# **APPETISERS**

Start your feast right!

#### **SEAFOOD & FOIE GRAS**

#### Sturia Classic Baerii Caviar (30g) RM 395

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

Foie Gras	RM	88
Foie Gras	RM	7

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

Smoked Salmon RM 56/6pcs

capers, garden salad with balsamic vinaigrette

**Sea caught Tiger Prawns** RM 52/2pcs

grilled with garlic butter

Scallops RM 52/3pcs

pan seared, served with tomato and olive salsa

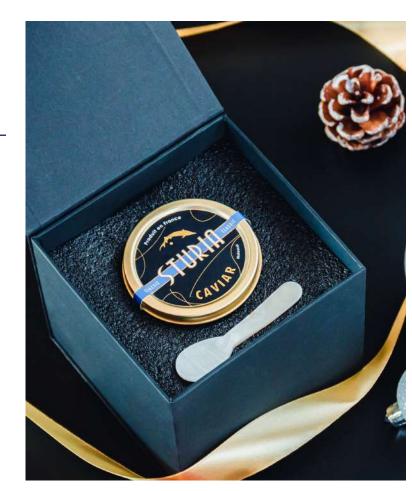
N.Z. Spicy Mussels RM 42

spicy tomato base sauce, served with garlic bread



#### **SOUPS**

RM	32
RM	12
	RM RM



#### **SALADS**

Caesar Salad fresh romaine lettuce served with beef bacon, croutons,	RM	18
walnuts & shaved cheddar cheese with Smoked Salmon	RM	34
Orange & Baby Spinach Salad baby spinach, cucumber, walnut, orange, cheddar chee pickled red onion, served with poppy seed vinaigrette	RM se,	34
Apple & Kale Yoghurt Salad dried cranberry, kale, red apple, walnut, pickled onion, served with greek yoghurt & pure honey	RM	30
Oriental Salad	RM	16

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

Traditional Salad RM 14

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





## 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 Champion of Wagyu. Premium, rare, with melt-in-your-mouth texture	RM	590/100g
Wagyu A5 Miyazaki Striploin Award-winning wagyu, crowned champion three times at the Wagyu Olympics	RM	280/100g
KOREA		
MiGyeongSan Hanwoo 1++ Striploin Korea's most esteemed native beef, ultra-rare, delicately marbled	RM	320/100g
AUSTRALIA		
Wagyu MB9 Ribeye	RM	170/100g
Wagyu MB7 Tenderloin	RM	155/100g
Wagyu MB7 Ribeye	RM	148/100g
Wagyu MB7 Tomahawk (>1kg) 60 minutes cooking time	RM	89 /100g
Hereford 21 Days Dry Aged Ribeye	RM	118/100g
Black Angus MB2 Ribeye	RM	94 /100g
Angus Grassfed Tenderloin (180g-220g)	RM	159
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*	RM	270



#### **SPRING LAMB**

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



#### **BEEF BURGER**

RM 35 Pure Beef Burger & Chips Australian beef blended with Wagyu beef, slice cheese,

# **NEW ITEM**

rm 200

RM 85

RM 918

- Standard Steak Tasting Platter 260 RM

(330g)

- Australian Wagyu MB7 Ribeye
  Australian Black Angus MB2 Ribeye
  Australian Hereford Grainfed Ribeye

#### **Premium Steak Tasting Platter**

**Beef Wellington without Foie Gras\*** 

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

Grainfed Striploin (200g-220g)

- Japanese Kobe A5 Striploin
- Korean MiGyeongSan Hanwoo 1++ Loin
   Australian Wagyu MB9 Ribeye

tomato, gherkins, pineapple & olive

# Delight in more main course options





# **POULTRY**

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

Black Pepper Chicken RM 26 deep fried, topped with black pepper sauce, served with fries

Honey Mustard Chicken RM 26 grilled, topped with honey mustard sauce, served with sauté vegetables



