

FIREWOOD

EST FLAME & GRILL 2022

First Ember

Hokkaido Scallop | Soba | Coconut Broth

Malaysian Garden

Ulam Raja | Daun Selom | Kacang Botol | Charred Shrimp Aioli

🍷 Mud House Sauvignon Blanc 2024

Rojak

Mango & Pineapple Sorbet | Granita | Kuah Rojak

The Hearth

Australia IMF Marbed Lamb Rack | Carefully raised for 9 months

Mint sauce | Malaysia Umami Spices | Roasted Garlic

🍷 Chateau Langoa Barton Saint Julien 2017

Or

The Firewood Sirloin | 600 days Grain Fed | Marbling 9

Chimichurri | Malaysia Umami Spices | Roasted Garlic

(Add on RM300)

🍷 Chateau Pontet Canet 2021

Or

Japan A5 Miyazaki Ribeye | Raised for 28 months

Yuzu Ponzu | Malaysia Umami Spices | Roasted Garlic

(Add on RM300)

🍷 Cesari Amarone Della Valpolicella Classico DOCG 2016

The Cloud

Floating Calamansi Meringue | Gula Melaka | Cheesecake

🍷 Fowles Wild Bouquet Moscato 2023

RM480++ / RM780++ Per Pax

🍷 Premium Wine Pairing | 3 glasses x 100ml | RM168++



MICHELIN GUIDE



All prices are subjected to 10% service charge and prevailing government taxes
If you have any food allergy, intolerance or sensitivity,
please speak to your server regarding the ingredients in our dishes before you order your meal.

FIREWOOD

EST FLAME & GRILL 2022

AN OPEN-FLAME DINING EXPERIENCE WHERE FIRE, SMOKE, AND PRECISION DEFINE EVERY DISH.

STARTERS

Charcoal Burnt Caesar	Homemade crouton, Soft boiled eggs, Parmesan cheese	RM 29
Hay Smoked Seasonal Mushroom		RM 32
Charred Cabbage with Garlic Shrimp	Anchovies aioli, Parmesan cheese	RM 36
Firewood Truffle Mushroom Soup	Homemade crouton, Truffle oil	RM 24
Firewood Chitose Tomato Soup	Homemade sundried tomato, Basil leaves	RM 22
Homemade Brioche Toast with compound butter		RM 16
 Charred White Sweet Corn	Béarnaise, Parmesan cheese, Homemade cookie crumble	RM 38
Charred Miso Eggplant	Spring onion, Sesame seed, Lime wedges	RM 34
Charred Cauliflower Florets	Cauliflower puree, Yuzu honey glaze	RM 32

Our Beef Philosophy

At Firewood, great beef begins long before it meets the flame.
With a deep respect for breed, farm, feeding, and selection.

Chef Yang Hao favours grain-fed beef for its superior marbling and depth of flavour, shaping a style that is rich, balanced, and consistent.
Every cut is prepared thick, because for Chef Yang Hao, a thicker cut simply tastes better.

We cook exclusively over a combination of **Malaysian Bakau Wood** and **Binchotan Charcoal** where bakau imparts a gentle smokiness, and binchotan delivers steady, high heat for precise, even cooking.

FIREWOOD STEAK SELECTION

The Firewood Sirloin Exclusively available at Firewood. Grain fed for 600days. Marbling 9, Soft, Juicy and intense with beef flavour.	Per 100gram	RM198
Certified Australia Angus Ribeye Carefully raised for 30 months. Grain fed for 200 days at Southern Cross Feedlot, Tintinara, Australia Marbling 5, Beefy flavour with a firmer bite.	Per 100gram	RM 80
Certified Australia Angus Tenderloin Carefully raised for 30 months. Grain fed for 200 days at Southern Cross Feedlot, Tintinara, Australia Marbling 5, Delicate, clean flavour with a lean and soft texture.	Per 100gram	RM 98
Japan A5 Miyazaki Wagyu Ribeye Raised for 28 months in Miyazaki Prefecture, at Minokuni Farm Syounai, Japan. Exceptional A5 Marbling, buttery and melt in your mouth texture.	Per 100gram	RM208
Korean Premium Halal Hanwoo Sirloin Raised in South Korea, Grain fed over 20 months. Marbling I ++, Tender texture with a clean and slightly sweet finish.	Per 100gram	RM240
21 day Dry Aged Certified Australia Angus Sirloin Grain fed for 200 days at Southern Cross Feedlot, Tintinara, Australia Marbling 5, Strong beefy flavour after aging, firmer bite, intense flavour.	Per 100gram	RM160
Kaviari Paris Caviar 30g Creme fraiche, Butter blinis A refined pairing to elevate you steak experience		RM 328

