EMbER

MENU

Good Food, Great Company

EMBER

Starters

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AVAILABLE ALL DAY

Soup of the day / 20

Chef's Daily Inspiration, served with toasted sourdough.
**Ask our team for today's flavour.*

Caesar Salad / 32

Crisp romaine tossed in our signature dressing, served with shaved Grana Padano, cherry tomatoes, smoked chicken slices and artisan crouton.

Duck Mango Salad / 35

Homemade smoked duck served with mango, tomatoes, mesclun green and spicy lime dressing topped with roasted peanut.

Crispy Calamari / 35

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

Butter Board / 37

Toasted sourdough served with house-made truffle salt butter, served alongside cold-pressed olive oil and aged balsamic vinegar.

Brunch

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10.30 AM - 4.30 PM

Big Breakfast / 37

Artisanal lamb sausage with sautéed mushroom, tomatoes, golden hash brown, crispy beef bacon and our signature baked beans, served with butter on toasted sourdough with two eggs cooked to your preference.

Choice of :
Scrambled / Poached / Sunny Side Up

Eggs Benedict / 32

Poached eggs nestled atop sliced avocado and confit heirloom tomatoes, served on toasted sourdough and crowned with silky brown butter hollandaise.

Choice of :
Smoked Salmon / Beef Bacon

Shakshuka Eggs / 30

Eggs gently baked in a rich, spiced tomato and minced lamb sauce, garnished with bell peppers, crumbled feta, microgreen and served with toasted sourdough.

Croffle and Chicken Pop / 27

Crispy battered chicken pop atop a buttery croffle, coated with rich salted egg yolk cream, paired with fresh mesclun greens and a sunny side egg.

Open-Faced Steak and Egg Sandwich / 35

Toasted sourdough served with perfectly seared beef, chilli pesto, baby spinach, and sauerkraut and topped with a sunny side egg and shaved parmesan.

Roast Chicken / 33

Marinated, oven-roasted chicken served with sautéed root vegetables on a bed of silky mashed potatoes and onion gravy.

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Lunch and Dinner

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12.00 PM – 10.00 PM

The Proteins

Fish & Chips / 39

Great British classic - classic battered fish served with chunky homemade fries, with the sides of aioli sauce, smashed green peas and lemon wedge.

Gourmet Chicken Chop / 37

Deep fried breaded chicken leg, served with classic Hainanese sweet sauce and crispy fries topped with mixed green and shaved parmesan.

Smashed Burger / 37

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

The Pastas

Sizzling Marinara Pasta / 45

Homemade tagliatelle tossed with prawns, mussels, and squid tossed in a marinara sauce, served bubbling hot on a cast iron skillet.

Parpardelle Beef Ragu / 42

Beef ragu slow-braised for hours in tomatoes and aromatic herbs, served over handcrafted fresh pappardelle and finish with shaving of aged Grana Padano.

Smoked Duck Pesto / 37

Tender slices of house-made smoked duck paired with creamy fragrant basil pesto, tossed with al dente homemade tagliatelle.

Beef Bacon Carbonara / 39

Homemade tagliatelle with beef bacon, mushroom coated with cream and aged parmesan topped with sous vide egg.

Tom Yum / 39

Homemade tagliatelle tossed with tom yam broth and topped with tender char-grilled squid.

Prawn Aglio Olio / 37

Sautéed tiger prawns with chilli flakes, parsley, tossed garlic confit oil and spaghetti pasta.

**Option to upgrade to Homemade Pastas for RM7*

Add-ons :

Smoked Salmon	15	*Smoked Duck*	12
Smoked Chicken	11	*Beef Bacon*	12

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Dinner

4.30 PM – 10.00 PM

Ribeye / 140

Prime 300gm ribeye steak, cut from premium New Zealand Angus beef, served with golden potato croquettes, crispy wild mushrooms, and charred wild fern. Finished with pink peppercorn sauce.

