

EMBER & BRASS

ALL DAY DINING

BREAKFAST SET

RM68.00NETT

INCLUSIVE OF FRESH SLICED FRUITS, CHILLED JUICES, AND COFFEE OR TEA

AVAILABLE FROM 6:30AM - 10:30AM

BIG BREAKFAST HASH BROWN, SAUTEED MUSHROOMS & CHERRY TOMATOES, BAKED BEANS

Please select **one** option below:

Bread Selection (Inclusive of croissant)

Type: *White or Brown*

Style: *Toasted or Plain*

Egg Selection: *Sunny Side Up / Egg White Frittata / Omelette / Scrambled / Poached or Boiled*

Spreads Selection: *Salted Butter / Unsalted Butter / Margarine*

Jam Selection (Inclusive of Marmalade & Honey): *Strawberry / Raspberry / Apricot*

Yoghurt: *Flavoured (Fruits) / Plain*

BAKERY SET

Please select **one** option below:

Bread Selection (Inclusive of croissant, danish & sourdough)

Type: *White or Brown*

Style: *Toasted or Plain*

Spreads Selection: *Salted Butter / Unsalted Butter / Margarine*

Jam Selection (Inclusive of Marmalade & Honey): *Strawberry / Raspberry / Apricot*

Yoghurt: *Flavoured (Fruits) / Plain*

ASIAN SET

Please select **one** main course:

FRIED MEE HOON SIAM: SERVED WITH SAMBAL UDANG & SUNNY SIDE UP EGG

NASI LEMAK: FRAGRANT COCONUT RICE SERVED WITH CONDIMENTS & CHICKEN RENDANG

CHINESE FRIED RICE: SERVED WITH FRIED CHICKEN & SUNNY SIDE UP EGG

ROTI TELUR: SERVED WITH CHICKEN CURRY, DHAL & SAMBAL

CONGEE (FISH, CHICKEN, OR PLAIN): SERVED WITH PICKLED LETTUCE, SALTED EGG, FRIED ANCHOVIES, BLACK BEANS, CRISPY CHICKEN BITS, SPRING ONION, SOY SAUCE, FRIED SHALLOTS & SESAME OIL

SPECIALTY BREAKFAST

Please select **one** option below:

GRILLED PERCH FILLET: SERVED WITH EGG WHITE FRITTATA, SAUTÉED SPINACH, KYURI SALAD, MARINATED MUSHROOMS WITH BASIL DRIP, TOMATO CONCASSÉ, FARMER'S TOAST & CIABATTA TOAST

CHICKEN FILLET BROCHETTE: SERVED WITH AVOCADO, POACHED EGGS, GRILLED CHERRY TOMATOES, ASPARAGUS, HOLLANDAISE SAUCE & FOCACCIA TOAST

BEVERAGE

Please select **one** option below:

Chilled Juices: *Orange / Grapefruit / Tomato / Pineapple / Apple / Mango / Guava*

Hot Beverage: *Coffee / Tea*

Your well-being is important to us,
please let us know if you have any food intolerances.

Prices are quoted in Ringgit Malaysia inclusive of prevailing government taxes

A LA CARTE MENU

AVAILABLE FROM 11:00AM- 12:00AM (LAST ORDER AT 11:30PM)

MC SALAD

COLD ROASTED CHICKEN SALAD

RM42

Tender slices of chilled slow-roasted chicken breast served with seasonal garden greens.
Finished with garlic basil dressing, served with sourdough garlic cheese toast.

SMOKED SALMON WITH ASPARAGUS

RM62

Norwegian smoked salmon with boiled asparagus
ebiko aioli, poached eggs, garlic cheese ciabatta.

“SALADE DE FRUITS DE MER” (FRENCH)

RM68

Warm mixed seafood salad with sauteed prawns, hokkaido scallops, black mussels,
poached salmon fillet & creamed crab meat, with garlic mustard butter sauce, farmers’
toast.

SOUP

SUP BETIS KAMBING

RM62

Capturing the soul of a recipe discovered in Kampung Pantai Dalam, this rich broth
features New Zealand lamb shank slow-braised with traditional spices. Served with
pressed rice and peanut sauce for a perfectly balanced finish.

