

APPETISERS

Start your feast right!

SEAFOOD & FOIE GRAS

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





SALADS

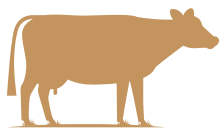
Caesar Salad <i>beef bacon, croutons, walnuts, cheese</i>	RM 17
with Smoked Salmon	RM 35
Orange & Baby Spinach Salad <i>baby spinach, cucumber, walnut, orange, cheddar cheese, pickled red onion, served with poppy seed vinaigrette</i>	RM 34
Apple & Kale Yoghurt Salad <i>dried cranberry, kale, red apple,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



SOUPS

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





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 Pure Bred MB9 Ribeye ~~RM 190~~ 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

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

ARGENTINA

Beef Wellington with Foie Gras* (330g) RM 270

Beef Wellington without Foie Gras* (330g) RM 200

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

Grainfed Striploin (200g-220g) RM 85



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*



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



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



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

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
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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

Chateau Pouget – Vintage 2015 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>	RM 535/btl
Sequoia De Mauvesin Barton 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>	RM 395/btl
Fleur de Pedesclaux 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>	RM 350/btl
The High Note 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>	RM 325/btl
2 pi r 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>	RM 320/btl
Vina Alberdi Reserva 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>	RM 305/btl
The Coldstream Guard 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>	RM 240/btl
Finca San Martin 1.5L	RM 420/btl
Finca San Martin 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>	RM 48/glass RM 220/btl
J Bouchon Block Series 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>	RM 45/glass RM 198/btl
Vineyard Reserve 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>	RM 38/glass RM 175/btl
Paso Del Sol 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>	RM 35/glass RM 150/btl
Paso Del Sol 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>	RM 35/glass RM 150/btl



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

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”