#### **PASTA**

Spaghetti Bolognese

 $_{\text{RM}}\ 24$ 

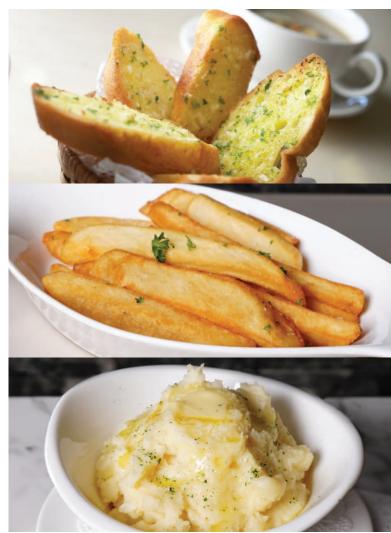
RM	34
RM	24
RM	16
	RM

#### **SEAFOOD**

Lobster Thermidor *kindly refer to our staff for availability	RM	33/100g
Pan Fried Atlantic Cod premium cod served with sake sauce	RM	155
Grilled Salmon Fillet sashimi-grade, served with tangerine sauce	RM	64
Fish & Chips fresh local sole fish	RM	32

# SNACKS/SIDES

Sautéed Vegetables	RM	26
Creamed Spinach	RM	22
Roasted Potatoes	RM	15
Steakhouse Fries	RM	15
Wild Rocket Salad	RM	13
<b>Mashed Potatoes</b>	RM	12
Skin on Fries	RM	12
Garlic Bread	RM	12
<b>Crispy Onion Strings</b>	RM	10





# **DESSERTS**

Tiramisu 🖣	RM	22
Moist Chocolate Cake with Premium Vanilla ice-cream	RM	18
Carrot Walnut Cake	RM	12
Prune Cake	RM	12
Banana Walnut Cake	RM	12
Premium Ice Cream vanilla, strawberry or chocolate	RM	9.5/scoop

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COFFEE & CHOC (A	НОТ)	SODA	
Espresso Macchiato	RM 11 (1	Coke Float / Sprite Float	rm 16
	RM 9 (5	Passion Mojito	rm 15
Cappuccino	rm 11 (1 rm 9 (5	Green Apple Mojito	rm 15
Mochaccino	RM 11 (1	Green Apple Lychee Sparker	rm 15
TVIOCITACE III	RM 9 (5	Passion Peach Sparker	rm 15
Latte	rm 11	Passion Cooler	rm 15
Flat White	rm 11	Honey Soda	rm 10
Chocolate	rm 11	Coke / Coke Zero / Sprite	rm 7
Americano	rm 9	FRESH JUICES	
Espresso	RM 9 (1	Apple, Orange, Carrot or	rm 15
	rm 7 (s	Carrot Milk	
COFFEE & CHOC (C	OLD)	Lemonade	rm 10
Ice Cafe Latte	rm 11	MINERAL WATER	
Ice Cappuccino	rm 11	San Pellegrino (sparkling water)	rм 16
Ice Coffee	rm 11	sparkling	
Ice Chocolate	rm 11	Acqua Panna (still water) natural mineral water	rm 16
TEA (HOT)		BEER	
Lemon Tea	rm 10		
Tea	RM 9	Erdinger (500ml)	rm 38
Jasmine green tea, English breakfast, Earl Grey, Peppermint	. Cnamomile,	Leffe Blond (330ml)	rm 29
With honey, add RM2.00		Leffe Brune (330ml)	rm 29
TEA (COLD)		— Hoegaarden (330ml)	rm 28
Ice Green Apple Lychee Tea	rm 12	Kronenbourg Blanc (325ml)	rm 26
Ice Passion Peach Tea	rm 12	Riolicilouitg Dialic (323111)	KIVI 20
Ice Passion Lychee Tea	rm 12	Heineken (325ml)	rm 23
Ice Lemon Tea	rm 10	Carlsberg (325ml)	rm 20
HONEY LEMON	I	Guinness (325ml)	rm 20
Hot Honey Lemon	rм 10		rm 20
Ice Honey Lemon	rm 10	WINE	
100 Homey Demion	MVI 10	Please consult our staff for the wir	ne list

Prices are subject to 10% Service Charge and 6% SST. All alcoholic beverages are subject to 8% SST.

