



• WE ONLY USE ORGANIC KAMPUNG EGGS • 

RISE & SHINE

AVAILABLE UNTIL 3PM

TOAST

farmhouse white [V], wholemeal brown [N] or sourdough [VG]

- with premium strawberry jam, marmalade & butter [V] +3
- with peanut butter & jam [VG] +5
- with peanut butter & banana [VG] +5

ROTI PARATHA

- with chicken curry 12
- with black dhal [VG] 12

GRANOLA FRUIT BOWL [VG,GF,N] 16

with plain yoghurt, mix fruits and honey, topped with crunchy homemade granola

BIRCHER MUESLI [VG,GF,N] 18

made with organic oat milk, homemade granola, fresh passionfruit, berries, served with pure gula melaka

FRENCH TOAST [V] 22

homemade brioche eggy toast with flambéed banana, banana jam and honey

STACK OF WAFFLES [V] 24

crispy waffles served with maple syrup, chocolate sauce, whipped cream and jam

BREAKFAST QUESADILLA [V] 20

with guacamole, black eyed beans, broccoli, tomato salsa, cheese and spicy sauce

- with chicken +4

EGG WHITE OMELETTE [V] 26

egg white omelette with spinach, mushrooms and hash browns

MUMBAI EGGS KEJRIWAL [V] 23

spiced scrambled eggs with fresh sliced chillies and chilli flakes on brown toast, topped with sunny side up egg, served with avocado and spicy terung.

EGGS BENEDICT [V] 22

2 poached eggs on brioche and hollandaise sauce with spinach and mushroom

- with streaky beef bacon +8
- with smoked salmon +12

BAKED EGGS SHAKSHUKA [V] 22

2 baked eggs in a stew of tomato, black eyed beans and red peppers, with spinach and cheese, served in a crispy baked tortilla, and choice of toast

- with turkey chorizo +6
- with tuna +6
- with smoked salmon +12

GRILLED CHEESE TOASTIE [V] 22

To die for - pan griddled oozy cheddar and gruyere in white toastie - try it with mustard!

- grilled ham & cheese toastie 26

SANDWICHES:

toasted farmhouse white or wholemeal brown [N]

- coronation chicken in light curry mayo 22
- avocado & parsley [V] topped with sunflower seeds 22
- grilled chicken & lettuce [N] with pesto 24
- ham, cheese, mustard and salad 26
- home smoked salmon with cream cheese & chives 34

VEGAN BIG BREAKFAST [VG] 35

vegan sausage stuffed with vegan cheese, roast pumpkin, mushrooms, avocados with sesame seeds, tempeh hash, cherry tomatoes, baked beans, and sourdough toast

BIG BREAKFAST 35

chicken sausage, beef bacon, scrambled eggs, hash browns, grilled tomato, baked beans, mushrooms, toast and butter

ADD-ONS

- 2 eggs (fried, scrambled, poached, or boiled) [V] +7
- truffled scrambled eggs [V] +12
- avocado [VG,GF] +6
- heinz baked beans [VG,GF] +8
- mushrooms [VG,GF] +8
- hash browns [V] +8
- sauteed baby spinach [VG,GF] +8
- streaky beef bacon [GF] +8
- chicken breakfast sausages [GF] +10
- vegan sausage [VG] +10

GOOD TO KNOW:

Our breakfast sausages are deliciously nitrite free & gluten-free. All our breads are made in-house with the purest of ingredients

V - VEGETARIAN | VG - VEGAN | GF - GLUTEN-FREE | N - NUTS

ALL OUR FOOD MAY CONTAIN TRACE ELEMENTS OF DAIRY, NUTS OR GLUTEN • ALL OUR FOOD IS COOKED TO ORDER FROM DIFFERENT KITCHEN DEPARTMENTS, SO MAY ARRIVE AT DIFFERENT TIMES. PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND 6% SST