DOUBLE-BOILED SEAFOOD BROTH

RM62

Chinese gourmet style braised seafood broth with fish stomach, dried scallops, abalone
& morel, served with dry tossed glass noodle.

SEAFOOD BISQUE

RM62

Prawn-based bisque with scallops, crab meat, prawns & black mussels with vegetables,
served with garlic baguette.



Chef Recommendation

Your well-being is important to us,
please let us know if you have any food intolerances.

Prices are quoted in Ringgit Malaysia inclusive of prevailing government taxes

SANDWICHES

LATIN CLUB

RM48

Guacamole, sour cream, melted cheese, tomato salsa, beef rasher, grilled chicken breast and pan-fried egg,
French fries & salad with house dressing, between layers of sourdough.

TRIPLE CHEESE GRILLED TURKEY ROLL SANDWICH

RM42

Grilled farmer's bread with turkey roll, Swiss Emmentaler, cheddar & parmesan served with gaufrette potatoes & side salad with homemade Italian vinaigrette.

SPREAD DELI OPEN FACE

Tuna salad & egg/ Chicken toast & swiss cheese/ Roast chicken

RM42

Roast angus beef slices/ Smoked salmon

RM52

Served with gaufrette potatoes, sour cream, chili sauce & basil cream.



Chef Recommendation

Your well-being is important to us,
please let us know if you have any food intolerances.

Prices are quoted in Ringgit Malaysia inclusive of prevailing government taxes

BURGERS



BEEF

RM48

Beef patty



CHICKEN

RM42

Breaded boneless chicken leg



FISH

RM48

Breaded snapper fillet

All burgers are splashed with homemade relish & topped with Swiss cheese, gaufrette potatoes & fresh garden salad with homemade French dressing.

PASTA

PENNE SMOKED DUCK CARBONARA

RM48

Cooked in a cream sauce with mushrooms & morels.

SPAGHETTI AGLIO OLIO

RM48

Olive oil & garlic with grilled salmon.

TAGLIATELLE WITH SEAFOOD IN BASIL CREAM

RM68

Ken's favourite grilled tiger prawns, Hokkaido scallops, calamari & black mussels.

SPAGHETTI WITH ANGUS BEEF BOLOGNESE

RM52

Minced beef in tomato herb sauce.



Chef Recommendation

Your well-being is important to us,
please let us know if you have any food intolerances.

Prices are quoted in Ringgit Malaysia inclusive of prevailing government taxes

NOODLE & RICE

Kerabu Fried Bee Hoon

RM68

A personal recipe from the heart of Isaan, Thailand.
Wok-fried rice vermicelli crisped to perfection with savory fish sauce and umami-rich dried shrimps. Served with succulent prawns and a fresh garden of bean sprouts, shredded cucumber, carrot, and spring onion. Accompanied by our house-made sambal belacan.

"PU SEN KAEW" (THAILAND)

RM52

Inspired by a coastal find in Thailand, this dish features silky glass noodles and fresh sea crab. Accompanied by crisp pickled cucumbers and a duo of bold condiments: a fragrant Thai-style chili dip and traditional sambal belacan.

SALTED EGG KWAY TEOW

RM68

Hawker style fried flat rice noodle with dark & light soya sauce cooked with squid, fish cake, chicken, beansprouts & royal chives, served with salted egg freshwater prawns.

MEE GORENG

RM52

Fried yellow noodle in soya sauce & chili paste, bean curd, cucur sayur, tomato, sawi, fish cake, prawns & squid, served with ketam goreng berempah.

NASI GORENG KAMPUNG

RM48

Fried rice in fragrant shrimp paste, ayam goreng berempah, salted egg, vegetables, keropok, ulam and ikan kering.

AH KEN'S FLIE LISE

RM52

Chinese style fried rice with smoked duck, crabmeat, sweet peas and diced carrot, paired with crunchy refreshing kyuri salad & fried crab.

"SHORLOG" (MONGOLIAN)

RM68

Grilled marinated boneless lamb leg skewer
buttered rice, wok fried vegetables, served with pine nuts & Mongolian BBQ sauce.