Add on selection:

Truffle Mashed Potato RM22
Seasonal Greens RM12

Charred White Corn RM12
Homemade Truffle Butter RM10

Cherry Vine Tomato RM12
Foie Gras Sauce RM10

Choice of Chimichurri , Béarnaise , Yuzu ponzu or Tamarind sauce
All steaks served with Roasted Garlic and Malaysia Umami Spices.

SPECIALTY FROM THE FIRE

Australia IMF Marbled Lamb Rack Carefully raised for 9 months in New South Wales & Victoria. Selected for its higher intramuscular fats, tender and rich lamb flavour.	RM 228
Firewood Duck Royale From Perak, Malaysia Dry aged duck breast for 7 days, Crispy braised duck leg over 14 herbs, Served with Yuzu Apricot sauce, Charred grapes and pear.	RM 168
Grill Halibut Fish Charred lemon, Chef special sauce	RM 90
Grill Taiwan Surume Ika Squid Burnt Piman sauce, Charred lemon	RM 138
Charred Germany Brie Cheese Apricot Jam, Homemade brioche toast	RM 52
Dry Aged 9days Norway Sea Trout Charred lemon, Kaffir lime oil	RM 92

SPECIALTY

Pan-seared Fresh Hokkaido Scallop 2pcs, Caviar, Furikake mayo	RM 128
Beef Bone Marrow Homemade spatzle, Chimichurri sauce	RM 78
Baba Spiced Chicken Nyonya dip, Compressed watermelon (Half Chicken)	RM 108
Pan-seared France Foie Gras Black sesame sauce, Sour plum gel, Crispy rice	RM 118

COMFORT FOOD

 Crabmeat Tagliatelle Pasta White wine butter emulsion, Caviar, Chilli, Spring onion	RM 68
Yuzu Apricot Gnocchi Wagyu beef patty, Bonito flakes, Yuzu apricot sauce	RM 68
Firewood Homemade 6oz Wagyu Burger Cheddar cheese, Sweet relish sauce, Fries	RM 68
Firewood Risotto Shrimp, Coconut cream, Lemongrass, French bean	RM 60
Charred Slipper Lobster Pasta Pomodoro emulsion, Sundried tomato, Scallop oil	RM 138

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 **ALCOHOL**

 **SPICY**



Recognised among the World's Best Steak Restaurants
and Michelin Selected (2025, 2026)

SIDES

Triple Cook Potatoes with Baby Asparagus and burnt aioli	RM 48
Truffle Fries	RM 29
Truffle Mashed Potato	RM 32
Sweet Potato Fries	RM 24
Seasonal Greens	RM 18
Chargrilled Okra with pink peppercorn	RM 19

DESSERTS

 Firewood x Johnnie Walker Gold Label Reserve Tiramisu	RM 32
Mix Berries Semi Freddo	RM 34
Ice cream for the young guest with Homemade cookie crumble	RM 24
Lemon Posset Brulee with Hazelnut nougat	RM 32
Valrhona Chocolate Tart with Salted caramel	RM 52
Firewood Caramel Affogato	RM 45/  RM 55

