

APPETISERS

SEAFOOD & FOIE GRAS

Sturia Classic Baerii Caviar (30g) <i>premium caviar from France, served with fresh sour cream & artisanal biscuits</i>	RM 400
Foie Gras <i>pan seared goose liver (60g), served with caramelised green apples</i>	RM 95
Sea caught Tiger Prawns (2pcs) <i>grilled with garlic butter</i>	RM 60
Smoked Salmon (6pcs) <i>capers, garden salad with balsamic vinaigrette</i>	RM 60
Scallops (2pcs) <i>pan seared, served with tomato and olive salsa</i>	RM 56
N.Z. Spicy Mussels <i>spicy tomato based sauce, served with garlic bread</i>	RM 48



SOUPS

Fresh Oxtail  <i>served with garlic bread</i>	RM 35
Soup of the Day	RM 14
Fresh Mushroom	RM 14
Fresh Onion 	RM 14
Fresh Pumpkin	RM 14



*These items contain alcohol.
Prices are subject to 10% Service Charge and 6% SST.*

APPETISERS



SALADS

Caesar Salad

RM 25

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

with Smoked Salmon

RM 40

Orange & Baby Spinach Salad

RM 38

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

Apple & Kale Yoghurt Salad

RM 34

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

Oriental Salad

RM 20

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

Traditional Salad

RM 18

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



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STEAKS *Signature Dish*

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, firm bite & delicately marbled

AUSTRALIA

Wagyu Full Blood MB9 Ribeye RM 185 / 100g

Wagyu MB7 Tenderloin RM 160 / 100g

Wagyu MB7 Ribeye RM 152 / 100g

Wagyu MB7 Tomahawk RM 92 / 100g
(>1kg) 60 minutes cooking time

Hereford 21 Days Dry Aged Ribeye RM 122 / 100g

Black Angus MB2 Ribeye RM 98 / 100g

Angus Grassfed Tenderloin (180g - 220g) RM 165

Hereford Grainfed Ribeye (200g - 220g) RM 132

SIZZLING

Sizzling Wagyu MB7 Porterhouse RM 95 / 100g

Sizzling Wagyu MB7 T-Bone RM 88 / 100g

Sizzling Wagyu MB7 Bone-In Striploin RM 58 / 100g

ARGENTINA

Beef Wellington with Foie Gras* RM 280
(330g) - 1 pax

Beef Wellington without Foie Gras* RM 210
(330g) - 1 pax

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

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

STEAKS *Signature Dish*

STEAK TASTING PLATTER

Standard

RM 315

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

Premium

RM 925

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



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BEEF BURGER

Pure Beef Burger & Chips

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

RM 39



POULTRY

Chicken Parmigiana

bread-crumbed & topped with tomato salsa sauce & cheese

RM 35

Black Pepper Chicken

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

RM 30

Honey Mustard Chicken

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

RM 30

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



SPRING LAMB

N.Z. Lamb Cutlets (Lumina Lamb, known as the “Wagyu of Lamb”) RM 115
exceptional marbling & tenderness, 3 pcs of cutlets, served with mint sauce

N.Z. Lamb Loin RM 92
lamb striploin, served with mint sauce

N.Z. Roast Lamb RM 65
served with traditional brown sauce & sauté vegetables



SEAFOOD

Lobster Thermidor (100g) RM 35
**kindly refer to our staff for availability*

Pan Fried Atlantic Cod RM 160
premium cod served with sake sauce

Grilled Salmon Fillet RM 68
sashimi-grade, served with tangerine sauce

Fish & Chips RM 38
fresh local sole fish

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



PASTA

Spaghetti Bolognese <i>tomato meat sauce (beef or chicken)</i>	RM 28
Spaghetti Aglio Olio <i>tossed in olive oil, garlic and chili flakes</i>	
· Seafood	RM 38
· Vegetarian	RM 28
· Plain	RM 20