Your well-being is important to us,
please let us know if you have any food intolerances.

Prices are quoted in Ringgit Malaysia inclusive of prevailing government taxes

NOODLE & RICE

“AYAM BAKAR ”

RM48

Turmeric & mix herbs steeped boneless chicken leg, grilled to perfection
Served with a side of Nasi Minyak, crunchy keropok, salted egg, and a refreshing mix
of pickled vegetables and ulam.

“BARA”

Our signature seafood selection, fire-grilled in the Ember & Brass style. Served with a charred
medley of eggplant, okra, onion, and tomato, accompanied by our house-made sambals
and dips.

Choices of Seafood

Flower Crab

RM52

Freshwater Prawn

RM68

Squid

RM52

Seabass Fillet

RM52

Tiger Grouper Fish Fillet

RM88

Tiger Prawn

RM68



Chef Recommendation

Your well-being is important to us,
please let us know if you have any food intolerances.

Prices are quoted in Ringgit Malaysia inclusive of prevailing government taxes

WESTERN

"STEAK"

RM118

200g Australian grain-fed angus rib eye or sirloin, served with jacket potatoes, vegetable confit & boiled vegetables.

Choice of Sauce: Plain Jus, Black Pepper or Mushroom

CRISPY BONELESS CHICKEN LEG (MEDITERRANEAN)

RM48

Breaded & deep-fried chicken leg topped with vegetables & chickpeas stew, asparagus & onion potato smash chicken jus.

NZ LAMB RACK

RM98

Oven finished rack of lamb with Tuscan herb rub, jacket potatoes with toppings & boiled vegetables and a thyme glaze.

NZ LAMB SHANK

RM68

Braised in meat glaze, served with leek potato smash & buttered vegetables.

FISH & CHIPS

RM62

Snapper fillet in batter mix, French fries & side salad, chili sauce, tartar sauce & basil mayo.

"SANDEFJORDSMOR" (NORWEGIAN)

RM72

Grilled atlantic salmon fillet with Norwegian butter sauce, potato smash, garlic asparagus & marinated tomatoes.

GRILLED COD FILLET

RM98

Cod fillet served with herbs, tomatoes, boiled potatoes and mixed vegetables.

JUMBO PRAWN

RM68

Grilled with garlic rub, topped with creamed prawn, cheese bermuda buttered peas rice and boiled vegetables.



Chef Recommendation

Your well-being is important to us,
please let us know if you have any food intolerances.

Prices are quoted in Ringgit Malaysia inclusive of prevailing government taxes

VEGETARIAN

TOMATO & MOZZARELLA SALAD

RM38

Balsamic vinegar, olive oil & basil puree.

MIXED MUSHROOMS PUREE WITH MOREL

RM42

Served with a garlic baguette.

“PALAK PANEER PARANGGIKAI PERETEL”

RM38

Cottage cheese & spinach with pumpkin, chick peas, served with plant 65 chapati & condiments.

PASTA NAPOLITANA

RM38

Spaghetti with herb-infused tomato sauce.

“PAD KRA PROW”

(THAI)

RM48

Thai style wok fried minced plant protein with basil in a vegetarian sauce served with rice and Hong Kong kailan.

SWISS CHEESE, TOMATO & BASIL TRIANGLE SANDWICH

RM38

Served with gaufrette potatoes.



Chef Recommendation

Your well-being is important to us,
please let us know if you have any food intolerances.

Prices are quoted in Ringgit Malaysia inclusive of prevailing government taxes

COMFORT ZONE

OMELETTE

RM38

Fluffy three eggs omelette with morels, shimeji, capsicum, chicken toast, French fries & salad.

CHICKEN SATAY

RM72

BEEF SATAY

RM72

MIXED SATAY

RM72

Choice of 1 dozen chicken/beef satay served with a mix pressed rice, cucumber, onions & tangy peanut sauce.

CONGEE

RM38

Fish or chicken with condiments.

SLIM & FIT

CHICKEN BREAST

RM48

Grilled with home spice mix, boiled potatoes & vegetables medley capsicum coulis.