Refreshments

COFFEES

	HOT	ICED
ESPRESSO	9	
MACCHIATO	10	
PICCOLO	10	
DOUBLE ESPRESSO	11	
LONG BLACK	11	12
LATTE	12	13
CAPPUCCINO	12	13
FLAT WHITE	12	13
CARAMEL LATTE	14	15
HAZELNUT LATTE	14	15
AFFOGATO [N]		18

espresso with vanilla ice cream & caramelised nuts

TISANE of the DAY

	HOT	ICED
PANDAN / GINGER / LEMONGRASS	8	10

TEAS BY THE POT

CAMOMILE	10
EARL GREY	10
ENGLISH BREAKFAST	10
MINT	10
GREEN TEA	10

TISANE by the GLASS

	HOT	ICED
ICED PASSION FRUIT TEA		11
ICED PEACH TEA		11
HOMEMADE ICED LEMON TEA		11

CHOCOLATE

	HOT	ICED
MILO DINOSAUR	9	11
CHOCOLATE	13	15
MOCHA	13	15

fresh JUICE

APPLE	14
CARROT	14
WATERMELON	14
ORANGE	14
CUCUMBER	14
LEMONADE	14
WHOLE YOUNG COCONUT	15

INFUSED COOLERS

	GLASS
ORGANIC PASSION FRUIT COOLER	8
REFRESHING MANGO LEMONADE	8
REFRESHING STRAWBERRY LEMONADE	8

SMOOTHIE

MANGO LASSI SMOOTHIE	19
----------------------	----

de-TOX

RED JUICE	16
carrot, orange, watermelon	

GREEN JUICE	16
celery, apple, cucumber, green pepper, bitter gourd, kale	

CREATE YOUR OWN	16
choose any 4: apple, carrot, beetroot, celery, ginger, watermelon, orange, kale, cucumber	

SOFT DRINKS

COKE	8
COKE LIGHT	8
SPRITE	8
GINGER ALE	8
SODA	8
RIBENA	8



Lisette's flower tea 15

burdock root, chrysanthemum flower, osmanthus flower, wolfberry, silver pine and cassia seeds

brewed with herbs that lower cholesterol, benefits eyes and detoxifies liver, strengthens lungs and immune system



Chill out with our Tropical Mix

The SUNRISE CANARY 15
passionfruit syrup, yellow capsicum juice, fresh lemon juice, butterfly pea flower, honey and tonic

The MOONLIT ISLAND BREEZE 15
ginger mint tea, mint syrup, lemongrass, honey and butterfly pea flower

The GREEN KAMPUNG GIRL 15
pandan juice, caramel syrup swirl together with condensed milk, yogurt and honey

Refreshing & full of good stuff!



small eats -

CAULIFLOWER CHUNKY WHOLESOME SOUP [V]	20
with truffle oil and brown or white toast	
VEGETABLE SAMOSAS [VG]	15
served with chilli chutney	
HUMMUS [VG]	15
chickpea hummus with aubergine cubes, served with toasted tortilla	
CHICKEN AND MUSHROOM PIE	18
oven baked to order • please allow 20 minutes	
BEEF PIE	20
oven baked to order • please allow 20 minutes	
TRUFFLE FRIES [V,GF]	24
with truffle paste and parmesan	
GRILLED CHEESE TOASTIE [V] try with mustard!	22
To die for - pan griddled oozy cheddar and gruyere in white toastie	
• grilled ham & cheese toastie	26
HOMEMADE TACOS	
avocado, tomato salsa, red cabbage slaw, lettuce and spicy sauce	
• with black eyed beans [VG]	20
• with mince beef & cheese	22
• with chilli prawns	26
CRISPY DUCK MANTOU	24
crispy duck with sweet plum sauce and chilli oil, julienne spring onions and cucumber in crispy or steamed mantou	
SANDWICHES	
toasted farmhouse white, wholemeal brown [N] or sourdough [VG]	
• coronation chicken in light curry mayo	22
• avocado & parsley [V,N] topped with sunflower seeds	22
• grilled chicken & lettuce [N] with pesto	24
• ham, cheese, mustard and salad	26
• home smoked salmon with cream cheese & chives	34

