



A casual, laidback cafe  
underneath the mango tree  
on the grounds of George Town's  
iconic Cheong Fatt Tze Mansion.

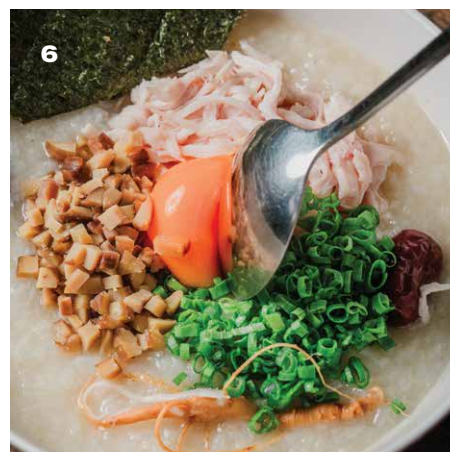
*OPEN DAILY*

11AM - 11PM

*LIVE MUSIC*

WEDNESDAY - SATURDAY

7:30PM - 11PM



1-6: seafood platter, signature wagyu cheeseburger, capellini laksa lemak, nasi goreng kampung with satay, open-faced chicken sandwich ginseng and chicken porridge

## SEASONAL SPECIAL

### SEAFOOD PLATTER FOR TWO

A show-stopping spread of the ocean's finest and freshest – poached sweet prawns, fresh crab, plump mussels and freshly shucked oysters, all served chilled on ice. Paired with our house-made Marie Rose cocktail sauce and tangy pickled shallots

135

### SMALL PLATES

- |     |  |    |
|-----|--|----|
| S1  | SOUP OF THE DAY  | 28 |
|     | Lovingly simmered and made fresh each day using seasonal ingredients. Kindly check with our staff for today's special  |    |
| S2  | PENANG LAKSA-INSPIRED SALAD ●  | 28 |
|     | A refreshing interpretation of the iconic Penang laksa – cucumber, vibrant herbs and torch ginger tossed in a tangy pineapple dressing. Served with silky Konjac noodles for a guilt-free, low-calorie twist |    |
| S3  | CAESAR SALAD ●   | 28 |
|     | Fresh romaine lettuce tossed in creamy anchovy dressing, topped with crunchy croutons and parmesan cheese<br>+ Poached Chicken Breast 16   |    |
| S4  | CONFIT DUCK LEG PATÉ   | 38 |
|     | Duck liver paté with chunky confit duck shreds, served with a spiced mango and raisin chutney, paired with crispy croutons   |    |
| S5  | CHICKEN & BEEF SATAY ●   | 28 |
|     | Tender cuts of local chicken and Australian beef, marinated with fragrant spices and grilled over open flame. Served with house-made peanut sauce, cucumber and pressed rice                                 |    |
| S6  | CRISPY CAULIFLOWER WITH HOT SAUCE ●  | 28 |
|     | A crowd-pleasing plant-based favourite – lightly battered cauliflower, fried until crispy and paired with our fiery signature hot sauce  |    |
| S7  | CHICKEN WINGS BEREMPAH   | 25 |
|     | A local favourite, packed with spice and crunch – crispy fried wings tossed in an aromatic mix of turmeric, lemongrass and curry leaves  |    |
| S8  | FIVE-SPICE PULLED DUCK SPRING ROLL ●   | 28 |
|     | Aromatic shredded duck, marinated in warm spices and fried in a light spring roll skin till crispy. Paired with a velvety hoisin sauce for a sweet and savoury finish  |    |
| S9  | PARMESAN TRUFFLE FRIES ●●  | 23 |
|     | Crispy golden fries tossed with grated parmesan and white truffle oil  |    |
| S10 | CUCUR JAGUNG & TEMPEH GORENG ●●●●  | 32 |
|     | Crispy corn fritters and golden fried tempeh, served with a rich peanut sauce  |    |

