



Bricks & Butter

— EVERY BITE TELLS A STORY —

MENU

Morning, The Bricks & Butter Way

Breakfast Menu from 8.30 a.m. - 11.00 a.m.

Applicable for all breakfast menu

Choice of bread: **Wholemeal | White Bread | Sourdough**

01 **Bricks & Butter Signature Big Breakfast** | RM 38

Grilled chicken sausage, smoked beef bacon, golden hash brown, sautéed mushrooms, blistered tomato, slow-simmered baked beans and toasted bread.

Choice of eggs: **Scrambled | Sunny Side Up | Poached | Omelette**

02 **Avocado & Poached Eggs on Sourdough** | RM 35

Thick-cut sourdough topped with smoked salmon, smashed avocado, perfectly poached eggs and hollandaise sauce.

03 **Fluffy Cheese Omelette** | RM 28

Three-egg omelette folded with melted cheese, sautéed mushrooms and spinach, served with choice of toasted bread, cherry tomatoes and fresh greens.

Choice of eggs: **Whole Eggs | Egg Whites**

04 **Brioche Brûlée Toast** | RM 27

Thick-cut brioche caramelised to a golden crust, vanilla bean custard and finished with seasonal fruits and warm maple drizzle.

05 **The Bricks & Butter Pancake Stack** | RM 27

A soft, fluffy stack finished with maple glaze, fresh berries with cultured butter melting into every layer.

06 **Golden Morning Waffle** | RM 28

Crisp outside, tender within, finished with maple syrup, fresh berries and butter that melts into every golden pocket. Served with a scoop of vanilla ice cream on the side for the perfect sweet finish.

07 **Croque Madame** | RM 35

Toasted bread layered with chicken ham, creamy béchamel sauce, melted emmental, salad, cherry tomatoes topped with a sunny-side up egg.

08 **Classic Tuna Melt** | RM 32

Toasted sourdough layered with seasoned tuna, Dijon mayo and melted cheddar, finished with fresh herbs and served with crisp chips.

09 **Nordic Smoked Salmon Bagel** | RM 35

Bagel layered with signature whipped cream cheese, butter soft scrambled eggs and silky ribbons of smoked salmon. Finished with fresh rocket.

10 **Velvet Scramble & Turkey Ham Bagel** | RM 33

Soft bagel layered with signature whipped cream cheese, buttery folded scrambled eggs, crispy turkey ham and fresh rocket. Toasted to a gentle golden finish.

11 **Spiced Shakshuka with Sourdough** | RM 29

Eggs poached in a spiced tomato sauce with olive oil, onion and garlic. Served with toasted sourdough.



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All Day Dining

from 11.00 a.m. - 10.00 p.m.

STARTER

01 **Superfood Salad** | RM 35

Fresh greens, quinoa, green apple, pomegranate, avocado, toasted sliced almond with Bricks & Butter special dressing.

02 **Caesar Salad**

Grilled Salmon RM 48 | **Grilled Chicken Breast** RM 42 | **Chunky Tuna** RM 45

Crisp romaine lettuce, shaved parmesan, crunchy croutons and creamy caesar dressing.

03 **Prawn Fritters** | RM 48

Crispy, golden prawn fritters made with succulent tiger prawns dipped in a seasoned batter and deep-fried to perfection.

04 **Chicken 65** | RM 31

Small cuts of chicken fried with red chilli powder, flavoured with crispy curry leaves. A famous Chennai-inspired South Indian dish.

05 **Baked Scallops** | RM 42

Buttery golden scallops baked to perfection with Parmesan and mozzarella cheese, served with garlic bread.

06 **Crispy Calamari** | RM 39

Deep fried calamari rings and Thai chilli mayo.

SOUP

01 **Cream of Wild Mushroom Soup** | RM 32

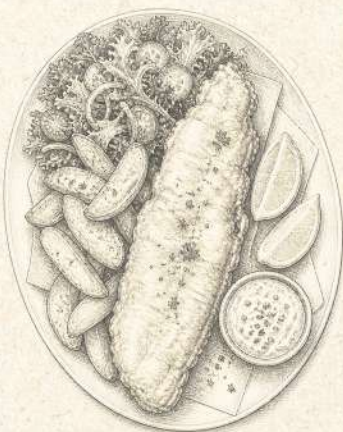
Homemade cream of mushroom, sautéed mushroom, herb garlic bread.



WESTERN

01 **Oven-Baked Chicken** | RM 39

Marinated chicken breast, mashed potato, mascarpone portobello, sautéed vegetables, mango chutney sauce and mesclun salad.