T.S TABLE SERVICE



WINE LIST

WINE BY THE GLASS

100ML 300ML 750ML
RM RM RM

CHAMPAGNE

DOM PÉRIGNON

VINTAGE BRUT 2013
CHARDONNAY/PINOT NOIR, 12.5%VOL

T.S 258 700 1688

WHITE WINE

MUD HOUSE SAUVIGNON BLANC

MARLBOROUGH, NEW ZEALAND
SAUVIGNON BLANC, 13%VOL, 2024

26 65 128

MIRAVAL ROSÉ

CÔTES DE PROVENCE AOP, FRANCE
CINSAULT/GRENACHE/ROLLE/SYRAH, 13%VOL, 2022

48 120 240

FOWLES WINE WILD BOUQUET

STRATHBOGIE RANGES, VICTORIA, AUSTRALIA
MOSCATO, 7%VOL, 2023

28 72 130

CATENA ZAPATA ADRIANNA VINEYARD WHITE STONES

GUALTALLARY, UCO VALLEY, MENDOZA, ARGENTINA
CHARDONNAY, 12.5%VOL, 2023

T.S 158 400 800

RED WINE

GRANT BURGE BENCHMARK MERLOT

SOUTH AUSTRALIA
MERLOT, 14%VOL, 2022

26 65 128

DELAS FRÈRES SAINT-ESPRIT

CÔTES DU RHÔNE AOC
GRENACHE/SYRAH, 14.5%VOL, 2023

50 130 268

CHÂTEAU TROPLONG MONDOT

SAINT-ÉMILION • PREMIER GRAND CRU CLASSÉ
MERLOT/CAB SAUV/CAB FRANC, 14%VOL, 2013

T.S 148 360 NA

CHÂTEAU LANGOA BARTON

SAINT-JULIEN • 3ÈME GRAND CRU CLASSÉ
CAB SAUV/MERLOT/CAB FRANC, 13%VOL, 2017

T.S 148 360 780

CHÂTEAU PONTET-CANET

PAUILLAC • 5ÈME GRAND CRU CLASSÉ
CAB SAUV/MERLOT/PETIT VERDOT/CAB FRANC, 13%VOL, 2021

T.S 178 458 988

CESARI BOSAN

AMARONE DELLA VALPOLICELLA CLASSICO DOCG
CORVINA VERONESE/CORVINONE/RONDINELLA, 15.5%VOL, 2016

T.S 118 300 NA

CATENA ZAPATA MALBEC ARGENTINO

MENDOZA, ARGENTINA
MALBEC, 14%VOL, 2022

T.S 128 330 688

CHÂTEAU PICHON BARON

PAUILLAC • 2ÈME GRAND CRU CLASSÉ
CABERNET SAUVIGNON/MERLOT, 14%VOL, 2020

T.S 388 1048 2008

	750ML RM
CHAMPAGNE	
MATER & FILII • CUVÉE CRESCENDO CHARDONNAY/MEUNIER ,12%VOL	488
NICOLAS FEUILLATTE • RÉSERVE EXCLUSIVE BRUT PINOT NOIR/MEUNIER/CHARDONNAY, 12%VOL	588
MOËT & CHANDON • IMPÉRIAL BRUT PINOT NOIR/MEUNIER/CHARDONNAY, 12.5%VOL	588
DOM PÉRIGNON • VINTAGE BRUT 2013 CHARDONNAY/PINOT NOIR,12.5%VOL	1688
DOM PÉRIGNON ROSÉ • VINTAGE 2009 PINOT NOIR/CHARDONNAY 12.5%VOL	2288
DOM PÉRIGNON P2 • VINTAGE BRUT 2004 PINOT NOIR/CHARDONNAY 12.5%VOL	3888
KRUG • GRANDE CUVÉE 171ÈME ÉDITION PINOT NOIR/CHARDONNAY/MEUNIER,12.5%VOL	1688
PROSECCO	
TERRE DI RAI • MILLESIMATO EXTRA DRY DOC GLERA, 11%VOL	258
ANDREOLA • CARTIZZE DRY DOCG VALDOBBIADENE SUPERIORE GLERA, 11.5%VOL, 2023	428
WHITE WINE	
VILLA MARIA PRIVATE BIN SAUVIGNON BLANC MARLBOROUGH, NEW ZEALAND SAUVIGNON BLANC, 12%VOL, 2025	258
E. GUIGAL LA GALOPINE CONDRIEU AOC, FRANCE VIOGNIER, 14.5%VOL, 2024	418
MATTHIAS ET ÉMILE ROBLIN AMMONITES SANCERRE AOC, LOIRE VALLEY, FRANCE SAUVIGNON BLANC , 13.5%VOL, 2022	390
DR. LOOSEN QUALITÄTSWEIN MOSEL, GERMANY RIESLING, 8.5%VOL, 2024	148
PENFOLDS BIN 311 CHARDONNAY SOUTH EASTERN AUSTRALIA CHARDONNAY, 12.5%VOL, 2017	388
FREEMARK ABBEY CHARDONNAY NAPA VALLEY, CALIFORNIA CHARDONNAY, 14.5%VOL, 2023	380
CATENA ZAPATA ADRIANNA VINEYARD WHITE STONES GUALTALLARY, UCO VALLEY, MENDOZA, ARGENTINA CHARDONNAY, 12.5%VOL, 2023	800
VIETTI MOSCATO D'ASTI MOSCATO D'ASTI DOCG, PIEDMONT, ITALY MOSCATO, 5%VOL, 2024	208
RED WINE	
NEW ZEALAND	
VILLA MARIA PRIVATE BIN PINOT NOIR • MARLBOROUGH PINOT NOIR, 13%VOL, 2024	248
CLOUDY BAY TE WĀHI • CENTRAL OTAGO PINOT NOIR, 13.5%VOL, 2021	668
SOUTH AFRICA	
RUPERT & ROTHSCHILD CLASSIQUE • WESTERN CAPE MERLOT/CAB SAUV/CAB FRANC/PETIT VERDOT/MALBEC, 13.5%VOL, 2021	250

