

FOOD MENU

LIGHT & EASY

FOREST MUSHROOM SOUP

Creamy forest mushroom soup dusted with nutmeg and garlic toast

RM28

MALAYSIAN ROJAK BUAH, A PENANG SPECIALTY

Mango, rose apple, pineapple, jicama, crispy fritters tossed with tamarind and peanut sauce

RM28

LOBSTER BISQUE

Creamy crustaceans' broth with poached lobster in the French way

RM28

SEPOI'S HOUSE SALAD

Confit of chicken thigh with apple, pomelo and fennel, topped with mesclun salad served with ginger, chili and sesame oil

RM32

CLASSIC CAESAR SALAD

Romaine lettuce tossed with our signature caesar dressing, with anchovies, grated egg, ciabatta bread croutons, crispy beef bits and shaved parmesan cheese

RM38

* Add On Grilled Chicken - RM15

* Add On Organic Prawn - RM17

FAMOUS SATAY (1/2 DOZEN)

Charcoal grilled chicken or beef satay with rice cake, cucumber, onion and peanut sauce

RM38

MALAYSIAN OXTAIL SOUP

Oxtail in flavorful broth, root vegetables, compact rice and homemade chili soy syrup

RM38

WATERMELON AND AVOCADO SALAD

Watermelon, avocado, feta, mixed leaves, pumpkin seeds served with orange dressing

RM42

MALAYSIAN TOUCH

NASI LEMAK

Rice cooked in coconut cream, served with prawn sambal, chicken rendang, cucumber, peanuts, anchovies and a boiled egg

RM36

NOODLE "MAMAK" STYLE

Yellow noodle fried with bean curd, squid, prawn, chicken, potato, shrimp fritters and vegetables in a spicy chili paste

RM36

CURRY LAKSA

Prawns, bean curd puffs, long beans, bean sprouts, chicken and egg noodle in a thick coconut curry broth

RM36

FRIED RICE "SEPOI" STYLE

Sepoi style fried rice with seafood & chicken

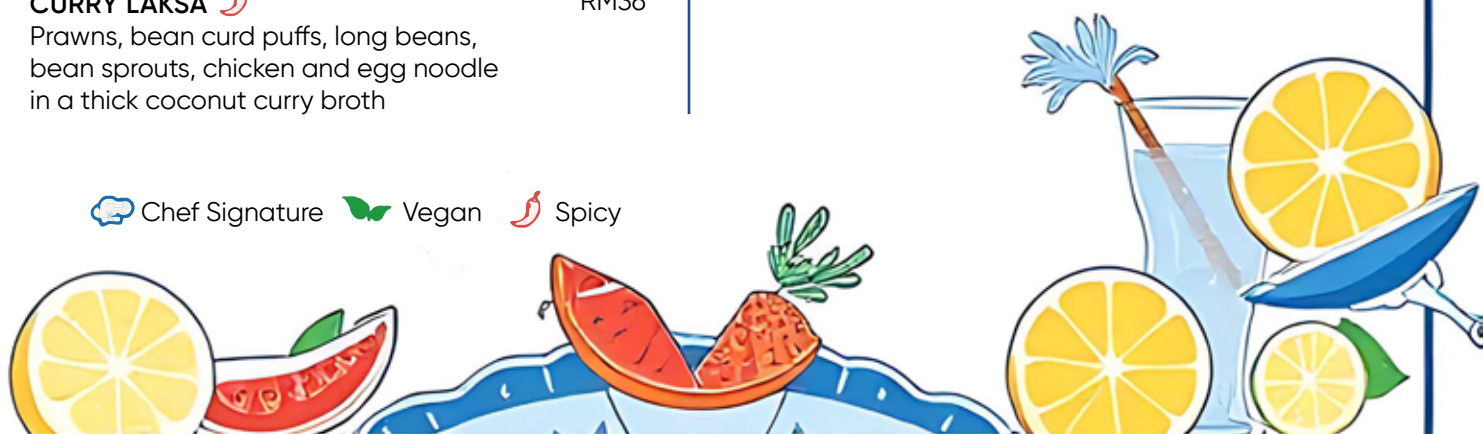
RM38

NYONYA FISH ASSAM PEDAS

Red snapper served in a spicy and sour broth with tomatoes, lady fingers, served with steamed rice

RM42

 Chef Signature  Vegan  Spicy



PIZZAS

AVANI PIZZA

Buffalo mozzarella, fresh basil leaf, cherry tomatoes and extra virgin olive oil

RM38

BEEF SALAMI AND PEPPERONI

With garlic confit, roasted pine nuts, capsicum

RM42

BETWEEN THE BREADS

between the breads come with home cut french fries or garden greens

CHICKEN SANDWICH

In a ciabatta bun with roquette lettuces and olive tapenade

RM38

BIG BURGER

Grilled beef patty, served with white mushroom compote, cheddar cheese sriracha sauce with onion jam on a toasted sesame milk bun

RM42

CHICKEN BURGER

House made patties, lettuce, cheese, caramelized onion, house made smoky bbq mayonnaise and fries.

