



MENU

WHERE FRESH MEETS FLAVOR

OPENING HOURS

WED - THUR: 12 - 9PM

FRI - SUN: 12 - 10PM

MON - TUE CLOSED

ALL DAY DINING



SOUPS RM



Carrot & Lentil Soup  18
Topped with Spiced Infused Oil & served with Toasted Sourdough Slices

Roasted Cauliflower Soup  18
Served with Micro-Greens, Sourdough Croutons & Toasted Sourdough Slices



Creamy Mushroom Veloute 28
with Truffle Oil  
Mushrooms in Cream Based Soup served with Truffle Oil & Toasted Sourdough Slices

SALADS RM

Sweet & Spicy Thai Goong (Prawn) Salad  28
Mesclun mix Salad & Nham Jim Dressing

SALADS RM

Citrusy Smoked Salmon Salad  30
Salad with Smoked Salmon, Micro Herbs, Egg & Orange Vinaigrette

Grilled Chicken & Ulam Salad 30
with Cranberry Dressing
Mesclun mix Salad, Sourdough Croutons, Cherry Tomato, Dried Cranberries & Cranberry Dressing

ADD-ON RM

House Pickled Onion (30g) 2
Eggs - Sous Vide/Fried/Boiled 3
Sourdough Slice - Per Slice 3
Sliced Chicken Breast (100g) 5
Side Salad 12


MAINS RM

Kaya & Butter French Toast  20
Served with Seasonal Fresh Fruits & Toasted Seeds



Kampung Style Fried Rice   20
Served with Fried Turmeric Chicken Wings, Sunny Side Egg, Ulaman & Sambal Belacan


Chayote & Potato Curry Rice  20
House-made Masala, Served with Boiled Egg, Carrot-Raisin Raita, house-made Pickled Onions, Micro Herbs & Fragrant Basmati Rice

Classic Chicken & Potato Curry  28
House-made Masala, Served with Boiled Egg, Carrot-Raisin Raita, house-made Pickled Onions, Micro Herbs & Fragrant Basmati Rice


Nasi Lemak With Deep Fried Rempah Wings 28
Coconut Rice with Fried Chicken Wings, house-made Sambal "Ikan Bilis", Boiled Egg, Groundnuts & Local Ulaman

MAINS RM


Lamb Shaksouka 28
Rich Red Minced Lamb Sauce & Sous Vide Eggs served with Sourdough Slices or Basmati Rice

British Fisherman's Pie  28
A Medley of Seafood & Veggies in Bechamel Sauce Topped with Baked Mash Served with Side Salad (No Takeaway Option)

Toad In A Hole 28
Chicken Sausages in Yorkshire Pudding served with house-made Onion Gravy & Buttered Peas

Spicy Crispy Chicken Burger  30
Served with Sesame Mayo & Apple Cider Slaw and Shoestring Fries

Baked Chicken 'Cordon Bleu'  33
Served with Coconut Creamed Spinach and Cranberry Relish

Smashed (Aussie) Beef Burger – Double Patty 200g  48
House-made patty, served with in house Aioli, Lettuce, Tomato, Aged Cheddar & Fries

Steak Au Frites – Black Angus Sirloin 250g  90
Sous-vide & Chargrilled Sirloin, served with Shoestring Fries, house-made Onion Gravy & Mustard (Subject to Availability)

ADD-ON RM

Sambal (60g) 3

BAR BITES RM

Sweet & Spicy Tempeh Bites  16
Fermented Soy Bean "Cake" in Sweet & Spicy Glaze

Sweet Potato Fries  16
Served with house-made Aioli Sauce

French Fries  16
Served with house-made Aioli Sauce

Loaded Fries  22
Choice of Fries Topped with Minced Lamb Sauce, Cheese Sauce, Pickles & Spring Onions





Deep Fried Rempah Wings (5 Pcs)  30
Served with Fried Curry Leaves and house-made Aioli Sauce

ADD-ON RM

Boiled Potato (100g) 3
Carrot/Chayote Raita (60g) 3
Sliced Gherkin (15g) 3
Cheese Sauce (30g) 4
Aioli Sauce (60g) 5
Spaghetti (120g) 5
Basmati Rice/Nasi Lemak (180g) 5
Lamb Sauce (80g) 5
Chayote & Potato Curry (150g) 5
Chicken Wings (Per/Pcs) 6
Sliders Beef Patty (60g) 6.5
Chicken & Potato Curry (150g) 7
Prawns - 5 Pcs 7