THICKSHAKE

RM 32

Strawberry, Chocolate, Vanilla

# WINE SELECTION



#### **RED WINE**

#### Chateau Smith Haut - Lafitte, 2018

RM 1055/btl

Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot

Pessac-Léognan, Grand Cru Classé de Graves (Bordeaux, France)

Medium to full body. The nose offers fresh fruit aromas (raspberries, cherries, strawberries), evolving into spice, dried herbs, fennel, and a touch of florals after swirling. On the palate, it's well-balanced with good concentration and volume. Despite firm tannins, it stays smooth and rich with a long, complex finish.

Chateau Pouget, 2015 RM 605/btl

Cabernet Sauvignon, Merlot, Cabernet Franc (Margaux, France)

Medium body. Delicate aroma of grilled bacon and fresh coffee beans, with a lush fruity palate. Has a lingering finish with soft tannins.

Sequoia De Mauvesin Barton

RM 395/btl

Cabernet Sauvignon, Merlot, Petit Vedot (Haut Medoc, France)

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.

Fleur de Pedesclaux RM 350/btl

Cabernet Sauvignon, Merlot, Petit Verdot (Pauillac, France)

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.

The High Note RM 325/btl

Pinot Noir (Central Otago, New Zealand)

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.

2 pi r RM 320/btl

Carignan, Grenache, Cabernet Sauvignon, Syrah (Priorat, Spain)

Full body. Gorgeous aromas of black raspberries, cherries, currants, crushed rocks and white flowers. Decent acidity, refreshing and rich, with sweet tannins.

Vina Alberdi Reserva RM 305/btl

Tempranillo (La Rioja Alta, Spain)

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.

The Coldstream Guard RM 275/btl

Shiraz (Yarra Valley, Australia)

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.

Finca San Martin 1.5L RM 420/btl

Finca San Martin RM 48/glass RM 220/btl

Tempranillo (Rioja, Spain)

Medium body. Intense aromas of red berries, anise, caramel, vanilla, cocoa and balsamic spices. Has a fresh, agreeable finish with fine tannins.

Talamingo RM 45/glass RM 198/btl

Syrah (Cuenca, Spain)

Full body. Intense dark colour, with aromas of black fruit, liquorice and pepper. Balanced and with structure.

Vineyard Reserve RM 38/glass RM 175/btl

Cabernet Sauvignon (Maipo Valley, Chile)

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.

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# 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.

Cava Brut RM 305/btl

Parellada, Macabeo (Penedes, Spain)

Pale yellow colour. Medium intensity on the nose with toasty notes combined with dominating notes of fruits. Light & soft with a pleasant finish.

SAKE \_\_\_\_\_

Chiyogiku Tarazake RM 195/btl

# **COCKTAIL SELECTION**



COCKTAIL MENU	
Thoughtfully curated by Amanda Wan, World-Renowned Mixologist	
Oolong Fashioned 🗍 🖣 🖣 Bourbon infused with longan, oolong tea syrup, Angostura aromatic bitters, torched longan shell.	RM 45
Apple Treacle 1111 Aged rum, rich brown sugar syrup, clear apple juice, Angostura aromatic bitters, cinnamon sugar rim, torched apple.	RM 45
Sesame Sour ??  Bourbon, roasted hazelnut toffee syrup, lemon juice, sesame oil, egg white, peanut brittle.	RM 45
Café Negroni 🗓 🖟 Aged rum, sweet vermouth, coffee & cherry liqueurs, Campari, orange twist, cocktail cherry.	RM 42
Pompaloma 🕆 🕆 Reposado tequila, pomelo and grapefruit juices, agave syrup, lime juice, pomelo pulp.	RM 40
Earl Grey Tea-Ni 🕆 🕯 Vodka infused with earl grey tea, milk-clarified earl grey tea, rose syrup, lemon juice, egg white, crushed rosebuds, orange slivers.	RM 38
Classic Espresso Martini 🕯 🕯 Vodka, double espresso, brown sugar syrup, coffee liqueur, coffee beans.	rm 38
<b>Violet Tonic</b> ¶ Gin infused with lavender and butterfly pea flowers, elderflower, pandan syrup, lime juice, tonic water, dried rosebuds.	RM 36
Maria's Michelada ¶ House Tangerine and Siciliana mix, Angostura aromatic bitters, hot sauce, lime juice, lager,pink salt rim.	RM 32
Americano Cocktail ? Campari, dolin rouge, soda water, orange slices.	RM 32