GRAND CRUS CLASSÉS

750ML
RM

PREMIERS CRUS>FIRST GROWTH

CHÂTEAU LAFITE ROTHSCHILD • PAUILLAC CABERNET SAUVIGNON/MERLOT/PETIT VERDOT, 12.5%VOL, 2020	8288
CHÂTEAU MARGAUX • MARGAUX CABERNET SAUVIGNON/MERLOT/PETIT VERDOT/CABERNET FRANC, 13.5%VOL, 2020	6488
CHÂTEAU HAUT-BRION • PESSAC-LÉOGNAN MERLOT/CABERNET SAUVIGNON/CABERNET FRANC,14.5%VOL, 2014	4800
CHÂTEAU LATOUR • PAUILLAC CABERNET SAUVIGNON/MERLOT/PETIT VERDOT, 13.5%VOL, 2015	7200
CHÂTEAU MOUTON ROTHSCHILD • PAUILLAC CABERNET SAUVIGNON/MERLOT/PETIT VERDOT, 13.5%VOL, 2019	6300

DEUXIÈMES CRUS>SECOND GROWTHS

CHÂTEAU MONTROSE • SAINT-ESTÈPHE CABERNET SAUVIGNON/MERLOT/CABERNET FRANC/PETIT VERDOT, 12.5%VOL, 1998	2508
CHÂTEAU LÉOVILLE LAS CASES • SAINT-JULIEN CABERNET SAUVIGNON/MERLOT/CABERNET FRANC/PETIT VERDOT 13.5%VOL, 2002	1988
CHÂTEAU PICHON BARON • PAUILLAC CABERNET SAUVIGNON/MERLOT, 14%VOL, 2020	2008
CHÂTEAU DURFORT-VIVENS • MARGAUX CABERNET SAUVIGNON/MERLOT/CABERNET FRANC, 13.5%VOL, 2019	680

TROISIÈMES CRUS>THIRD GROWTHS

CHÂTEAU LANGOA BARTO • SAINT-JULIEN CABERNET SAUVIGNON/MERLOT/CABERNET FRANC, 13%VOL, 2017	780
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CINQUIÈMES CRUS>FIFTH GROWTHS

CHÂTEAU PONTET-CANET • PAUILLAC CABERNET SAUVIGNON/MERLOT/PETIT VERDOT/CABERNET FRANC, 13%VOL, 2021	988
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BORDEAUX COLLECTION

CHÂTEAU PÉTRUS • POMEROL MERLOT/CABERNET FRANC, 13.5%VOL, 1993	28880
CHÂTEAU MONREGARD LA CROIX • POMEROL MERLOT,14%VOL, 2019	438
CHÂTEAU LA GAFFELIÈRE • SAINT-ÉMILION PREMIER GRAND CRU CLASSÉ MERLOT/CABERNET FRANC, 13.5%VOL, 2007	880
CHÂTEAU LA MISSION HAUT-BRION • PESSAC-LÉOGNAN MERLOT/CABERNET SAUVIGNON/CABERNET FRANC, 13%VOL, 2014	2508
PAVILLON DE LÉOVILLE POYFERRÉ • SAINT-JULIEN CAB SAUV/MERLOT/PETIT VERDOT/ CAB FRANC, 13%VOL, 2018	458
LA RÉSERVE DE LÉOVILLE BARTON • SAINT-JULIEN CABERNET SAUVIGNON/MERLOT/CABERNET FRANC, 13%VOL,2017	400
CAP ROYAL • BORDEAUX SUPÉRIEUR MERLOT/CABERNET SAUVIGNON, 14%VOL, 2022	208

