

LUXE

KALUGA AMUR CAVIAR <i>Served in orders of 30 grams alongside traditional condiments</i>	RM 550
KAIYO <i>Charcoal grilled selection seafood from japan ocean, tiger prawn, Hokkaido scallops, kingfish collar abalones, snow crab miso, flying squid, lemon wedges</i>	RM 455
DA ROYAL <i>80g of Japanese A5 wagyu beef, 10g of kaluga amur caviar, 24k edible gold sheet</i>	RM 359

SNACK

ACAPON BERLADO HIJAU <i>Flash fried spicy boneless chicken with green sambal sauce and lime</i>	RM 55
CHEESE PLATTER FOR 2 SERVING <i>Taleggio PDO, manchego DOP, gorgonzola, Parmigiano-Reggiano, brie cheese serving with crackers, honey, fresh grapes, fresh fig & nuts</i>	RM 160
WAGYU KUSHIYAKI <i>Charcoal grill 80g japans A5 wagyu beef with leek, shiitake mushroom & glazed with soy reduction</i>	RM 240
PATATAS BRAVAS <i>Homemade Spanish style potato fries, sprinkles with smoky salt, garlic, fresh parsley, accompanies with harissa mayo, sour cream & avocado dip</i>	RM 39

WHOLESOME

POKE BOWL <i>Edamame, cucumber, corn, radish, onsen egg, carrot, seaweed flakes, red cabbage scallions, toasted sesame, steamed jasmine rice</i>	RM 48
CHANA MASALA <i>Chickpeas features in sauce made from onion, tomatoes & masala spices, accompanied salsa make with mint leaves, red onion, tomato & coriander, baby spinach, steamed jasmine rice & fresh lime</i>	RM 48
QUINOA <i>Marinated heirlooms tomatoes, baby spinach, extra virgin olive oil, cucumber, black olive, fresh berries radish, tahini sauce & mint leaves</i>	RM 48

ADD ON
*RM 30 additional for grilled tiger prawns with garlic and olive oil
*RM 45 additional for ikura -“ Japanese preserved salmon roe”
*RM 40 additional for raw ahi tuna marinated in ponzu sauce

APPERTIZER

SCALLOP CARPACCIO <i>Brined Hokkaido scallop, raw and sashimi sizes to served with pickles shallot, preserved chili, fried ginger, pink pepper corn, bronze fennel oil & coconut dressing</i>	RM 120
UMAI <i>Local ceviche from “Malaysia-Sarawak “ “Hamachi” king fish, onion, garlic, home growth chili, wild green, coriander root, ginger flower, calamansi juice, galangal oil</i>	RM 89
FOIE GRAS POÎLÉ <i>Toasted butter brioche, caramelized onion, grapes reduction, organic green with white balsamic vinaigrette, fresh fig</i>	RM 89
LOBSTER RAVIOLI <i>Stuffed pasta with Borneo lobster and scallop mousse, ricotta cheese, lemon zest, fresh tarragon, lobster reduction and foam</i>	RM 90
MALAYSIA OXTAIL SOUP <i>Slow braised AUS oxtails in local spiced broth potato, carrot, crispy fried shallot & coriander</i>	RM 54
SHELL-FISH BISQUE <i>Lobster ravioli, avruga caviar, corn kernel, fresh cress</i>	RM 64
WILD MUSHROOM SOUP <i>Baked and cooked with button mushroom, porcini, morel, served with cress, porcini ragout infused truffle oil, cream of potato & porcini powder</i>	RM 54

SALAD

GRILLED BELGIUM ENDIVES <i>White balsamic vinaigrette, whole grain mustard, green pear, roquefort cheese, toasted walnut, radicchio, sweet dates</i>	RM 62
KERABU POMELO <i>Home-growth chili, spicy lime dressing, pomelo segments, peanuts crusts, shallot, dry coconut flakes, dry shrimp</i>	RM 50
CLASSIC CAESAR SALAD <i>Romaine lettuce, hot springs egg, (RM 30 additional for grilled prawns) Parmigiano-Reggiano, ciabatta bread, (RM 18 additional for grilled chicken) homemade Caesar dressing</i>	RM 50
FIG SALAD <i>Baby spinach, mix lettuce, arugula leaves, fresh figs, roasted walnut, manchego cheese, aged balsamic reduction</i>	RM 68