## BIG PLATES

B1	HAINANES POACHED CHICKEN RICE ●	30
	A comforting and beloved Southeast Asian staple – fragrant rice, soft-poached chicken with artisanal soy sauce and fresh chilli sauce	
B2	NASI LEMAK AYAM BEREMPAH ●	38
	Fragrant coconut rice served with crispy fried spiced chicken, sunny side up egg, crunchy anchovies, cucumber, peanuts and sambal – a beloved Malaysian classic with bold, aromatic flavours	
B3	WILD-CAUGHT GROUPER FISH & CHIPS	45
	Crispy beer-battered fillet of wild-caught grouper, served with hand-cut fries and our house-made tartar sauce	
B4	NASI GORENG KAMPUNG WITH SATAY ●●	35
	Fragrant village-style fried rice with vegetables, anchovies and chilli served with grilled chicken satay skewers. Comes with pressed rice, spicy peanut sauce, sambal matah and fresh cucumber slices	
B5	SIGNATURE WAGYU CHEESEBURGER ●●	78
	Juicy wagyu beef patty, jalapeños, melted cheddar and house-made 'special sauce', tucked into a soft, buttery brioche bun. Served with a side of chips	
B6	OPEN-FACED CHICKEN SANDWICH	38
	Toasted artisanal bread layered with grilled chicken fillet, chicken mortadella, fresh lettuce, mango-vanilla gel and a drizzle of basil oil – a vibrant medley of savoury and tropical notes. Served with a side of chips	
B7	PENNE AL POMODORO ●	32
	A timeless Italian classic – penne tossed in a vibrant tomato sauce made from ripe tomatoes, garlic and fresh basil	
B8	CAPELLINI LAKSA LEMAK ●	32
	Capellini in a creamy coconut laksa broth, paired with crunchy vegetable tempura and a fragrant turmeric sauce. A vibrant, plant-based interpretation of a Southeast Asian favourite – bold, comforting and entirely vegan	

## ALL-DAY DINING

D1	GINSENG & CHICKEN PORRIDGE ●	42
	A warm, comforting bowl of soft-cooked rice porridge infused with the earthiness of ginseng, creamy chestnut and tender chicken	
D2	AÇAÍ BERRY BIRCHER MUESLI ●●●	28
	Creamy soaked oats blended with açai purée, greek yoghurt and a mix of seasonal fruits. Topped with crunchy granola, toasted nuts and a drizzle of honey	
D3	HERBAL DUCK LEG SOUP WITH VERMICELLI	28
	Tender duck leg gently simmered in a fragrant herbal broth with red dates, goji berries and angelica root. Served with silky vermicelli noodles	
D4	COCONUT PANCAKE ●●●	28
	A tropical twist on a classic – fluffy pancakes made with virgin coconut oil, served with a generous spread of kaya and a side of whipped butter	
D5	NASI ULAM WITH FRIED MACKEREL	32
	A vibrant herb and rice salad tossed with ulam (a mixture of local edible flora; such as fragrant leaves, herbs, shoots and flowers) and ginger, paired with crispy fried mackerel, spicy sambal ikan bilis and salted duck egg	

- D6 KALE & QUINOA SALAD BOWL ●● 35  
A wholesome mix of tricoloured quinoa and crisp kale, tossed with roasted nuts for a satisfying crunch. Light, nourishing and packed with feel-good flavours



#### TEA TIME CLASSICS

- T1 ONDE ONDE CAKE 22  
A playful nod to the beloved Malaysian kuih, this pandan-infused sponge is layered with coconut cream, also featuring a gula melaka centre that bursts with caramel sweetness. Topped with fresh grated coconut for a nostalgic finish
- T2 CLASSIC TIRAMISU (WITH KAHLUA) 27  
An indulgent Italian favourite, made with coffee-soaked ladyfingers, rich mascarpone cream and a dusting of cocoa
- T3 ZUCCHINI & OLIVE OIL CAKE 22  
Moist and earthy, this rustic cake blends fresh zucchini with the fruitiness of extra-virgin olive oil. Lightly spiced and delicately sweet, it is served with a bright lime sour cream for a refreshing finish
- T4 STRAWBERRY SHORTCAKE 22  
A classic celebration cake – layers of fluffy sponge, whipped cream and sweet seasonal strawberries create a refreshing balance of lightness and indulgence
- T5 MALAYSIAN CACAO CHOCOLATE DREAM 22  
Made with single-origin locally-grown cacao, this dense and luxurious cake is crowned with a silky ganache, all about intense chocolate bliss
- T6 POPPY SEED POUND CAKE 19  
A buttery, moist pound cake flecked with nutty poppy seeds and fragrant citrus zest. Balanced and bright, with a bit of crunch in every slice
- T7 CLASSIC SCONES 19  
Golden, buttery and baked to a tender crumb. Served warm with clotted cream and our house-made jam



