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)

Catena Zapata Malbec Argentino 2023

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

Visit Malaysia 2026 Truly Asia

WORLD'S 101 BEST STEAK RESTAURANTS

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 1++, Tender texture with a clean and sllighty sweet finish.	Per 100gram	RM240
21day 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	Charred White Corn RM12	Cherry Vine Tomato RM12
Seasonal Greens RM12	Homemade Truffle Butter RM10	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 — RM 228
Carefully rasied for 9 months in New South Wales & Victoria.
Selected for its higher intramuscular fats, tender and rich lamb flavour.

Firewood Duck Royale — RM 168
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.

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

WORLD'S® 101 BEST STEAK RESTAURANTS

MICHELIN 2026

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

FIREWOOD
EST FLAME & GRILL 2022

MICHELIN 2026

WINE LIST

WINE BY THE GLASS
CORAVIN COLLECTION

		100ML	300ML	750ML
	CHAMPAGNE			
T.S	**DOM PÉRIGNON** • BRUT 2017 Chardonnay/Pinot Noir, 12.5%vol	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, 2025	48	120	240
	FOWLES WINE WILD BOUQUET STRATHBOGIE RANGES, VICTORIA, AUSTRALIA Moscato, 7%vol, 2023	28	72	130
T.S	**CATENA ZAPATA ADRIANNA VINEYARD WHITE STONES** GUALTALLARY, UCO VALLEY, MENDOZA, ARGENTINA Chardonnay, 12.5%vol, 2023	158	400	800
	RED WINE			
T.S	**CHARMES-CHAMBERTIN GRAND CRU** ALBERT BICHOT Pinot Noir, 13%vol, 2014	288	788	1588
T.S	**GEVREY-CHAMBERTIN** ALBERT BICHOT Pinot Noir, 13.5%vol, 2022	128	330	688
T.S	**CATENA ZAPATA MALBEC ARGENTINO** MENDOZA, ARGENTINA Malbec, 14%vol, 2023	128	330	688
T.S	**CHÂTEAU PICHON BARON** PAUILLAC • 2ÈME GRAND CRU CLASSÉ Cabernet Sauvignon / Merlot, 14%vol, 2020	388	1048	
T.S	**CHÂTEAU RAUZAN-SÉGLA** MARGAUX • 2ÈME GRAND CRU CLASSÉ Cabernet Sauvignon / Merlot / Petit Verdot / Cabernet Franc, 13.5%vol, 2013	178	458	988
T.S	**CHÂTEAU LANGOA BARTON** SAINT-JULIEN • 3ÈME GRAND CRU CLASSÉ Cabernet Sauvignon / Merlot / Cabernet Franc, 13%vol, 2017	148	360	780
T.S	**CESARI BOSAN** AMARONE DELLA VALPOLICELLA CLASSICO DOCG Corvina Veronese / Corvinone / Rondinella, 15.5%vol, 2016	118	300	
	DELAS FRÈRES SAINT-ESPRIT • CÔTES DU RHÔNE AOC Grenache / Syrah / Mourvèdre, 14.5%vol, 2024	50	130	268

		50ML	
	FORTIFIED WINE		
	DOW'S FINE RUBY PORT, 19%vol	36	218
	ROYAL OPORTO AGED 40 YEARS TAWNY PORT, 20%vol	88	1288

DOM PÉRIGNON
PRESTIGE CHAMPAGNE

Dom Pérignon

A vintage Champagne, expressing the character of a single year. Each vintage reflects the Maison's continuous quest for harmony.



DOM PÉRIGNON • BRUT 2017
Chardonnay / Pinot Noir,12.5%vol

100ML **258**

300ML **700**

750ML **1688**

DOM PÉRIGNON • ROSÉ 2009
Pinot Noir / Chardonnay 12.5%vol

2288

DOM PÉRIGNON •PLÉNITUDE 2 •BRUT 2004
Pinot Noir / Chardonnay 12.5%vol

3888

CHAMPAGNE

MATER & FILII — **488**
CUVÉE CRESCENDO
Chardonnay / Meunier ,12%vol

NICOLAS FEUILLATTE — **588**
RÉSERVE EXCLUSIVE BRUT
Pinot Noir / Meunier / Chardonnay, 12%vol

MOËT & CHANDON — **588**
IMPÉRIAL BRUT
Pinot Noir / Meunier / Chardonnay, 12.5%vol

