

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 90
Smoked Salmon <i>capers, garden salad with balsamic vinaigrette</i>	RM 58/6pcs
Sea caught Tiger Prawns <i>grilled with garlic butter</i>	RM 55/2pcs
Scallops <i>pan seared, served with tomato and olive salsa</i>	RM 52/2pcs
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 & premium kenkori egg</i>	RM 22
with Smoked Salmon <i>with Smoked Salmon</i>	RM 39
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 32
Soup of the Day	RM 12
Fresh Mushroom	RM 12
Fresh Onion 🍷	RM 12
Fresh Pumpkin	RM 12





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 305

- 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 112

(Lumina Lamb, known as the "Wagyu of Lamb")
exceptional marbling & tenderness, 3 pcs of cutlets,
served with mint sauce

N.Z. Lamb Loin RM 88

lamb striploin, served with mint sauce

N.Z. Roast Lamb RM 62

served with traditional brown sauce & sauté
vegetables



BEEF BURGER

Pure Beef Burger & Chips RM 36

a combination of Australian and Wagyu beef,
slice cheese, tomato, gherkins, pineapple, olive

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

Delight in more main course options



POULTRY

Chicken Parmigiana RM 32

bread-crumbed & topped with tomato salsa sauce & cheese

Black Pepper Chicken RM 28

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

Honey Mustard Chicken RM 28

grilled, topped with honey mustard sauce, served with sauté vegetables



SEAFOOD

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 66

sashimi-grade, served with tangerine sauce

Fish & Chips RM 35

fresh local sole fish

PASTA

Spaghetti Bolognese RM 26

tomato meat sauce (beef or chicken)

Spaghetti Aglio Olio

tossed in olive oil, garlic and chili flakes

- Seafood RM 36

- Vegetarian RM 26

- Plain RM 18

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

SNACKS / SIDES

Sautéed Vegetables	RM 28
Creamed Spinach	RM 24
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 24
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 12/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
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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, 500ml (<i>sparkling</i>)	RM 16
<i>sparkling</i>	
Acqua Panna, 500ml (<i>still</i>)	RM 16
<i>natural mineral water</i>	

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

BEER

Please consult our staff for the wine list

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, 2016

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.

Brunello Di Montalcino DOCG

RM 490⁺⁺/btl

Sangiovese (Tuscany, Italy)

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

Clos Marsalette, 2017

RM 390⁺⁺/btl

Cabernet Franc, Cabernet Sauvignon, Merlot (Pessac Leognan, France)

Fresh, ripe and polished, featuring cassis and plum fruit flowing through over a bright mineral edge. Light sanguine and violet notes gild the finish, with the fruit lingering prettily

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.

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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.

Mas Amiel Natural Syrah 2020

RM 295⁺⁺/btl

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.

The Coldstream Guard

RM 275⁺⁺/btl

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.

WINE Selection



RED WINE

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

Reunion Klassik

Blafränkisch (Austria Burgenland)

Deep ruby-garnet colour with violet reflections and a lighter rim. Delicate aromas of figs layered with dark berries, complemented by a hint of candied orange zest. Medium complexity on the palate, featuring fine fruit sweetness and well-integrated tannins.

RM 48⁺⁺/glass

RM 220⁺⁺/btl

Paso Del Sol

Cabernet Sauvignon (Central Valley, Chile)

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.

RM 35⁺⁺/glass

RM 150⁺⁺/btl

WHITE WINE

Misha's The Starlet

Sauvignon Blanc (Central Otago, New Zealand)

A Vibrant wine with nose of passion fruit, lime and lemongrass. Good concentration on the palate which is rich and subtle with refreshing herbal purity

RM 240⁺⁺/btl

Kracher Welschriesling

Welschriesling (Austria Burgenland)

A bright straw yellow with a hint of green. Intense notes of fresh lemon, juicy sugar melon and fragrant elderflower unfold on the nose. On the palate, the freshness of ripe exotic fruit meets a lively acidity that creates tension and elegance.

RM 230⁺⁺/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)

Medium body. This elegant and subtle blend offers attractive freshness, with a fruity and round palate, and floral hints with 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 🍷🍷🍷

Bourbon infused with longan, oolong tea syrup, Angostura aromatic bitters, torched longan shell.

