

Ember

MENU



Appetizer

all day

Caesar Salad with Chicken Schnitzel 35

Baby romaine tossed in Caesar dressing with Grana Padano, cherry tomatoes, crispy chicken schnitzel and a poached egg.

Butter Board 32

Whipped truffle butter, orange-infused honey and slow-roasted garlic confit, served with warm brioche rolls and toasted sourdough.

Chargrilled Beef & Mango Salad 39

Chargrilled striploin tossed with fresh mango, mixed greens, aromatic herbs and roasted peanuts, finished with a spicy Thai lime dressing.

Soup of the Day 22

Chef's daily soup served with warm bread.
**Ask our service crew about today's soup.*

Branch

11.30am - 4.30pm

Big Breakfast 35

A hearty breakfast featuring artisanal chicken sausage, sautéed mushrooms, roasted tomatoes, crispy beef bacon, golden hash browns and house-baked beans. Served with buttered sourdough toast and two eggs cooked your way.

Croffle & Chicken Pop 25

Crispy battered chicken served with a buttery croffle, coated in salted egg yolk sauce, with mesclun greens and a sunny-side-up egg.

Steak Sandwich 37

Grilled steak with caramelized onions in toasted ciabatta bread, layered with tangy mayonnaise and served with herb salad and French fries.

Every dish is prepared fresh to order. During peak hours, please allow a little extra time for your meal. Thanks for your understanding. All prices are subject to 6% SST.



Main Course

all day

Smashed Burger

35

Two-day dry-aged smashed beef patty with melted cheese, house pickles and mustard on a toasted brioche bun, served with French fries.

Grilled Chicken

37

Grilled chicken served with creamy mashed potatoes, sautéed vegetables and onion gravy.

Fish & Chips

43

Crispy battered fish served with French fries, aioli, smashed green peas and a lemon wedge.

Pasta

all day

Sizzling Marinara Pasta

43

Tagliatelle tossed with prawns, mussels and squid in marinara sauce, served sizzling on a cast iron skillet.

Smoked Duck Pesto Pasta

37

Homemade pasta tossed in creamy basil pesto with smoked duck, finished with shaved Parmesan.

Spicy Seafood Aglio Olio

39

Pasta sautéed with olive oil, garlic and chilli flakes with prawns, squid and mussels, finished with parsley.

Chicken Alfredo

43

Tender grilled chicken served with tagliatelle pasta tossed in a creamy Alfredo sauce with garlic, butter and Grana Padano.

Beef Pappardelle

39

Slow-cooked beef rib ragu tossed with pappardelle and finished with Grana Padano.



Pizza

4.30pm.- 10.00pm

Margherita (v) 40

San Marzano tomato sauce topped with mozzarella and finished with Parmesan.

Tuna 37

Mozzarella topped with tuna, onion, chilli and mayonnaise, finished with Parmesan.

Mushroom (v) 43

San Marzano tomato sauce topped with mozzarella, mixed mushrooms and garlic, finished with Parmesan.

Pepperoni 45

San Marzano tomato sauce topped with mozzarella, beef pepperoni and finished with Parmesan.

Beef Bresaola 49

San Marzano tomato sauce topped with mozzarella, thinly sliced beef bresaola, rocket and finished with shaved Parmesan.

Evening Main Course

4.30pm.- 10.00pm

Steak & Frites 145

28-day dry-aged ribeye served with crispy fries, sautéed seasonal vegetables and Café de Paris butter.

Dry-Aged Angus Striploin 115

28-day dry-aged Angus striploin served with crispy Hasselback potatoes, seasonal vegetables, peppercorn sauce and chimichurri rojo.

Crispy Chicken Confit 55

Salt-cured chicken leg confit served with pomme purée, sautéed green vegetables and mushroom jus.

Rack of Lamb 95

Chargrilled rack of lamb served with potato gratin, wilted vegetables and lamb jus.

Salmon Fillet 65

Pan-seared salmon fillet served on a bed of lemon couscous with sautéed spinach and bisque cream.

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Dessert

all day

Warm Soft Cookie

23

Warm soft-baked cookie served with vanilla ice cream, finished with extra virgin olive oil and chocolate flakes.

Profiteroles

27

House-made choux pastry filled with vanilla ice cream, finished with warm chocolate sauce and salted almonds.

Sides

all day

Creamy Mashed Potatoes

14

Mixed Salad

12

Charred Corn

12

French Fries

12

Truffle Butter

13

Orange Butter

7

Bulla Vanilla Ice Cream (1 scoop)

7



Coffee

	Hot	Cold
Americano	10	10
Long Black	10	10
Latte	12	13
Cappuccino	12	13
Piccolo Latte	8	-
Cortado Latte	10	-
Affogato	-	14
Mocha	13	14
Pandan Iced Latte	-	14
Caramel Macchiato	13	14
Spanish Latte	14	15
Tiramisu Latte	-	15
Espresso	6	-
Iced Shaken Espresso	-	14

Oat Milk +RM1 Almond Milk +RM2 Extra Shot (Single, House Blend) +RM3

Tea Selection

	Hot	Cold
Earl Grey Tea	7	7
Chamomile Tea	7	7
Peppermint Tea	7	7
English Breakfast Tea	7	7

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Non-coffee

	Hot	Cold
Niko Neko Matcha Latte	15	16
Hojicha Latte	14	15
Chai Latte	15	17
Chocolate	13	14
San Pellegrino Sparkling Water	-	18
Acqua Panna Still Water	-	14

Soft Drinks

Classic Cola	7
Coke Zero	7

Refresher Selection

Shanghai Mojito <i>Fresh orange juice, mint leaves and sparkling soda water.</i>	18
Yuzu Mint Fizz <i>Yuzu, brown sugar and mint, shaken with egg white and topped with sparkling soda water.</i>	14
Watermelon Go <i>Watermelon blended with mango purée, watermelon syrup and fresh mint.</i>	15
Melon Garden <i>Rock melon, matcha, fresh milk, wild mint and melon purée.</i>	18
Borneo Sunset <i>Dragon fruit, calamansi, wild mint and lemonade, topped with sparkling soda water.</i>	15
Iced Lychee Black Tea <i>Black tea infused with lychee syrup and lychee juice.</i>	15

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Smoothie

Strawberry Avo 18

Strawberry and avocado blended with milk and banana syrup.

Mad Mango 16

Fresh mango blended with milk and banana syrup.

Frappe

Mocha Frappe 17

Espresso blended with chocolate, condensed milk and vanilla, topped with whipped cream.

Choco Frappe 17

Chocolate blended with fresh milk and vanilla, topped with whipped cream.

Juices

Orange Juice 13

Apple Juice 13

Carrot Juice 13

Cucumber Juice 13

Oat Milk +RM1 Almond Milk +RM2 Extra Syrup +RM3
Extra Juice (no ice) +RM4 Extra Fruit +RM4 Extra Whipped Cream +RM3

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