

The image shows a restaurant interior with a warm, rustic aesthetic. Three large, round, wicker pendant lamps hang from the ceiling, casting a soft, golden light. A tall, slender potted plant with feathery leaves stands against a textured, light-colored wall. In the foreground and middle ground, there are dark wooden tables and chairs with woven backs. The tables are set with glassware and small, modern lamps. The overall atmosphere is cozy and intimate.

# *menu*

# A MESSAGE

# FROM THE CHEF



Working in French fine dining under the mentorship of a skilled French chef, I gained valuable experience in several respected hotels throughout the city. From the very beginning, my love and passion for food have been the driving forces behind my career. I believe food is not just nourishment but an expression of culture, creativity, and emotion — a way to bring people together and create lasting memories.

Over the years, I've developed a deep respect for the art of cooking, with a focus on quality ingredients, precise techniques and thoughtful presentation.

For nearly a decade, I had the honor of working with the British High Commission in Malaysia, where I served the royal family and VVIP guests. This role demanded the highest standards of culinary excellence, discretion and adaptability to diverse tastes.

To me, food is a language — one that speaks through flavors, textures and aromas. It's about telling a story on a plate and evoking emotions that go beyond the meal itself. My passion for food fuels my commitment to continuously learn, innovate, and share unforgettable dining experiences with those I serve.



# APPETIZERS



## CAESAR SALAD

RM37

A refined take on the classic Caesar — crisp romaine tossed in our signature dressing, with shaved Grana Padano, cherry tomatoes, smoked chicken slices, and artisan croutons.

*Add smoked salmon +RM15*

## BUTTER BOARD

RM37

An elegant starter featuring silky truffle salt butter. Served alongside cold-pressed olive oil, aged balsamic vinegar, and grilled sourdough bread — a simple yet indulgent celebration of texture and flavor.

## CRISPY CALAMARI

RM35

Delicately fried calamari rings — golden, crisp, and tender — served with house-made garlic aioli for a creamy, aromatic finish.

## PARMESAN FRIES BOWL

RM27

Golden fries, freshly fried and generously coated in savory aged parmesan. Perfectly crisp, perfectly indulgent.

## SOUP OF THE DAY

RM20

Chef's daily inspiration, served with toasted bread. A daily creation crafted from seasonal ingredients — ask our team for today's flavor.







# BRUNCH

10.30AM  
/  
4.30PM

## BIG BREAKFAST

RM37

A classic and hearty morning platter featuring artisanal lamb sausage, vine-roasted tomatoes, golden hash brown, crispy beef bacon and our homemade baked beans. Served with toasted sourdough and two eggs cooked to your preference.

*Choice of egg: Scrambled, poached, or sunny side up*  
*Add on : Premium beef bacon +RM7 | Smoked salmon +RM15*

## EGGS BENEDICT

RM35

A luxurious brunch favorite — softly poached eggs nestled atop smashed avocado and confit heirloom tomatoes, served on toasted sourdough and crowned with silky brown butter hollandaise.

*Choice of smoked salmon or beef bacon*  
*Add on : Premium beef bacon +RM7 | Smoked salmon +RM15*

## OPEN-FACED STEAK & EGG SANDWICH

RM35

A bold and hearty open-faced creation featuring seared beef, chili pesto, baby spinach and sauerkraut on toasted sourdough. Topped with a sunny side egg and a snowfall of shaved parmesan.

## SHAKSHUKA EGGS

RM34

A Middle Eastern-inspired delight — eggs gently baked in a rich, spiced tomato and minced lamb sauce. Garnished with bell peppers, crumbled feta, microgreens, and served with warm sliced bread.

## BASMATI NASI LEMAK WITH CHICKEN RENDANG

RM29

A refined take on Malaysia's beloved national dish — fluffy basmati rice infused with coconut milk, served with slow-braised chicken rendang, house sambal, crispy anchovies, toasted peanuts and a sunny side up egg.