BURGUNDY

ALBERT BICHOT • POMMARD PINOT NOIR, 13%VOL, 2022	528
ALBERT BICHOT • CHARMES-CHAMBERTIN GRAND CRU AOC PINOT NOIR, 13%VOL, 2014	1588
DOMAINE FAIVELEY • MERCUREY 1ER CRU CLOS DES MYGLANDS MONOPOLE PINOT NOIR, 13.5%VOL, 2022	458
DOMAINE DUGAT-PY • GEVREY-CHAMBERTIN VIEILLES VIGNES PINOT NOIR, 13%VOL, 2022	1388
FAMILLE CARABELLO-BAUM • NUIITS-SAINT-GEORGES PINOT NOIR, 14%VOL, 2019	648

	100ML RM	750ML RM
ITALY		
GRATTAMACCO • BOLGHERI SUPERIORE "L'ALBERELLO" CABERNET SAUVIGNON/CABERNET FRANC, 14.5%VOL, 2020		508
BANFI LA LUS • PIEMONTE DOC ALBAROSSA, 14%VOL, 2021		288
PIO CESARE BAROLO • DOCG NEBBIOLO, 14.5%VOL, 2020		720
TENUTA SANT'ANTONIO CAMPO DEI GIGLI • AMARONE DELLA VALPOLICELLA DOCG CORVINA/CORVINONE/CROATINA/OSELETA/RONDINELLA, 15.5%VOL, 2018		628
CAFAGGIO BASILICA SOLATIO • CHIANTI CLASSICO RISERVA SANGIOVESE, 14%VOL, 2017		388
CALIFORNIA		
THE OPUS ONE • NAPA VALLEY CAB SAUV/PETIT VERDOT/MERLOT/CAB FRANC/MALBEC, 14%VOL, 2018		3800
CHILE		
LUIS FELIPE EDWARDS DOÑA BERNARDA • COLCHAGUA VALLEY CAB SAUV/CARMÉNÈRE/SHIRAZ/PETITE SYRAH/CAB FRANC/MERLOT/MALBEC, 14.5%VOL, 2020		298
LUIS FELIPE EDWARDS LFE900 MALBEC • COLCHAGUA VALLEY MALBEC/VIOGNIER, 15%VOL, 2018		308
ALMAVIVA • PUENTE ALTO, MAIPO VALLEY CAB SAUV/CARMÉNÈRE/CAB FRANC/PETIT VERDOT, 15%VOL, 2022		1388
ARGENTINA		
TRAPICHE GRAN MEDALLA CABERNET FRANC • UCO VALLEY, MENDOZA CABERNET FRANC, 14.5%VOL, 2020		278
CATENA ZAPATA ARGENTINO • MENDOZA MALBEC, 14%VOL, 2022		688
CATENA ZAPATA ARGENTINO MAGNUM 1.5L • MENDOZA MALBEC, 14%VOL, 2019		1388
CATENA ANGÉLICA ZAPATA ALTA • MENDOZA CABERNET SAUVIGNON, 13.5%VOL, 2021		298
TERRAZAS DE LOS ANDES RESERVA • MENDOZA MALBEC, 13.5%VOL, 2022		208
CATENA ZAPATA BIRTH OF CABERNET • UCO VALLEY, MENDOZA CABERNET SAUVIGNON/CABERNET FRANC, 13.5%VOL, 2021		588
AUSTRALIA		
TORBRECK WOODCUTTER'S SHIRAZ • BAROSSA VALLEY SHIRAZ, 15%VOL, 2024		238
PENFOLDS BIN 389 • SOUTH AUSTRALIA CABERNET SAUVIGNON / SHIRAZ, 14.5%VOL, 2023		788
PENFOLDS RWT BIN 798 • BAROSSA VALLEY SHIRAZ, 14.5%VOL, 2020		988
GREENOCK CREEK JAENSCH BLOCK SHIRAZ • BAROSSA VALLEY SHIRAZ, 15.5%VOL, 2019		400
BY FARR TOUT PRÈS • GEELONG VICTORIA PINOT NOIR, 13.5%VOL 2022		732
SPAIN		
LA CAPILLA VENDIMIA SELECCIONADA • RIBERA DEL DUERO DO TINTA DEL PAÍS, 15.5%VOL, 2021		360
PORTUGAL		
DOW'S FINE RUBY PORT • PORTO DOC TOURIGA NACIONAL / TOURIGA FRANCA / TINTA BARROCA / TINTA RORIZ / TINTO CÃO, 19%VOL	32	218