salads -

CAESAR'S SALAD	24
romaine lettuce and curly kale, with turkey bacon, garlic crouton, parmesan disc, boiled egg and anchovy dressing	
• add grilled chicken	+8
• add maple wood smoked salmon	+12
BURRATA AND TOMATO SALAD [GF, V]	26
burrata, cherry tomatos, sweet basil, parmesan, shallots, garlic, balsamic reduction and olive oil on sourdough toast with garlic herbs butter and pesto on the side	
• add rosemary grilled chicken	+8
POWER BOWL [VG]	28
mixed quinoa, organic barberries, corn, edamame, cucumber, pickled kyuri, avocado, curried chickpeas in vegan mayo, raw baby spinach, micro greens, sunflower seeds, hummus, roast herb tomato, teriyaki cashews, spinach pesto, and balsamic dressing	

burger bar -

SANCHOKU WAGYU BURGER	45
200 gram of beautiful gourmet wagyu in our homemade light burger buns, salad, pickles and fries	
VERY BEEFY BURGER	36
100% handcrafted beef patty with our homemade light burger buns, with cheese, gherkins, salad & thousand island, served with fries	
FILLET-O-FISH BURGER	25
breadcrumbed john dory fillet with tartare sauce, served in homemade soft bap, with salad, fries and pickle	
VEGAN BURGER [VG]	25
made with quinoa and edamame, with avocado, cashewnut mayo and vegan cheese, served with fries	
• add fried egg	+3
• add red cheddar cheese	+6
• add streaky beef bacon	+8

mains -

KIMCHEE FRIED RICE	
with kai lan stem, carrots & cloud ear mushrooms, fried egg on top	
• with tempeh hash [GF]	24
• with korean fried chicken	28
QUINOA FRIED RICE [VG,N]	24
stir fried quinoa with mushrooms, vegetables and pine nuts, served with tempeh hash	
BLACK RICE NASI LEMAK [N, GF]	28
with organic black rice, chicken curry, prawn sambal & condiments	
 GOOD TO KNOW: Black rice, also known as Forbidden rice, was once reserved only for the Chinese emperor. It has the highest levels of anti-oxidants, lower calories & carbs than brown and white rice!	
GREEN CURRY [GF]	29
paneer cheese or chicken classic Thai green curry with aubergines & fragrant basil, steam fragrant rice & fried egg on top	
TOM YUM LAKSA WITH KONJAC NOODLES [GF]	
zero fat, low carb konjac flour noodles in spicy, tangy Thai tom yum	
• with chicken	24
• with king prawn	36
• with seared salmon	36
KING PRAWN HAKKA NOODLES	36
home made preservative free Ipoh noodles with garlic, ginger, spring onions and king prawn	
NASI KERABU PERCHIK [GF] [MAY CONTAIN BONES]	34
steam fragrant rice cooked with kembang telang, served with garoupa fillet fish or chicken baked in perchik sauce, kerabu daun selom, terung sambal, keropok and telur masin	
CHICKEN SCHNITZEL	37
delicious chicken breast in breadcrumbs, tuna caper dip, served with spaghetti pomodoro	
STEAK STROGANOFF	38
with onions and mushrooms in sour cream paprika sauce on butter rice	
• vegetarian mushroom stroganoff [V]	24

pastas -

SPAGHETTI POMODORO [V]	24
spaghetti in traditional tomato sauce with basil	
• with grilled chicken breast	+8
• with seared salmon	+15
LINGUINE SPINACH PESTO [V]	26
with spinach, button mushrooms, cashewnut cream and olive oil	
• with grilled chicken breast	+8
• with seared salmon	+15
VEGAN FUSILI WITH VEGAN BOLOGNESE [VG]	26
please allow 20 mins as this is cooked to order	
SMOKED DUCK CARBONARA	34
spaghetti carbonara with smoked duck and mushrooms	
LINGUINE SEAFOOD AGLIO OLIO	38
with squid, tiger prawns and clams in roasted chilli and garlic oil	

