

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

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



SALADS

Caesar Salad RM 18

fresh romaine lettuce served with beef bacon, croutons, walnuts & shaved cheddar cheese

with Smoked Salmon RM 34

Orange & Baby Spinach Salad RM 34

baby spinach, cucumber, walnut, orange, cheddar cheese, pickled red onion, served with poppy seed vinaigrette

Apple & Kale Yoghurt Salad RM 30

dried cranberry, kale, red apple, walnut, pickled onion, served with greek yoghurt & pure honey

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

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



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

*Champion of Wagyu. Premium, rare, with
melt-in-your-mouth texture*

Wagyu A5 Miyazaki Striploin RM 280/100g

*Award-winning wagyu, crowned champion three times
at the Wagyu Olympics*

KOREA

MiGyeongSan Hanwoo 1++ Striploin RM 320/100g

*Korea's most esteemed native beef, ultra-rare,
delicately marbled*

AUSTRALIA

Wagyu MB9 Ribeye RM 170/100g

Wagyu MB7 Tenderloin RM 155/100g

Wagyu MB7 Ribeye RM 148/100g

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

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
(330g)

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

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

Grainfed Striploin (200g-220g) RM 85

NEW ITEM

Standard Steak Tasting Platter RM 260

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

Premium Steak Tasting Platter RM 918

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



SPRING LAMB

N.Z. Lamb Cutlets RM 108

3 pieces of cutlets, served with mint sauce

N.Z. Lamb Loin RM 85

lamb striploin, served with mint sauce

N.Z. Roast Lamb RM 60

*served with traditional brown sauce
& sauté vegetables*



BEEF BURGER

Pure Beef Burger & Chips RM 35

*Australian beef blended with Wagyu beef, slice cheese,
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



SEAFOOD

Spaghetti Bolognese RM 24

tomato meat sauce (beef or chicken)

Spaghetti Aglio Olio

tossed in olive oil, garlic and chili flakes

- Seafood RM 34

- Vegetarian RM 24

- Plain RM 16

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 64

sashimi-grade, served with tangerine sauce

Fish & Chips RM 32

fresh local sole fish

SNACKS / SIDES

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



DESSERTS

Tiramisu 🍷	RM 22
Moist Chocolate Cake <i>with Premium Vanilla ice-cream</i>	RM 18
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



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BEVERAGES

COFFEE & CHOC (HOT)

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)

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

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 10
Ice Honey Lemon	RM 10

THICKSHAKE

Strawberry, Chocolate, Vanilla	RM 32
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SODA

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

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

MINERAL WATER

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

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 (325 ml)	RM 20

WINE

Please consult our staff for the wine list

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

WINE SELECTION

RED WINE

Chateau Smith Haut - Lafitte, 2018 Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot Pessac-Léognan, Grand Cru Classé de Graves (Bordeaux, France) <i>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.</i>	RM 1055/btl
Chateau Pouget, 2015 Cabernet Sauvignon, Merlot, Cabernet Franc (Margaux, 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 605/btl
Sequoia De Mauvesin Barton Cabernet Sauvignon, Merlot, Petit Verdot (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 275/btl
Finca San Martin 1.5L 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 420/btl RM 48/glass RM 220/btl
Talamingo Syrah (Cuenca, Spain) <i>Full body. Intense dark colour, with aromas of black fruit, liquorice and pepper. Balanced and with structure.</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



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 🍷🍷🍷 <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"



The Perfect Combo

Set for 2 **RM295⁺⁺**

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⁺⁺/pc)
Australian Wagyu Pure Bred MB7 Tenderloin, 200g (top up RM200⁺⁺/pc)
Australian Wagyu Pure Bred MB9 Ribeye, 230g (top up RM280⁺⁺/pc)
Japanese Wagyu A5 Miyazaki Striploin, 200g (top up RM465⁺⁺/pc)

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

Valrhona / Strawberry / Rocher / Vanilla

Lunch Special

Monday - Friday | 12PM - 3PM (Not available on Sat, Sun and Public Holidays)

Maria's
SteakCafe

*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⁺⁺

Black Pepper Chicken

deep fried, topped with black pepper sauce, served with fries

RM 24⁺⁺

Honey Mustard Chicken

served with sautéed vegetables (french bean, cherry tomato, shitake mushroom, green zucchini, carrot), roasted potatoes & honey mustard sauce

RM 25⁺⁺

Spaghetti Bolognese with Deep Fried Chicken

(spaghetti beef / chicken) tomato meat sauce, deep fried chicken chop

RM 29⁺⁺

Surf & Turf

perfect combination of the classic Fish & Chip and flavourful beef steak

RM 54⁺⁺

Argentinian Grassfed Striploin

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

RM 78⁺⁺



GREAT VALUE

Wagyu MB7 Ribeye

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

RM 128⁺⁺/100g
(NP: RM 154⁺⁺/100g)

Black Angus MB2 Ribeye

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

RM 85⁺⁺/100g
(NP: RM 100⁺⁺/100g)

Photos for illustration purposes only

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



Maria's[®]
SteakCafe

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

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