FIREWOOD

EST. FLAME & GRILL 2022

MICHELIN
2026

BEVERAGE MENU COCKTAIL

THE FIFTH LAYER



- Bourbon Whiskey
- Bailey
- Espresso
- Hazelnut

RM65

SMOKED OLD FASHION



- Bourbon Whiskey
- Maple Syrup
- Orange

RM65

ESPRESSO MARTINI



- Vodka
- Espresso
- Kahlua
- Hazelnut

RM60

PASSION FRUIT MARGARITA



- Tequila
- Cointreau
- Lime Juice
- Syrup
- Cranberry Juice
- Passion Fruit

RM60

CLARIFIED PENANG FLAVOR



- Gin
- Cucumber
- Pandan
- Gula Melaka
- Lime Juice
- Milk Clarified

RM70

YUZU WHISKEY SOUR



- Yuzu
- Bourbon Whiskey
- Lemon Juice
- Egg White

RM65

FIREWOOD RED SANGRIA



- Red Wine
- Hennessy V.S.O.P.
- Cointreau
- Cinnamon
- Cloves
- Soda

RM65

FIREWOOD OLIVE MARTINI



- Gin
- Dry Vermouth
- Cream Sherry
- Olives
- Pepper
- Aromatic Bitter

RM60

FIREWOOD MANHATTAN



- Bourbon Whiskey
- Cointreau
- Vermouth Rosso
- Angostura Bitter

RM60

MOJITO CLASSIC / STRAWBERRY / MANGO



- Rum
- Mint
- Lime Juice
- Sugar Syrup
- Soda

RM45/55

SMOKED NEGRONI



- Gin
- Campari
- Sweet Vermouth
- Cream Sherry

RM73

WHITE LINEN



- Gin
- Cucumber
- Pear
- Lemon Juice
- Soda

RM65

HARD LIQUOR

GIN

CITRUS & FRESH

BRIGHT, REFRESHING, ZESTY

		SHOT (45ML)	BOTTLE
<i>Roku Gin</i>	Smooth & Silky • Yuzu • Layered	RM40	RM388
<i>Drumshanbo Sardinian Citrus Gin</i>	Orange • Grapefruit • Zesty • Spicy	RM58	
<i>Kokoro London Dry Gin</i>	Juniper • Citrus • Orange zest • Pepper	RM48	RM468
<i>Tanqueray No. Ten Gin</i>	Citrus • Chamomile • Juniper • Velvety	RM48	
<i>Scapegrace Gold New Zealand Dry Gin</i>	Lemon • Orange • Tangerine • Juniper • Spice	RM68	
<i>Sakurao Dry Gin Original</i>	Yuzu • Lemon • Orange • Bitter orange	RM55	RM578
<i>Drumshanbo Gunpowder Irish Gin</i>	Grapefruit • Lemon • Crisp		RM648

FLORAL & HERBAL

FRAGRANT, BOTANICAL, GREEN

<i>Hendrick's Gin</i>	Cucumber • Juniper • Floral	RM48	
<i>JJ Whitley Elderflower Gin</i>	Elderflower • Honey • Orange blossom • Cinnamon	RM45	RM360
<i>Gin Mare Mediterranean Gin</i>	Olive • Rosemary • Basil • Thyme • Citrus	RM52	RM560
<i>The Botanist Islay Dry Gin</i>	Citrus • Menthol • Floral • Spice	RM48	

FRUITY & SWEET

SOFT, FRUIT-FORWARD, SWEETER

<i>Monkey 47 Dry Gin</i>	Juniper • Citrus • Floral • Sweet • Pepper	RM50	RM588
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RUM

RICH & SWEET

ROUND, INDULGENT, EASY SIPPING

<i>Diplomático Reserva Exclusiva</i>	Sweet • Rich • Smooth • Toffee • Orange peel • Licorice • Vanilla	RM52	RM448
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SPICED & AROMATIC

DARK, BITTERSWEET, WARMING SPICED

<i>Black Tears Cuban Spiced Rum</i>	Dry • Bittersweet • Roasted coffee • Cocoa • Subtle chili	RM45	
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TEQUILA