KRUG — **1688**
GRANDE CUVÉE 171ÈME ÉDITION
Pinot noir / Chardonnay / Meunier, 12.5%vol

PROSECCO

TERRE DI RAI — **258**
MILLESIMATO EXTRA DRY DOC
Glera, 11%vol

ANDREOLA — **428**
CARTIZZE DRY DOCG VALDOBBIADENE SUPERIORE
Glera, 11.5%vol, 2023

WHITE WINE

NEW ZEALAND

VILLA MARIA PRIVATE BIN SAUVIGNON BLANC — 258
MARLBOROUGH
Sauvignon Blanc, 12%vol, 2025

MUD HOUSE SAUVIGNON BLANC — 128
MARLBOROUGH
Sauvignon Blanc , 13%vol, 2024

FRANCE

MATTHIAS ET ÉMILE ROBLIN AMMONITES — 390
SANCERRE AOC, LOIRE VALLEY
Sauvignon Blanc , 13.5%Vol, 2022

E. GUIGAL LA GALOPINE — 418
CONDRIEU AOC
Viognier, 14.5%vol, 2024

MIRAVAL ROSÉ — 240
CÔTES DE PROVENCE AOP, FRANCE
Cinsault/Grenache/Rolle/Syrah, 13%vol, 2025

GERMANY

DR. LOOSEN QUALITÄTSWEIN — 148
MOSEL
Riesling, 8.5%vol, 2024

ARGENTINA

CATENA ZAPATA ADRIANNA VINEYARD WHITE STONES — 800
GUALTALLARY, UCO VALLEY, MENDOZA
Chardonnay, 12.5%vol, 2023

CALIFORNIA

FREEMARK ABBEY — 380
NAPA VALLEY
Chardonnay, 14.5%vol, 2024

AUSTRALIA

PENFOLDS BIN 311 — 388
SOUTH EASTERN AUSTRALIA
Chardonnay, 12.5%vol, 2017

FOWLES WINE WILD BOUQUET — 130
STRATHBOGIE RANGES, VICTORIA
Moscato, 7%vol, 2023

ITALY

VIETTI MOSCATO — 208
D'ASTI DOCG, PIEDMONT
Moscato, 5%vol, 2024

RED WINE

BURGUNDY

CHARMES-CHAMBERTIN GRAND CRU AOC — 1588
ALBERT BICHOT
Pinot Noir, 13%vol, 2014

GEVREY-CHAMBERTIN — 688
ALBERT BICHOT
Pinot Noir, 13.5%vol, 2022

POMMARD — 528
ALBERT BICHOT
Pinot Noir, 13%vol, 2022

GEVREY-CHAMBERTIN VIEILLES VIGNES — 1388
DOMAINE DUGAT-PY
Pinot Noir, 13%vol, 2022

MERCUREY 1ER CRU CLOS DES MYGLANDS MONOPOLE — 458
DOMAINE FAIVELEY
Pinot Noir, 13.5%vol, 2022

NUITS-SAINT-GEORGES — 648
FAMILLE CARABELLO-BAUM
Pinot Noir, 14%vol, 2018

RHÔNE VALLEY

CHÂTEAU DE NALYS GRAND VIN — 708
CHÂTEAUNEUF-DU-PAPE
Grenache, Syrah, Mourvèdre, Counoise, 14.5%vol, 2016

DELAS FRÈRES SAINT-ESPRIT — 268
CÔTES DU RHÔNE AOC
Grenache / Syrah / Mourvèdre, 14.5%vol, 2024

BORDEAUX

CHÂTEAU PÉTRUS — 28880
POMEROL
Merlot / Cabernet Franc, 13.5%vol, 1993

CHÂTEAU MONREGARD LA CROIX — 438
POMEROL
Merlot,14%vol, 2019

CHÂTEAU LA MISSION HAUT-BRION — 2508
PESSAC-LÉOGNAN
Merlot / Cabernet Sauvignon / Cabernet Franc, 13%vol, 2014

PAVILLON DE LÉOVILLE POYFERRÉ — 458
SAINT-JULIEN
Cabernet Sauvignon / Merlot / Petit Verdot/ Cabernet Franc, 13%vol, 2018

LA RÉSERVE DE LÉOVILLE BARTON — 400
SAINT-JULIEN
Cabernet sauvignon / Merlot / Cabernet Franc, 13%vol,2019