"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"

Strength Level 🕈



# The Perfect Ombo

# Set for 2 **RM295**<sup>++</sup>

## STARTERS (Choose 2)

Apple & Kale Yoghurt Salad Orange & Baby Spinach Salad

#### SOUPS (Choose 2)

Mushroom Soup Pumpkin Soup

## MAINS (Choose 2)

N.Z. Lamb Cutlets

Duo of Grilled Salmon & Garlic Butter Tiger Prawns (2 pcs) Australian Hereford Grainfed Ribeye, 200-220g

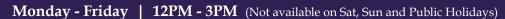
## Main Upgrade Options

Australian Black Angus MB2 Ribeye, 230g (top up RM110<sup>++</sup>/pc) Australian Wagyu Pure Bred MB7 Tenderloin, 200g (top up RM200<sup>++</sup>/pc) Australian Wagyu Pure Bred MB9 Ribeye, 230g (top up RM280<sup>++</sup>/pc) Japanese Wagyu A5 Miyazaki Striploin, 200g (top up RM465<sup>++</sup>/pc)

ICE-CREAM - Choose 2 (1 scoop / flavour)

Valrhona / Strawberry / Rocher / Vanilla

# **Lunch Special**





Each item on the lunch special will come with an option of either

1 drink (soft drink / black coffee / tea) OR 1 soup of the day

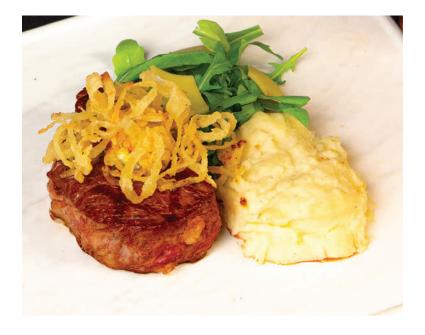
Caesar Salad beef bacon, croutons, walnuts, cheese	RM 18 <sup>++</sup>
Black Pepper Chicken deep fried, topped with black pepper sauce, served with fries	RM <b>24</b> <sup>++</sup>
Honey Mustard Chicken served with sautéed vegetables (french bean, cherry tomato, shitake mushroon green zucchini, carrot), roasted potatoes & honey mustard sauce	RM <b>25</b> <sup>++</sup>
Spaghetti Bolognese with Deep Fried Chicken (spaghetti beef / chicken) tomato meat sauce, deep fried chicken chop	RM <b>29</b> <sup>++</sup>
<b>Surf &amp; Turf</b> perfect combination of the classic Fish & Chip and flavourful beef steak	rm 54 <sup>++</sup>
Argentinian Grassfed Striploin	RM 78 <sup>++</sup>











served with crispy onion strings, mashed potatoes & wild rocket salad

# **GREAT VALUE**

Wagyu MB7 Ribeye

served with crispy onion strings, mashed potatoes & wild rocket salad RM 128<sup>++</sup>/100g (NP: RM 154<sup>++</sup>/100g)

Black Angus MB2 Ribeye served with crispy onion strings, mashed potatoes & wild rocket salad RM 85<sup>++</sup>/100g (NP: RM 100<sup>++</sup>/100g)

Photos for illustration purposes only



# **SALAD SELECTION**

Orange & Baby Spinach Salad or Apple & Kale Yoghurt Salad

# **SOUP SELECTION**

Pumpkin or Minestrone

# MAIN COURSE SELECTION

Grilled Salmon Fillet with couscous MedDiet style RM  $75^{++}$  or

Australian Angus Grassfed Tenderloin (180–220g) RM180++

or

Australian Wagyu MB7 Tenderloin (200-220g) RM330++

Add on a bottle of wine at 20% OFF