Passion fruit, lime juice, mint leaves Sparkling Coconut Coconut water, pandan, soda			16.00 16.00
Chocolate Milk Soy / Almond / Oat Milk Babyccino	8.50 11.90 6.20	9.50 12.90 -	Ultimate Slushie Pineapple juice, lychee puree, vanilla FLOATS & FIZZIES Bundaberg Root Beer / Ginger Beer / Lemon, Lime & Bitters			16.00 16.00
TEAS & INFUSIONS All our teas are aromatic loose leaf and organic whenever possible		Iced	Bundaberg Root Beer Float Coke / Coke Zero / Sprite / Ginger Ale Soda / Tonic			21.50 12.00 12.00
Herbal (Caffeine-free) / Japanese Organic Lemongrass Ginger Organic Chamomile Genmaicha	10.00 11.00 10.00	13.00 - -	WATER Acqua Panna San Pellegrino 500 ml 15.50 15.50			1 litre 20.50 20.50
Osmanthus Sencha Traditional & Infusion Black Tea	13.00 13.00	: 1				
Apple Cinnamon Ceylonese Earl Grey	13.00 10.00 10.00	- -	BEER Bottle Heineken		1 btl 21.00	2 btls 40.00
Peppermint 13.00 - FRESH JUICES		-	Guinness Corona Stella Artois Draught		21.00 29.00 29.00 1/2 pint	40.00 - - 1 pint
Green Goddess Baby spinach, kyuri cucumber, apple, pineapple, celery, lemon Golden Glow Orange, lemon, ginger, turmeric, apple Red Velvet Beetroot, watermelon, red apple, carrot, celery		16.00 16.00	Heineken WINE	Bottle	21.00 1 gls	32.00 2 gls
		16.00 16.00	White Sottano Chardonnay Tyrrell's Old Winery Sauvignon Blanc	160.00 160.00	25.00 25.00	48.00 48.00
Orange Watermelon		12.50 12.50	Red Doña Paula Pinot Noir Tyrrell's Old Winery Cabernet Sauvignon	160.00 160.00	25.00 25.00	48.00 48.00
KOMBUCHA & PREBIOTICS Huckleberry Kombucha		15.90	Prosecco Torresella	285.00	35.00	-
Calming Jasmine / Vitality Green Tea Wild Kombucha Blueberry Acai / Lychee Rose / Peach Blossom / Sencha Pear Supergulp Sparkling Prebiotics Lemon Lime / Lychee Lemon / Watermelon Pineapple		16.00 15.90	HIGHBALL Whiskey & Soda Gin & Tonic Vodka & Tonic		19.90 19.90 19.90	39.00 39.00 39.00
FRESH FRUIT SODA INFUSIONS Handcrafted and slow-pressed fresh daily			COCKTAILS Asam Boi Fizz Gin, asam boi syrup, lime juice, mint, soda Hot Tropic Malibu, white rum, coconut cream, lime, mint leaves Kuala Cosmo Cointreau, vodka, watermelon juice, lime juice, 30.00			
Green Apple Lemon / Pink Blush Grapefruit Lemon Ginger Soda / Lychee Lime Soda		12.50 13.50	strawberry syrup Spicy Señorita Tequila, honey chilli syrup, lime juice, coriander 30.00			