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



SNACKS / SIDES

Sautéed Vegetables	RM 30
Creamed Spinach	RM 25
Roasted Potatoes	RM 16
Steakhouse Fries	RM 16
Wild Rocket Salad	RM 15
Mashed Potatoes	RM 15
Skin on Fries	RM 15
Garlic Bread	RM 14
Crispy Onion Strings	RM 12

DESSERTS

Tiramisu RM 28
 200ml (alcoholic) 
 280ml (non alcoholic)

Moist Chocolate Cake RM 22
with Premium Vanilla ice-cream

Carrot Walnut Cake RM 15

Prune Cake RM 15

Banana Walnut Cake RM 15

Premium Ice Cream (1 scoop) RM 15
vanilla, strawberry or chocolate



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BEVERAGES

COFFEE & CHOC (HOT)

Espresso Macchiato	RM 12 (D)
	RM 10 (S)
Cappuccino	RM 12 (D)
	RM 10 (S)
Mochaccino	RM 12 (D)
	RM 10 (S)
Latte	RM 12
Flat White	RM 12
Chocolate	RM 12
Americano	RM 10
Espresso	RM 10 (D)
	RM 8 (S)

COFFEE & CHOC (COLD)

Ice Cafe Latte	RM 12
Ice Cappuccino	RM 12
Ice Coffee	RM 12
Ice Chocolate	RM 12

TEA (HOT) *With honey, add RM2.00*

Lemon Tea	RM 10
Tea	RM 9
<i>Jasmine green tea, English breakfast, Earl Grey, Chamomile, Peppermint</i>	

TEA (COLD)

Ice Green Apple Lychee Tea	RM 15
Ice Passion Peach Tea	RM 15
Ice Passion Lychee Tea	RM 15
Ice Lemon Tea	RM 12

HONEY LEMON

Hot Honey Lemon	RM 12
Ice Honey Lemon	RM 12

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BEVERAGES

THICKSHAKE

Strawberry, Chocolate, Vanilla	RM 35
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SODA

Coke Float / Sprite Float	RM 18
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Passion Mojito	RM 16
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Green Apple Mojito	RM 16
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Green Apple Lychee Sparker	RM 16
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Passion Peach Sparker	RM 16
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Passion Cooler	RM 16
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Honey Soda	RM 10
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Coke / Coke Zero / Sprite	RM 8
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FRESH JUICES

Apple, Orange, Carrot or Carrot Milk	RM 18
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Lemonade	RM 10
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STILL & SPARKLING WATER

San Pellegrino, 1L (<i>sparkling</i>)	RM 36
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Acqua Panna, 1L (<i>still</i>)	RM 36
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BEER

Erdinger (500ml)	RM 38
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Leffe Blond (330ml)	RM 29
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Leffe Brune (330ml)	RM 29
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Hoegaarden (330ml)	RM 28
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Kronenbourg Blanc (325ml)	RM 26
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Heineken (325ml)	RM 23
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Carlsberg (325ml)	RM 20
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Guinness (325ml)	RM 20
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Tiger (325ml)	RM 20
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*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

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.

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.

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.

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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.

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.

Reunion Klassik

RM 48⁺⁺/glass

RM 220⁺⁺/btl

Blaufränkisch (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.

Paso Del Sol

RM 35⁺⁺/glass

RM 150⁺⁺/btl

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.

Prices are subject to 10% Service Charge and 8% SST.

WINE SELECTION

WHITE WINE

Misha Dress Circle

RM 240⁺⁺/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.

Kracher Welschriesling

RM 230⁺⁺/btl

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.

Oxford Landing

RM 35⁺⁺/glass

RM 150⁺⁺/btl

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.

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)

This elegant and subtle blend offers an attractive freshness. On the palate, it is fruity and round with floral hints and citrus notes.

SAKE

Chiyogiku Tarazake

RM 195⁺⁺/btl

Prices are subject to 10% Service Charge and 8% SST.