FRESH & AGAVE

BRIGHT, FRESH AND AGAVE-FORWARD

SHOT BOTTLE
(45ML)

<i>Volcán De Mi Tierra Blanco</i>	Cooked agave • Lime • Grapefruit • Fresh herbs • Mineral	RM508	
<i>Herradura Blanco</i>	Bold cooked agave • Herbal • Warming baking spices	RM45	RM388

RICH & OAKY

ROUNDER, RICHER AND GENTLY SPICED

<i>Patrón Añejo</i>	Oak • Honey • Vanilla • Raisin • Caramel • Smoky	RM60	
<i>Olmecca Reposado</i>	Balanced • Sweet • Pepper • Wood • Mild fruit	RM40	

MEZCAL

EARTHY & SMOKY

EARTHY, WARMING AND GENTLY SMOKY.

<i>Montelobos Espadín Mezcal</i>	Cooked agave • Herbs • Nuts • Gentle earthy finish	RM45	
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VODKA

CLEAN & CLASSIC

SMOOTH, CRISP, EASY DRINKING

<i>Absolut Vodka</i>	Clean & smooth • Grain • Dried fruit • Peppery spice	RM45	
<i>Ketel One Vodka</i>	Round & smooth • Grainy sweetness • Silky	RM50	RM408
<i>Tito's Handmade Vodka</i>	Clean & crisp • Corn • Black pepper • Faint citrus	RM40	

COGNAC

SMOOTH & ELEGANT

BALANCED, REFINED, EASY TO ENJOY

<i>Hennessy V.S.O.P</i>	Vanilla • Mellow oak • Smooth • Warm	RM58	RM638
<i>Martell VSOP Red Barrel</i>	Orchard fruit • Sweet spice • Mellow oak	RM68	
<i>Remy Martin VSOP</i>	Ripe fruit • Subtle liquorice		RM648

RICH & INTENSE

DEEPER, FULLER, MORE COMPLEX

<i>Hardy Legend 1863</i>	Citrus • Vanilla • Cappuccino	RM50	RM558
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PRESTIGE

EXCEPTIONAL, LUXURIOUS, FOR SPECIAL MOMENTS

<i>Hennessy XO</i>	Candied fruit • Warm spices • Pepper • Dark chocolate		RM1200
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ABSINTHE

SHOT BOTTLE
(45ML)

INTENSE & HERBAL

POWERFUL, AROMATIC, FOR ADVENTUROUS PALATES

<i>La Fée Absinthe Bohemian</i>	Eucalyptus • Mint • Wormwood • Subtle spice	RM68
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WHISKEY

SMOOTH & APPROACHABLE

SOFT, BALANCED — AN ELEGANT WAY TO BEGIN

<i>Singleton 12YO</i>	Smooth & light • Preserved plum • Creamy toffee • Ginger • Coffee	RM38
<i>The Balvenie 14YO Caribbean Cask</i>	Soft & silky • Brown sugar • Vanilla • Fruit • Warm oak • Pepper	RM1088
<i>Glenlivet 18YO</i>	Sweet orange • Vanilla butterscotch • Winter spices	RM1188

BOLD & SMOKY

INTENSE, STRUCTURED — BOLD FIRE-DRIVEN FLAVORS

<i>Lagavulin 16YO</i>	Dry peat smoke • Malt sweetness • Sea salt • Oak	RM788
<i>Talisker 10YO</i>	Dried fruits • Warming malt • Smoky sweetness • Black pepper	RM588
<i>Ardbeg 10YO</i>	Creamy vanilla • Black pepper • Dark chocolate • Bonfire smoke	RM688

AMERICAN OAK (BOURBON)

VANILLA, SPICE — SMOOTH WITH A TOUCH OF SWEETNESS

<i>Woodford Reserve</i>	Honey • Dried fruit • Vanilla • Mint • Tobacco spice	RM56	RM578
<i>Maker's Mark</i>	Cherry • Honey • Vanilla • Caramel • Toasted oak	RM45	
<i>Wild Turkey</i>	Sweet corn • Rich caramel • Buttery	RM52	
<i>Redemption Bourbon</i>	Caramel • Sweet corn • Vanilla • Cinnamon • Dried fruit • Oak	RM85	