CHÂTEAU PICARD — 290
SAINT-ESTÈPHE
Cabernet Sauvignon/Merlot, 13%vol, 2020

CAP ROYAL — 208
BORDEAUX SUPÉRIEUR
Merlot / Cabernet Sauvignon, 14%vol, 2023

Grand Crus Classés
MÉDOC

Premiers Crus > First Growth

CHÂTEAU LAFITE ROTHSCHILD — 8288
PAUILLAC • 1ER GRAND CRU CLASSÉ
Cabernet sauvignon/merlot/petit verdot, 12.5%vol, 2020

CHÂTEAU MARGAUX — 6488
MARGAUX • 1ER GRAND CRU CLASSÉ
Cabernet Sauvignon / Merlot / Petit Verdot / Cabernet Franc, 13.5%vol, 2020

CHÂTEAU HAUT-BRION — 4800
PESSAC-LÉOGNAN • 1ER GRAND CRU CLASSÉ
Merlot / Cabernet Sauvignon / Cabernet Franc, 14.5%vol, 2014

CHÂTEAU LATOUR — 7200
PAUILLAC • 1ER GRAND CRU CLASSÉ
Cabernet Sauvignon / Merlot / Petit Verdot, 13.5%vol, 2015

CHÂTEAU MOUTON ROTHSCHILD — 6300
PAUILLAC • 1ER GRAND CRU CLASSÉ
Cabernet Sauvignon / Merlot / Petit Verdot, 13.5%vol, 2019

Deuxièmes Crus > Second Growths

CHÂTEAU MONTROSE — 2508
SAINT-ESTÈPHE • 2ÈME GRAND CRU CLASSÉ
Cabernet Sauvignon / Merlot / Cabernet Franc / Petit verdot, 12.5%vol, 1998

CHÂTEAU LÉOVILLE LAS CASES — 1988
SAINT-JULIEN • 2ÈME GRAND CRU CLASSÉ
Cabernet Sauvignon / Merlot / Cabernet Franc / Petit Verdot 13.5%vol, 2002

CHÂTEAU RAUZAN-SÉGLA — 988
MARGAUX • 2ÈME GRAND CRU CLASSÉ
Cabernet Sauvignon / Merlot / Petit Verdot / Cabernet Franc, 13.5%vol, 2013

CHÂTEAU DURFORT-VIVENS — 680
MARGAUX • 2ÈME GRAND CRU CLASSÉ
Cabernet Sauvignon / Merlot, 13.5%vol, 2021

Troisièmes Crus > Third Growths

CHÂTEAU LANGOA BARTON — 780
SAINT-JULIEN • 3ÈME GRAND CRU CLASSÉ
Cabernet Sauvignon / Merlot / Cabernet Franc, 13%vol, 2017

ITALY

GRATTAMACCO L'ALBERELLO — 508
BOLGHERI SUPERIORE DOC
Cabernet Sauvignon / Cabernet Franc, 14.5%vol, 2020

BANFI LA LUS — 288
PIEMONTE DOC
Albarossa, 14%vol, 2021

PIO CESARE — 720
BAROLO DOCG
Nebbiolo,14.5%vol, 2020

TENUTA SANT'ANTONIO CAMPO DEI GIGLI — 628
AMARONE DELLA VALPOLICELLA DOCG
Corvina / Corvinone / Croatina / Oseleta / Rondinella, 15.5%vol, 2018

CAFAGGIO BASILICA SOLATIO — 388
CHIANTI CLASSICO GRAN SELEZIONE DOCG
Sangiovese, 14%vol, 2017

CALIFORNIA

OPUS ONE — 3800
NAPA VALLEY
Cabernet Sauvignon / Petit Verdot / Merlot / Cabernet Franc / Malbec, 14%vol, 2018

OVERTURE — 1388
NAPA VALLEY
Cabernet Sauvignon / Cabernet Franc / Merlot / Malbec / Petit Verdot, 14%vol, 2022

AUSTRALIA

PENFOLDS BIN 389 — 788
SOUTH AUSTRALIA
Cabernet Sauvignon / Shiraz, 14.5%vol, 2023

