

FOOD MENU ALL DAY DINING

ALL DAY BREAKFAST

EGGS BENEDICT

27

Poached eggs with smoked salmon, avocado, and brown butter hollandaise on English muffins.

EMBER BIG BREAKFAST 27

Your choice of eggs, lamb sausage, grilled tomato, sautéed mushrooms, tater tots, and sourdough toast.

CLASSIC PANCAKES 25

Fluffy golden pancakes stacked with butter, maple syrup, and home-made strawberry compote.

RICE & BOWLS

BURRITO BOWL 27

A wholesome rice bowl with red kidney beans, charred corn, smoked chicken, avocado mash, fresh tomato salsa, and sour cream.

NASI LEMAK RENDANG 23

Fragrant coconut rice with tender chicken rendang, spicy sambal, fried egg, peanuts, anchovies & sautéed water spinach.

NASI AYAM GEPUK 2

Crispy fried chicken topped with fiery chili sambal, served with rice, tofu, and tempeh.

NASI KERABU KAMBING 29

Succulent roasted lamb on blue pea rice, served with local herbs, toasted coconut, and creamy Percik sauce.

PASTAS



SALMON MISO TAGLIATELLE

32

House-made tagliatelle tossed in miso cream, topped with torch-seared salmon, spring onions, and soft boiled egg.

BEEF BACON PESTO PASTA

27

Fresh basil and pine nut pesto with a touch of cream, finished with crispy beef bacon.

TOM YUM PRAWN PASTA

29

A spicy Thai twist on pasta—juicy prawns in tom yum sauce with kaffir lime leaves.

ADD ONS:

Prawns
Smoked Chicken
Beef Bacon
Handmade Tagliatelle

BURGERS & MAINS

SMASH BEEF BURGER

27

Juicy homemade beef patty with melted cheese, golden caramelized onions, garlic aioli, salad, and crispy fries.

CHILLI BEEF FRIES

25

Slow-cooked chili con carne over crispy fries, topped with mozzarella, hearty beans, and sour cream.

SANDWICHES & TOASTIES

STEAK SANDWICH

35

Grilled steak layered with sautéed mushrooms, caramelized onions, and Dijon mustard on toasted artisan bread.

BEEF PASTRAMI SANDWICH

29

Sliced beef pastrami with melted cheese, tangy sauerkraut, with a side of golden crispy fries and mixed salad

CHICKEN AVOCADO TOASTIE

23

Smoked chicken and creamy avocado with chili pesto on sourdough, served with a side of golden crispy fries and mixed salad.

LIGHT & FRESH

TROPICAL ACAI BOWL

25

Blended açaí berries topped with granola, honey, and mango for a refreshing, nutrient-packed start.







COFFEE - BASED CREATIONS

	н	/	C
LATTE	12		13
CAPPUCCINO	12		13
AMERICANO	10		11
SPANISH LATTE	14		15
CARAMEL MACCHIATO	14		15
DIRTY MATCHA	14		15
BROWN SUGAR BANANA LATTE	14		15
Homemade banana syrup, cold foam, espresso			
AFFOGATO			13
PISTACHIO AFFOGATO			23
A rich blend of pistachio paste and creamy ice cream, with a shot of espresso.			
MONT BLANC			15
Cold brew, vanilla foam, and a hint of orange zest – a sophisticated pick-me-up.			
COLD BREW MATCHA LATTE			16

Layered with creamy matcha foam, vibrant matcha cold brew, and smooth coffee cold brew—earthy, bold, and refreshingly balanced.

ADD ONS:

Oat / Almond Milk Extra Espresso Shot



TIMELESS TEA SELECTIONS

	н	1	С
MATCHA LATTE	14		15
HOUJICHA LATTE	14		15
CHAILATTE	15		16
TEA SELECTION	7		7

Peppermint, Chamomile, or Earl Grey – take a moment for yourself.



DRINKS MENU

NON - COFFEE SELECTIONS

н	1	C
		13
		15
		15
		14
		16
		17
		18
		14
16		16