RM 45⁺⁺

Apple Treacle 🍷🍷🍷

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⁺⁺

Violet Tonic 🍷

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⁺⁺

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”*

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 & premium kenkori egg

RM 22⁺⁺

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, shiitake 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 58⁺⁺

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

AROMATIC SPICED RICE *(Lunch Special)*

Each item on the menu will come with an option of either | 1 x soup of the day OR 1 x drink (soft drink / black coffee / tea)

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



Deep Fried Chicken with Aromatic Spiced Rice

crispy on the outside, tender within, served with percik sauce, sambal, peanut, anchovies, cucumber, premium kenkori egg

RM 30⁺⁺

Grilled Salmon with Aromatic Spiced Rice

(90g - 100g) served with our homemade tangy-sweet tangerine sauce, percik sauce, sambal, peanut, anchovies, cucumber, premium kenkori egg

RM 40⁺⁺

N.Z. Lamb Chop with Aromatic Spiced Rice

tender and flavourful grilled lamb chop complemented by refreshing mint sauce and served with percik sauce, sambal, peanut, anchovies, cucumber, premium kenkori egg

RM 50⁺⁺

ADD ONS

Aromatic Spiced Rice	RM 6 ⁺⁺
Anchovies & Peanuts	RM 4 ⁺⁺
Premium Kenkori Egg	RM 4 ⁺⁺
Deep Fried Chicken (100g)	RM 8 ⁺⁺
Grilled Salmon (90g - 100g)	RM 26 ⁺⁺
Argentinian Grainfed Striploin (100g - 110g)	RM 38 ⁺⁺
N.Z. Lamb Cutlet (1pc)	RM 34 ⁺⁺
N.Z. Lamb Chop (1pc)	RM 18 ⁺⁺



*Argentinian Grainfed Striploin with Aromatic Spiced Rice

RM 54⁺⁺

(100g - 110g) juicy, tender and flavourful steak, grilled to perfection. Served with percik sauce, sambal, creamy spiced beef jus, peanut, anchovies, cucumber, premium kenkori egg

*STEAK UPGRADE OPTIONS

Australian Black Angus MB2 Ribeye (100g-110g)	RM 56 ⁺⁺
Australian Wagyu MB7 Ribeye (100g-110g)	RM 112 ⁺⁺

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



MEDITERRANEAN SET

Recognised as the #1 Best Overall Diet by U.S. News & World Report for eight consecutive years (2018–2025).

Inspired by the Mediterranean approach to eating well, our menu brings together fresh ingredients, quality proteins, healthy fats, vibrant vegetables, and flavours that are simple, wholesome, and satisfying.

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 92⁺⁺

or

Australian Angus Grassfed Tenderloin (180–220g) RM185⁺⁺

or

Australian Wagyu MB7 Tenderloin (200–220g) RM345⁺⁺

Add on a bottle of wine at 20% OFF

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

The Perfect Combo

Set for 2 at **RM305⁺⁺**

STARTERS (Choose 2)

Apple & Kale Yoghurt Salad
Orange & Baby Spinach Salad

SOUPS (Choose 2)

Mushroom Soup
Pumpkin Soup

MAIN COURSE (Choose 2)

N.Z. Lamb Cutlets

Duo of Grilled Salmon
& Garlic Butter Tiger Prawns (2 pcs)

Australian Hereford Grainfed Ribeye,
200-220g

Beef Upgrade Options:

- Australian Black Angus MB2 Ribeye, 230g
(top up RM90⁺⁺/pc)
- Australian Wagyu MB7 Tenderloin, 200g
(top up RM185⁺⁺/pc)
- Australian Wagyu MB9 Ribeye, 230g
(top up RM265⁺⁺/pc)
- Japanese Wagyu A5 Miyazaki Striploin, 200g
(top up RM435⁺⁺/pc)



N.Z. Lamb Cutlets & Deep Fried Chicken
served with Aromatic Spiced Rice



Australian Hereford Grainfed Ribeye &
N.Z. Lamb Cutlets served with Aromatic
Spiced Rice and Creamy Spiced Beef Jus

Beef Upgrade Options:

- Australian Black Angus MB2 Ribeye, 100-110g
(top up RM36⁺⁺/pc)
- Australian Wagyu MB9 Ribeye, 100-110g
(top up RM92⁺⁺/pc)

All rice sets are served with Percik Sauce, Sambal,
Mint Sauce, Peanut, Anchovies, Cucumber,
Premium Kenkori Egg

DESSERTS (Choose 2)

Carrot Walnut Cake

Prune Cake

Banana Walnut Cake

Premium Ice Cream (Valrhona / Strawberry / Rocher / Vanilla)