

APPETISERS

Start your feast right!

SEAFOOD & FOIE GRAS

Sturia Classic Baerii Caviar (30g) RM 390

premium caviar from France, served with fresh sour cream & artisanal biscuits

Foie Gras RM 88

pan seared goose liver (60g), served with caramelised green apples

Sea caught Tiger Prawns RM 78/3pcs

grilled with garlic butter

Smoked Salmon RM 52/6pcs

capers, garden salad with balsamic vinaigrette

Japanese Scallops RM 52/2pcs

pan seared, served with tomato salsa

Maguro Tuna RM 38

seared Japanese tuna with mango sauce, citrus segment and fruits

N.Z. Spicy Mussels RM 25

spicy tomato base sauce, served with garlic bread



SALADS

Caesar Salad RM 15

beef bacon, croutons, walnuts, cheese

with Smoked Salmon RM 32

Orange & Baby Spinach Salad RM 32

baby spinach, cucumber, walnut, orange, cheddar cheese, pickled red onion, served with poppy seed vinaigrette

Apple & Kale Yoghurt Salad RM 28

dried cranberry, kale, red apple, walnut, pickled onion, served with greek yoghurt & pure honey

Oriental Salad RM 15

mixed garden salad with Asian flavoured dressing topped with mushrooms and bonito flakes

Traditional Salad RM 13

mixed garden salad with option of balsamic vinaigrette or thousand island dressing



SOUPS

Fresh Oxtail RM 32

served with garlic bread

Soup of the Day RM 12

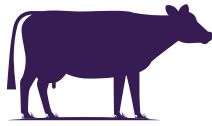
Fresh Mushroom RM 12

Fresh Onion RM 12

Fresh Pumpkin RM 12



 These items contain alcohol.
Prices are subject to 10% Service Charge and 6% SST.



Tender • Juicy • Flavourful

MARIA'S SIGNATURE STEAK

Maria's SteakCafe is one of Malaysia's selected restaurants authorised by the Kobe Meat Distribution Promotion Council.

JAPAN

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

AUSTRALIA

Wagyu MB9 Ribeye	RM 170/100g
Wagyu MB7 Tenderloin	RM 155/100g
Wagyu MB7 Ribeye	RM 148/100g
Wagyu MB5/MB7 Tomahawk <i>(>1kg) 60 minutes cooking time</i>	RM 89 /100g
Hereford 21 Days Dry Aged Ribeye	RM 118/100g
Black Angus Ribeye MB2	RM 94 /100g
Angus Grassfed Tenderloin (180g-220g)	RM 148
Hereford Grainfed Ribeye (200g-220g)	RM 126
Beef Wellington with Foie Gras* (330g)	RM 325
Beef Wellington without Foie Gras* (330g)	RM 260

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

SIZZLING

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

U.S.

Prime Black Angus Ribeye	RM 116/100g
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ARGENTINA

Grainfed Striploin (200g-220g)	RM 85 /100g
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SPRING LAMB

N.Z. Lamb Cutlets <i>3 pieces of cutlets, served with mint sauce</i>	RM 108
N.Z. Lamb Loin <i>lamb striploin, served with mint sauce</i>	RM 85
N.Z. Roast Lamb <i>served with traditional brown sauce & sauté vegetables</i>	RM 60



BEEF BURGER

Pure Beef Burger & Chips <i>Australian beef. Slice cheese, tomato, gherkins, pineapple, olive</i>	RM 29
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Delight in more main course options



POULTRY

Chicken Parmigiana RM 28
bread-crumbed & topped with tomato salsa sauce & cheese

Black Pepper Chicken RM 22
deep fried, topped with black pepper sauce, served with fries

Honey Mustard Chicken RM 22
*grilled, topped with honey mustard sauce,
served with sauté vegetables*



SEAFOOD

Spaghetti Bolognese RM 22
tomato meat sauce (beef or chicken)