SANDWICHES & BURGERS

BANJARAN SIGNATURE CLUB <i>Toasted white bread with smoked turkey ham, fried egg, mustard mayonnaise, grilled chicken, cheddar cheese, sliced tomato, green lettuce, gherkin, homemade fries</i>	RM 55
MUSHROOM & CHEESE SANDWICH <i>Sautéed mushroom ragout, truffle mayo, baby spinach, taleggio cheese, ciabatta loaf, homemade fries</i>	RM 72
ANGUS BEEF BURGER <i>AUS black angus beef patties, taleggio cheese, roasted onion, gherkins, fried egg, mustard mayo, lettuce, sliced tomato, homemade fries</i>	RM 88
SPICY CHICKEN BURGER <i>Fried boneless chicken thigh marinated dry rubs, served with sliced tomato, arugula, gherkin, red onion, accompanied with homemade fries, smoked harissa mayo</i>	RM 68
LOCAL DELIGHT	
DUCK EGG CHAR KUEW TEOW <i>Authentic wok fried flat rice noodles, fresh duck egg, prawns, homemade chili paste, fish cake, fresh cockle local signature bean sprout, Chinese chive</i>	RM 58
VILLAGE STYLE FRIED RICE <i>Authentic Malaysian nasi goreng kampung accompanies with shrimps, fried anchovy, bird eye chili, fried egg, prawn crackers, fried boneless chicken, tempeh, chicken satay skewer with peanut gravy, tangy hot shrimp paste, stir fried water spinach with belacan</i>	RM 58
ASMADI NASI LEMAK FEAT SPINY LOBSTER <i>BBQ half green spiny lobster, coconut steam jasmine rice, signature Asmadi hot sambal sauce with cockle, cucumber, roasted peanuts, stir fried water spinach, fried egg fried boneless chicken, fried anchovies</i>	RM 195
CHICKEN RENDANG & KETUPAT PALAS <i>Boneless chicken braised in coconut milk and mix spices, glutinous rice wrapped in palm leave, chicken satay, spicy peanut sauce, prawn crackers</i>	RM 65
PASTA	
PESTO SPAGHETTI <i>Homemade basil pesto sauce with French bean, shrimps, toasted pine-nuts & 24 months aged Parmigiano-Reggiano</i>	RM 62
PORCINI TAGLIATELLE <i>Homemade tagliatelle pasta with wild mushroom ragout, white truffle oil, butter & 24 months aged Parmigiana-Reggiano</i>	RM 65
WAGYU BEEF RAGÙ <i>Homemade pappardelle pasta cooked with A5 wagyu beef ragout, Italian parsley & 24 months aged Parmigiana-Reggiano</i>	RM 80

FROM THE GRILL

110gm - JAPANESE GRADE A5 WAGYU BEEF <i>Marbling wagyu beef strip-loin with whipped potato, cress, sautéed seasonal vegetable, natural jus</i>	RM 350
150gm - AUSTRALIA BLACK ANGUS BEEF <i>Black angus beef tenderloin with whipped potato, cress, sautéed seasonal vegetable, natural jus</i>	RM 220
BRAISED BEEF CHEEK <i>Slow cooked AUS beef cheek served with whipped potato, crispy shallot, lemon zest, mushroom ragout, green herbs oil</i>	RM 180
200gm – DORPER LAMB RACK <i>Spanish potato, Brazilian spinach with mint pesto sautéed seasonal vegetable, shitake juice</i>	RM 170
OCEAN TROUT <i>Baby spinach, pickles shallot, mongo & coriander salsa, horseradish oil, butter ponzu sauce</i>	RM 155
SPINY LOBSTER <i>Rock lobster grilled with garlic & fresh herbs, grilled vegetable, lemon butter</i>	RM 390
POUSIN <i>Sous-vide free-range chicken breast mushroom forestière, whipped potato sautéed leek with white truffle oil</i>	RM 129

DESSERT

CHOCOLATE MOUSSE <i>Valrhona guanaja 70% dark chocolate, almond crumbles salted caramel gelato, chestnut puree</i>	RM 48
LEMONGRASS CRÈME BRÛLÉE <i>Nutty biscotti, vanilla gelato, fresh berries</i>	RM 45
FIG TART <i>Toasted pecan nut, brown sugar, fresh fig, hazelnut paste, bean-curd gelato</i>	RM 48
PANDAN & KAYA TIRAMISU <i>Kaya macaron, gold leaves, fleur de sel, chocolate</i>	RM 48
MIXED FRUITS PLATTER <i>Sliced seasonal tropical local fruits</i>	RM 55
VERY BERRY PIZZA <i>Sweet dessert pizza features fresh berries, cream cheese, lemon zest, crystallized ginger, cinnamon powder</i>	RM 80
CHOCOLATE MARSMALLOW PIZZA <i>almond crumbles, 70% dark chocolate, peanut butter, cream cheese</i>	RM 65



A LA CARTE PIZZA MENU

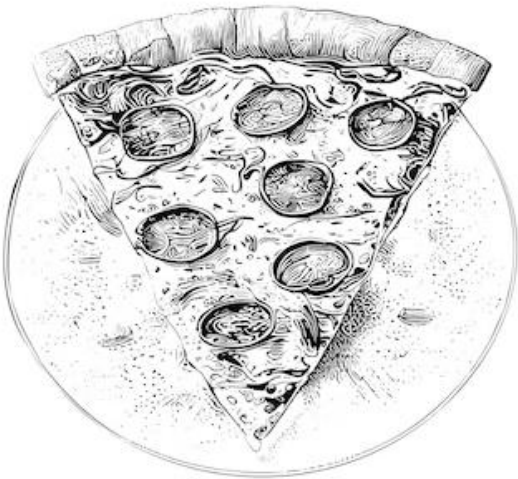
VOGUE

THE MILLIONAIRE RM 350
Luxurious pairing of ground Japanese A5 wagyu, burrata cheese, 24 edible gold, foie gras, black truffle, glazed onion

