

EVENING MENU

AVAILABLE FROM MONDAY TO SUNDAY | SERVED FROM 3PM



SOUPS & SALADS

RUSTIC MUSHROOM SOUP  26.00
Our special combination of porcini, shimeiji and button mushrooms, with toasted sourdough.

CHIPOTLE CHICKEN & CORN CHOWDER 28.00
A thick, hearty soup of pulled chipotle chicken, yellow corn, potato, carrot, celery and onion.

SUPERFOOD SALAD   34.00
Romaine, baby spinach, mango, quinoa, rocket, red cabbage, pomegranate, avocado, blueberry, organic honey lemon dressing, mix seeds and nuts.

CAESAR SALAD  30.00
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  27.00
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.

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)

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   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 AIOLI 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.

BURGERS & DAWGS

Comes with your choice of fries, sweet potato chips or salad.

CLASSIC HOT DAWG 32.00
Chicken jalapeño sausage, Dijon mustard, pico de gallo, tomato ketchup.

TEXAN CHILLI DAWG 36.00
Chicken jalapeño sausage topped with chicken chilli con carne, American cheese, sour cream.

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.

HALIBUT FISH FILLET BURGER 40.00
Golden battered halibut fillet lathered in our house-made tartar sauce.

ADD-ON'S TO BUILD YOUR ULTIMATE BURGER

Sunny Side-Up Egg	4.00
American Cheddar Cheese / Guacamole	6.00
Smoked Duck Bacon	12.50

PASTAS

BEEF BACON CARBONARA 36.00
Fettuccine pasta tossed in a light, creamy sauce with sautéed beef bacon, shallots, and chilli flakes.

BEEF LASAGNA (please allow for 20 minutes cooking time) 36.00
Pasta layers generously filled with a blend of minced beef and mushroom in our chef's secret sauce, generously smothered with parmesan, bechamel and a side of house salad.

CREAMY HARISSA & CRISPY CHICKEN  43.00
Spicy rigatoni in a creamy harissa-arrabbiata sauce, topped with crispy, breaded chicken.

PRAWN & LEEK LINGUINE 62.00
Tiger prawns, fresh leek, tomato and sage sautéed in black garlic butter.

SPICY CREAMY CRAB PASTA 46.00
Crispy tempura soft shell crab served over linguine tossed in a creamy, spicy sauce with curry leaves, chilli padi and garlic.

BLACK TRUFFLE FETTUCCINE  58.00
Fettuccine tossed in a luxurious blend of black truffles, truffle paste, white truffle oil, French butter, pecorino and parmesan.

BIGGER PLATES

STEAK & ROSEMARY FRIES 96.00
200g Australian grass-fed striploin, signature steak sauce, rosemary sea salt chunky fries or sweet potato chips.

FRIED CHICKEN & BUTTERMILK WAFFLE WITH HOT HONEY 42.00
Buttermilk waffle with crispy fried chicken, smashed avocado, drizzled with hot honey.

CHICKEN SCHNITZEL 56.00
Cereal-crumbed chicken, pan-fried until crispy and golden, served with fresh rocket and parmesan.

SALMON WITH MANGO & AVO 47.00
Pan-seared Atlantic salmon with crispy skin, served with tangy pickled mango and creamy smashed avocado.

FISH & CHIPS 43.00
Battered sea bass, tartar sauce, coleslaw and choice of fries or sweet potato chips.

SOURDOUGH PIZZAS & TACOS

MARGHERITA  38.00
Burrata, oregano, homemade tomato sauce, olive oil.

TRUFFLE & MUSHROOM   64.00
Button mushrooms, caramelised onions, rocket, truffle oil, truffle paste.

ANDOUILLE CHICKEN SAUSAGE 52.00
Homemade spicy chicken sausage, mozzarella, zucchini, sun-dried tomato, dried oregano, onions.

SMOKED MOZZA PEPPERONI  60.00
Beef pepperoni, fontina, mozzarella, dried oregano, fresh basil, olive oil.
+ Extra Beef Pepperoni 6.00

SMOKED SALMON PIZZA 62.00
Pomodoro sauce, smoked salmon, sour cream, rocket, dill, fontina cheese, capers.

CHILLI PRAWN & PESTO  60.00
Tiger prawns, smoked mozzarella, basil pesto, capers, kale, onion, oregano.

SMOKED DUCK PIZZA 42.00
Smoked duck slices, pomodoro sauce, fried garlic, toasted walnuts, orange balsamic, fresh rocket.