02 **Sriracha Chicken** | RM 39

Boneless marinated chicken, sriracha butter sauce, mashed potato, sautéed vegetables and mesclun salad.

03 **Classic Fish & Chips** | RM 45

Deep-fried tempura barramundi fish fillet, lemon wedges, potato wedges, classic tartar sauce and mixed salad.

04 **Baked Pistachio Crusted Salmon** | RM 58

Baked Norwegian salmon, crusted pistachio, grilled roma tomatoes, sautéed vegetables, pesto mashed potato and dill cream caper sauce.

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05 **Chimichurri Cod Fish**

Seared cod fish, grilled roma tomato, pesto mashed potato, sautéed vegetables and miso beurre sauce.

RM 105

06 **Marinated Lamb Rack (250g)**

Australian lamb rack, roasted baby potato, truffle rosemary sauce and sautéed vegetables.

RM 109

07 **Premium Australian Grain Fed Rib Eye (250g)**

Australian Grain Fed rib eye, roasted baby potato, green peppercorn sauce, sautéed vegetables and baked whole garlic.

RM 125

08 **Premium Australian Grain Fed Sirloin (250g)**

Australian Grain Fed sirloin, roasted baby potato, thyme mustard sauce, sautéed vegetables and baked whole garlic.

RM 105



PASTA

Choice of pasta: **Spaghetti | Linguine | Penne**

01 **Garlic Prawn Aglio-Olio** | RM 45

Fresh prawn tossed in chilli flakes, garlic cherry tomato and toasted bread.

02 **Buttermilk Soft-Shell Crab** | RM 45

Pasta in an Asian style creamy butter sauce with bird's eye chilli, curry leaves, tempura soft shell crab and toasted bread.

03 **Frutti di Mare** | RM 52

Black tiger prawn, scallop, black mussel, shredded basil, tomato concasse, parmesan cheese and toasted bread.

04 **Creamy Mushroom Pistachio** | RM 52

Smoked salmon roses, sautéed mushroom, creamy pistachio sauce, fresh basil and toasted bread.

05 **Beef Lasagna** | RM 50

Layers of pasta baked with minced beef ragù, Roma tomatoes, and sautéed mushrooms. Finished with wilted spinach and melted cheese. Served with toasted garlic bread.



06 **Meatballs** | RM 42

Homemade beef meatballs, tomato confit, fresh basil, napolitan sauce and toasted bread.

07 **Classic Bolognese**

Beef: RM 42 | **Chicken:** RM 38

Minced chicken or beef cooked in tomato base, tomato confit, fresh basil, parmesan cheese and toasted bread.

08 **Spicy Pesto Garden** | RM 36

Mixed vegetables, fresh basil, sun-dried tomatoes, chilli pesto sauce and toasted bread.

SANDWICHES & BURGERS

01 **Tuna Melt** | RM 32

Toasted sourdough layered with seasoned tuna, Dijon mayo and melted cheddar, finished with fresh herbs and served with crisp chips.



02 **Bricks & Butter Club Sandwich** | RM 42

Brioche, classic Caesar salad, roasted chicken, smoked salmon cheddar cheese, mixed salad and crisp chips.

03 **Cajun BBQ Steak Sandwich (120gm)** | RM 48

Sourdough bread, pan-fried Cajun Angus striploin, barbeque sauce, mixed salad and potato wedges.

04 **Homemade Burger**

Homemade beef patty or grilled chicken or soft shell crab, gherkin, mixed salad and potato wedges.

Beef RM 39

Grilled Chicken RM 37

Soft Shell Crab RM 39

05 **Croissant Sandwich**

Butter flaky croissant layered with crisp garden greens, your choice of filling, served with golden potato wedges.

Egg Mayo RM28

Tuna Mayo RM32

Honey Mustard Chicken RM35

SIDE DISHES



01 **French Fries** | RM 19

Cheese mayo dip.

02 **Sweet Potato Fries** | RM 22

Cheese mayo dip.

03 **Breaded Button Mushrooms** | RM 28

Deep fried button mushroom and cheese mayo dip.

04 **Potato Wedges** | RM 20

Thai chilli mayo dip.

05 **Cheesy Meatballs** | RM 32

Homemade beef meatballs and cheese mayo dip served with garlic bread.

North Indian Menu

STARTERS

01 Chaat Platter | RM 28

A savoury snack comprising a mixture of samosa, aloo chaat, papdi chaat and golgappa that no one can resist.

02 Pani Puri | RM 22

Crunchy puri shells stuffed with savoury fillings and dipped into chilled, zesty mint water.

03 Raita | RM 10

A popular, refreshing, and savory Indian yogurt-based side dish.