LAMBORGHINI RM 130
Japanese A5 wagyu beef pizza, tomato sauce, garlic, mozzarella cheese, glazed onion, morel mushroom, crispy wagyu cracklings

McLaren RM 120
Foie gras pizza with, fresh fig, mozzarella & ricotta cheese, caramelized onion

FERRARI RM 90
White base pizza with fresh button mushroom, morel mushroom, porcini mushroom, truffle, mozzarella cheese



CLASSIC

MARGHERITA RM 55
Classic pizza with fresh Italian basil, tomato sauce, mozzarella cheese, extra virgin olive oil

PARMIGIANA RM 65
Traditional southern Italian pizza topped with grilled eggplant, Parmigiano-Reggiano, tomato sauce, mozzarella cheese, fresh Italian basil leaves & extra virgin olive oil

PESTO GENOVESE RM 75
Healthy green pizza topped with homemade pesto sauce, arugula leaves, burrata cheese, extra virgin olive oil

QUATTRO FORMAGGI RM 90
A real four cheese pizza, manchego, taleggio, gorgonzola & brie cheese

QUATTRO STAGIONI RM 80
Classic four season's capricciosa pizza topped with smoked turkey ham, white button mushroom, brined artichoke & kalamata olive

FLORENTINE RM 75
White base pizza with mozzarella cheese, Parmigiano-Reggiano, fresh baby spinach, ricotta cheese, white onion, whole eggs

VEGETARIANA RM 65
Mozzarella cheese, tomato sauce, grilled eggplant, button mushroom, bell pepper, white onion, kalamata olive, heirlooms tomatoes & arugula

CARNIVORE

BEEF PEPPERONI RM 80
Mozzarella cheese, tomato sauce, oregano dry cured spicy beef pepperoni salami

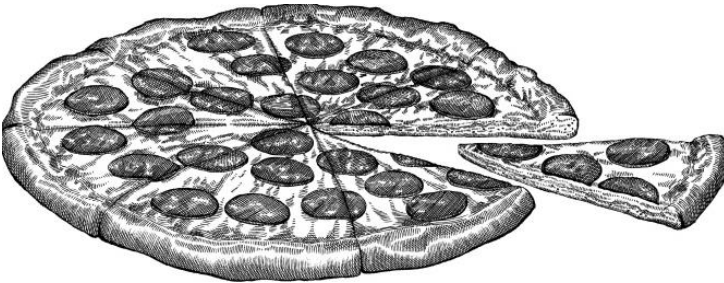
MILANO SALAMI RM 80
Mozzarella cheese, turkey salami, Parmigiano-Reggiano, arugula leaves

ALLA DIAVOLA RM 80
Mozzarella cheese, spicy turkey salami, kalamata olive, sliced chili pepper

FRUTTI DE MARE RM 90
Cheese less seafood pizza top with tomato sauce, extra virgin olive oil, shrimps, squid, mussel, octopus, garlic & fresh Italian basil

TONNO RM 70
Mozzarella cheese, tomato sauce, brined tuna flakes, sliced red onion

ANCHOVY MARINARA RM 70
Mozzarella cheese, tomato sauce, sliced garlic kalamata olive, brined anchovies, fresh Italian basil



SPECIAL

RAGÙ RM 75
Braised beef ragout with fresh herbs, nutmeg and tomato, Parmigiano-Reggiano, fresh Italian basil, buffalo cheese

HAM E FICHI RM 85
White base with fresh fig, smoked turkey ham, gorgonzola blue cheese & fresh arugula leaves

ALOHA RM 75
Smoked turkey ham, pineapples chunk, tomato sauce, sliced red onion, bell-peppers, mozzarella cheese

CALZONE RM 80
Classic stuffed pizza filled with smoked turkey ham, turkey chorizo, fresh Italian basil, buffalo mozzarella cheese

GIAPPONE RM 95
Japanese style pizza with teriyaki sauce, Japanese mayonnaise, sashimi grade tuna, salmon, octopus, seaweed flakes & bonito flakes

SATAY RM 70
Unique Malaysia flavor pizza goes with chicken satay, spicy peanut sauce, red onion, cucumber

NASI LEMAK RM 70
Inspiration from one of Malaysia most popular dish boiled eggs, prawn sambal, fried anchovies, cucumber, cheese & peanuts crusts

LEBANESE MANAKEESH RM 70
Two different base of simple pizza, authentic Middle Eastern spice mixture base on the pizza, herbs along with toasted sesame, oregano, sumac & cheese

Please inform our servers if you have any allergy or special dietary requirement.
Rates are quoted in Malaysian Ringgit, inclusive of prevailing SST rates, regulated by the Royal Malaysian Customs Department.