PO BOY TACO 34.00
Breaded prawns, chipotle lime ranch sauce, pickled shallots, salsa, avocado, purple cabbage.

SOUTHERN FRIED CHICKEN TACO 32.00
Breaded chicken tenders, chipotle hot sauce, salsa, avocado, jalapeños.

PASTRAMI BEEF TACO  36.00
Beef pastrami, jalapeño lime ranch sauce, salsa, jalapeños, coriander.

HOMEMADE DESSERTS

BAKED COOKIE DOUGH  28.00
Warm, gooey cookie dough paired with a generous scoop of rich, creamy Madagascar vanilla ice cream.

FUDGE BROWNIE SUNDAE 32.00
Chunks of house-made chocolate brownie, Belgian chocolate ice cream, our Nutella fudge sauce, whipped cream, an old-school cherry.

SOUTHERN PEACH BANANA CRUMBLE  32.00
Caramelised peach and banana slices, 70% Belgian dark chocolate, oat cinnamon crumble, hot custard.

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

OUR BREADS ARE MADE IN A KITCHEN WHERE GLUTEN AND NUTS ARE PRESENT. IF YOU HAVE ANY ALLERGIES, KINDLY INFORM US BEFORE PLACING YOUR ORDER.

 Signature  Vegetarian

BEVERAGE MENU



COFFEE

	Hot	Iced
Long Black / Americano 8oz	11.00	12.00
Espresso	11.00	-
Piccolo 4oz	13.50	14.50
Flat White / Cappuccino 6oz	13.50	14.50
Latte 8oz	13.50	14.50
Macchiato	13.50	-
Mocha 8oz	18.00	19.00
Affogato	-	22.00

FLAVOURED LATTE

	Hot	Iced
Chai Latte	13.00	-
Milo Latte	-	19.00
Salted Gula Melaka Latte	-	18.00

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

COLD BREW

Cold Brew Coffee	15.00
Coconut Cold Brew	19.00
Ginger Cold Brew	19.00
Salted Gula Melaka Cold Brew	18.00

SUPERFOOD SIPS

	Hot	Iced
Matcha Latte	17.00	18.00
Blueberry Matcha Latte	-	19.00
Ube Matcha Latte Ube powder, matcha, butterfly blue pea syrup	-	19.50
Beetroot Latte Made with Organicule Beetroot Powder	13.80	14.80
Turmeric Latte	12.90	13.90
+3 for soy / almond / oat milk		
	1 bottle	7 bottles
Jamu Shot	12.00	70.00

MILK & CHOCOLATE

	Hot	Iced
Chocolate	16.00	17.00
Milk	7.00	8.00
Chocolate Milk	8.50	9.50
Soy / Almond / Oat Milk	11.90	12.90
Babyccino	6.20	-

TEAS & INFUSIONS

All our teas are aromatic loose leaf and organic whenever possible

Herbal (Caffeine-free) / Japanese

	Hot	Iced
Organic Lemongrass Ginger	10.00	13.00
Organic Chamomile	11.00	-
Genmaicha	10.00	-
Osmanthus	13.00	-
Sencha	13.00	-

Traditional & Infusion Black Tea

	Hot	Iced
Apple Cinnamon	13.00	-
Ceylonese	10.00	-
Earl Grey	10.00	-
Peppermint	13.00	-

FRESH JUICES

Juices are all 100% natural, slow-pressed to retain all that goodness

Carrot Ginger Zinger Carrot, red apple, lemon with a touch of ginger	16.00
Green Goddess Baby spinach, kyuri cucumber, apple, pineapple, celery, lemon	16.00
Golden Glow Orange, lemon, ginger, turmeric, apple	16.00
Red Velvet Beetroot, watermelon, red apple, carrot, celery	16.00
Orange	12.50
Watermelon	12.50

KOMBUCHA & PREBIOTICS

Huckleberry Kombucha	15.90
Calming Jasmine / Vitality Green Tea	
Wild Kombucha	16.00
Blueberry Acai / Lychee Rose / Peach Blossom / Sencha Pear	
Supergulp Sparkling Prebiotics	15.90
Lemon Lime / Lychee Lemon / Watermelon Pineapple	

FRESH FRUIT SODA INFUSIONS

Handcrafted and slow-pressed fresh daily

Green Apple Lemon / Pink Blush Grapefruit	12.50
Lemon Ginger Soda / Lychee Lime Soda	13.50

