

FROM SUNRISE BREWS TO MOONLIT COCKTAILS

SOMETHING HEALTHY

- Caesar Salad with Dabai Dressing**   45
A Sarawakian fusion twist on the classic salad
- Crispy Duck Salad**   48
A sophisticated balance of rich, savoury & sweet flavors
- Hummus with Panini Strips**   48
Creamy chickpea hummus served with crispy toasted panini strips
- Grilled Chicken Pesto Sandwich**  45
Grilled chicken, basil pesto & melted cheese on toasted bread
- Iceberg Lettuce Skewer**  25
Crisp iceberg lettuce skewers served with a refreshing dipping sauce

FINGER FOOD

- Chicken Popcorn**  25
Seasoned, breaded & deep-fried until golden-brown & exceptionally crunchy
- Panko Calamari Fritti**    35
Panko-crumbed calamari, fried until golden and served with lemon
- Tempura Seabass Strips**    30
Lightly battered seabass strips, fried until crisp and served with tartare sauce
- Crispy Hongboi Bites**   22
Golden crispy bites served with chili dipping sauce
- Shishamo Bites**   28
Crispy fried shishamo bites served with a dipping sauce
- Spicy Edamame**  22
Steamed edamame tossed in a spicy garlic chili seasoning

SHARING IS CARING

- Classic Nachos**  32
Beef, beans, cheese & chilli
- Fried Chicken**   48
(Sarawak Gula Apong Glaze)
Unique blend of smoky sweetness and savory depth
- Bruschetta on Toast**  35
Tomato, basil and olive oil



- Crispy Sweet Potato Fries with Truffle**  32
Truffle seasoning and crispy sweet potato fries
- Lord of the Fries**  48
Loaded fries

BURGERS

- Hawaiian Burger**  45
Juicy beef patty topped with a thick slice of pineapple
- Wagyu Beef Burger**  60
Earthy depth of sautéed mushrooms with the bold, floral heat of Sarawak black pepper
- Smoked Salmon Bagel**   45
Cream cheese, lettuce and tomato served on a toasted bagel
- Club Sandwich**  45
Triple-layer toasted bread with chicken, turkey ham, lettuce, tomato and mayonnaise
- Croissant with scrambled Eggs Truffle**   35
Flaky croissant filled with creamy scrambled eggs and truffle flavour

LIGHT LUNCH

- Eggs Florentine with Toast**  42
- Chicken Avocado Wrap**  42
Yoghurt herb dressing
- Salmon Poke Bowl**   45
Vegetables and sesame dressing
- Roasted Vegetable Panini**  28
Layering the deep sweetness of caramelised vegetables
- Beef Cuban Panini**  42
Flavours of marinated steak & sautéed onions
- Chicken Teriyaki Poke Bowl**  45
Marinated Teriyaki chicken, seasonal vegetables and dressing

DRINKS



MENU

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	HOT	ICED
COFFEE		
Americano	18	20
Latte	20	22
Cappuccino	20	22
Espresso	18	20
Flat White	20	22

SIGNATURE COFFEE

Golden Turmeric Coffee	-	30
Gula Apong Latte	23	25

HOT TEA

English Breakfast	18	20
Supreme Earl Grey	18	20
Chamomile Blossom	18	20
Jasmine Green	18	20
Oolong Kiwi Berry	18	20

OTHER BEVERAGES

Chocolate	20	23
Matcha Latte	30	32
Mocha	22	24
Matcha Strawberry	-	32
Milo	18	20

SMOOTHIES

Dragonfruit	-	24
Chocolate	-	24
Vanilla	-	24
Strawberry	-	24
Banana	-	24

	HOT	ICED
MINERAL WATER		
San Pellegrino Sparkling 250ml		22
Acqua Panna Still 250ml		22
San Pellegrino Sparkling 750ml		35
Acqua Panna Still 750ml		35

FRESHLY SQUEEZED

Orange		22
Apple		22
Watermelon		22

SPECIALISED COFFEE

Cinnamon Hazelnut Latte	23	25
French Vanilla Cappuccino	23	25
Caramel Cold Brew	23	25
Ice Nutella Latte	23	25

SOFT DRINKS

Coke		15
Sprite		15
100 Plus		15
Tonic Water		15
Soda Water		15
Coke Zero		15
Ginger Ale		15