We can substitute any of our pastas with vegan fusili

with 2 days pre-order

JOHOR LAKSA [2 pax] for takeaway or dine-in	49
fish based laksa made with fresh tenggiri fillets, served with all the herbs and condiments	

V - VEGETARIAN | VG - VEGAN | GF - GLUTEN-FREE | N - NUTS

Refreshments

COFFEES

	HOT	ICED
ESPRESSO	9	
MACCHIATO	10	
PICCOLO	10	
DOUBLE ESPRESSO	11	
LONG BLACK	11	12
LATTE	12	13
CAPPUCCINO	12	13
FLAT WHITE	12	13
CARAMEL LATTE	14	15
HAZELNUT LATTE	14	15
AFFOGATO [N]		18

espresso with vanilla ice cream & caramelised nuts

TISANE of the DAY

	HOT	ICED
PANDAN / GINGER / LEMONGRASS	8	10

TEAS by THE POT

CAMOMILE	10
EARL GREY	10
ENGLISH BREAKFAST	10
MINT	10
GREEN TEA	10

TISANE by the GLASS

	HOT	ICED
ICED PASSION FRUIT TEA		11
ICED PEACH TEA		11
HOMEMADE ICED LEMON TEA		11

CHOCOLATE

	HOT	ICED
MILO DINOSAUR	9	11
CHOCOLATE	13	15
MOCHA	13	15

fresh JUICE

APPLE	14
CARROT	14
WATERMELON	14
ORANGE	14
CUCUMBER	14
LEMONADE	14
WHOLE YOUNG COCONUT	15

SMOOTHIE

MANGO LASSI SMOOTHIE	19
----------------------	----

INFUSED COOLERS

	GLASS
ORGANIC PASSION FRUIT COOLER	8
REFRESHING MANGO LEMONADE	8
REFRESHING STRAWBERRY LEMONADE	8

WATER

	330ML	1000ML
SOLÉ STILL WATER	12	17
SOLÉ SPARKLING WATER	12	17

de-TOX

RED JUICE	16
carrot, orange, watermelon	
GREEN JUICE	16
celery, apple, cucumber, green pepper, bitter gourd, kale	
CREATE YOUR OWN	16
choose any 4: apple, carrot, beetroot, celery, ginger, watermelon, orange, kale, cucumber	

SOFT DRINKS

COKE	8
COKE LIGHT	8
SPRITE	8
GINGER ALE	8
SODA	8
RIBENA	8



Chill out with our Tropical Mix

The SUNRISE CANARY 15
passionfruit syrup, yellow capsicum juice, lemon juice, butterfly pea flower, honey and tonic

The MOONLIT ISLAND BREEZE 15
ginger mint tea, mint syrup, lemongrass, honey and butterfly pea flower

The GREEN KAMPUNG GIRL 15
pandan juice, caramel syrup swirl with condensed milk, yogurt and honey

Refreshing & full of good stuff!



Lisette's flower tea 15

burdock root, chrysanthemum flower, osmanthus flower, wolfberry, silver pine and cassia seeds

brewed with herbs that lower cholesterol, benefits eyes and detoxifies liver, strengthens lungs and immune system



dining under the stars

small eats -

CAULIFLOWER CHUNKY WHOLESOME SOUP [V]	20
with truffle oil and brown or white toast	
VEGETABLE SAMOSAS [VG]	15
served with chilli chutney	
HUMMUS [VG]	15
chickpea hummus with aubergine cubes, served with toasted tortilla	
HOMEMADE TACOS	
avocado, tomato salsa, red cabbage slaw, lettuce & spicy sauce	
• with black eyed beans [VG]	20
• with mince beef & cheese	22
• with chilli prawns	26
GARLIC MUSHROOMS [GF, V]	22
sautéed button mushrooms in garlic and cream, served with toast	
CRISPY DUCK MANTOU	26
crispy duck with sweet plum sauce and chilli oil, julienne spring onions and cucumber in crispy or steamed mantou	