04 Kachumber Salad | RM 12

Freshly chopped cucumber, tomatoes, and red onions finished with a squeeze of lemon and a sprinkle of aromatic spices.

05 Papri Chaat | RM 24

A vibrant street-style medley of crisp fried dough wafers topped with papdi, chickpeas, potatoes and cooling yogurt, layered with sweet tamarind and mint chutney.

06 Papadam RM 1 per piece

MAIN COURSE | Non-Vegetarian

All dishes are served with plain basmati rice or a choice of plain naan.

Add RM 2 for garlic or butter naan.

01 Butter Chicken | RM 38

Chunks of grilled chicken tikka cooked in a smooth buttery and mildly sweet cream-based tomato gravy. One of India's best-loved dishes.

02 Chicken Kadai | RM 38

Succulent chicken cooked in a traditional kadai wok with capsicum, tomatoes and freshly ground spices - bold, rustic and full-bodied in flavour.

03 Chicken Tikka Masala | RM 38

Tender chunks of marinated grilled chicken in creamy yogurt and tomato based gravy. A spicier version of butter chicken.

04 Chicken Korma | RM 38

A creamy and fragrant North Indian delicacy, Chicken Korma features tender chicken simmered in a rich, mildly spiced gravy of yogurt, nuts, and aromatic spices.

05 Lamb Rogan Josh | RM 42

A traditional lamb preparation from Kashmir, slow braised with ground kashmiri chillies and spices.

06 Lamb Shank Nihari | RM 68

An Indo-Pak specialty. Lamb shank nihari is a slow-cooked rich, luxurious and spicy lamb curry that falls off the bone. This aromatic cury with tender meat melt in your mouth. The most decadent lamb nihari you will ever try!

07 Lamb Varuvel | RM 42

Pan-roasted lamb fry made by cooking tender lamb meat in shallots, ginger, tomato, garlic and other spices, a speciality from the south.

08 Bhuna Gosht | RM 42

Lamb pieces cooked in traditional Indian spices along with onion and tomato in a semi gravy.

09 Prawn Karahi | RM 58

Juicy prawns tossed in a rich tomato-based karahi gravy with crushed coriander, green chilli and warming spices - robust, aromatic and deeply satisfying.

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MAIN COURSE | Vegetarian

All vegetarian main dishes come with one piece of paratha or plain naan.

01 Mushroom Mutter Masala 🌶️ | RM 28

A versatile dish packed with flavours from earthy mushrooms, tart tomatoes and aromatic spices.

02 Dhal Tadka | RM 24

Made by cooking lentils along with onions, tomatoes, ginger, garlic, chilli and spices until soft and creamy.

03 Aloo Gobi 🌶️ | RM 28

Blend of potatoes, cauliflower and green peas in an onion-tomato based curry.

04 Palak Paneer | RM 30

A dish consisting of palak (spinach) and panéer (Indian cottage cheese) in a thick curry sauce based on pureed spinach with garlic and garam masala.

05 Dhal Makhni | RM 28

Lentils simmered on coal fire for hours. The prolonged slow cooking yields creamy, thick and buttery dhal.

06 Bhindi Do Pyaza 🌶️ | RM 24

A flavourful Indian dish of okra with lots of onion, garlic and aromatic spices.

07 Paneer Tikka Masala 🌶️ | RM 32

Farm fresh cottage cheese layered in spices, cooked in a clay oven served with a fragrant tomato sauce.



RICE

01 Plain Basmati Rice

Boiled long grain basmati rice.

RM 8

02 Plain Biryani Rice

RM 12

Biryani

Succulent meat cooked separately in home-made semi gravy home made masala, then topped with long grain basmati rice. Moderately spicy and rich in flavour.

03 Vegetable Biryani

RM 30

04 Chicken Biryani (with bone)

RM 32

05 Spicy Chicken Tikka Biryani (boneless)

RM 35

06 Prawn Biryani

RM 55

07 Lamb Biryani

RM 42

08 Lamb Shank Biryani

RM 68

09 Lamb Seekh Biryani

RM 68

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INDIAN BREAD

01	Tandoori Roti	RM 8
02	Tandoori Butter Roti	RM 9
03	Lacha Paratha	RM 10
04	Paneer Kulcha	RM 14
05	Plain Naan	RM 8
06	Garlic Naan	RM 10
07	Butter Naan	RM 10
08	Cheese Naan	RM 18
09	Garlic Cheese Naan	RM 19
10	Paratha	RM 8
11	Chapati	RM 6

From the Tandoor

All tandoor items come with:

- 1 Plain Naan
- Mint Chutney
- Kachumber Salad
- Dhal Tadka

Add RM2 for garlic or butter naan

CHICKEN

01 Tandoori Chicken

Flavourful tender whole chicken legs, marinated in lime, yogurt and aromatic spices, grilled in a traditional charcoal tandoor.