SMOOTHIES

Berry Blast	24.00
Strawberry, raspberry, fresh milk, organic raw honey and Organicule Maca Powder, garnished with chia seeds and nuts	
Dragon Fruit Mango	22.00
Dragon fruit, mango, homemade roselle jam, organic raw honey, yoghurt, milk, garnished with chia seeds	
Green Warrior	24.00
Fresh avocado, spinach, pineapple, banana, organic raw honey, coconut water	
+ A scoop of Organicule Baobab Powder (digestion aid)	3.00
Mango Tango	19.00
Fresh plump juicy mangoes, orange juice, Greek yoghurt and fresh mint	
+ A scoop of Organicule Baobab Powder (digestion aid)	3.00
Watermelon Collagen	24.00
A scoop of Vital Proteins collagen, watermelon, banana, strawberries, Greek yoghurt and honey	

FRAPPÉ

Epic frill'd up milkshakes, each contains 4 scoops of artisanal ice cream

Belgium Choco Frappé	27.50
Dark Belgium chocolate, fresh milk topped with whipped cream, chocolate sauce and sprinkles	
Coffee Lover Frappé	29.00
French coffee ice cream, cold brew coffee, fresh milk, topped with whipped cream, chocolate sprinkles and chocolate coffee beans	
Creamy Avo Frappé	29.00
Creamy avocado, vanilla ice cream, fresh milk, Greek yoghurt and a nice dash of gula melaka syrup	
Milo Choco Frappé	27.50
Milo, chocolate ice cream, topped with whipped cream and Milo dusting	
Vanilla Rainbow Frappé	27.50
Madagascar vanilla ice cream, fresh milk, topped with whipped cream and rainbow sprinkles	

MOCKTAILS

Blue Pea Coconut Spritz Blue pea syrup, coconut water, soda	14.00
Drop The Beet Pineapple juice, lemon juice, beetroot, honey, yoghurt	16.00
Iced Tea Ceylon brew, lemon juice, sugar, and choice of below flavours:	16.00
Classic Iced Lemon Tea / Tropical / Mixed Berries	
Passion Lemonada Passion fruit, lime juice, mint leaves	16.00
Sparkling Coconut Coconut water, pandan, soda	16.00
Ultimate Slushie Pineapple juice, lychee puree, vanilla	16.00

FLOATS & FIZZIES

Bundaberg Root Beer / Ginger Beer / Lemon, Lime & Bitters	16.00
Bundaberg Root Beer Float	21.50
Coke / Coke Zero / Sprite / Ginger Ale	12.00
Soda / Tonic	12.00

WATER

	500 ml	1 litre
Acqua Panna	15.50	20.50
San Pellegrino	15.50	20.50

BOOZY SIPS

THE FOLLOWING DRINKS CONTAIN ALCOHOL



BEER

Bottle	1 btl	2 btls
Heineken	21.00	40.00
Guinness	21.00	40.00
Corona	29.00	-
Stella Artois	29.00	-

WINE

White	Bottle	1 gls	2 gls
Sottano Chardonnay	160.00	25.00	48.00
Tyrrell's Old Winery Sauvignon Blanc	160.00	25.00	48.00
Red			
Doña Paula Pinot Noir	160.00	25.00	48.00
Tyrrell's Old Winery Cabernet Sauvignon	160.00	25.00	48.00
Prosecco			
Torresella	285.00	35.00	-

HIGHBALL

Whiskey & Soda	19.90	39.00
Gin & Tonic	19.90	39.00
Vodka & Tonic	19.90	39.00

COCKTAILS

Asam Boi Fizz Gin, asam boi syrup, lime juice, mint, soda	30.00
Hot Tropic Malibu, white rum, coconut cream, lime, mint leaves	30.00
Kuala Cosmo Cointreau, vodka, watermelon juice, lime juice, strawberry syrup	30.00
Spicy Señorita Tequila, honey chilli syrup, lime juice, coriander	30.00

HANDCRAFTED COCKTAILS

BLACK TAI AFFAIR Rum, Lime, Amaro Montenegro, Sesame Orgeat, Raspberry Jam, Mint	38.00 / each
CHOCOLATE NEGRONI Tanqueray 10 Gin, Antica Formula Vermouth, Campari, White Cacao, Chocolate Bitters	
GIN & ROSES Tanqueray 10 Gin, Lillet Rose, Rose Liqueur, Lemon, Egg White	
ICED TEA-QUILA Tequila, Crème de Peche, Yellow Chartreuse, Cold Brew Tea, Lemon, Agave	
KINDA PALOMA Volcan Tequila, Lime, Grapefruit Soda	
MOTHER SUPERIOR Rum, Campari, Orgeat, Grapefruit & Lime Juice, Apricot Jam	
PENICILLIN Blended Scotch, Single Malt Scotch, Lemon, Honey, Ginger	
SALTY DOG Gin, Lime & Grapefruit, Soda	
SALTY MALTY Johnnie Walker Whisky, Salted Caramel, Lemon	