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

- Seafood RM 29

- Vegetarian RM 20

- Plain RM 16

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

Pan Fried Atlantic Cod RM 155
premium cod served with sake sauce

Grilled Salmon Fillet RM 62
sashimi-grade, served with tangerine sauce

Fish & Chips RM 29
fresh local sole fish

SNACKS / SIDES

Sautéed Vegetables	RM 20
Creamed Spinach	RM 16
Roasted Potatoes	RM 15
Steakhouse Fries	RM 15
Wild Rocket Salad	RM 13
Mashed Potatoes	RM 10
Skin on Fries	RM 10
Crispy Onion Strings	RM 10
Garlic Bread	RM 8



DESSERTS

Tiramisu 🍷	RM 20
Moist Chocolate Cake <i>with Premium Vanilla ice-cream</i>	RM 16
Carrot Walnut Cake	RM 12
Prune Cake	RM 12
Banana Walnut Cake	RM 12
Premium Ice Cream <i>vanilla, strawberry or chocolate</i>	RM 9.5/scoop

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BEVERAGES

COFFEE & CHOC (HOT)

Espresso Macchiato	RM 11 (D)
	RM 9 (S)
Cappuccino	RM 11 (D)
	RM 9 (S)
Mochaccino	RM 11 (D)
	RM 9 (S)
Latte	RM 11
Flat White	RM 11
Chocolate	RM 11
Americano	RM 9
Espresso	RM 9 (D)
	RM 7 (S)

COFFEE & CHOC (COLD)

Ice Cafe Latte	RM 11
Ice Cappuccino	RM 11
Ice Coffee	RM 11
Ice Chocolate	RM 11

TEA (HOT)

Tea	RM 9
<i>Jasmine green tea, English breakfast, Earl Grey, Chamomile, Peppermint</i>	
<i>With honey, add RM2.00</i>	
Lemon Tea	RM 9

TEA (COLD)

Ice Green Apple Lychee Tea	RM 12
Ice Passion Peach Tea	RM 12
Ice Passion Lychee Tea	RM 12
Ice Lemon Tea	RM 9

HONEY LEMON

Hot Honey Lemon	RM 10
Ice Honey Lemon	RM 10

THICKSHAKE

Strawberry, Chocolate, Vanilla	RM 32
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SODA

Coke Float / Sprite Float	RM 16
Passion Mojito	RM 15
Green Apple Mojito	RM 15
Green Apple Lychee Sparker	RM 15
Passion Peach Sparker	RM 15
Passion Cooler	RM 15
Honey Soda	RM 10
Coke / Coke Zero / Sprite	RM 7

FRESH JUICES

Apple, Orange, Carrot or Carrot Milk	RM 15
Lemonade	RM 10

MINERAL WATER

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

BEER

Erdinger (500ml)	RM 38
Lefte Blond (330ml)	RM 29
Lefte Brune (330ml)	RM 29
Hoegaarden (330ml)	RM 28
Kronenbourg Blanc (325ml)	RM 26
Heineken (325ml)	RM 23
Carlsberg (325ml)	RM 20
Guinness (325ml)	RM 20
Tiger (325 ml)	RM 20