2 Whole Chicken Legs | RM 32

4 Whole Chicken Legs | RM 60



02 Chicken Tikka | RM 35

Tender pieces of boneless succulent chicken marinated in yogurt and spices, grilled in a tandoor.

03 Murgh Malai Tikka | RM 38

Tender pieces of boneless and succulent chicken marinated in a unique blend of yogurt, cream, cheese, cashews and mild spices, grilled in a tandoor.

04 Murgh Achari Tikka | RM 36

Tender pieces of boneless and succulent chicken marinated in a unique blend of yogurt, cream, cheese, cashews and pickling spices (Achari masala), grilled in a tandoor.

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LAMB

01 **Lamb Seekh Kebab** | 3 PCS: RM 42

Spiced ground lamb skewers, grilled in tandoor.

02 **Lamb Chops** | RM 79

Lamb chops with home-made garam masala, pepper powder and butter.

03 **Lamb Boti** | RM 42

Tender boneless lamb pieces marinated in aromatic spices and yoghurt, then grilled in the tandoor for a bold, smoky flavour.



SEAFOOD

01 **Fish Tikka** | RM 42

Fish marinated overnight with yellow chilli, carom seeds, coriander and garam masala, grilled in a charcoal tandoor.

02 **Tandoori King Prawn**

2 PCS: RM 42 | **3 PCS:** RM 63 | **4 PCS:** RM 84

Large king prawns cooked in a tandoor with delicate rosemary and spices.

KEBAB

01 **Mixed Kebab Platter**

SMALL: RM 65 | **LARGE:** RM 118

Consisting of tandoori king prawn, fish tikka, chicken tikka, murgh malai tikka, achari tikka and lamb seekh kebab.

VEGETARIAN

01 **Tandoori Broccoli & Mushrooms** | RM 38

Mushrooms stuffed with vegetables and cream cheese served with broccoli, grilled in a tandoor.

02 **Paneer Tikka** | RM 35

Chunks of paneer (Indian cottage cheese) marinated in spices, grilled in a tandoor.

~ Cakes & Bakery ~

More freshly selections available at our counter.

CAKES



Red Velvet
Tuxedo Cake
Pecan Carrot Cake
Burnt Cheesecake
Dubai Chocolate Cake
Iceberg Cake

SLICE	WHOLE
RM 21	RM 210
RM 22	RM 220
RM 23	RM 230
RM 23	RM 230
RM 23	RM 230
RM 23	RM 230

BENTO Cakes

Chocolate Bento	RM 70
Vanilla Bento	RM 70

PETIT GATEAU (Small Cakes)

Rocher Namelaka	RM 22
Pistachio-Pineapple	RM 19
Dolce Tiramisu	RM 21
Classic Tiramisu	RM 22
Fruit Tart	RM 22
Pistachio Choux	RM 21
Dubai Coffee Tart	RM 22
Chocolate Éclair	RM 18
Onde Onde	RM 21
Passion Lemon	RM 21
Double Chocolate Berries	RM 21
Cempedak Mousse	RM 23



À LA Carte

Mille-Feuille Strawberry	RM 22
Mille-Feuille Mango	RM 22
Mille-Feuille Peach	RM 22
Pavlova	RM 25
Flourless Chocolate Cake	RM 25
Passion Fruit Panna Cotta	RM 25
Crème Brûlée	RM 19
Mango Sago Gula Melaka	RM 16

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INDIAN *Desserts*

Gulab Jamun RM 18
Golden fried cheese balls in sugar syrup.

Ras Malai RM 21
Flattened balls of cottage cheese in saffron-flavoured milk.

Gajar Halwa RM 21
Indian pudding made with fresh carrots, milk, sugar, ghee and nuts.

Falooda RM 23
Indulge in this wholesome, flavorful chilled street food served with alternating layers of basil seeds, Falooda noodles, rose syrup and vanilla ice-cream.

Kulfi (*Mango/Pistachio*) RM 21
Traditional Indian ice-cream accompanied by carrot halwa.