VINTAGE & MODERN CLASSICS

BOULEVARDIER Bourbon, Campari, Italian Style Vermouth	30.00
BLUE COSMO Vodka, Blue Curacao, Lime, Cranberry & Lime Juice	38.00
BRANDY CRUSTA Brandy, Orange Liqueur, Maraschino Cherry Liqueur, Lemon	30.00
CLOVER CLUB Gin, French Style Vermouth, Lemon, Raspberry, Egg White	38.00
CUBA LIBRE Rum, Lime, Coca-Cola	30.00
ESPRESSO MARTINI Vodka, Coffee Liqueur, Strong Espresso, Vanilla	38.00
FRENCH 75 Gin, Prosecco, Lemon	38.00
LONG ISLAND Vodka, Rum, Gin, Tequila, Orange Liqueur, Lemon Juice, Coke	40.00
MOJITO ROYALE Rum, Prosecco, Lime, Brown Sugar, Mint	30.00
NEW YORK SOUR Bourbon, Red Wine, Lemon, Egg White	30.00
SAKURA SONATA Vodka, Elderflower Liqueur, Cranberry & Lime Juice, Vanilla, Sakura Bitters	38.00
SOUTHSIDE FIZZ Gin, Lemon, Mint, Soda	38.00
TOMMY'S MARGARITA Tequila, Lime, Agave	38.00

SPIKED MILKSHAKES

A\$AP ROCKY ROAD Bourbon, vanilla and salted caramel ice cream, homemade rocky road brownie, toasted marshmallows, salted caramel sauce	40.00
SUMMERTIME Gin, Madagascar vanilla ice cream, fresh lime, mint	40.00

SANGRIA

RED SANGRIA Red wine, orange juice, peach cream, cognac	89.00
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WINES BY THE BOTTLE

WHITE WINE	
Brundlmayer Kamptal Terrassen Gruner Veltliner	260.00
Henry Fessy Beaujolais Blanc	250.00
Penfolds Koonunga Hill Autumn Riesling	210.00
Pouilly Fume "Les Deux Cailloux" Fournier	260.00

RED WINE

Barons de Rothschild (LAFITE) Les Légendes R Bordeaux Rouge 2019	210.00
Chateau Bel-Air Bordeaux 2020	210.00
Chateau La Chapelle Montagne-Saint-Emilion 2010	270.00
Chateau Lafont Bordeaux 2020	220.00
Chateau les Eyquems Cotes de Bourg 2017	220.00
Domaines Barons de Rothschild 'Aussieres' Selection 2020	210.00
Petit Clos Pinot Noir 2020	265.00

ROSÉ

Coteaux d'Aix-en-Provence Chateau Bas Saint Cesaire 2017	185.00
La Vieille Ferme	145.00

WHISKEY

AMERICAN	GLASS	BOTTLE
Woodford Reserve	28.00	-
SCOTCH		
Glenfiddich 12 Yrs	32.00	620.00
Johnnie Walker Black Label	26.00	450.00
Lagavulin 16 Yrs	34.00	690.00
Macallan 12 Yrs	32.00	720.00
Monkey Shoulder	28.00	530.00
IRISH		
Jameson Irish Whiskey	24.00	430.00

BRANDY / COGNAC

GLASS	BOTTLE
Coeur De Lion Blanche De Normandie	20.00 340.00
Waqar Pisco	20.00 340.00

TEQUILA / MEZCAL

GLASS	BOTTLE
Código Blanco	28.00 380.00

GIN

GLASS	BOTTLE
Botanist	26.00 550.00
Hendrick's	30.00 550.00

VODKA

GLASS	BOTTLE
Belvedere	30.00 580.00

RUM / CACHAÇA

GLASS	BOTTLE
Bacardi 8 Yrs	28.00 410.00
Matusalem Platino	26.00 420.00

VERMOUTH / SHERRY

GLASS	BOTTLE
Carpano Antica Formula	22.00 -
Mancino Secco	22.00 -

AMARI / LIQUEURS

GLASS	BOTTLE
Aperol	18.00 290.00
Baileys Irish Cream	18.00 290.00
Campari	18.00 290.00
Frangelico	18.00 290.00

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