



# Appetisers

*Whet your appetite  
before the mains.*



## SEAFOOD & FOIE GRAS

<b>Foie Gras</b> <i>pan seared goose liver (60g), served with caramelised green apples</i>	88
<b>Sea caught Tiger Prawns</b> <i>grilled with garlic butter</i>	78/3pcs
<b>Smoked Salmon</b> <i>capers, garden salad served with balsamic vinaigrette</i>	52
<b>Japanese Scallop</b> <i>pan seared, served with tomato salsa</i>	52/2pcs
<b>N.Z. Spicy Mussels</b> <i>spicy tomato base sauce, served with garlic bread</i>	25

## CAVIAR

<b>Sturia Classic Baerii Caviar (30g)</b>	390
<b>Top Up Caviar Option (15g)</b>	200

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Prices are subject to 10% Service Charge and 6% Service Tax



## Appetisers

*Start your  
feast right!*



## SALADS

<b>Orange &amp; Baby Spinach Salad</b>	32
<i>baby spinach, cucumber, walnut, orange, cheddar cheese, pickled red onion, served with poppy seed vinaigrette</i>	
<b>Apple &amp; Kale Yoghurt Salad</b>	28
<i>dried cranberry, kale, red apple, walnut, pickled onion, served with greek yoghurt &amp; pure honey</i>	
<b>Caesar Salad</b>	15
<i>beef bacon, croutons, walnuts, cheese</i>	
<b>Oriental Salad</b>	15
<i>an Asian flavour, topped with mushrooms</i>	
<b>Traditional Salad</b>	13
<i>your choice of thousand island or vinaigrette dressing</i>	

## SOUPS

<b>Fresh Oxtail</b> 🍷	32
<i>served with garlic bread</i>	
<b>Soup of the Day</b>	12
<b>Fresh Mushroom</b>	12
<b>Fresh Onion</b> 🍷	12
<b>Fresh Pumpkin</b>	12

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## JAPAN

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

## AUSTRALIA

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

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

## SIZZLING

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

## U.S.

<b>Prime Black Angus Ribeye</b>	116/100g
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## ARGENTINA

<b>Cornfed Striploin</b> (200g-220g)	85
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## Signature Steak

*Tender, juicy and flavourful!*



## SPRING LAMB

**N.Z. Baby Cutlets** 108  
*3 pieces of cutlets, served with mint sauce*

**N.Z. Lamb Loin** 85  
*lamb striploin, served with mint sauce*

**N.Z. Roast Lamb** 60  
*served with traditional brown sauce & sauté vegetables*

## BEEF BURGER

**Pure Beef Burger & Chips** 29  
*Australian beef, slice cheese, tomato, gherkins, pineapple, olive*

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**Mains**  
*Simply good food.*







## POULTRY

<b>Chicken Parmigiana</b> <i>bread-crumbed &amp; topped with tomato salsa sauce &amp; cheese</i>	28
<b>Black Pepper Chicken</b> <i>deep fried, topped with black pepper sauce, served with fries</i>	22
<b>Honey Mustard Chicken</b> <i>grilled, topped with honey mustard sauce, served with sauté vegetables</i>	22

## SEAFOOD

<b>Pan Fried Atlantic Cod</b> <i>premium white cod served with sake sauce</i>	155
<b>Grilled Salmon Fillet</b> <i>chilled, served with tangerine sauce</i>	55
<b>Lobster Thermidor</b> <i>*kindly refer to our staff for availability</i>	33/100g
<b>Fish &amp; Chips</b> <i>fresh local sole fish</i>	29

## PASTA

<b>Spaghetti Bolognese</b> <i>tomato meat sauce (beef or chicken)</i>	22
<b>Spaghetti Aglio Olio</b> <i>tossed in olive oil, garlic and chili flakes</i>	
- Seafood	26
- Vegetarian	20
- Plain	16

