

## Beverages

<b>WHITE WINES</b>		<i>gls</i>	<i>btl</i>	<b>TEAS</b>	
Cuvee Prestige Blanc	33	160	Elegant earl grey	10	
Sauvignon Blanc "F" de Fournier	32	155	Everyday english breakfast	9	
Poco Mas Chardonnay	31	150	Organic calming chamomile	11	
			Organic geisha genmaicha	8	
			Organic lemongrass & ginger	11	
			Organic peppermint leaves	11	
			Organic shooting sencha	11	
			Teh Tarik (hot / cold)	11	
<b>RED WINES</b>			<b>COFFEES</b>		
Cuvee Prestige Rouge	33	160	Long black/americano/ espresso	9	
Oxford Landing Cabernet	33	160	Piccolo latte	10	
Sauvignon Shiraz			Latte/flat white	11	
Pinot Noir "F" Fournier	33	160	Cappuccino/macchiato/ ristretto	11	
Sottoano Malbec	32	155	Mocha	13	
			Matcha latte	13	
<b>ROSÉ</b>			Iced long black/americano	9	
Gerard Bertrand Cote des	34	180	Iced piccolo latte	10	
Roses Rose			Iced latte/flat white	11	
			Iced cappuccino	11	
<b>MOCKTAILS</b>			Iced mocha	13	
Drop The Beet		15	Iced matcha latte	13	
<i>Pineapple, Salted Honey Beetroot, Yogurt Powder, Soda</i>			Hot chocolate	14	
Tickle My Bell		15	Iced chocolate	14	
<i>Yellow Bell Pepper, Orange, Sweet Corn, Lemon</i>			<i>Add RM3 for vanilla/hazelnut latte</i>		
Twisting My Melon		15	<i>Add RM4 for barista series/ unsweetened soy/almond milk</i>		
<i>Watermelon, Burdock, Lemon, Aloe Vera Soda</i>			<b>WATER</b>		
			Acqua Panna-Toscana, 1L	21	
<b>FRESH JUICES</b>			Acqua Panna-Toscana, 500ml	15	
Orange		12	San Pellegrino, 1L	21	
Pineapple		12	San Pellegrino, 500ml	15	
Watermelon		12			
<b>SOFT DRINKS</b>					
Coke		8			
Coke light		8			
Sprite		8			
Ginger ale		8			
Soda		8			
Tonic		8			

## NIGHT MENU

Please ask for our full **Cocktail Menu & Cellar List** for a selection of craft cocktails, beer, spirits & wines



## Small Plates

**B V MANGO GUACAMOLE** | 35  
Smashed avocado with fresh Thai mango, tomatoes, served with house-made root vegetable chips and lavosh crackers

**B V BIRCH HUMMUS DUO** | 20  
Hummus made with roasted carrots and roasted capsicums served with rosemary and sea salt sourdough

**MALABAR CEVICHE** | 39  
Malabar fish marinated in tiger's milk\* with fresh mango, chilli, coriander and mango puree  
*\* A Peruvian term for a citrus-based marinade, not actually milk from a tiger*

**B CHICKEN WINGS** | 24  
Chicken wings marinated with smoked jalapeño powder, ancho chilli, paprika, cooked in the Josper

**B V ARTICHOKE & SPINACH DIP** | 32  
Artichoke, cream, mayo, parmesan cheese, spinach

**B WHISKY-CURED SALMON TACOS** | 32  
Crispy tacos filled with whisky-cured salmon, fine romaine lettuce, Mexican tomato salsa, shaved smoky lime jalapeño sour cream

**B V STUFFED JALAPEÑO POPPERS** | 30  
Mexican jalapeño stuffed with cream cheese, saffron and served with smoky habanero mayo

**B FRESH OYSTERS** | 60  
Fresh Irish premium oysters with spicy citrus dressing

**V EGGPLANT PARMAGIANA** | 29  
Eggplant layered in pomodoro sauce, baked with mozzarella

**BRAISED BEEF CHEEK** | 35  
Slow braised beef cheek in red wine coated with quinoa, charred pineapple, natural jus

**B SMOKED QUAIL EGGS** | 22  
Smoked quail eggs with tobiko

## Asian Influence

**B ORIENTAL DUCK RILLETTES TACOS** | 26  
Soft tacos filled with shredded spice-marinated duck, fine romaine lettuce, Mexican tomato salsa, julienned cucumbers, Oriental thick sauce

**B TEMPURA SQUID** | 20  
Tempura squid, Japanese vinegar salt, served with an Asian spicy sauce

**LAKSA JOHOR** | 32  
*(Weekdays only)*  
Spaghetti noodles, fragrant and umami gravy made with ikan parang, garnished with crunchy veggies, sambal and calamansi

## Soups & Veg

**SEAFOOD SOUP** | 49  
Rich seafood broth, prawn, soft-shell crab, burrata, fava beans, cream

**V BURRATA WITH LEMON JAM DRIZZLE** | 44  
Burrata, housemade citrus jam, frisée, basil oil, grated lemon zest

**V BEETROOT SALAD** | 25  
Roast beetroot, deep-fried chickpeas, feta cheese, candied walnuts, mint, orange, rocket salad, rainforest honey, saffron dressing