PENFOLDS RWT BIN 798 — 988
BAROSSA VALLEY
Shiraz, 14.5%vol,2020

GREENOCK CREEK JAENSCH BLOCK SHIRAZ — 400
BAROSSA VALLEY
Shiraz, 15.5%vol, 2019

TORBRECK WOODCUTTER'S SHIRAZ — 238
BAROSSA VALLEY
Shiraz, 15%vol, 2024

CHILE

ALMAVIVA — 1388
PUENTE ALTO, MAIPO VALLEY
Cabernet Sauvignon / Carménère / Cabernet Franc / Petit Verdot, 15%vol, 2022

LUIS FELIPE EDWARDS LFE900 MALBEC — 308
COLCHAGUA VALLEY
MALBEC, 15%VOL, 2018

LUIS FELIPE EDWARDS DOÑA BERNARDA — 298
COLCHAGUA VALLEY
Cabernet Sauvignon / Carménère / Shiraz / Petite Syrah /
Cabernet Franc / Merlot / Malbec, 14.5%vol, 2020

CATENA ZAPATA
ICONIC ARGENTINE WINERY



ADRIANNA VINEYARD RIVER
Malbec, 13.5%vol, 2018

1088

MALBEC ARGENTINO
Malbec, 14%vol, 2023

100ML **128**

300ML **330**

750ML **688**

MALBEC ARGENTINO MAGNUM 1.5L
Malbec, 14%vol, 2019

1388

BIRTH OF CABERNET
Cabernet Sauvignon / Cabernet Franc, 13.5%vol, 2021

588

ANGÉLICA ZAPATA CABERNET SAUVIGNON ALTA
Carbernet Sauvignon, 13.5%vol, 2021

298

Malbec Argentino tells the story of Malbec itself — from its origins in France, through its decline after phylloxera, to its remarkable rebirth in Argentina. The label uses four female figures to represent key stages in that journey, representing the birth and renaissance of Malbec in the New World.

ARGENTINA

TERRAZAS DE LOS ANDES RESERVA
MENDOZA — **208**
Malbec, 13.5%vol, 2023

TRAPICHE GRAN MEDALLA CABERNET FRANC
UCO VALLEY, MENDOZA — **278**
Cabernet Franc, 14.5%vol, 2020

NEW ZEALAND

CLOUDY BAY TE WĀHI
CENTRAL OTAGO — **668**
Pinot Noir, 13.5%vol, 2021

VILLA MARIA PRIVATE BIN PINOT NOIR
MARLBOROUGH — **248**
Pinot Noir, 13%vol, 2024

SPAIN

LA CAPILLA VENDIMIA SELECCIONADA
RIBERA DEL DUERO DO — **360**
Tinta Del País, 15.5%vol, 2021

SOUTH AFRICA

RUPERT & ROTHSCHILD CLASSIQUE
WESTERN CAPE — **250**
Merlot / Cabernet Sauvignon / Petit Verdot / Cabernet Franc / Malbec, 13.5%vol, 2022



IT TAKES NO FEWER THAN EIGHT YEARS IN THE CELLAR
BEFORE DOM PÉRIGNON EXPRESSES ITS FIRST PLÉNITUDE.

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

FLORAL & HERBAL
FRAGRANT, BOTANICAL, GREEN

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

FRUITY & SWEET
SOFT, FRUIT-FORWARD, SWEETER

Monkey 47 Dry Gin	Juniper • Citrus • Floral • Sweet • Pepper	RM50	RM588

RUM

RICH & SWEET
ROUND, INDULGENT, EASY SIPPING

Diplomático Reserva Exclusiva	Sweet • Rich • Smooth • Toffee • Orange peel • Licorice • Vanilla	RM52	RM448

SPICED & AROMATIC
DARK, BITTERSWEET, WARMING SPICED

Black Tears Cuban Spiced Rum	Dry • Bittersweet • Roasted coffee • Cocoa • Subtle chili	RM45	

TEQUILA

		SHOT (45ML)	BOTTLE
FRESH & AGAVE	BRIGHT, FRESH AND AGAVE-FORWARD		
Volcán De Mi Tierra Blanco	Cooked agave • Lime • Grapefruit • Fresh herbs • Mineral		RM508
Herradura Blanco	Bold cooked agave • Herbal • Warming baking spices	RM45	RM388
RICH & OAKY	ROUNDER, RICHER AND GENTLY SPICED		
Patrón Añejo	Oak • Honey • Vanilla • Raisin • Caramel • Smoky	RM60	
Olmeca Reposado	Balanced • Sweet • Pepper • Wood • Mild fruit	RM40	