## CROFFLE & CHICKEN POP

RM27

Crispy battered chicken atop a buttery croffle, coated with rich salted egg yolk cream. Paired with fresh mesclun greens and a sunny side egg for an indulgent sweet-savory twist.

# LUNCH &



## **SIZZLING MARINARA PASTA** RM47

A show stopping seafood pasta — Prawns, mussels, and squid tossed in a spicy marinara sauce, served bubbling hot on a cast iron skillet. Smoky, saucy and sizzling with every bite.

## **GOURMET CHICKEN CHOP** RM45

Deep fried battered chicken chop, served with classic Hainanese sweet sauce and crispy fries.

## **FISH & CHIPS** RM45

Great British classic — battered fish and chunky fries, served with lemon aioli, smashed green peas and a lemon wedge.

## **PRAWN AGLIO OLIO** RM39

A bold and fiery classic — sautéed tiger prawns with golden garlic and a kick of chilli flakes, tossed in extra virgin olive oil and perfectly cooked pasta.

## **SMOKED DUCK PESTO PASTA** RM37

Tender slices of house-smoked duck paired with fragrant basil pesto, tossed through al dente pasta and sweet cherry tomatoes. Finished with parmesan shavings.

## **SMASHED BURGER** RM37

Two juicy smashed beef patties seared to caramelized perfection, layered with oozy melted cheese, zesty house pickles and our signature tangy-sweet burger sauce — all tucked into a toasted brioche bun.

## **BEEF BACON CARBONARA PASTA** RM34

Al dente pasta enveloped in a rich, velvety cream and egg yolk sauce, layered with savory beef bacon and finished with aged parmesan and freshly cracked black pepper.

### **UPGRADE TO:**

Homemade Tagliatelle (RM9) or Homemade Pappardelle (RM9)

*All homemade pastas are made fresh with imported Italian Caputo flour, extra virgin olive oil and eggs.*



12PM  
/  
10PM

# DINNER



## Sides

<b>FRENCH FRIES</b>	<b>RM14</b>
<b>MASHED POTATOES</b>	<b>RM14</b>
<b>MIXED SALAD</b>	<b>RM10</b>
<b>CHARRED CORN</b>	<b>RM10</b>

## Desserts (Served all day)

### PROFITEROLES **RM29**

Light choux puff filled with creamy vanilla beans ice cream, drizzled with warm Valrhona chocolate and topped with toasted almond flakes — a classic indulgence.

### MOLTEN LAVA CAKE **RM25**

**Warm Chocolate Cake, Goopy Center, Vanilla Bean Ice Cream**  
A rich, warm chocolate cake with a molten core that oozes with every spoonful. Paired with creamy vanilla bean ice cream for the ultimate hot-and-cold dessert experience.





# *DINNER*

5PM  
/  
10PM



**ANGUS OP RIB  
BEEF STEAK** **RM190**

An opulent cut of Angus OP rib, charcoal-grilled to seal in rich, smoky flavor and natural marbling. Served with vibrant chimichurri sauce, a deep, glossy house jus, seasonal heirloom tomatoes and crispy golden potato chips.

**FLANK STEAK** **RM110**

Juicy, charcoal-grilled flank steak served with charred corn tossed in butter and crisp, golden potato baton.

*Choice of sauce: Red wine reduction or Peppercorn sauce*

**LAMB POT PIE** **RM67**

Tender lamb shank cooked in medley of heirloom tomato, carrot and aromatic herbs. Encased in an artisanal puff pastry dome — a sophisticated twist on classic comfort.

**PAPPARDELLE  
BEEF RAGU** **RM45**

Rich and hearty beef ragu slow-braised for hours, in tomatoes and aromatic herbs. Served over wide ribbons of fresh pappardelle and finished with a generous shaving of aged Parmigiano Reggiano.