KID'S MEAL

RM

Carrot & Lentil Soup 	10
<i>Topped with Extra Virgin Olive Oil & Soft Roll</i>	
Kaya & Butter French Toast 	10
<i>Served with Seasonal Fruits & Toasted Seeds</i>	
Creamy Butter Chicken Spaghetti 	14
<i>Spiced Butter Cream Sauce with Juicy Chicken, Fried Curried Leaves, house-made Pickled Onions, Parmesan & Micro Herbs</i>	
Chicken Sliders 	16
<i>House-made patty, served with in-house Aioli, Lettuce, Tomato, Aged Cheddar & Fries</i>	
Smash Beef Sliders	16
<i>House-made patty, served with in-house Aioli, Lettuce, Tomato, Aged Cheddar & Fries</i>	

SWEET TREATS

RM

Nangka Buttery Cake 	10
<i>Butter Cake with Fresh "Nangka"</i>	
Gluten Free Orange Almond Cake  	12
<i>Gluten Free Flourless Cake made with in-house Orange Puree</i>	
Choco Orange Cake 	18
<i>Decadent Chocolate Cake with Orange Peel & Premium Callebaut Ganache</i>	

ADD-ON

RM



Butter (15g)	3
Kaya (30g)	3
Fruit Salad (30g)	3

ALCOHOLIC

WINE

Glass RM

Bottle RM

RED		
Spain (House Pour)		
La Nao Tempranillo 	20	105
Australia		
Roberts Estate Cabernet Sauvignon		120
The Wall Cabernet Sauvignon		135
WHITE		
Spain (House Pour)		
El Toreau Viura 	20	105
New Zealand		
Hawke's Bay Sauvignon Blanc		160
Flying Kiwi Sauvignon Blanc		160
ROSÉ		
France		
Domaine L’ostal Rosé Pay d’Oc IGP		145
Domaine Haut Gleon IGP Vallee du Paradis		190
New Zealand		
Villa Maria Rosé Blush 		180

SPARKLING WINE

Italy	
Valdo Prosecco Rosé	325
Paradise Vino Spumante Brut	

ALCOHOLIC

BEER

Draught Beer	Mug RM	5 Mugs RM
Heineken 	20	90
Guinness 	20	90
Bottle Beer (325ml)	RM	
Apple Fox		12
Tiger Crystal		15
Tiger		15
Tiger Soju		18



LIQUOR

Bottle RM

Roku Gin	350
Roku Gin Mixer Set	380
<i>2 Cans of Soda Water, Ice and Lemon Slices</i>	
Singleton of Glen 12 YO	410
<i>Single Malt Scotch Whiskey</i>	

NON-ALCOHOLIC



COFFEE

(LAVAZZA SUPER CREMA BEAN)

RM

Espresso	6
Hot Americano	9
Iced Americano	10
Hot Latte	10
Iced Latte	11
Cappuccino	11

TEA

(HARNEY & SONS ORGANIC TEA)

RM

Organic English Breakfast	10
Earl Grey Supreme	10
Organic Green with Citrus & Gingko	10
Chamomile	10

COOLERS & JUICES

RM

Orange Juice (No Sugar Added)	5
Apple Juice (No Sugar Added)	5
Mango Juice (No Sugar Added)	5
Coca Cola	5
Coke Zero	5
100 Plus	5
Sprite	5
Spritzer Bottle Water (350ml)	5
Schweppes Soda Water (Can)	5
Heineken Zero (Can)	12
Fresh Coconut	14
Coolberg Mint	15
Coolberg Ginger	15

SPARKLING WATER

RM

San Pellegrino	
Limonata Sparkling Juice (200ml)	10
Oakwood Tonica Soda Water (200ml)	10
Sparkling Water (1 litre)	15

 Chef's Selection  Vegetarian

Takeaway packaging + RM1. All prices are subject to Service Charges of 8% and any applicable government taxes.
No added preservatives | No artificial coloring or flavoring | Locally sourced seasonal produce.