

Brunch.

8am Onwards

Upside-down Smashed Avo / 38

French Butter Croissant, Smashed Avo, Pepper Pico de Gallo, Arugula, Poached Egg, Parmigiano Reggiano

Pepper's Big Brunch / 49

Eggs your way, Avocado, Mushrooms, Baby Spinach, Crispy Baby Potatoes, Vine Tomatoes, Togarashi, House Chicken Sausage, Turkey Ham, Danish Loaf

Swap to Angus Beef or Beef Chorizo +6

Staple / 18

Eggs your way, French Butter Croissant, House Kaya & Butter

Swap to Berry Compote & Butter +4

Brioche French Toast / 28

Brioche, Strawberry Compote, Whipped Ricotta, Pistachios

Salmon Breakkie / 48

Croissant Danish, Smoked Salmon, Cider Chimichurri, Green Oil, Picked Peppers, Sunny side up Egg

Tomato Dabu Dabu / 25

Vine Tomato, Sambal Matah, Ricotta, Sourdough

Egg +4

Croque Madame / 28

Chicken Ham, Pepper Mornay, Cider Chimichurri, Green Oil, Egg, Danish Loaf

Hearty Herbivore / 38

Peppers, Avocado, Sauteed Mushrooms, Crispy Baby Potatoes, Vine Tomatoes, Baby Spinach, Ichimi Togarashi, Danish Loaf

Atypical Breakfast Muffin / 24

Breakfast Sausage, Cheese, Egg, French Butter Croissant

Pepper's Danish Loaf / 18
With Fermented Chilli Hot Butter

TRY ME!

Sandwiches & Bowls.

11am Onwards

Bangers and Mash / 35

Double House Chicken Sausage, Pomme Puree, Onion Reduction

Swap to Angus Beef or Beef Chorizo / +12

Caprese Sandwich / 24 (V)(V+)

House Baked Sourdough, Fresh Pesto, Tomato, Arugula, Cheese, Skin Cut Fries

Steak Sandwich / 34

House Baked Sourdough, Seared Beef, Onion Jam, Arugula, Mozzarella Cheese, Cheddar, Skin Cut Fries

Chicken Pesto / 31

House Baked Sourdough, Grilled Chicken, Fresh Pesto, Tomato, Arugula, Cheese, Skin Cut Fries

Sunshine Taco / 22

Quinoa, Habanero Pineapple Sauce, Pico de Gallo, Pineapples, Mushrooms

Hummus Bowl / 28 (V)(V+)

Red Pepper Hummus, Quinoa, Crispy Chickpeas, Pineapples, Tomatoes, Avocado, Croissant Toast

Grilled Salmon +15

Vegan opt available

Add Ons

House Chicken Sausage / 12

Angus Beef Sausage / 15

Beef Chorizo / 15

Avocado / 8

Smoked Salmon / 12

Egg / 3

Sourdough / 3

Grilled Vine Tomatoes / 4

Red Pepper Hummus / 8

Sauteed Mushrooms / 6

 PEPPER'S SPECIALS (V) VEGETARIAN (V+) VEGAN  SPICY  BEEF

ALL PRICES ARE QUOTED IN MALAYSIAN RINGGIT (MYR). PRICE NOT INCLUSIVE OF SALES AND SERVICE TAX



All Day Long.

11am Onwards



Starters.

Roe and Ikura / 58 **p**

w Churros, Sour Cream, Chives, Shallots

Penang Oyster / 26/75

(1pc/3pcs)

w Yuzu Kosho, Lemon Sorbet, Caviar, Green Oil

Hokkaido Scallops / 85 **p**

w Red Pepper Hummus, Green Oil, Chicken Skin, Caviar

Bar Snacks.

Aussie Wagyu Slider / 21 **p** **t**

w Fermented Hot Sauce, Housemade Ranch, Cheese, Onion Jam

Truffle Fries / 28 **(V)**

w Skin cut Fries, House Special Truffle Dressing, Grana Padano

Fried Chicken Wings / 29 **(V)**

House Made Fermented Hot Aioli, Tahini & Dill Dressing

Jalapeno Poppers / 28  **(V)**

w Three Cheese

House Nachos / 26

House Made Tortilla Chips, Chilli Corne Carne, Pickle Jalapenos, Sour Cream, Guacamole, Grana Padano

Edamame/ 24

House Made Crispy Chilli Oil

Calamari / 28 **p**

w Local Caught Calamari, Burnt Chilli Puree

Smashed Baby Potatoes / 28

w Sour Cream & Olive



Mains.

GOOD FOR SHARING!