MEZCAL

EARTHY & SMOKY	EARTHY, WARMING AND GENTLY SMOKY.		
Montelobos Espadín Mezcal	Cooked agave • Herbs • Nuts • Gentle earthy finish	RM45	

VODKA

CLEAN & CLASSIC	SMOOTH, CRISP, EASY DRINKING		
Absolut Vodka	Clean & smooth • Grain • Dried fruit • Peppery spice	RM45	
Ketel One Vodka	Round & smooth • Grainy sweetness • Silky	RM50	RM408
Tito's Handmade Vodka	Clean & crisp • Corn • Black pepper • Faint citrus	RM40	

COGNAC

SMOOTH & ELEGANT	BALANCED, REFINED, EASY TO ENJOY		
Hennessy V.S.O.P	Vanilla• Mellow oak • Smooth • Warm	RM58	RM638
Martell VSOP Red Barrel	Orchard fruit • Sweet spice • Mellow oak	RM68	
Remy Martin VSOP	Ripe fruit • Subtle liquorice		RM648
RICH & INTENSE	DEEPER, FULLER, MORE COMPLEX		
Hardy Legend 1863	Citrus • Vanilla • Cappuccino	RM50	RM558
PRESTIGE	EXCEPTIONAL, LUXURIOUS, FOR SPECIAL MOMENTS		
Hennessy XO	Candied fruit • Warm spices • Pepper • Dark chocolate		RM1200

ABSINTHE

		SHOT (45ML)	BOTTLE
INTENSE & HERBAL			
POWERFUL, AROMATIC, FOR ADVENTUROUS PALATES			
La Fée Absinthe Bohemian	Eucalyptus • Mint • Wormwood • Subtle spice	RM68	

WHISKEY

SMOOTH & APPROACHABLE			
SOFT, BALANCED — AN ELEGANT WAY TO BEGIN			
Singleton 12YO	Smooth & light • Preserved plum • Creamy toffee • Ginger • Coffee	RM38	
The Balvenie 14YO Caribbean Cask	Soft & silky • Brown sugar • Vanilla • Fruit • Warm oak • Pepper		RM1088
Glenlivet 18YO	Sweet orange • Vanilla butterscotch • Winter spices		RM1188
BOLD & SMOKY			
INTENSE, STRUCTURED — BOLD FIRE-DRIVEN FLAVORS			
Lagavulin 16YO	Dry peat smoke • Malt sweetness • Sea salt • Oak		RM788
Talisker 10YO	Dried fruits • Warming malt • Smoky sweetness • Black pepper		RM588
Ardbeg 10YO	Creamy vanilla • Black pepper • Dark chocolate • Bonfire smoke		RM688
AMERICAN OAK (BOURBON)			
VANILLA, SPICE — SMOOTH WITH A TOUCH OF SWEETNESS			
Woodford Reserve	Honey • Dried fruit • Vanilla • Mint • Tobacco spice	RM56	RM578
Maker's Mark	Cherry • Honey • Vanilla • Caramel • Toasted oak	RM45	
Wild Turkey	Sweet corn • Rich caramel • Buttery	RM52	
Redemption Bourbon	Caramel • Sweet corn • Vanilla • Cinnamon • Dried fruit • Oak	RM85	

WHISKEY

SHERRY & OAK
WARM, ROUNDED — DEPTH WITH SUBTLE SWEETNESS

		SHOT (45ML)	BOTTLE
The Macallan 12YO Sherry Oak	Dried fruits • Plum • Cinnamon • Nutmeg	RM78	
The Macallan 15YO Double Cask	Raisin • Sultana • Vanilla • Citrus • Wood spice		RM1588
The Macallan 18YO Sherry Oak	Vanilla • Honey • Citrus • Wood spice		RM2588

RICH & FRUITY
FULL-BODIED, RICH, LAYERED

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

SWEET & SMOOTH
SMOOTH, SWEET, APPROACHABLE

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

JAPANESE PRECISION

LIGHT & ELEGANT
DELICATE, SMOOTH, REFINED

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

RICH & LAYERED
CREAMY, FRUITY, COMPLEX

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

MOCKTAIL

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

COFFEE

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

TEA

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

MINERAL WATER

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

BEER

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