Flank Steak / 105

Juicy, flame-grilled New Zealand Angus flank steak served with charred corn tossed in butter and crisp, golden layers of potato pavé. Finished with your choice of bold beef peppercorn sauce or a velvety red wine reduction.

Lamb Pot Pie / 65

Slowed cooked, tender lamb shank sourced from New Zealand, served with root vegetables and aromatic rosemary, encased in an artisanal puff pastry dome.

Creamy Chicken Confit Risotto / 49

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

Beef Ragu Lasagna / 45

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

Crispy Chicken Confit / 47

Tender, slow-cooked whole chicken leg, skin crisped to perfection, served with silky pommes purée and charred red cabbage, finished with a delicate wild mushroom velouté and micro herbs.

Salmon Fillet / 57

Pan seared Norway Salmon fillet on bed of herbs couscous and wilted mesclun, finished with bisque cream reduction.

Sides

AVAILABLE ALL DAY

Homemade Chips	17	Truffle Butter	17
Mashed Potatoes	14	Charred Corn	12
Mixed Salad	12	French Fries	12

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Something Sweet

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AVAILABLE ALL DAY

Molten Lava / 23

A rich warm chocolate cake with a molten core that oozes with every spoonful, paired with creamy vanilla ice cream.

Profiteroles / 27

House-made choux puff filled with vanilla ice cream, drizzled with warm chocolate sauce and topped with almond flakes and fresh berries.

Coffee

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	HOT	ICED
Americano	10	10
Latte	12	13
Cappuccino	12	13
Affogato	-	14
Mocha	13	14
Spanish Coffee	14	15
Pandan Iced Latte	-	14
Caramel Macchiato	13	14
Spiced Banana Cold Brew	-	15
Tiramisu Latte	-	15

Add-ons :

Upgrade to Oatmilk or Almond Milk	3
Extra Single Shot (House Beans)	3

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Non-coffee and Teas

	HOT	ICED
Chocolate	13	14
Niko Neko Matcha Latte	14	15
Houjicha Latte	15	17
Chai Latte	15	17
Earl Grey	7	7
Chamomile	7	7
Peppermint	7	7
San Pellegrino Sparkling Water	-	18
Acqua Panna Still Water	-	14

Cold Drinks

Signature Refreshers

Yuzu Mint Fizz 14
Yuzu, brown sugar, mint, egg white, sparkling water.

Iced Lychee Black Tea 15
Black tea and lychee.

Cucumber Presse 15
Cucumber juice, sprite, lemon juice, white sour plum, peeled cucumber, mint leaves.

Watermelon Go 15
Watermelon, mango, watermelon syrup, mint leaves.

Shanghai Mojito 18
Orange, mint leaves, sparkling soda water.

Borneo Sunset 15
Dragon fruit, calamansi, wild mint, lemonade sparkling soda.

Virgin Colada 17
House-made pineapple syrup, creamy coconut milk and zesty fresh lime.

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Cold Drinks

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Smoothies

Dragon Fruit Love 15
Dragon fruit, banana.

Mad Mango 15
Mango, banana.

Strawberry Avocado 18
Strawberry, avocado, banana.

Frappe

Mocha 16
Bold espresso blended with silky chocolate and ice, topped with whipped cream.

Chocolate 16
Rich cocoa frappe, smooth and creamy, finished with chocolate drizzle.

Fresh Squeezed Juices

Orange / Apple / Carrots / Cucumber 13

Mixed Juice (*Two Types*) 13

Add-ons :

Upgrade to Oatmilk or Almond Milk	3	*Extra Syrup*	3
Extra Juice (No Ice)	4	*Extra Fruit*	4
Extra Milk	3	*Extra Whip Cream*	3

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Our Locations

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Ember Cafe

Ground Floor, Lot 770, Jalan Durian Burung, Taman Daya, 93350
Kuching, Sarawak

OPEN EVERYDAY
10.30 AM - 10.00 PM

Ember Coffee Roasters, Roxy Hotel Padungan

256, Jln Padungan, 93100 Kuching, Sarawak

OPEN EVERYDAY
7.30 AM - 6.00 PM

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