COCKTAIL SELECTION

COCKTAIL MENU

Thoughtfully curated by Amanda Wan, World-Renowned Mixologist

Oolong Fashioned

RM 45

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

Apple Treacle

RM 45

Aged rum, rich brown sugar syrup, clear apple juice, Angostura aromatic bitters, cinnamon sugar rim, torched apple.

Sesame Sour

RM 45

Bourbon, roasted hazelnut toffee syrup, lemon juice, sesame oil, egg white, peanut brittle.

Café Negroni

RM 42

Aged rum, sweet vermouth, coffee & cherry liqueurs, Campari, orange twist, cocktail cherry.

Pompaloma

RM 40

Reposado tequila, pomelo and grapefruit juices, agave syrup, lime juice, pomelo pulp.

Earl Grey Tea-Ni

RM 38

Vodka infused with earl grey tea, milk-clarified earl grey tea, rose syrup, lemon juice, egg white, crushed rosebuds, orange slivers.

Classic Espresso Martini

RM 38

Vodka, double espresso, brown sugar syrup, coffee liqueur, coffee beans.

Violet Tonic

RM 36

Gin infused with lavender and butterfly pea flowers, elderflower, pandan syrup, lime juice, tonic water, dried rosebuds.

Maria's Michelada

RM 32

House Tangerine and Siciliana mix, Angostura aromatic bitters, hot sauce, lime juice, lager, pink salt rim.

Americano Cocktail

RM 32

Campari, dolin rouge, soda water, orange slices.

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"

Prices are subject to 10% Service Charge and 8% SST.

LUNCH SPECIAL

Monday - Friday | 11AM - 3PM

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 & premium kenkori egg

RM 29

Spaghetti Bolognese

(spaghetti beef / chicken) tomato meat sauce

RM 30

Black Pepper Chicken

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

RM 34

Honey Mustard Chicken

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

RM 36

Spaghetti Bolognese with Deep Fried Chicken

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

RM 40

Surf & Turf

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

RM 76

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)

NOT AVAILABLE ON SAT, SUN AND PUBLIC HOLIDAYS

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

AROMATIC SPICED RICE (Lunch Special)

Monday - Friday | 11AM - 3PM

NEW



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 32⁺⁺

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 42⁺⁺

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 52⁺⁺

ADD ONS

Aromatic Spiced Rice	RM 6 ⁺⁺
Anchovies & Peanuts	RM 4 ⁺⁺
Premium Kenkori Egg	RM 4 ⁺⁺
Deep Fried Chicken (100g)	RM 10 ⁺⁺
Grilled Salmon (90g - 100g)	RM 28 ⁺⁺
Australian Hereford Grainfed Ribeye (100g - 110g)	RM 62 ⁺⁺
N.Z. Lamb Cutlet (1pc)	RM 35 ⁺⁺
N.Z. Lamb Chop (1pc)	RM 20 ⁺⁺



*Australian Hereford Grainfed Ribeye with Aromatic Spiced Rice

RM 75⁺⁺

(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 36 ⁺⁺
Australian Wagyu MB7 Ribeye (100g-110g)	RM 92 ⁺⁺

NOT AVAILABLE ON SAT, SUN AND PUBLIC HOLIDAYS

Each item on the menu will come with an option of either | 1 x soup of the day OR 1 x dessert of the day
Upgrade your soup to salad (Apple & Kale Yoghurt Salad or Orange & Baby Spinach) with RM 5⁺⁺

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

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 98

or

Australian Angus Grassfed Tenderloin (180–220g) RM 190

or

Australian Wagyu MB7 Tenderloin (200–220g) RM 350

Add on a bottle of wine at 20% OFF

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

The Perfect Combo

Set for 2 at **RM320⁺⁺**

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 RM95⁺⁺/pc)
- Australian Wagyu MB7 Tenderloin, 200g
(top up RM190⁺⁺/pc)
- Australian Wagyu MB9 Ribeye, 230g
(top up RM295⁺⁺/pc)
- Japanese Wagyu A5 Miyazaki Striploin, 200g
(top up RM430⁺⁺/pc)

NEW

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

NEW

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)