pastas -

SPAGHETTI POMODORO [V]	24
spaghetti in traditional tomato sauce with basil	
• with grilled chicken breast	+8
• with seared salmon	+15
LINGUINE SPINACH PESTO [V]	26
with spinach, button mushrooms, cashewnut cream & olive oil	
• with grilled chicken breast	+8
• with seared salmon	+15
VEGAN FUSILI with VEGAN BOLOGNESE [VG]	26
please allow 20 minutes as we cooked to order	
SMOKED DUCK CARBONARA	34
spaghetti carbonara with smoked duck and mushrooms	
LINGUINE SEAFOOD AGLIO OLIO	38
with squid, tiger prawns and clams in roasted chilli and garlic oil	

We can substitute any of our pastas with vegan fusili

burger bar -

SANCHOKU WAGYU BURGER	45
200 gram of beautiful gourmet wagyu in our homemade light burger buns, salad, pickles and fries	
VERY BEEFY BURGER	36
100% handcrafted beef patty, served in homemade soft burger bun, with cheese, gherkins, salad & thousand island, served with fries	
FILLET-O-FISH BURGER	25
breadcrumbsed john dory fillet with tartare sauce, served in homemade soft bun, with salad, fries and pickle	
VEGAN BURGER [VG]	25
made with quinoa and edamame, served in homemade vegan burger bun, with avocado, cashewnut mayo and vegan cheese, served with fries	
• add fried egg	+3
• add red cheddar cheese	+6
• add streaky beef bacon	+8

there's always room for desserts!

RICH CHOCOLATE BROWNIE [V]	22
with vanilla gelato	
HOT APPLE CRUMBLE [V]	22
with vanilla gelato	

salads -

CAESAR'S SALAD	24
romaine lettuce and curly kale, with turkey bacon, garlic crouton, parmesan disc, boiled egg and anchovy dressing	
• add grilled chicken	+8
• add maple wood smoked salmon	+12
BURRATA and TOMATO SALAD [GF, V]	26
burrata, cherry tomatos, sweet basil, parmesan, shallots, garlic, balsamic reduction and olive oil on sourdough toast with garlic herbs butter and pesto on the side	
• add rosemary grilled chicken	+8
POWER BOWL [VG]	28
mixed quinoa, organic barberries, corn, edamame, cucumber, pickled kyuri, avocado, curried chickpeas in vegan mayo, raw baby spinach, micro greens, sunflower seeds, hummus, roast herb tomato, teriyaki cashews, spinach pesto, and balsamic dressing	

mains -

MIXED GRILL [GF]	44
with grilled king prawns, lamb kofta, grilled persian saffron chicken, grilled vegetables, served with butter garlic rice, chilli and garlic sauce	
SEAFOOD PIE	42
white fish, prawns, scallops, and clams in cream and herb sauce, topped with puff pastry <i>[please allow 25 mins]</i>	
KIMCHEE FRIED RICE	
with kai lan stem, carrots & cloud ear mushrooms, fried egg on top	
• with tempeh hash	24
• with korean fried chicken	28
BLACK RICE NASI LEMAK [N, GF]	28
organic black rice, chicken curry, prawn sambal & condiments	
<i>GOOD TO KNOW: Black rice, also known as Forbidden rice, was once reserved only for the Chinese emperor. It has the highest levels of anti-oxidants, lower calories & carbs than brown and white rice!</i>	
GREEN CURRY [GF]	29
paneer cheese or chicken classic Thai green curry with aubergines & fragrant basil, steam fragrant rice & fried egg on top	
TOM YUM LAKSA with KONJAC NOODLES [GF]	
zero fat, low carb konjac flour noodles in Thai tom yum soup	
• with chicken	24
• with king prawn	36
• with seared salmon	36
KING PRAWN HAKKA NOODLES	36
home made preservative free Ipoh noodles with garlic, ginger, spring onions and king prawn	
NASI KERABU PERCHIK [GF]	34
steam fragrant rice cooked with kembang telang, served with garoupa fillet fish or chicken baked in perchik sauce, kerabu daun selom, terung sambal, keropok and telur masin	
PERSIAN SALMON [GF]	46
pan seared salmon with mix of aromatic herbs, organic barberries and walnuts, served with persian herbed rice	
CHICKEN SCHNITZEL	37
delicious chicken breast in breadcrumbs, tuna caper dip, served with spaghetti pomodoro	
AIR FLOWN RIBEYE STEAK	79
chilled aussie ribeye steak with fries, broccoli and kale with flaked almonds topped with your choice of black pepper or mushroom sauce	
STEAK STROGANOFF	38
with onions and mushrooms in sour cream paprika sauce on butter rice, sprinkled with shoe string potato	
• vegetarian mushroom stroganoff [V]	24
WEEPING TIGER	
marinated Thai style and chargrilled over hot coals, served with egg fried rice, greens and thai chilli dip	
• with Aussie ribeye steak slices	48
• with lamb strips & sautéed onions	42