**WILD MUSHROOM &  
SPINACH RISOTTO  
WITH CRISPY CHICKEN** **RM55**

Silky risotto simmered in house-made stock, infused with parmesan, topped with tender confit chicken slow-cooked in garlic and herbs. Finished with mushroom and spinach, drizzle of herb oil and fine Grana Padano.

**CRISPY CHICKEN  
CONFIT** **RM49**

Tender leg of chicken, slow-cooked in its own fat for rich succulence, crisped to perfection and set atop silky pommes purée. Elegantly finished with a delicate wild mushroom velouté and micro herbs.

**BEEF LASAGNA** **RM47**

Rich beef ragu layered between sheets of fresh pasta, creamy béchamel and mozzarella. Oven-baked until golden and bubbling, then topped with shaved parmesan.



# DRINKS

## Coffee

	HOT	COLD
Latte	RM12	RM13
Alfredo latte		RM18
Hazelnut latte	RM14	RM15
Cappuccino	RM12	RM13
Long black	RM12	RM13
Affogato		RM14
Spanish coffee	RM14	RM15
Mocha	RM13	RM14
Pandan iced latte		RM14
Caramel Macchiato	RM13	RM14

### Add-ons:

Oat milk / Almond milk	+ RM3
Extra single shot (house bean)	+ RM4
Upgrade to Premium Beans	+ RM6
Extra single shot (premium beans)	+ RM6

## Non-coffee

	HOT	COLD
Chocolate	RM13	RM14
Niko Neko matcha latte	RM14	RM15
Houjicha latte	RM15	RM17
Chai latte	RM15	RM17

## Teas

	HOT / COLD
Earl grey tea	RM7
Chamomile tea	RM7
Peppermint tea	RM7

## Water

	COLD
San Pellegrino sparkling water	RM18
Acqua Panna still water	RM14

## SPICED BANANA COLD BREW RM15

A bold, slow-steeped cold brew crowned with velvety banana-infused cream foam and finished with a whisper of warming spice.







## Signature Refreshers (Cold only)

<b>YUZU MINT FIZZ</b>	<b>RM14</b>
<b>ICED LYCHEE TEA</b>	<b>RM14</b>
<b>VIRGIN MOJITO</b>	<b>RM12</b>
<b>CUCUMBER PRESSE</b>	<b>RM15</b>
Cucumber juice, sprite, lemon juice, white sour plum, peeled cucumber, mint leaves.	
<b>WATERMELON GO</b>	<b>RM15</b>
Watermelon, mango, watermelon syrup, mint leaves.	
<b>SHANGHAI MOJITO</b>	<b>RM18</b>
Orange, mint leaves, sparkling soda water.	
<b>BORNEO SUNSET</b>	<b>RM15</b>
Dragon fruit, calamansi, wild mint, lemonade sparkling soda.	
<b>VIRGIN COLADA</b>	<b>RM17</b>
A refreshing island-inspired blend of house-made pineapple syrup, creamy coconut milk and zesty fresh lime, shaken over ice for a smooth, bright and indulgently tropical sip.	

## Smoothies (Cold only)

<b>DRAGON FRUIT LOVE</b>	<b>RM16</b>
Dragon fruit, banana.	
<b>MAD MANGO</b>	<b>RM16</b>
Mango, banana.	
<b>STRAWBERRY AVOCADO</b>	<b>RM17</b>
Strawberry, avocado, banana.	

## Fresh Squeezed Juices & Frappe (Cold only)

<b>ORANGE / APPLE / CARROTS / CUCUMBER</b>	<b>RM13</b>
<b>MIXED JUICE (TWO TYPES)</b>	<b>RM13</b>
<b>MATCHA MINT</b>	<b>RM17</b>
<b>MOCHA</b>	<b>RM16</b>
<b>CHOCOLATE</b>	<b>RM16</b>

### Add-ons:

Oat milk / Almond milk	+ RM3
Extra juice (no ice)	+ RM4
Extra milk	+ RM3
Extra syrup	+ RM3
Extra fruit	+ RM4
Extra whip cream	+ RM2



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