Pan Seared Salmon / 57

Grilled Salmon, Grilled Vegetables, Lemon Butter Capers Sauce, Mushy Edamame

Grilled Chicken / 39 **p**

A Whole Chicken Leg, Seasonal Grilled Vegetable, Crispy Baby Potato, Mushroom Sauce

Argentinian Angus Rib Eye / 148 **p**

250gm Argentinian Steak, Pomme Puree, Seasonal Grilled Vegetables

Hereford Sirloin / 118

250gm English Steak, Pomme Puree, Seasonal Grilled Vegetables, Mushroom/ Onion Sauce

Pasta.

Yuzu Vongole / 54 **p**

Clams & Squid, Ikura, House Mase Yuzu Kosho, Cured Egg Yolk, Squid Ink Spaghetti

Truffle / 46 **p** **(V)**

Chanterelle Mushrooms, Fresh Truffle, Parmigiano Reggiano

Truffle Shaving +25

Bloody Mary / 42

Housemade Pomodoro, Sundried Tomatoes, Scampi Shot of Vodka +10

Classic Beef Bolognese / 26

Braised Beef with Tomatoes, Grana Padano, Spaghetti

Desserts.

Lychee Pavlova / 28 **p**

Pavlova, Lychee Chia Seed, Raspberry Coulis, Rose Crèmeux, Strawberry

Chili Chocolate Tart / 28 

Chocolate Tart, Chilli Chocolate Ganache, Cherry Jelly, Cacao Nibs

Damn Good Tart / 28 **p**

Dark Chocolate Ganache, Salted Caramel, Hazelnut

Lemon Sorbet / 11

Tangy, Sweet & Refreshing!



Fresh Baked Goods & Pastries Display
Please check with our friendly staff for today's selections!

p PEPPER'S SPECIALS **(V)** VEGETARIAN **(V+)** VEGAN  SPICY  BEEF

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Coffee.

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Espresso	8	
Long Black	10	11
Latte	11	12
Cappuccino	11	12
Mocha	15	17
Coconut Latte	15	17
Piccolo Latte	10	
Oatmilk/Coconut Milk +3		

Non – Coffee.

Chocolate	15	17
Pink Latte	15	17
Matcha	16	18

Tea.

Tea Drop	10	12
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Selections:
My Melbourne
Oolong Rose
Sencha Green
Chamomile blossoms
English Breakfast
Peppermint

Drinks

Juice.

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Green Goddess	18
Pineapple Juice	18
Orange Juice	12

Mocktails.

Pineapple Kaffir	16
Strawberry Lemonade	18
Passionfruit Mojito	16
Yuzu Citroen	16
Spicy Mango Jalapeno	18

Smoothies.

Heartbeet	22
Coconut Milk, Beetroot, Blueberries, Strawberries, Pineapple Juice	
Tango	22
Oatmilk, Mango, Strawberry	
Choco Banana	22
Milk, Chocolate, Banana, Peanut Butter	

Booze

Gin.

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Roku Gin	25	390
Hendrick's Gin	28	490
Tanqueray London Dry Gin	25	350

Vodka.

Stoli Vodka Premium	25	330
Absolut	25	320

Tequila.

Espolon Tequila Reposado	30	450
Jose Cuervo Silver Blanco	20	290

Whiskey.

The Singleton 12 Year Old	38	560
Glenfiddich 12 Year Old	38	550
Monkey Shoulder	32	480
Jameson Irish		390

Cocktails.

Lychee Rose Martini	49	
Gin, Vodka, Rum, Lychee		
Peach Mule	39	
Tequila, Jalapeno, Peach		
Whiskey Sour	55	
Whiskey, Orange, Lemon		
Limau Ais Double	65	
Gin, Lime		
Spicy Mango Jalapeno	49	
Vodka, Jalapeno, Mango		

Red.

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Wolf Blass Bilyara (Australia)	29	149
Cabernet Sauvignon		
Regaleali DOC (Sicily)		189
Nero d'Alvola		
Vina Pomal 106 Bariccas		259
Reserva (Spain)		
Rioja		
Le Moulin Rose de		319
Malescasse (France)		
Merlot - Cabernet Sauvignon - Petit Verdot		

White.

Wolf Blass Bilyara (Australia)	29	149
Sauvignon Blanc		
Regaleali DOC (Sicily)		179
Bianco		
Elena Walch (Germany)		279
Gewurztraminer		
Matua (New Zealand)		199
Sauvignon Blanc		

Rose.

La Ville Ferme (France)		169
Sauvignon Blanc		

Prosecco.

Terredrai Brut 22 (Italy)		259
Spumante Prosecco		

Beer.

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Tiger	23	25