

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 395
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 58/2pcs
Smoked Salmon <i>capers, garden salad with balsamic vinaigrette</i>	RM 58/6pcs
Scallops <i>pan seared, served with tomato and olive salsa</i>	RM 54/2pcs
N.Z. Spicy Mussels <i>spicy tomato base sauce, served with garlic bread</i>	RM 45



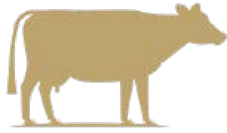
SALADS

Caesar Salad <i>fresh romaine lettuce served with beef bacon, croutons, walnuts & shaved cheddar cheese</i>	RM 20
Caesar Salad with Smoked Salmon <i>with Smoked Salmon</i>	RM 36
Orange & Baby Spinach Salad <i>baby spinach, cucumber, walnut, orange, cheddar cheese, pickled red onion, served with poppy seed vinaigrette</i>	RM 36
Apple & Kale Yoghurt Salad <i>dried cranberry, kale, red apple, walnut, pickled onion, served with greek yoghurt & pure honey</i>	RM 32
Oriental Salad <i>mixed garden salad with Asian flavoured dressing topped with mushrooms and bonito flakes</i>	RM 18
Traditional Salad <i>mixed garden salad with option of balsamic vinaigrette or thousand island dressing</i>	RM 16

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

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 Full Blood MB9 Ribeye RM 185/100g

Wagyu MB7 Tenderloin RM 158/100g

Wagyu MB7 Ribeye RM 150/100g

Wagyu MB7 Tomahawk RM 90 /100g

(>1kg) 60 minutes cooking time

Hereford 21 Days Dry Aged Ribeye RM 120/100g

Black Angus MB2 Ribeye RM 96 /100g

Angus Grassfed Tenderloin (180g - 220g) RM 162

Hereford Grainfed Ribeye (200g - 220g) RM 129

SIZZLING

Sizzling Wagyu MB7 Porterhouse RM 100/100g

Sizzling Wagyu MB7 T-Bone RM 85 /100g

Sizzling Wagyu MB7 Bone-In Striploin RM 52 /100g

ARGENTINA

Beef Wellington with Foie Gras* RM 420

(720g) - for 2 pax

Beef Wellington without Foie Gras* RM 300

(650g) - for 2 pax

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

NEW ITEM

Standard Steak Tasting Platter RM 265

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

Premium Steak Tasting Platter RM 920

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



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 64

served with traditional brown sauce & sauté vegetables



BEEF BURGER

Pure Beef Burger & Chips RM 38

Australian beef blended with Wagyu beef slice cheese, tomato, gherkins, pineapple, olive

*Delight in more
main course options*



PASTA

- | | |
|--|-------|
| Spaghetti Bolognese
<i>tomato meat sauce (beef or chicken)</i> | RM 26 |
| Spaghetti Aglio Olio
<i>tossed in olive oil, garlic and chili flakes</i> | |
| - Seafood | RM 36 |
| - Vegetarian | RM 26 |
| - Plain | RM 19 |



POULTRY

- | | |
|---|-------|
| Chicken Parmigiana
<i>bread-crumbed & topped with tomato salsa sauce & cheese</i> | RM 32 |
| Black Pepper Chicken
<i>deep fried, topped with black pepper sauce, served with fries</i> | RM 28 |
| Honey Mustard Chicken
<i>grilled, topped with honey mustard sauce, served with sauté vegetables</i> | RM 28 |



SEAFOOD


- | | |
|---|------------|
| Lobster Thermidor
<i>*kindly refer to our staff for availability</i> | RM 35/100g |
| Pan Fried Atlantic Cod
<i>premium cod served with sake sauce</i> | RM 160 |
| Grilled Salmon Fillet
<i>sashimi-grade, served with tangerine sauce</i> | RM 68 |
| Fish & Chips
<i>fresh local sole fish</i> | RM 35 |


SNACKS / SIDES

Sautéed Vegetables	RM 28
Creamed Spinach	RM 24
Roasted Potatoes	RM 16
Steakhouse Fries	RM 16
Wild Rocket Salad	RM 14
Mashed Potatoes	RM 14
Skin on Fries	RM 14
Garlic Bread	RM 14
Crispy Onion Strings	RM 12



