

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

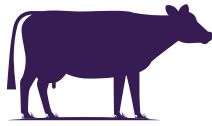
Soup of the Day RM 12

Fresh Mushroom RM 12

Fresh Onion RM 12

Fresh Pumpkin RM 12





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

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|---|-------------|
| 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

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|---|-------------|
| 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 |

SIZZLING

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

ARGENTINA

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| Beef Wellington with Foie Gras* (330g) | RM 270 |
| Beef Wellington without Foie Gras* (330g) | RM 200 |
| <i>*Pre-order one day in advance is required & limited quantity available</i> | |
| Grainfed Striploin (200g-220g) | RM 85 |



SPRING LAMB

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|---|--------|
| 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

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| 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

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



PASTA

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

SNACKS / SIDES

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| 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

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| 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 |

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

BEVERAGES

COFFEE & CHOC (HOT)

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|--------------------|-----------------------|
| 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)

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

TEA (HOT)

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|---|------|
| 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)

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|----------------------------|-------|
| 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

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| Hot Honey Lemon | RM 10 |
| Ice Honey Lemon | RM 10 |

THICKSHAKE

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| Strawberry, Chocolate, Vanilla | RM 32 |
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SODA

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|----------------------------|-------|
| 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

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

MINERAL WATER

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

BEER

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|---------------------------|-------|
| 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

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|---|-------------|------------|
| Chateau Pouget – Vintage 2015 | | RM 535/btl |
| Cabernet Sauvignon, Merlot, Cabernet Franc (Bordeaux, France) | | |
| <i>Medium body. Delicate aroma of grilled bacon and fresh coffee beans, with a lush fruity palate. Has a lingering finish with soft tannins.</i> | | |
| Sequoia De Mauvesin Barton | | RM 395/btl |
| Cabernet Sauvignon, Merlot, Petit Vedot (Haut Medoc, France) | | |
| <i>Medium body. A nicely fruity nose, delicate hints of vanilla, red fruits like currant and strawberry. The palate is open and supple with silky and delicate tannins.</i> | | |
| Fleur de Pedesclaux | | RM 350/btl |
| Cabernet Sauvignon, Merlot, Petit Verdot (Pauillac, France) | | |
| <i>Medium body. Rich nose of wild blackberries and strawberries, with spicy notes of cedar, camphor and Sichuan pepper. The palate is delicate and fresh, supported by a decadent finish with velvety tannins.</i> | | |
| The High Note | | RM 325/btl |
| Pinot Noir (Central Otago, New Zealand) | | |
| <i>Medium body. Inviting aromas of blackberry, red summer fruits, violet and vanilla. Notes of dark chocolate and exotic spice with a powerful and focused palate that exudes warmth and depth with fine silken tannins.</i> | | |
| 2 pi r | | RM 320/btl |
| Carignan, Grenache, Cabernet Sauvignon, Syrah (Priorat, Spain) | | |
| <i>Full body. Gorgeous aromas of black raspberries, cherries, currants, crushed rocks and white flowers. Decent acidity, refreshing and rich, with sweet tannins.</i> | | |
| Vina Alberdi Reserva | | RM 305/btl |
| Tempranillo (La Rioja Alta, Spain) | | |
| <i>Medium body. Intense nose with ripe fruit and strawberry jam. Complemented by cocoa, vanilla, caramel and smoke from oak aging. Pleasant acidity and soft round tannins leading to an intense finish.</i> | | |
| The Coldstream Guard | | RM 240/btl |
| Shiraz (Yarra Valley, Australia) | | |
| <i>Medium to full body. Enticing aromas of red fruits, loganberry, blood plum, pepper, bergamot, malted barley, smoked tea, musk stick, aniseed, and herbal murmurs of stalks. Dark fruit profile of black cherry and mulberry with a spice influence redolent of sumac, Sichuan pepper & tamarind. Hints of dark chocolate and fennel frond arise from the long-detailed palate. A fine acidity enmeshes with high volume layered talc-like tannins.</i> | | |
| Finca San Martin 1.5L | | RM 420/btl |
| Finca San Martin | RM 48/glass | RM 220/btl |
| Tempranillo (Rioja, Spain) | | |
| <i>Medium body. Intense aromas of red berries, anise, caramel, vanilla, cocoa and balsamic spices. Has a fresh, agreeable finish with fine tannins.</i> | | |
| J Bouchon Block Series | RM 45/glass | RM 198/btl |
| Malbec (Maule Valley, Chile) | | |
| <i>Medium body. Intense and brilliant colour presents red fruit aromas with floral notes. With a long and elegant aftertaste. Presents with soft and round tannins.</i> | | |
| Vineyard Reserve | RM 38/glass | RM 175/btl |
| Cabernet Sauvignon (Maipo Valley, Chile) | | |
| <i>Full body. An expressive nose of ripe red and black fruits. Improved by spicy notes and balsamic touches. The palate is full and complex with good balance and a long persistence with soft velvety tannins.</i> | | |
| Paso Del Sol | RM 35/glass | RM 150/btl |
| Merlot (Central Valley, Chile) | | |
| <i>Medium body. A lovely combination of red and black fruits, with spice notes and a touch of tobacco on the nose. The palate is soft, round and enjoyable with a pleasant aftertaste with soft tannins.</i> | | |
| Paso Del Sol | RM 35/glass | RM 150/btl |
| Cabernet Sauvignon (Central Valley, Chile) | | |
| <i>Medium body. A complex fruity nose of red fruits well intermixed with spicy and balsamic notes. The palate is soft, with good volume and a very pleasant drinkability with soft tannins.</i> | | |



WINE SELECTION

WHITE WINE

Misha Dress Circle

RM 235/btl

Pinot Gris (Central Otago, New Zealand)

Medium body. Off-dry with an expressive nose of pink grapefruit mixed with pineapple and pear. The palate is rich and full, with a refreshing chalky acidity and a gentle entry.

Paso Del Sol

RM 35/glass RM 150/btl

Chardonnay (Central Valley, Chile)

Medium body. Attractive fruity nose with plenty of tropical fruit notes, some citrus hints and soft hues of honey. The palate is fresh with lively acidity, creamy texture, and a long, pleasant aftertaste.

DESSERT WINE

The Cadenza

RM 45/glass RM 235/btl

Gewürztraminer (Central Otago, New Zealand)

Light body. Aromas of baked apple and pineapple, balanced by a palate of a butterscotch, Turkish delight, ginger and citrus notes.

SPARKLING WINE

Carte Blanche

RM 495/btl

Chardonnay, Pinot Noir (Epernay, France)

Medium body. This elegant and subtle blend offers attractive freshness, with a fruity and round palate, and floral hints with citrus notes.

SAKE

Chiyogiku Tarazake

RM 195/btl



COCKTAIL SELECTION

COCKTAIL MENU

Thoughtfully curated by Amanda Wan, World-Renowned Mixologist

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| 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”

