

## SNACKS

<b>BUFFALO WINGS</b> hot buffalo sauce   scallions   celery crudités   blue cheese dip   lime wedge	<b>48</b>
<b>SALT &amp; PEPPER SQUID</b> house seasoning   chilli   scallions   lemon wedges   tartar sauce   curry mayonnaise	<b>50</b>
<b>TRIPLE FRIES</b> an indulgent trio of fries   harissa mayo   sour cream   avocado dip • sweet potato fries   seaweed salt • curly fries   smoked paprika salt • shoestring fries   truffle   rosemary salt	<b>46</b>
<b>NACHOS</b> fresh tortilla chips   melted cheese   tomato & coriander salsa   guacamole   sour cream   jalapeños   cheese sauce   lime wedges	<b>42</b>
<b>WAGYU KUSHIYAKI</b> japanese a3 wagyu beef (100g)   scallions   sesame   soy glaze	<b>190</b>
<b>CHEESE PLATTER FOR TWO</b> taleggio PDO   manchego DOP   gorgonzola   parmigiano-reggiano   brie   crackers   honey   fresh grapes   figs   dried nuts	<b>150</b>

## SOUP

<b>BOUILLABAISSE</b> provençal seafood stew of tender fish   black mussels   squid   prawns   scallops   potato   fennel   fresh herbs   italian parsley	<b>55</b>
<b>WILD MUSHROOM SOUP</b> slow-cooked medley of button, porcini and morel mushrooms   stuffed pasta	<b>48</b>
<b>CREAMY TOMATO SOUP</b> garlic   onion   olive oil   basil pesto   heirloom tomato salad   bread chips   guacamole	<b>50</b>

## SALAD

<b>COBB SALAD</b> romaine lettuce   roasted chicken   avocado   beefsteak tomatoes   semi-boiled eggs   onion   cucumber   duck bacon   feta cheese   honey mustard dressing	<b>52</b>
<b>CAPRESE</b> burrata cheese   heirloom tomatoes   arugula   aged balsamic reduction   basil   extra virgin olive oil   homemade basil pesto   24-month aged parmigiano reggiano	<b>50</b>
<b>CLASSIC CAESAR SALAD</b> fresh romaine lettuce   white anchovy   parmigiano reggiano   ciabatta croutons   duck bacon   caesar dressing   semi-boiled eggs	<b>48</b>
<b>Add-on</b> • roasted chicken +MYR 16 • grilled white prawns +MYR 24	
<b>FIG SALAD</b> baby spinach   mixed greens   arugula   fresh figs   roasted walnuts   creamy gorgonzola   aged balsamic reduction	<b>55</b>

## BURGERS & SANDWICHES

<b>CLUB SANDWICH</b> roasted brined chicken   guacamole   lettuce   heirloom tomatoes   cucumber   fried eggs   sliced cheddar   garlic spread   trio of toasted bread   house salad   fries	<b>55</b>
<b>SOFT-SHELL CRAB BURGER</b> brioche bun   avocado   yuzu spread   spicy mango slaw   house salad   fries	<b>80</b>
<b>SPICY CHICKEN BURGER</b> brioche bun   tomato   gherkin   lettuce   red onion   house salad   fries   harissa mayonnaise	<b>75</b>
<b>ANGUS BEEF BURGER</b> australian black angus beef patty   caramelised onion   pepper relish   mustard spread   lettuce   cheese   tomato   house salad   fries	<b>75</b>

## PASTA

<b>PESTO LINGUINE</b> linguine   homemade basil pesto   french beans   shrimp   pine nuts   parmigiano reggiano	<b>60</b>
<b>PORCINI TAGLIATELLE</b> tagliatelle   wild mushroom ragout   white truffle oil   butter   24-month-aged parmigiano reggiano	<b>65</b>
<b>RAGÙ ALLA BOLOGNESE</b> pappardelle   slow-cooked australian black angus beef ragù   italian parsley   parmigiano reggiano	<b>68</b>
<b>SQUID INK SPAGHETTI</b> squid   prawns   scallops   heirloom tomatoes   chili flakes   italian parsley   fresh basil   extra virgin olive oil	<b>68</b>
<b>LOBSTER RAVIOLI</b> stuffed pasta   tarragon   ricotta   lobster reduction   fresh basil   parmigiano reggiano	<b>160</b>