DESSERTS

Tiramisu with alcohol 	RM 25
without alcohol	RM 25
Moist Chocolate Cake <i>with Premium Vanilla ice-cream</i>	RM 20
Carrot Walnut Cake	RM 15
Prune Cake	RM 15
Banana Walnut Cake	RM 15
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 (D)
Cappuccino	RM 12 (D)
	RM 10 (D)
Mochaccino	RM 12 (D)
	RM 10 (D)
Latte	RM 12
Flat White	RM 12
Chocolate	RM 12
Americano	RM 10
Espresso	RM 10 (D)
	RM 8 (D)

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 14
Ice Passion Peach Tea	RM 14
Ice Passion Lychee Tea	RM 14
Ice Lemon Tea	RM 12

HONEY LEMON

Hot Honey Lemon	RM 12
Ice Honey Lemon	RM 12

THICKSHAKE

Strawberry, Chocolate, Vanilla	RM 35
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SODA

Strawberry, Chocolate, Vanilla	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 18
Lemonade	RM 10

MINERAL WATER

San Pellegrino (sparkling water) <i>sparkling</i>	RM 19
Acqua Panna (still water) <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 Smith Haut - Lafitte, 2018

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.

RM 1055⁺⁺/btl

Chateau Pouget, 2015

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.

RM 605⁺⁺/btl

Brunello Di Montalcino DOCG

Sangiovese (Tuscany, Italy)

Full bodied. Firm, velvety tannins. Creamy and opulently spiced yet well-integrated and feels weightless.

RM 490⁺⁺/btl

Fleur de Pedesclaux

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.

RM 350⁺⁺/btl

The High Note

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.

RM 325⁺⁺/btl

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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.

RM 320⁺⁺/btl

Vina Alberdi Reserva

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.

RM 305⁺⁺/btl

Mas Amiel Natural Syrah 2020

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.

RM 295⁺⁺/btl

The Coldstream Guard

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.

RM 275⁺⁺/btl

Finca San Martin - 1.5L

Finca San Martin

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.

RM 48⁺⁺/glass

RM 420⁺⁺/btl

RM 220⁺⁺/btl

Vineyard Reserve

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.

RM 38⁺⁺/glass

RM 175⁺⁺/btl

Vineyard Reserve

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.

RM 38⁺⁺/glass

RM 175⁺⁺/btl

WINE SELECTION

WHITE WINE

Misha Dress Circle

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.

RM 235⁺⁺/btl

Oxford Landing

Chardonnay (South Australia)

Light to medium bodied. Vibrant aromas of peach, nectarine, citrus with subtle notes of wild honey, lemon myrtle and cinnamon spice. Refreshing finish with balanced acidity.

RM 35⁺⁺/glass RM 150⁺⁺/btl

DESSERT WINE

The Cadenza

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.

RM 45⁺⁺/glass RM 235⁺⁺/btl

SPARKLING WINE

Carte Blanche

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.

RM 495⁺⁺/btl

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”



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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 Full Blood MB9 Ribeye, 230g (top up RM310⁺⁺ / pc)
Japanese Wagyu A5 Miyazaki Striploin, 200g (top up RM465⁺⁺ / pc)

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

Valrhona / Strawberry / Rocher / Vanilla

MEDITERRANEAN SET

Maria's[®]
Signature



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

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

Lunch Special

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

Maria's
Signature

Set comes with soup of the day & dessert of the day.

Upgrade your soup to salad

(Apple & Kale Yoghurt Salad or Orange & Baby Spinach) with RM 5⁺⁺



Caesar Salad

beef bacon, croutons, walnuts, cheese

RM 25⁺⁺

Spaghetti Bolognese

(spaghetti beef / chicken) tomato meat sauce

RM 29⁺⁺



Black Pepper Chicken

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

RM 33⁺⁺

Honey Mustard Chicken

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

RM 35⁺⁺



Spaghetti Bolognese with Deep Fried Chicken

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

RM 39⁺⁺

Surf & Turf

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

RM 75⁺⁺



GREAT VALUE

Wagyu MB7 Ribeye

served with crispy onion strings & sautéed asparagus

RM 132⁺⁺/100g
(NP: RM 157⁺⁺/100g)

Black Angus MB2 Ribeye

served with crispy onion strings & sautéed asparagus

RM 89⁺⁺/100g
(NP: RM 103⁺⁺/100g)

Hereford Grainfed Ribeye

served with crispy onion strings & sautéed asparagus

RM 109⁺⁺
(NP: RM 144⁺⁺)



Photos for illustration purposes only

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