WINE

Please consult our staff for the wine list

WINE SELECTION

RED WINE

Chateau Pouget – Vintage 2015		RM 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>		
Sequoia De Mauvesin Barton		RM 395/btl
Cabernet Sauvignon, Merlot, Petit Vedot (Haut Medoc, France)		
<i>Medium bodied with silky tannins. Hints of vanilla, red fruits like currant and strawberry.</i>		
Fleur de Pedesclaux		RM 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		RM 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		RM 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		RM 305/btl
Tempranillo (La Rioja Alta, Spain)		
<i>Medium bodied, elegant noted of vanilla, toffee, coffee cream, cinnamon and hazelnuts accompanied by soft, sweet, rounded tannins and a pleasant final sensation.</i>		
The Coldstream Guard		RM 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>		
Finca San Martin 1.5L		RM 420/btl
Finca San Martin	RM 48/glass	RM 220/btl
Tempranillo (Rioja, Spain)		
<i>Full bodied, very dry, and has flavours of raspberries, red currants, vanilla, caramel, and cocoa.</i>		
J Bouchon Block Series	RM 45/glass	RM 198/btl
Malbec (Maule Valley, Chile)		
<i>Presents red fruit aromas with floral notes. Soft and round tannins, with a long and elegant aftertaste.</i>		
Vineyard Reserve	RM 38/glass	RM 175/btl
Shiraz Cabernet (Maipo Valley, Chile)		
<i>Medium bodied, nose of black fruits, with mixed notes of spice and pepper. Well-structured taste with fruity aftertaste.</i>		
Paso Del Sol	RM 35/glass	RM 150/btl
Merlot (Central Valley, Chile)		
<i>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.</i>		
Paso Del Sol	RM 35/glass	RM 150/btl
Cabernet Sauvignon (Central Valley, Chile)		
<i>Intense red & violets colour, complex fruity nose, red fruits well intermixed with some spicy & balsamic notes.</i>		



WINE SELECTION



WHITE WINE

Misha Dress Circle

RM 235/btl

Pinot Gris (Central Otago, New Zealand)

Medium bodied. Pale gold with aromas of baked apple, and pineapple, balanced by a palate of butterscotch.

Paso Del Sol

RM 35/glass RM 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.

DESSERT WINE

The Cadenza

RM 45/glass RM 235/btl

Gewürztraminer (Central Otago, New Zealand)

Medium bodied, dry, and has flavours of baked apple and butterscotch, with hints of garlic and citrus.

SPARKLING WINE

Carte Blanche

RM 495/btl

This elegant and subtle blend offers an attractive freshness.

On the palate, it is fruity and round with floral hints and citrus notes.

SAKE

Chiyogiku Tarazake

RM 195/btl



COCKTAIL SELECTION

COCKTAIL MENU

Thoughtfully curated by Amanda Wan, World-Renowned Mixologist

Oolong Fashioned 🍷🍷🍷 <i>Bourbon infused with longan, oolong tea syrup, Angostura aromatic bitters, torched longan shell.</i>	RM 45
Apple Treacle 🍷🍷🍷 <i>Aged rum, rich brown sugar syrup, clear apple juice, Angostura aromatic bitters, cinnamon sugar rim, torched apple.</i>	RM 45
Sesame Sour 🍷🍷 <i>Bourbon, roasted hazelnut toffee syrup, lemon juice, sesame oil, egg white, peanut brittle.</i>	RM 45
Café Negroni 🍷🍷 <i>Aged rum, sweet vermouth, coffee & cherry liqueurs, Campari, orange twist, cocktail cherry.</i>	RM 42
Pompaloma 🍷🍷 <i>Reposado tequila, pomelo and grapefruit juices, agave syrup, lime juice, pomelo pulp.</i>	RM 40
Earl Grey Tea-Ni 🍷🍷 <i>Vodka infused with earl grey tea, milk-clarified earl grey tea, rose syrup, lemon juice, egg white, crushed rosebuds, orange slivers.</i>	RM 38
Classic Espresso Martini 🍷🍷 <i>Vodka, double espresso, brown sugar syrup, coffee liqueur, coffee beans.</i>	RM 38
Violet Tonic 🍷 <i>Gin infused with lavender and butterfly pea flowers, elderflower, pandan syrup, lime juice, tonic water, dried rosebuds.</i>	RM 36
Maria's Michelada 🍷 <i>House Tangerine and Siciliana mix, Angostura aromatic bitters, hot sauce, lime juice, lager, pink salt rim.</i>	RM 32
Americano Cocktail 🍷 <i>Campari, dolin rouge, soda water, orange slices.</i>	RM 32

Strength Level 🍷

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

