



Appetisers

*Whet your appetite
before the mains.*



SEAFOOD & FOIE GRAS

Foie Gras <i>pan seared goose liver (60g), served with caramelised green apples</i>	92
Sea caught Tiger Prawns <i>grilled with garlic butter</i>	82/3pcs
Smoked Salmon <i>capers, garden salad served with balsamic vinaigrette</i>	55/6pcs
Japanese Scallop <i>pan seared, served with tomato salsa</i>	55/2pcs
N.Z. Spicy Mussels <i>spicy tomato base sauce, served with garlic bread</i>	27

CAVIAR

Sturia Classic Baerii Caviar (30g)	390
Top Up Caviar Option (15g)	200

Prices quoted are in Ringgit Malaysia.
Prices are subject to 10% Service Charge and 6% SST.



Appetisers

*Start your
feast right!*



SALADS

Orange & Baby Spinach Salad	34
<i>baby spinach, cucumber, walnut, orange, cheddar cheese, pickled red onion, served with poppy seed vinaigrette</i>	
Apple & Kale Yoghurt Salad	30
<i>dried cranberry, kale, red apple, walnut, pickled onion, served with greek yoghurt & pure honey</i>	
Caesar Salad	17
<i>beef bacon, croutons, walnuts, cheese with smoked salmon</i>	32
Oriental Salad	16
<i>an Asian flavour, topped with mushrooms</i>	
Traditional Salad	15
<i>your choice of thousand island or vinaigrette dressing</i>	

SOUPS

Fresh Oxtail 🍷	34
<i>served with garlic bread</i>	
Soup of the Day	13
Fresh Mushroom	13
Fresh Onion 🍷	13
Fresh Pumpkin	13

🍷 These items contain alcohol
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JAPAN

Kobe A5 Striploin <i>'Grand Champion' cattle from Hyogo Prefecture, Japan</i>	590/100g
Wagyu A5 Miyazaki Striploin / Ribeye <i>Three-time 'Wagyu Olympics' champion, highest quality beef in Japan</i>	280/100g

AUSTRALIA

Wagyu MB9 Ribeye	170/100g
Wagyu MB7 Tenderloin	155/100g
Wagyu MB7 Tenderloin	148/100g
Hereford 21 Days Dry Aged Ribeye	118/100g
Black Angus Ribeye MB2	94/100g
Wagyu MB5/MB7 Tomahawk <i>(> 1kg) 60 minutes cooking time</i>	89/100g
Grassfed Angus Tenderloin (180g-220g)	148
Hereford Grainfed Ribeye (200g-220g)	126
Beef Wellington* (650g)	310
Beef Wellington with Foie Gras* (710g)	398

**Pre-order one day in advance is required & limited quantity available*

SIZZLING

Sizzling Wagyu MB7 Porterhouse	100/100g
Sizzling Wagyu MB7 T-Bone	83/100g
Sizzling Wagyu MB7 Bone-in Striploin	50/100g

U.S.

Prime Black Angus Ribeye	116/100g
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ARGENTINA

Cornfed Striploin (200g-220g)	85
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Signature Steak

Tender, juicy and flavourful!





SPRING LAMB

N.Z. Baby Cutlets 112
3 pieces of cutlets, served with mint sauce

N.Z. Lamb Loin 90
lamb striploin, served with mint sauce

N.Z. Roast Lamb 63
served with traditional brown sauce & sauté vegetables

BEEF BURGER

Pure Beef Burger & Chips 32
Australian beef, slice cheese, tomato, gherkins, pineapple, olive

Mains
Simply good food.





