

# 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

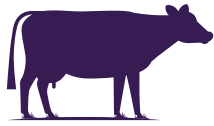
### Fresh Mushroom RM 12

### 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*

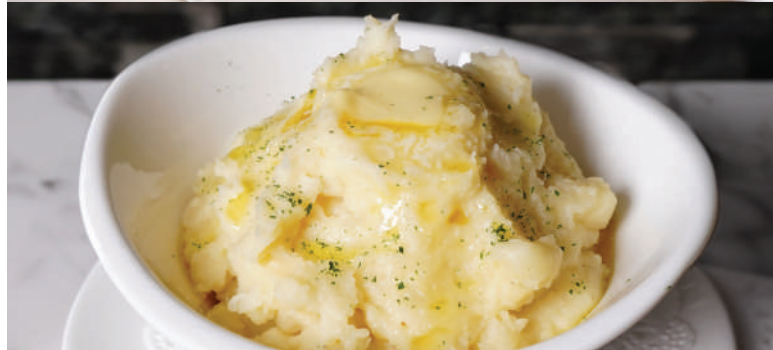
**Fish & Chips** RM 32

*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

---

<b>Tiramisu</b> 	RM 22
<b>Moist Chocolate Cake</b> <i>with Premium Vanilla ice-cream</i>	RM 18
<b>Carrot Walnut Cake</b>	RM 12
<b>Prune Cake</b>	RM 12
<b>Banana Walnut Cake</b>	RM 12
<b>Premium Ice Cream</b> <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)

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
--------------------------------	-------

## 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
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

<b>Chateau Smith Haut - Lafitte, 2018</b>		RM 1055/btl
<i>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.</i>		
<b>Chateau Pouget, 2015</b>		RM 605/btl
<i>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.</i>		
<b>Brunello Di Montalcino DOCG</b>		RM 490/btl
<i>Sangiovese (Tuscany, Italy) Full bodied. Firm, velvety tannins. Creamy and opulently spiced yet well-intergrated and feels weightless.</i>		
<b>Fleur de Pedesclaux</b>		RM 350/btl
<i>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.</i>		
<b>The High Note</b>		RM 325/btl
<i>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.</i>		
<b>2 pi r</b>		RM 320/btl
<i>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.</i>		
<b>Vina Alberdi Reserva</b>		RM 305/btl
<i>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.</i>		
<b>Mas Amiel Natural Syrah 2020</b>		RM 295/btl
<i>Syrah (Vin de Pays, France) Medium to full body. Rounded ripe spicy nose and palate. Ripe and youthful, rounded with some balancing tannin and acidity.</i>		
<b>The Coldstream Guard</b>		RM 275/btl
<i>Cabernet Sauvignon (Yarra Valley, Australia) Medium to full body. Features enticing and unfurling aromas of plum, currant, cranberry, sarsaparilla, nutmeg, sandalwood and dusty cedary oak.</i>		
<b>Finca San Martin 1.5L</b>		RM 420/btl
<b>Finca San Martin</b>	RM 48/glass	RM 220/btl
<i>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.</i>		
<b>Vineyard Reserve</b>	RM 38/glass	RM 175/btl
<i>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.</i>		
<b>Vineyard Reserve</b>	RM 38/glass	RM 175/btl
<i>Merlot (Maipo Valley, Chile) Medium to full body. Ruby red with violet hints. Aromas of red berries with subtle chocolate and jam notes. Soft, fresh palate with good structure and smooth, persistent finish.</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*

<b>Oolong Fashioned</b> 🍷🍷🍷 <i>Bourbon infused with longan, oolong tea syrup, Angostura aromatic bitters, torched longan shell.</i>	RM 45
<b>Apple Treacle</b> 🍷🍷🍷 <i>Aged rum, rich brown sugar syrup, clear apple juice, Angostura aromatic bitters, cinnamon sugar rim, torched apple.</i>	RM 45
<b>Sesame Sour</b> 🍷🍷 <i>Bourbon, roasted hazelnut toffee syrup, lemon juice, sesame oil, egg white, peanut brittle.</i>	RM 45
<b>Café Negroni</b> 🍷🍷 <i>Aged rum, sweet vermouth, coffee &amp; cherry liqueurs, Campari, orange twist, cocktail cherry.</i>	RM 42
<b>Pompaloma</b> 🍷🍷 <i>Reposado tequila, pomelo and grapefruit juices, agave syrup, lime juice, pomelo pulp.</i>	RM 40
<b>Earl Grey Tea-Ni</b> 🍷🍷 <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
<b>Classic Espresso Martini</b> 🍷🍷 <i>Vodka, double espresso, brown sugar syrup, coffee liqueur, coffee beans.</i>	RM 38
<b>Violet Tonic</b> 🍷 <i>Gin infused with lavender and butterfly pea flowers, elderflower, pandan syrup, lime juice, tonic water, dried rosebuds.</i>	RM 36
<b>Maria's Michelada</b> 🍷 <i>House Tangerine and Siciliana mix, Angostura aromatic bitters, hot sauce, lime juice, lager, pink salt rim.</i>	RM 32
<b>Americano Cocktail</b> 🍷 <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<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

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

*Maria's*<sup>®</sup>  
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<sup>++</sup>

## Black Pepper Chicken

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

RM 24<sup>++</sup>

## Honey Mustard Chicken

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

RM 25<sup>++</sup>

## Spaghetti Bolognese with Deep Fried Chicken

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

RM 29<sup>++</sup>

## Surf & Turf

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

RM 54<sup>++</sup>

## Argentinian Grassfed Striploin

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

RM 78<sup>++</sup>



## 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*

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



### 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<sup>++</sup>

*or*

Australian Angus Grassfed Tenderloin (180-220g) RM180<sup>++</sup>

*or*

Australian Wagyu MB7 Tenderloin (200-220g) RM330<sup>++</sup>

Add on a bottle of wine at 20% OFF

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