ANGUS BEEF TENDERLOIN

RM118

Grain-fed beef fillet with boiled potatoes, asparagus.
Choice of Sauce: Plain Jus, Black Pepper or Mushroom

POACHED SALMON FILLET

RM72

Slow poached in bouillon with herbs & olive oil pasta, served with boiled vegetables caper lemon drip.



Chef Recommendation

Your well-being is important to us,
please let us know if you have any food intolerances.

Prices are quoted in Ringgit Malaysia inclusive of prevailing government taxes

JUNIORS

BREADED CHICKEN FILLET

RM38

Crispy fried chicken fillet with BBQ sauce & French fries.

BATTERED SNAPPER

RM38

Snapper strips, battered & deep fried, served with French fries.

MACARONI WITH ANGUS BEEF BOLOGNESE

RM38

Served with garlic toast.

SWEETS

BANANA & CO

RM38

Coconut ice cream topped with bananas, mixed berries, fresh cut pineapple, chocolate & raspberry sauce.

PANCAKE FOREST TOWER

RM38

Layers of pancakes with jam, chocolate cream, fruit puree & dark cherries.

BRIE & FRUITS

RM42

Mango, grapes, rock melon, strawberries, brie cheese, crackers & nuts.

PEARLY TIRAMISU

RM42

Served with mango & passionfruit squeeze.

KOPI KAMPUNG SEMIFREDDO

RM38

A frozen coffee cream with bold aroma of local "kopi kampung".



Chef Recommendation

Your well-being is important to us,
please let us know if you have any food intolerances.

Prices are quoted in Ringgit Malaysia inclusive of prevailing government taxes

BEVERAGE LIST

COFFEE

Brewed Coffee	15
Long Black	15
Espresso Single	15
Espresso Double	15
Spanish Latte	17
Latte	17
Cappuccino	17
Flat White	17
Afogato	17
Mocha	17

SIGNATURE COFFEE

Salted Caramel Hazelnut	19
Latte Strawberry Matcha	19
Latte	19
Sunset Iced Latte	19
Ember & Brass Signature	19
Kampung Latte	19

TEAS

Jasmine Green	15
Darjeeling	15
English Breakfast	15
Peppermint	15
Earl Grey	15
Chamomile	15
Lemongrass Ginger	15

AERATED DRINKS

Coke	15
Coke Light	15
Sprite	15

ALL TIME FAVOURITES

Milo	15
Tea Tarik	15
Nescafe Tarik	15
Hot Chocolate	17

FRESHLY SQUEEZED JUICE

Green Apple	19
Watermelon	19
Carrot	19
Apple Assam Boi	19

JUICES

Cold-Pressed Orange	19
Apple Aloe Vera	19
Mango	19

COOLERS

Red Orange	18
Matcha Honey Lime	18
Apple Honey	18
Ice Pink Milk Cocoa	18
Red Lime Soda	18

MILKSHAKE

Chocolate	18
Vanilla	18
Strawberry	18
Peanut Butter & Banana	19

MINERAL WATER

Evian	19
Perrier	23
Spritzer	10
San Pallegirino Still 750ml	25
San Pallegirino Sparkling 750 ml	25

BEVERAGE LIST

WHITE WINE

	Bottle
Paul Mas Classique Sauvignon Blanc France 187ml	60
LFE Pupilla Sauvignon Blanc Chile 375ml	78
LFE Pupilla Chardonnay Chile 750ml	150
Malborough Sun Sauvignon Blanc 750ml	210
Little Giant Chardonnay 750ml	210

RED WINE

	Bottle
Paul Mas Classique Cabernet Sauvignon France 187ml	60
LFE Pupilla Cabernet Sauvignon Chile 375ml	78
LFE Pupilla Merlot Chile 750ml	150
Marlborough Sun Pinot 750ml	210
Little Giant Shiraz 750ml	210
Le Grand Noir Les Reserve 750ml	210

WHISKEY

BLENDED WHISKEY

	Bottle
Naked Malt	968

SINGLE MALT

Glenfiddich 15 Years	1108
----------------------	------

BEER

ALL-TIME FAVOURITE

	Bottle	Draught
Tiger	32	25
Heineken		32

