

# APPETISERS

*Start your feast right!*

## SEAFOOD & FOIE GRAS



<b>Sturia Classic Baerii Caviar (30g)</b>	RM 390
<i>premium caviar from France, served with fresh sour cream &amp; artisanal biscuits</i>	
<b>Foie Gras</b>	RM 92
<i>pan seared goose liver (60g), served with caramelised green apples</i>	
<b>Sea caught Tiger Prawns</b>	RM 82/3pcs
<i>grilled with garlic butter</i>	
<b>Smoked Salmon</b>	RM 55/6pcs
<i>capers, garden salad with balsamic vinaigrette</i>	
<b>Japanese Scallops</b>	RM 55/2pcs
<i>pan seared, served with tomato salsa</i>	
<b>Maguro Tuna</b>	RM 40
<i>seared Japanese tuna with mango sauce, citrus segment and fruits</i>	
<b>N.Z. Spicy Mussels</b>	RM 27
<i>spicy tomato base sauce, served with garlic bread</i>	




## SALADS

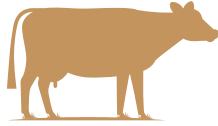
<b>Caesar Salad</b>	RM 17
<i>beef bacon, croutons, walnuts, cheese</i>	
<b>with Smoked Salmon</b>	RM 35
<b>Orange &amp; Baby Spinach Salad</b>	RM 34
<i>baby spinach, cucumber, walnut, orange, cheddar cheese, pickled red onion, served with poppy seed vinaigrette</i>	
<b>Apple &amp; Kale Yoghurt Salad</b>	RM 30
<i>dried cranberry, kale, red apple, walnut, pickled onion, served with greek yoghurt &amp; pure honey</i>	
<b>Oriental Salad</b>	RM 16
<i>mixed garden salad with Asian flavoured dressing topped with mushrooms and bonito flakes</i>	
<b>Traditional Salad</b>	RM 15
<i>mixed garden salad with option of balsamic vinaigrette or thousand island dressing</i>	

## SOUPS

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



 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** RM 590/100g  
*'Grand Champion' cattle from Hyogo Prefecture, Japan*

**Wagyu A5 Miyazaki Striploin / Ribeye** RM 280/100g  
*Three-time 'Wagyu Olympics' champion, highest quality beef in Japan*

### AUSTRALIA

**Wagyu MB9 Ribeye** RM 170/100g

**Wagyu MB7 Tenderloin** RM 155/100g

**Wagyu MB7 Ribeye** RM 148/100g

**Wagyu MB5/MB7 Tomahawk** RM 89 /100g  
*(>1kg) 60 minutes cooking time*

**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

### ARGENTINA

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



### SPRING LAMB

**N.Z. Lamb Cutlets** RM 112  
*3 pieces of cutlets, served with mint sauce*

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

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



### BEEF BURGER

**Pure Beef Burger & Chips** RM 32  
*Australian beef. Slice cheese, tomato, gherkins, pineapple, olive*

*Delight in more  
main course options*



## POULTRY

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

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

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



## PASTA

**Spaghetti Bolognese** RM 25  
*tomato meat sauce (beef or chicken)*

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

- Seafood RM 32
- Vegetarian RM 23
- Plain RM 19

## SEAFOOD

**Lobster Thermidor** RM 35/100g  
*\*kindly refer to our staff for availability*

**Pan Fried Atlantic Cod** RM 160  
*premium cod served with sake sauce*

**Grilled Salmon Fillet** RM 65  
*sashimi-grade, served with tangerine sauce*

**Fish & Chips** RM 32  
*fresh local sole fish*

## SNACKS / SIDES

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



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

# BEVERAGES

## COFFEE & CHOC (HOT)

Espresso Macchiato	RM 12 (D) RM 10 (S)
Cappuccino	RM 12 (D) RM 10 (S)
Mochaccino	RM 12 (D) RM 10 (S)
Latte	RM 12
Flat White	RM 12
Chocolate	RM 12
Americano	RM 10
Espresso	RM 10 (D) RM 8 (S)

## COFFEE & CHOC (COLD)

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

## TEA (HOT)

Lemon Tea	RM 10
Tea	RM 9

*Jasmine green tea, English breakfast, Earl Grey, Chamomile, Peppermint*  
With honey, add RM2.00

## 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 10

## HONEY LEMON

Hot Honey Lemon	RM 12
Ice Honey Lemon	RM 12

## THICKSHAKE

Strawberry, Chocolate, Vanilla	RM 35
--------------------------------	-------

## SODA

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

## FRESH JUICES

Apple, Orange, Carrot or Carrot Milk	RM 17
Lemonade	RM 10

## MINERAL WATER

San Pellegrino (500ml) <i>sparkling</i>	RM 19
Acqua Panna (500ml) <i>natural mineral water</i>	RM 19

## BEER

Erdinger (500ml)	RM 38
Leffe Blond (330ml)	RM 29
Leffe 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 (325ml)	RM 20

## WINE

Please consult our staff for the wine list

# WINE SELECTION

## RED WINE

<b>Chateau Pouget – Vintage 2015</b> Cabernet Sauvignon, Merlot, Cabernet Franc (Bordeaux, France) <i>A fresh crisp, medium-bodied wine with a plummy character &amp; an emphasis on bright red fruits, earth &amp; tobacco.</i>		RM 535/btl
<b>Sequoia De Mauvesin Barton</b> Cabernet Sauvignon, Merlot, Petit Vedot (Haut Medoc, France) <i>Medium bodied with silky tannins. Hints of vanilla, red fruits like currant and strawberry.</i>		RM 395/btl
<b>Fleur de Pedesclaux</b> Cabernet Sauvignon, Merlot, Petit Verdot (Pauillac, France) <i>Medium bodied, rich nose of berries with spice notes of cedar accompanied by soft tannins.</i>		RM 350/btl
<b>The High Note</b> Pinot Noir (Central Otago, New Zealand) <i>Medium bodied, dry, and has flavours of blackberry, red summer fruits, fine oak, and silk tannins.</i>		RM 325/btl
<b>2 pi r</b> Carignan, Grenache, Cabernet Sauvignon, Syrah (Priorat, Spain) <i>Full bodied, dry, and has flavours of black raspberries, cherries, white flowers, and sweet tannins.</i>		RM 320/btl
<b>Vina Alberdi Reserva</b> 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>		RM 305/btl
<b>The Coldstream Guard</b> 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 &amp; tamarind.</i>		RM 240/btl
<b>Finca San Martin 1.5L</b>		RM 420/btl
<b>Finca San Martin</b> Tempranillo (Rioja, Spain) <i>Full bodied, very dry, and has flavours of raspberries, red currants, vanilla, caramel, and cocoa.</i>	RM 48/glass	RM 220/btl
<b>J Bouchon Block Series</b> Malbec (Maule Valley, Chile) <i>Presents red fruit aromas with floral notes. Soft and round tannins, with a long and elegant aftertaste.</i>	RM 45/glass	RM 198/btl
<b>Vineyard Reserve</b> 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>	RM 38/glass	RM 175/btl
<b>Paso Del Sol</b> 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>	RM 35/glass	RM 150/btl
<b>Paso Del Sol</b> Cabernet Sauvignon (Central Valley, Chile) <i>Intense red &amp; violets colour, complex fruity nose, red fruits well intermixed with some spicy &amp; balsamic notes.</i>	RM 35/glass	RM 150/btl



# 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*

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