Available from 5:00pm - 9:30pm
We only use organic kampung eggs

All our food may contain trace elements of dairy, nuts or gluten. All our food is cooked to order from different kitchen departments, so may arrive at different times.

refreshments

coffees

	HOT	ICED
ESPRESSO	9	
MACCHIATO	10	
PICCOLO	10	
DOUBLE ESPRESSO	11	
LONG BLACK	11	12
LATTE	12	13
CAPPUCCINO	12	13
FLAT WHITE	12	13
CARAMEL LATTE	14	15
HAZELNUT LATTE	14	15
AFFOGATO [N]		18

espresso with vanilla ice cream & caramelised nuts

tisane of the day

	HOT	ICED
PANDAN / GINGER / LEMONGRASS	8	10

teas by the pot

	HOT	ICED
CAMOMILE	10	
EARL GREY	10	
ENGLISH BREAKFAST	10	
MINT	10	
GREEN TEA	10	

tisane by the glass

	ICED
ICED PASSION FRUIT TEA	10
ICED PEACH TEA	11
HOMEMADE ICED LEMON TEA	11



Lisette's flower tea 15

burdock root, chrysanthemum flower, osmanthus flower, wolfberry, silver pine and cassia seeds

brewed with herbs that lower cholesterol, benefits eyes and detoxifies liver, strengthens lungs and immune system

chocolate

	HOT	ICED
MILO DINOSAUR	9	11
CHOCOLATE	13	15
MOCHA	13	15

fresh juice

	ICED
APPLE	14
CARROT	14
WATERMELON	14
ORANGE	14
CUCUMBER	14
LEMONADE	14
WHOLE YOUNG COCONUT	15

smoothie

	ICED
MANGO LASSI SMOOTHIE	19

infused coolers

	GLASS
ORGANIC PASSION FRUIT COOLER	8
REFRESHING MANGO LEMONADE	8
REFRESHING STRAWBERRY LEMONADE	8

water

	330ML	1000ML
SOLE STILL WATER	12	17
SOLE SPARKLING WATER	12	17

de-tox

	GLASS
RED JUICE	16
carrot, orange, watermelon	
GREEN JUICE	16
celery, apple, cucumber, green pepper, bitter gourd, kale	
CREATE YOUR OWN	16
<i>Choose any 4:</i> apple, carrot, beetroot, celery, ginger, watermelon, orange, kale, cucumber	

soft drinks

	GLASS
COKE	8
COKE LIGHT	8
SPRITE	8
GINGER ALE	8
SODA	8
RIBENA	8



Chill out with our Tropical Mix

Refreshing & full of good stuff!

<i>The</i> SUNRISE CANARY	15
passionfruit syrup, yellow capsicum juice, lemon juice, butterfly pea flower, honey and tonic	
<i>The</i> MOONLIT ISLAND BREEZE	15
ginger mint tea, mint syrup, lemongrass, honey and butterfly pea flower	
<i>The</i> GREEN KAMPUNG GIRL	15
pandan juice, caramel syrup swirl with condensed milk, yogurt and honey	