POULTRY

Chicken Parmigiana 32
bread-crumbed & topped with tomato salsa sauce & cheese

Black Pepper Chicken 25
deep fried, topped with black pepper sauce, served with fries

Honey Mustard Chicken 25
grilled, topped with honey mustard sauce, served with sauté vegetables

SEAFOOD

Pan Fried Atlantic Cod 160
premium white cod served with sake sauce

Grilled Salmon Fillet 58
chilled, served with tangerine sauce

Lobster Thermidor 33/100g
**kindly refer to our staff for availability*

Fish & Chips 32
fresh local sole fish

PASTA

Spaghetti Bolognese 25
tomato meat sauce (beef or chicken)

Spaghetti Aglio Olio
tossed in olive oil, garlic and chili flakes

- Seafood 30
 - Vegetarian 23
 - Plain 19

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Other Mains

*Not a beef or lamb lover?
 These dishes are equally
 good too.*



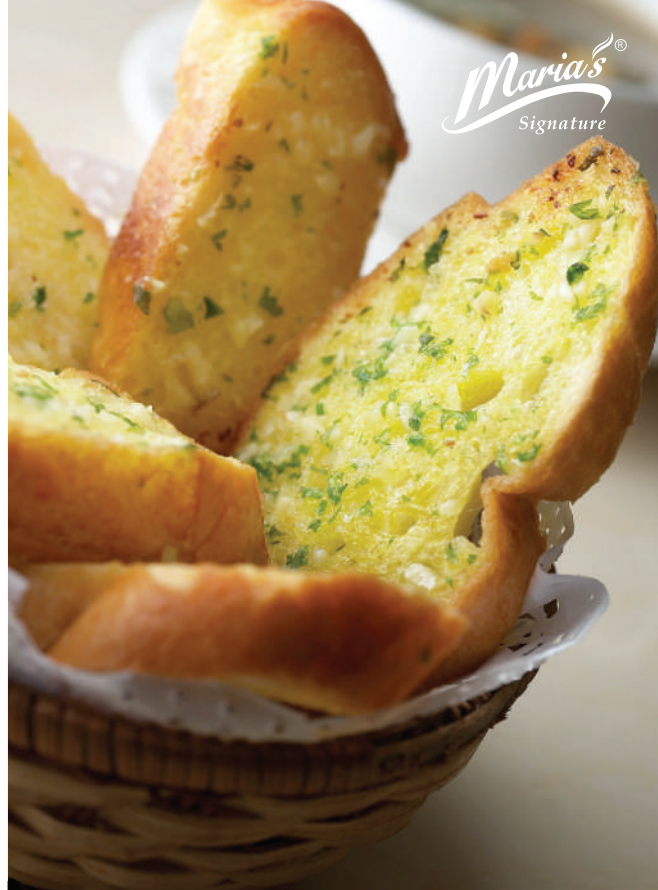
SIDE DISHES

Sautéed Vegetable	18
Creamed Spinach	16
Roast Potatoes	15
Steak Fries	15
Wild Rocket Salad	13
Mash Potato	10
Skin on Fries	10
Crispy Onion Strings	10
Garlic Bread	8

DESSERTS

Tiramisu	22
Moist Chocolate Cake <i>with Premium Vanilla ice-cream</i>	20
Carrot Walnut Cake	14
Prune Cake	14
Banana Walnut Cake	14
Premium Ice Cream <i>vanilla, strawberry or chocolate</i>	12/scoop

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Snacks & Desserts

*Complete your meal with
Maria's forte: the tiramisu & cakes!*



Coffee & Chocolate

HOT

Latte	12
Flat White	12
Chocolate	12
Espresso Macchiato (d)	12
Espresso Macchiato (s)	10
Cappuccino (d)	12
Cappuccino (s)	10
Mochaccino (d)	12
Mochaccino (s)	10
Americano	10
Espresso (d)	10
Espresso (s)	8

COLD

Ice Cafe Latte	12
Ice Cappuccino	12
Ice Coffee	12
Ice Chocolate	12

Tea

HOT

Lemon Tea	10
Tea	9
<i>Jasmine Green Tea, English breakfast, Earl Grey, Chamomile, Peppermint</i>	
With honey	2