## VEGAN

*A wider selection of vegan options is available upon request.*

<b>MEZZE PLATTER</b> freshly baked pita bread   muhammara   baba ghanoush   hummus   za'atar   marinated olives   heirloom tomatoes	<b>65</b>
<b>YAKIMESHI</b> japanese stir-fried rice   tofu   edamame   shiitake mushrooms   scallions   sesame seeds   seaweed flakes	<b>50</b>
<b>CHANA MASALA</b> chickpeas   spiced onion   tomato masala sauce   tangy   tomato-onion salsa   lime wedges   naan bread	<b>52</b>
<b>MUSHROOM RENDANG</b> fresh mushrooms   rich coconut milk   aromatic spices   steamed glutinous rice cake   vegetable spring rolls	<b>55</b>
<b>BRAISED VEGETABLE POT</b> fresh mushrooms   seasonal vegetables   bean curd tofu skin   steamed jasmine rice	<b>55</b>
<b>VEGETARIAN MEE GORENG MAMAK</b> tofu   choy sum   tomato   potato   chili paste   lime wedges   vegetable spring rolls   sliced lettuce	<b>52</b>

## FROM THE GRILL

<b>150g MIYAZAKI A3 WAGYU BEEF</b> marbled miyazaki a3 wagyu striploin   whipped potato   wild mushroom ragout   wagyu bordelaise sauce	<b>290</b>
<b>200g ARGENTINIAN ABERDEEN ANGUS BEEF TENDERLOIN</b> grass-fed pampas beef from azul   whipped potato   wild mushroom ragout   wagyu bordelaise sauce	<b>195</b>
<b>240g ABERDEEN ANGUS BEEF RIBEYE</b> high-quality grass-fed beef from argentinian azul natural beef s.a   whipped potato   wild mushroom ragout   wagyu bordelaise sauce	<b>195</b>
<b>240g BABY LAMB RACK</b> sauce chasseur   baked potato with jus   glazed carrot   tomato   basil pesto   house salad	<b>185</b>
<b>SAUMON AU BEURRE DE HOMARD</b> atlantic salmon   butter-poached shrimp   heirloom tomatoes   potato   asparagus   fresh basil   creamy lobster reduction	<b>170</b>
<b>POUSSIN</b> sous-vide free-range chicken breast   mushroom forestière   whipped potato   sautéed leek   white truffle oil	<b>130</b>
<b>MALAYSIAN STYLE CHARCOAL-GRILLED SEAFOOD PLATTER FOR TWO</b> king river prawns   tiger prawns   scallops   loligo squid   golden pomfret fish   lime wedges   tangy asam sauce	<b>340</b>
<b>TURBOT</b> slow roasted 1kg french turbot   asparagus   capers   parsley   brown butter   lemon	<b>480</b>

## PIZZA

### VOGUE

**THE MILLIONAIRE** 350  
ground japanese a3 wagyu | burrata cheese | 24k edible gold leaf | foie gras | black truffle | glazed onions

**LAMBORGHINI** 110  
japanese a3 wagyu beef | tomato sauce | garlic | mozzarella | glazed onions | morel mushrooms | wagyu beef cracklings

**FERRARI** 90  
white-base pizza | button mushroom | morel | porcini mushrooms | truffle | melted mozzarella cheese

### CLASSIC

**MARGHERITA** 55  
fresh italian basil | tomato sauce | mozzarella cheese | extra virgin olive oil

**PARMIGIANA** 65  
grilled eggplant | parmigiano reggiano | tomato sauce | mozzarella cheese | fresh basil | extra virgin olive oil

**PESTO DI BASILICO E GAMBERI** 78  
fresh prawns | house-made basil pesto | parmigiano reggiano | arugula leaves | burrata cheese | extra virgin olive oil

**QUATTRO FORMAGGI** 90  
mozzarella | taleggio | gorgonzola | parmigiano reggiano

### FUSION

**GIAPPONE** 95  
japanese-style pizza | teriyaki sauce | japanese mayonnaise | tuna | salmon | octopus | seaweed flakes | dried bonito flakes

**CHICKEN SATAY** 75  
malaysian-style pizza | grilled chicken satay | spicy peanut sauce | red onion | cucumber

**FLAMMKUCHEN** 75  
a rustic french-german alsatian-style flatbread | crème fraiche | duck bacon | caramelised onions

**SMOKED SALMON** 80  
norwegian-style pizza | mozzarella | crème fraîche | smoked salmon | capers | red onion | fresh dill