**V BIRCH CAESAR** | 28  
Romaine lettuce wedges, gorgonzola dressing, hard boiled egg

**V MANGO QUINOA SALAD** | 25  
Red and white quinoa, lemon dressing, Thai mango, fresh avocado, avocado mayo, frisee salad

**V MISO EGGPLANT** | 18  
Miso marinated eggplant with mirin, Kirin, rainforest honey, miso reduction, green oil

**V CAULIFLOWER STEAK** | 27  
Cauliflower marinated with lime zest, lime juice, rainforest honey, coriander, paprika, charred lime, micro greens

## Cast Iron

**TRIBE CHILLI CON CARNE** | 32  
6 hours cooked stew with minced beef, cumin, beef tripe, chilli, cocoa powder, served with daylilies and smoked sour cream  
*\* Great when paired with our homemade Corn Bread*

**V CORN BREAD & TRUFFLE HONEY BUTTER** | 16 *(please allow 20 minutes prep time)*  
Corn bread baked with fresh jalapeños and chilli, served with truffle honey butter

**VERMICELLI PAELLA** | 105  
Prawns, chicken wings, clams, mussels, squid, and vermicelli pasta cooked with seafood saffron broth

## Seafood

**SLIPPER LOBSTER WITH BONE MARROW SALSA** | 68  
Char-grilled lobster served with smoked bone marrow salsa, micro greens

**SPANISH OCTOPUS** | 98  
Grilled Spanish octopus served with mojo verde, rocket

**GRILLED FISH** | 69  
Fresh malabar, tomato-citrus salsa

## Meats

**SPATCHCOCK CHICKEN** | 55  
Spring chicken marinated with ancho chilli, orange juice, chipotle powder, jalapeño powder, smoked paprika, served with baby potatoes and cherry tomatoes

**TRUFFLE BURGER** | 59  
Sirloin and brisket burger patty, fresh truffles, truffle oil, Swiss cheese, caramelized onions, garlic aioli, fries

**SIRLOIN WAGYU BURGER** | 135  
200g wagyu patty, anticucho sauce, cheese, sunny side up egg, brioche bun, salad, fries

## From The Josper Grill

**GOCHUJANG LAMB CUTLET** | 75  
Korean gochujang marinade, served with rocket salad

**BLACK ANGUS RIB EYE\*** | 120  
120 days grain fed, 250g

**BLACK ANGUS TENDERLOIN\*** | 155  
120 days grain fed, 250g

**WAGYU BLACK ANGUS RIB EYE\*** | 210  
Marble 7, 250g

**WAGYU BLACK ANGUS TENDERLOIN\*** | 240  
Marble 7, 250g

**BLACK ANGUS TOMAHAWK\***  
RM45 per 100g  
Please ask your friendly server on what size is available

*\* All steaks are served with potato and sautéed mushrooms*

## Sides

**TRUFFLE POTATO PUFFS** | 28

**FRENCH FRIES** | 8

**SWEET POTATO FRIES** | 8

**MASHED POTATO** | 8

**POTATO WITH SAUTÉED MUSHROOMS** | 12

**ROSEMARY SEA SALT SOURDOUGH** | 8

**TRUFFLE HONEY BUTTER** | 7

## Pastas & Pizzas

**SHORT RIBS & CRISPY KALE GNOCCHI** | 49  
Shredded beef short ribs braised in red wine, potato gnocchi, crispy kale

**V TOMATO HARISSA FETTUCCINI** | 49  
Harissa, white wine, burrata, pomodoro sauce, basil

**SPICY MUSSELS SPAGHETTI** | 49  
Mussels, garlic, paprika, white wine, chilli flakes

**B BRESAOLA PIZZA** | 42  
Beef bresaola, porcini mushroom, cream cheese, rocket

**B V BLACK TRUFFLE PIZZA** | 69  
Assorted mushrooms, truffle infused cream cheese, pecorino, rocket, truffle oil

**B V SPICY TOMATO PIZZA** | 39  
Tomato, buffalo mozzarella, chilli, basil

## Desserts

**DECONSTRUCTED PIÑA COLADA** | 19  
Caramelized pineapple slices, puff pastry, homemade coconut sorbet\*  
*\*contains alcohol*

**RUSTIC BERRY CRUMBLE** | 19  
Homemade mixed berries crumble with green and Fuji apples, oats, cream

**DARK CHOCOLATE MOUSSE** | 23  
Dark chocolate mousse, served with Baileys-infused mascarpone

**HUCKLEBERRY BURNT CHEESECAKE** | 18  
French cream cheese, organic eggs with a burnt sugar crust

**HOMEMADE ICE CREAM** | 10 per scoop  
Classic Vanilla  
Raspberry Swirl  
Dark Chocolate  
Salted Caramel  
Coconut Sorbet *(contains alcohol)*

**PLEASE ASK ABOUT TODAY'S SELECTION OF FRESHLY BAKED CAKES**

*\*All breads, pastries and cakes are baked fresh daily and made with love by our sister brand, Huckleberry Food & Fare*

**B** Ideal Bar Snacks **V** Vegetarian

Please inform your server should you have any dietary restrictions and/or allergies