#### FRESH JUICES

- J1 MANGO 16
- J2 APPLE 16
- J3 ORANGE 16
- J4 WATERMELON 16
- J5 PINEAPPLE 16



#### REFRESHERS

- R1 SUGARCANE LIME 15
- R2 ROSE & LIME WITH BASIL SEEDS 15
- R3 MANGGA'S LIMEADE 15
- R4 COCONUT 15

BV1	SPARKLING STRAWBERRY LIME	18
	strawberry purée, lime juice, simple syrup, soda water	
BV2	WATERMELON & ELDERFLOWER COOLER	18
	watermelon juice, elderflower syrup, lemon juice, sprite	
BV3	VIRGIN PIÑA COLADA	18
	coconut, pineapple, lime	
BV4	LYCHEE SPRITZ	18
	lychee, lychee syrup, kaffir lime leaves, lemon, soda water	
BV5	PINEAPPLE EXPRESS	18
	pineapple juice, passion fruit pulp, lemon, ginger ale	



#### *THE PHARM KEFIR SODA*

17 / BOTTLE

- KS1 PINEAPPLE
- KS2 NUTMEG
- KS3 PASSIONFRUIT
- KS4 GINGER
- KS5 DRAGONFRUIT
- KS6 CALAMANSI



#### *BOOCHA KOMBUCHA*

17 / BOTTLE

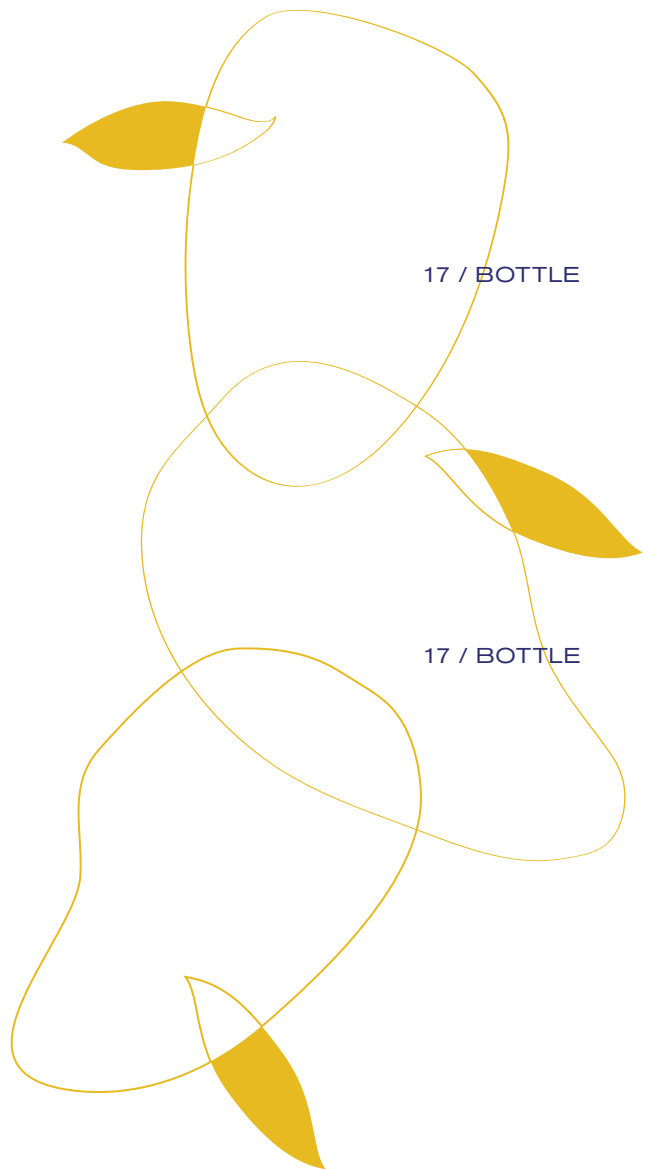
- KM1 PASSION FRUIT + TURMERIC
- KM2 PINEAPPLE + TURMERIC
- KM3 BENTONG GINGER + LEMON
- KM4 PINK GRAPEFRUIT
- KM5 SPIRULINA MINT
- KM6 MANGO