### SAVOURY

**BEEF PEPPERONI** 80  
tomato sauce | oregano | dry-cured beef pepperoni | shredded mozzarella

**ALLA DIAVOLA** 80  
turkey salami | kalamata olives | thinly sliced chili peppers | shredded mozzarella

**SALAMI E RUCOLA** 80  
shredded mozzarella | sliced turkey salami | fresh arugula | parmigiano reggiano

**ANCHOVY MARINARA** 70  
tomato sauce | garlic slices | kalamata olives | brined anchovies | fresh italian basil | parmigiano reggiano | olive oil

## MALAYSIAN DELIGHTS

**ACAPON BERLADO HIJAU** 48  
boneless chicken | vibrant spicy green sambal sauce | fresh lime

**OXTAIL SOUP** 52  
australian oxtails slow-braised in a flavourful local spiced broth with tender potato | carrot | crispy fried shallots | coriander

**UMAI** 89  
a traditional sarawak ceviche of hamachi | onion | garlic | homegrown chilli | wild greens | coriander root | ginger flower | calamansi juice | fragrant galangal oil

**NYONYA ROJAK** 48  
malaysian peranakan-style spicy mixed fruit salad | jicama | young mango | ripe mango | cucumber | pineapple | guava | sweet & spicy tangy sauce | crushed peanut

**POMELO KERABU** 52  
fresh pomelo segments | homegrown chilli | sliced shallots | dried coconut flakes | dried shrimp | winged bean | crushed peanut | zesty spicy lime dressing

**Add-on**  
• grilled white prawns +MYR 24

**ASMADI NASI LEMAK WITH UDANG GALAH** 135  
ipoh river prawn | steamed coconut jasmine rice | asmadi spicy sambal | cucumber | roasted peanuts | crispy fried anchovies | stir-fried water spinach | fried egg | fish fritter

**DUCK EGG CHAR KUEY TEOW** 58  
authentic wok-fried flat rice noodles | fresh duck egg | prawns | fish cake | fresh cockles | local beansprouts | chinese chives | house-made chilli paste

**CHICKEN SATAY (6/12 skewers)** 45/85  
succulent BBQ chicken skewers | spicy peanut sauce | red onion wedges | cucumber | steamed glutinous rice cake

**YUAN YANG SEAFOOD NOODLE** 65  
duo of flat rice noodles and crispy vermicelli noodles | shrimp | squid | chicken | fish cake | choy sum | flavourful savoury egg gravy

**VILLAGE STYLE FRIED RICE** 58  
authentic malaysian nasi goreng kampung shrimp | crispy anchovies | bird's eye chilli | fried egg | fish fritter | fried chicken | chicken satay | peanut gravy | stir-fried water spinach | tangy shrimp paste

**FISH CURRY** 65  
authentic malaysian curry dish | aromatic spices and local herbs | curry leaves | golden pomfret fish | okra | tomato | steamed jasmine rice | crispy fish fritter

**CHICKEN RENDANG** 65  
boneless chicken | coconut milk | aromatic spice mix | glutinous rice in palm leaves | chicken satay | spicy peanut sauce

**SPRING CHICKEN TANDOORI STYLE (Half/Whole)** 79/130  
bone-in spring chicken | tandoori spices | fresh lime | red onion & tomato salad | cucumber mint raita | butter naan bread

## DESSERT

**70% DARK CHOCOLATE FONDANT** 48  
rich molten chocolate cake served warm | toasted almond crumble | silky vanilla gelato

**LEMONGRASS CRÈME BRÛLÉE** 45  
nutty biscotti | vanilla gelato | fresh berries

**TIRAMISU** 48  
forno bonomi ladyfingers | mascarpone cheese | coffee | cocoa powder

**MANGO SAGO GULA MELAKA** 42  
a timeless malaysian peranakan dessert of tender sago pearls | creamy coconut milk | aromatic palm sugar | ripe mango

**AFFOGATO** 40  
creamy madagascar vanilla gelato | freshly brewed espresso | pistachio & almond crumb

**MIXED FRUIT PLATTER** 52  
sliced seasonal tropical fruits

**GELATO** 12/  
scoop  
• Vanilla bean  
• Mango lassi  
• Valrhona dark chocolate  
• Mixed berries cheesecake  
• Pistachio