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## Other Mains

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



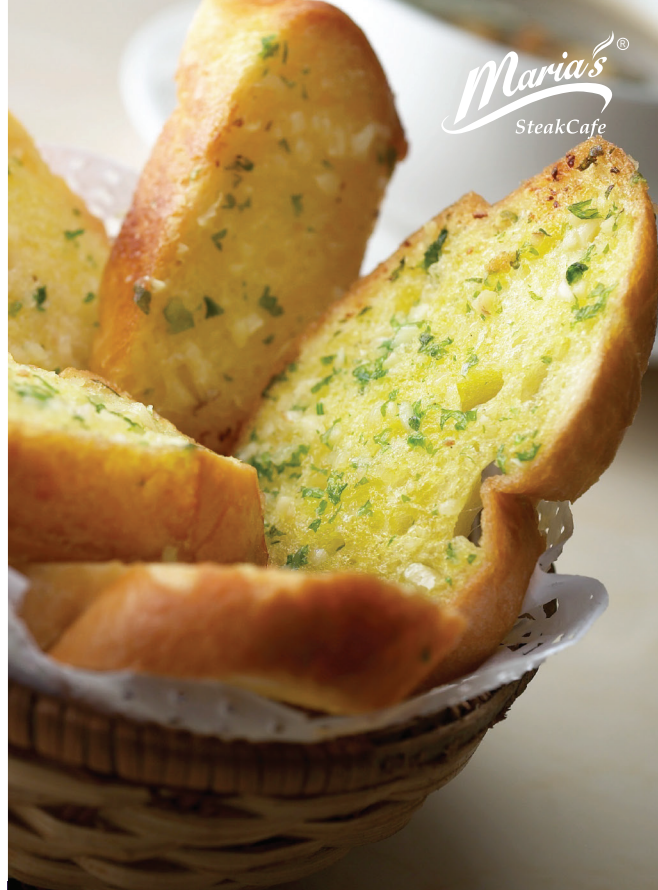
## SIDE DISHES

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

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## Snacks & Desserts

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





## Coffee & Chocolate

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### HOT

Latte	11
Flat White	11
Chocolate	11
Espresso Macchiato (d)	11
Espresso Macchiato (s)	9
Cappuccino (d)	11
Cappuccino (s)	9
Mochaccino (d)	11
Mochaccino (s)	9
Americano	9
Espresso (d)	9
Espresso (s)	7

### COLD

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

## Tea

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### HOT

Lemon Tea	9
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	9

## Honey Lemon

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Hot Honey Lemon	10
Ice Honey Lemon	10

## Thick Shake

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Strawberry, Chocolate, Vanilla	29
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## Soda

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

## Fresh Juices

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Apple, Orange, Carrot or Carrot Milk	15
Lemonade	10

## Water

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San Pellegrino sparkling	(500ml) 14
Acqua Panna natural mineral water	(500ml) 13

## Beer

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Erdinger	(500ml) 35
Leffe Blond	(330ml) 28
Leffe 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

## Red Wine

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<b>Chateau Pouget – Vintage 2015</b>	535/btl
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>	
<b>Finca San Martin – 1.5L</b>	420/btl
<b>Finca San Martin</b>	48/glass 220/btl
Tempranillo (Rioja, Spain)	
<i>Full bodied, very dry, and has flavours of raspberries, red currants, vanilla, caramel, and cocoa.</i>	
<b>Roc De Candale</b>	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>	
<b>Fleur de Pedesclaux</b>	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>	
<b>The High Note</b>	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>	
<b>2 pi r</b>	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>	
<b>Vina Alberdi Reserva</b>	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>	
<b>The Coldstream Guard</b>	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 &amp; tamarind.</i>	



## Red Wine

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<b>J Bouchon Reserva</b> Malbec (Maule Valley, Chile) <i>Medium bodied, intense black cherry aroma with hints of leather and snuff. Fruity with soft and nice tannins.</i>	45/ glass	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>	38/ glass	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>	35/ glass	150/ btl
<b>Paso Del Sol</b> Cabernet Sauvignon (Central Valley, Chile) <i>Intense red &amp; violet colour, complex fruity nose, red fruits well intermixed with some spicy &amp; balsamic notes. In the mouth is soft, good volumes &amp; tasty. A very pleasant wine to drink.</i>	35/ glass	150/ btl

## White Wine

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<b>The Starlet</b> Sauvignon Blanc (Central Otago, New Zealand) <i>Medium bodied, dry, and has flavours of passion fruit, lime, and lemongrass.</i>		235/ btl
<b>Paso Del Sol</b> Chardonnay (Central Valley, Chile) <i>Pale yellow colour with some green touches. Attractive Fruity nose. Plenty of tropical fruit notes with some citric notes &amp; soft hues of honey. Fresh with lively Acidity. Creamy texture with a long &amp; pleasant aftertaste.</i>	35/ glass	150/ btl

## Dessert Wine

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### The Cadenza

45/ glass

235/ btl

Gewurztraminer (Central Otago, New Zealand)

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

## Sparkling Wine

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### Carte Blanche

495/ btl

Chardonnay, Pinot Noir (Epernay, France)

*This elegant and subtle blend offers an attractive freshness. On the palate, it is fruity and round with floral hints and citrus notes.*

## Sake

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### Chiyogiku Tarazake

195/ btl

## Coffee Liqueur

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**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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