COLD

Ice Green Apple Lychee Tea	12
Ice Passion Peach Tea	12
Ice Passion Lychee Tea	12
Ice Lemon Tea	10

Honey Lemon

Hot Honey Lemon	12
Ice Honey Lemon	12

Thick Shake

Strawberry, Chocolate, Vanilla	32
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Soda

Coke Float / Sprite Float	18
Passion Mojito	16
Green Apple Mojito	16
Green Apple Lychee Sparker	16
Passion Peach Sparker	16
Passion Cooler	16
Honey Soda	10
Coke / Coke Zero / Sprite	8

Fresh Juices

Apple, Orange, Carrot or Carrot Milk	17
Lemonade	10

Water

San Pellegrino (500ml) <i>sparkling</i>	16
Acqua Panna (500ml) <i>natural mineral water</i>	15

Beer

Erdinger (500ml)	35
Lefte Blond (330ml)	28
Lefte Brune (330ml)	28
Hoegaarden (330ml)	26
Kronenbourg Blanc (325ml)	24
Heineken (325ml)	21
Carlsberg (325ml)	19
Guinness (325ml)	19
Tiger (325ml)	19

(d) Double shot of coffee

(s) Single shot of coffee

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All alcohol beverages are subject to 8% SST.

Red Wine

Chateau Pouget – Vintage 2015		535/btl
Cabernet Sauvignon, Merlot, Cabernet Franc (Bordeaux, France)		
<i>A fresh crisp, medium-bodied wine with a plummy character & an emphasis on bright red fruits, earth & tobacco.</i>		
Finca San Martin – 1.5L		420/btl
Finca San Martin	48/glass	220/btl
Tempranillo (Rioja, Spain)		
<i>Full bodied, very dry, and has flavours of raspberries, red currants, vanilla, caramel, and cocoa.</i>		
Roc De Candale		395/btl
Cabernet Sauvignon, Malbec, Cabernet Franc, Merlot, (Saint-Emilion, France)		
<i>Château Roc de Candale has a bright purple colour. The flattering bouquet is charming thanks to fine notes of spices. The wine is immediately pleasing with notes of fresh, ripe, and juicy fruits.</i>		
Fleur de Pedesclaux		350/btl
Cabernet Sauvignon, Merlot, Petit Verdot (Pauillac, France)		
<i>Medium bodied, rich nose of berries with spice notes of cedar accompanied by soft tannins.</i>		
The High Note		325/btl
Pinot Noir (Central Otago, New Zealand)		
<i>Medium bodied, dry, and has flavours of blackberry, red summer fruits, fine oak, and silk tannins.</i>		
2 pi r		320/btl
Carignan, Grenache, Cabernet Sauvignon, Syrah (Priorat, Spain)		
<i>Full bodied, dry, and has flavours of black raspberries, cherries, white flowers, and sweet tannins.</i>		
Vina Alberdi Reserva		305/btl
Tempranillo (La Rioja Alta, Spain)		
<i>Medium bodied, elegant notes of vanilla, toffee, coffee cream, cinnamon and hazelnuts accompanied by soft, sweet, rounded tannins and a pleasant final sensation.</i>		
The Coldstream Guard		240/btl
Shiraz (Yarra Valley, Australia)		
<i>Enticing aromas of red fruits, loganberry, blood plum, the juicy palate evokes a dark fruit profile of black cherry and mulberry with a spice influence redolent of sumac, Sichuan pepper & tamarind.</i>		

Red Wine

J Bouchon Reserva 45/ glass 198/ btl

Malbec (Maule Valley, Chile)

Medium bodied, intense black cherry aroma with hints of leather and snuff. Fruity with soft and nice tannins.

Vineyard Reserve 38/ glass 175/ btl

Shiraz Cabernet (Maipo Valley, Chile)

Medium bodied, nose of black fruits, with mixed notes of spice and pepper. Well-structured taste with fruity aftertaste.