LOAVES & *Breads*

Focaccia Bread RM 25
Sourdough Bread RM 25
Nutella Bread RM 25
Walnut Bread RM 20

PIES & *Pastries*

Chicken Pie RM 21
Lamb Keema RM 18
Tuna Puff RM 13
Chicken Cheese Slice RM 14

BAKERY

Plain Croissant RM 10
Almond Croissant RM 15
Strawberry Croissant RM 15
Bread Butter Pudding RM 17
Pain Au Chocolate RM 14
Cinnamon Cheese Bun RM 15



Blueberry Danish RM 14
Fruit Danish RM 15
Chocolate Danish RM 16
Hazelnut Praline Danish RM 15
Korean Cheese Bread RM 15
Canelé RM 8

~ Beverage Menu ~

COFFEE

	HOT	ICED
Espresso	RM 9	-
Americano	RM 15	RM 16
Cappuccino	RM 15	RM 16
Cafè Latte	RM 15	RM 16
Flat White	RM 15	RM 16
Mocha	RM 15	RM 16
Chocolate	RM 15	RM 16
Matcha Latte	RM 15	RM 16
Vanilla Latte	RM 15	RM 16
Caramel Latte	RM 15	RM 16
Hazelnut Latte	RM 15	RM 16

Add Oatmilk RM 3

Signature ICED COFFEE

Salted Creamy Pistachio	RM 18
Ube Coconut Americano	RM 18
Onde-Onde	RM 18

Signature ICED MATCHA

Matcha Okinawa	RM 16
Matcha Strawberry	RM 16
Red Bean Mango Matcha	RM 18

HOT Tea

Masala Chai	RM 12
Berries Sensation	RM 15
Fragrant Earl Grey	RM 15
Peppermint Tea	RM 15
English Breakfast	RM 15
Chamomile	RM 15

ICED Tea

Lemon Tea	RM 16
Smashed Mango Calamansi	RM 16
Peach Earl Grey	RM 16
Lychee Peppermint	RM 16

Refreshing MOCKTAILS

Bricks & Butter Sling

Orange Juice, Cranberry Juice, Orange Puree, Lime Juice, Grenadine, Soda.

RM 20

Kinabalu Sunset

Orange Juice, Honey, Orange Puree, Lime Juice, Biji Selasih, Grenadine.

RM 20

Hanky Panky

Watermelon, Mango Puree, Lime Juice, Soda.

RM 20

Rainbow Lychee

Lychee Puree, Rose Syrup, Lychee Chunks, Lime Juice, Blue Pea Soda.

RM 20

Spicy Mango Tango

Mango Puree, Makrut Lime Leaves, Mango Chunks, Lime Juice.

RM 20

Peach No-Hito

Peach Puree, Wild Mint Syrup, Peach Chunks, Mint Leaves, Lime Juice, Soda.

RM 20

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ICE Blended

Chocolate Brookies	RM 20
Wild Milo Brownies	RM 20
Rocky White Coffee	RM 20

FRUIT Smoothies

Mango	RM 20
Avocado	RM 20
Honeydew	RM 20
Coconut Shake	RM 20

Oatmilk LASSI

Manggo Lassi

Mango, Yoghurt, Oatmilk, Mint Leaves, Cardamom.

RM 22

Avocado Lassi

Avocado, Yoghurt, Oatmilk, Almond, Chia Seed.

RM 22

Strawberry Lassi

Strawberry, Oatmilk, Rose Syrup, Yoghurt, Mint Leaves, Chia Seeds, Honey.

RM 22



DETOX Smoothies



Detoxifying Green

Coconut Water, Apple, Celery, Ginger, Lemon, Spinach.

RM 20

Tropical Refresher

Coconut Milk, Pineapple, Banana, Chia Seed, Yoghurt.

RM 20

Berry Boost Smoothies

Pomegranate Juice, Mixed Berries, Yoghurt, Honey.

RM 20

Light & Lean Smoothies

Watermelon, Yoghurt, Chia Seed, Fresh Mint, Coconut Milk.

RM 20

Refreshing Green

Celery, Apple, Ginger, Honey.

RM 20

MILKSHAKE

Dirty Triple Chocolate	RM 24
Yummy Oreo Marshmallow	RM 24
Strawberry Berries	RM 24
Vanilla Cookies	RM 24

ICE-CREAM

1 Scoop Sundae	RM 12
2 Scoops Sundae	RM 18
Very Berries Tower	RM 24
Superbowl Sundae	RM 28

FRUIT Juice

Green Apple	RM 17
Orange	RM 17
Watermelon	RM 17
Carrot	RM 17

WATER & Soft Drinks

Spritzer 550ml	RM 6
Sprite 320ml	RM 8
Coca Cola 320ml	RM 8
Coke Zero 320ml	RM 8
Hildon Still Water 500ml	RM 15
Hildon Sparkling Water 500ml	RM 15
Iced Water	RM 0.50