WHISKEY

SHERRY & OAK

WARM, ROUNDED — DEPTH WITH SUBTLE SWEETNESS

SHOT BOTTLE
(45ML)

<i>The Macallan 12YO Sherry Oak</i>	Dried fruits • Plum • Cinnamon • Nutmeg	RM78	
<i>The Macallan 15YO Double Cask</i>	Raisin • Sultana • Vanilla • Citrus • Wood spice		RM1588
<i>The Macallan 18YO Sherry Oak</i>	Vanilla • Honey • Citrus • Wood spice		RM2588

RICH & FRUITY

FULL-BODIED, RICH, LAYERED

<i>GlenDronach 15YO</i>	Honey-glazed apricot • Ripe fig • Black cherry • Muscovado sugar		RM1288
<i>Balblair 12YO</i>	Ground spices • Dried orange • Intense honey sweetness	RM58	
<i>Balblair 15YO</i>	Velvety & creamy • Dark chocolate • Tropical fruits • Mixed spices	RM60	
<i>Glenfiddich 15YO</i>	Silky & full-bodied • Sherry oak • Marzipan • Cinnamon • Ginger • Raisins		RM768
<i>Highland Park 18YO</i>	Rich toffee • Dried fruit • Nutty oak • Gentle spice		RM1288

SWEET & SMOOTH

SMOOTH, SWEET, APPROACHABLE

<i>Johnnie Walker Gold Label Reserve</i>	Creamy vanilla • Tropical fruit • Floral • Honey	RM56	RM588
<i>Crabbie's Yardhead</i>	Sweet caramel • Vanilla • Toffee apple • Citrus • Spice	RM44	

JAPANESE PRECISION

LIGHT & ELEGANT

DELICATE, SMOOTH, REFINED

<i>The Chita</i>	Mild & smooth • Mint • Deep honey • Spiced oak • Bittersweet	RM55	
<i>Hibiki Harmony</i>	Honey sweetness • Candied orange peel • White chocolate	RM150	RM988

RICH & LAYERED

CREAMY, FRUITY, COMPLEX

<i>Yamazaki 12YO</i>	Coconut • Cranberry • Butter • Sweet ginger • Cinnamon	RM190	RM1688
<i>The Nikka Tailored</i>	Creamy & buttery • Vanilla custard • Orange marmalade • Dark chocolate • Honey • Oak		RM1188

MOCKTAIL

<i>Yuzu Mint</i>	Yuzu Puree, Lemon Juice, Wild Mint Syrup, Soda	RM26
<i>Summer Love</i>	Earl Grey Tea, Passion Fruit Puree, Mint Syrup, Soda	RM28
<i>Lychee Cloud Fizz</i>	Lychee, White Peach, Pandan, Gula Melaka, Soda	RM35
<i>Sweet Berry</i>	Strawberry Puree, Mango Puree, Sugar Syrup, Soda	RM28
<i>Tropical Fizz</i>	Mango Puree, Pear Puree, Sugar Syrup, Soda	RM28

COFFEE

<i>Espresso</i>	Classic espresso served Straight, Intense and Aromatic	RM9
<i>Americano</i>	Classic espresso diluted with water	RM12
<i>White</i>	Espresso with steamed milk, Smooth and Creamy	RM15
<i>Chocolate</i>	Callebaut finest Belgian chocolate 57.9%, Rich and Indulgent	RM16

TEA

<i>English Breakfast</i>	Strong & Robust, Full Bodied with Smooth Finish	RM12
<i>Peppermint</i>	Cool Mint, Minty & Fresh	RM12
<i>Supreme Earl Grey</i>	Light, Citrus Bouquet, Elegantly balanced with a twist of Citrus	RM12

MINERAL WATER

		500ML	750ML
<i>Acqua Panna</i>	Natural still mineral water, Smooth and Elegant	RM18	RM24
<i>San Pellegrino</i>	Sparkling natural mineral water, Crisp and Refreshing		RM24

BEER

		BOTTLE	BUCKET
<i>Connor's Stout Porter</i>	Roasted Coffee & Malt Notes, Light Caramel	RM22	RM105
<i>Edelweiss Wheat Beer</i>	Light Banana, Mild Citrus, Subtle Herbal/Floral	RM35	RM165
<i>Albens Lychee Cider</i>	Sweet Lychee, Crisp Apple Base	RM35	RM165