Paso Del Sol 35/ glass 150/ btl

Merlot (Central Valley, Chile)

Attractive red colour with violet hues. Lovely combination of red and black fruits with some spice notes and a touch of tobacco aromas. Tasty palate, soft and round, with an enjoyable aftertaste.

Paso Del Sol 35/ glass 150/ btl

Cabernet Sauvignon (Central Valley, Chile)

Intense red & violet colour, complex fruity nose, red fruits well intermixed with some spicy & balsamic notes.

In the mouth is soft, good volumes & tasty. A very pleasant wine to drink.

White Wine

The Starlet 235/ btl

Sauvignon Blanc (Central Otago, New Zealand)

Medium bodied, dry, and has flavours of passion fruit, lime, and lemongrass.

Paso Del Sol 35/ glass 150/ btl

Chardonnay (Central Valley, Chile)

Pale yellow colour with some green touches. Attractive Fruity nose. Plenty of tropical fruit notes with some citric notes & soft hues of honey. Fresh with lively Acidity. Creamy texture with a long & pleasant aftertaste.

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Dessert Wine

The Cadenza	45/ glass	235/ btl
Gewurztraminer (Central Otago, New Zealand)		
<i>Medium bodied, dry, and has flavours of baked apple and butterscotch, with hints of garlic and citrus.</i>		

Sparkling Wine

Carte Blanche		495/ btl
Chardonnay, Pinot Noir (Epernay, France)		
<i>This elegant and subtle blend offers an attractive freshness. On the palate, it is fruity and round with floral hints and citrus notes.</i>		

Sake

Chiyogiku Tarazake		195/ btl
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Coffee Liqueur

Yours Truly Kahlua, Baileys, Cappuccino		38/ glass
Baywatch Malibu, Rum, Espresso, Whipped Cream		34/ glass
OMG Kahlua, Vodka, Espresso, Whipped Cream		34/ glass
Holy Moly Jameson Whiskey, Black Coffee, Whipped Cream		27/ glass

*Thoughtfully curated by Amanda Wan,
World-Renowned Mixologist*



Cocktail Selection



Oolong Fashioned ★★★ 45
*Bourbon infused with longan, oolong tea syrup,
Angostura aromatic bitters, torched longan shell.*

Apple Treacle ★★★ 45
*Aged rum, rich brown sugar syrup, clear apple juice,
Angostura aromatic bitters, cinnamon sugar rim, torched apple.*

Sesame Sour ★★ 45
*Bourbon, roasted hazelnut toffee syrup, lemon juice, sesame oil,
egg white, peanut brittle.*

Café Negroni ★★ 42
*Aged rum, sweet vermouth, coffee & cherry liqueurs, Campari,
orange twist, cocktail cherry.*

Pompaloma ★★ 40
*Reposado tequila, pomelo and grapefruit juices, agave syrup,
lime juice, pomelo pulp.*

Earl Grey Tea-Ni ★★ 38
*Vodka infused with earl grey tea, milk-clarified earl grey tea,
rose syrup, lemon juice, egg white, crushed rosebuds, orange slivers.*

Classic Espresso Martini ★★ 38
*Vodka, double espresso, brown sugar syrup, coffee liqueur,
coffee beans.*

Violet Tonic ★ 36
*Gin infused with lavender and butterfly pea flowers, elderflower,
pandan syrup, lime juice, tonic water, dried rosebuds.*

Maria's Michelada ★ 32
*House Tangerine and Siciliana mix, Angostura aromatic bitters,
hot sauce, lime juice, lager, pink salt rim.*

Americano Cocktail ★ 32
Campari, dolin rouge, soda water, orange slices

Strength Level ★

*“Established in Ipoh, Perak 1999, Maria's cocktail menu
showcases some of Ipoh's inspired ingredients,
the famous traditional snack Peanut Candy
and the perfect citrus, Pomelo”*

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