#### *T KOMBUCHA*

17 / BOTTLE

- TK1 HONEY LIME
- TK2 PASSIONFRUIT
- TK3 PLUM LIME
- TK4 MIXED BERRIES
- TK5 DRAGONFRUIT LIME
- TK6 APPLE BASIL
- TK7 GINGER LEMONADE



### COFFEE

		HOT	ICED
C1	ESPRESSO	10	11
C2	AMERICANO	11	12
C3	PICCOLO LATTE	12	13
C4	FLAT WHITE	14	15
C5	LATTE	14	15
C6	CAPPUCCINO	14	15
	+ oat milk RM4		

### TEA

		HOT	ICED
T1	CHAMOMILE	10	11
T2	PEPPERMINT	10	11
T3	EARL GREY	11	12
T4	ENGLISH BREAKFAST	11	12
T5	GREEN TEA	11	12
T6	MATCHA LATTE	16	17

### COCKTAILS

CT1	MOJITO		32
CT2	MARGARITA		32
CT3	TEQUILA SUNRISE		32
CT4	COSMOPOLITAN		32
CT5	JAMESON GINGER & LIME		38
CT6	LONG ISLAND ICED TEA		48
CT7	HENDRICK'S GIN		48
CT8	TOM COLLINS		32
CT9	IRISH COFFEE		38

### SANGRIA PITCHERS

S1	RED WINE SANGRIA		88
S2	WHITE WINE SANGRIA		110

### BEER

B1	TIGER BEER	23	110
B2	HEINEKEN	29	
B3	SOMERSBY APPLE CIDER	25	

price excludes 6% SST



### *LIQUERS*

		<i>glass</i>	<i>bottle</i>
L1	JAMESON IRISH WHISKEY	38	500
L2	HENDRICK'S GIN	42	530

### *HOUSE WINES*

		<i>glass</i>	<i>bottle</i>
H1	ANGOVE LONG ROW CHARDONNAY	32	128
H2	HOLE IN THE WATER SAUVIGNON BLANC	35	160
H3	ANGOVE 'NATURALIS' ORGANIC PINOT GRIGIO	38	180
H4	CHALK HILL BLUE CABERNET MERLOT	30	128
H5	BODEGAS LA ROSA HEREFORD MALBEC	30	110
H6	ANGOVE LONG ROW SHIRAZ	32	150

### *WHITE WINES*

W1	GRANT BURGE ALFRESCO FRIZZANTE MOSCATO	120
W2	DONNAFUGATA ANTHILIA BIANCO DOC SICILIA	140
W3	ANGOVE WILD OLIVE ORGANIC MCLAREN VALE CHARDONNAY	140
W4	E. GUIGAL COTES DU RHONE BLANC	145
W5	F.E. TRIMBACH RIESLING AOC ALSACE	150
W6	SAINT CLAIR PIONEER BLOCK 3 SAUVIGNON BLANC	160
W7	F E TRIMBACH GEWURZTRAMINER	170
W8	UNDURRAGA TERROIR HUNTER CHARDONNAY LIMARI	178
W9	DOMAINES ALBERT BICHOT CHABLIS	188
W10	DONNAFUGATA VIGNA DI GABRI SICILIA DOC BIANCO	188

### *RED WINES*

R1	ANGOVE WILD OLIVE ORGANIC MCLAREN VALE SHIRAZ	142
R2	E. GUIGAL COTES DU RHONE ROUGE	142
R3	SANTA JULIE EL BURRO MALBEC NATURAL	158
R4	DONNAFUGATA SHERAZADE NERO D'AVOLA IGP SICILIA	158
R5	SAINT CLAIR PIONEER BLOCK 14 PINOT NOIR	178
R6	ERRAZURIZ ACONCAGUA ALTO CARMENERE	180
R7	CAFAGGIO CHIANTI CLASSICO RISERVA DOCG	198
R8	GREENOCK CREEK FOUR CUTTINGS CARBERNET SAUVIGNON	200
R9	ALBERT BICHOT BOURGOGNE VIEILLES VIGNES DE PINOT NOIR	208
R10	FAUSTINO V RESERVA	208