RM42

PASTA

AGLIO E OLIO

With chili flakes, garlic slice and olive oil

RM32

CARBONARA

Choice of chicken or streaky beef in a rich creamy sauce topped with raw egg yolk

RM38

BEEF OR CHICKEN BOLOGNESE

Minced chicken or beef braised in rich tomato sauce

RM38

GOLDEN SAND PRAWN BALL SPAGHETTI

With spicy buttered creamy sauce

RM40

FLAME GRILLED

STEAKS AND FRESH SEAFOOD

All grilled meat and seafood are accompanied with-sauteed seasonal vegetables, a choice of side dish and sauce

FROM THE SEA

FRESH NORWEGIAN SALMON 160g+/- RM88

Chef's Choice Salmon Fresh, hand-selected salmon fillet seasoned with sea salt, cracked black pepper, and fragrant thyme, then perfectly seared to lock in flavour. A clean, elegant dish that lets the natural richness of the fish shine.

PRO - BIOTIC PRAWNS 5 pieces RM88

Lightly seasoned with sea salt, cracked black pepper, and fresh thyme. Pan-seared to perfection for a simple yet flavourful dish that supports gut health and satisfies the palate.

FLOWN IN FROM THE RANCHES

NEW ZEALAND LAMB CUTLET 250g+/- RM108

BLACK ANGUS
PURE CERTIFIED

AUSTRALIAN
ANGUS BEEF

STRIPLOIN 180g+/- RM128

RIB EYE 180g+/- RM148

TENDERLOIN 180g+/- RM168

SIDE DISH:

Garlic mashed potato, french fries, potato wedges, baked potato

SAUCE SELECTION:

Chimichurri, black pepper, mushroom, béarnaise, herb butter





BIG PLATES

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| HAINANESE CHICKEN CHOP Adapted from a recipe made famous by the Hainanese clan of old Malaya, a lightly breaded chicken chop served with a brown sauce, Fries | RM40 |
| ASIAN ROASTED RED SNAPPER Fillet of red snapper with creamy spinach, rice cakes roasted tomato cherries in light ginger and scallion butter | RM48 |
| FISH AND CHIPS Crispy battered fish with tartare tomato sauce accompanied by fruit salad | RM48 |

KIDS MENU

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| CRISPY FISH FILLET WITH FRIES | RM26 |
| SPAGHETTI MEATBALLS (BEEF) | RM26 |
| POPCORN CHICKEN WITH FRIES | RM26 |

SWEETS

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|---|------|
| EARL GREY CREME BRULEE ☁️ Served with ginger scented tropical fruit salad | RM22 |
| LEMON GRASS PANNA COTTA ☁️ Chilled panna cotta infused with lemon grass served with wild berry compote | RM19 |
| ESPRESSO TIRAMISU A light Italian coffee flavored mascarpone trifle served with caramelized coffee sauce | RM24 |
| KAFFIR LIME CHEESECAKE ☁️ Creamy cheese filling flavored with kaffir lime on a cookie crust served with raspberry and mango sauce | RM24 |
| ASSORTED SLICED FRESH FRUIT | RM20 |

☁️ Chef Signature 🌿 Vegan 🌶️ Spicy





DRINKS MENU

RED WINE

| | GLASS | BOTTLE |
|--|-------|--------|
| AFRICAN PASSION -Cabernet Sauvignon - South Africa | RM 38 | RM 178 |
| LOS BOLDOS -Traditional - Merlot - Chile | RM 42 | RM 198 |
| SUNNYCLIFF -Estate - Shiraz - Australia | RM 48 | RM 228 |

WHITE WINE

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|--|-------|--------|
| AFRICAN PASSION -Chenin Blanc - South Africa | RM 38 | RM 178 |
| LOS BOLDOS -Sauvignon Blanc Chile | RM 42 | RM 198 |
| SUNNYCLIFF -Sauvignon Blanc Australia | RM 48 | RM 228 |

SPARKLING WINE

| | BOTTLE |
|--------------------------------------|--------|
| MIONETTO PROSECCO SUPERIOR | RM328 |
| D.O.C.G - ITALY | |
| MARTINI ASTI D.O.C.G. - ITALY | RM358 |
| COLLARD | RM918 |
| CANARD | RM808 |

SINGLE MALT WHISKY

| | GLASS | BOTTLE |
|---------------------------------|-------|----------|
| GLENFIDDICH | RM 50 | RM 728 |
| THE DALMORE 15 YEARS OLD | RM 80 | RM 1,568 |

ALCOHOLIC BEVERAGES

| | CAN |
|----------------------------------|--------|
| CARLSBERG | RM 30 |
| TIGER | RM 30 |
| HEINEKEN | RM 34 |
| GUINNESS STOUT | RM 34 |
| CARLSBERG BUCKET OF 6 CAN | RM 150 |
| TIGER BUCKET OF 6 CAN | RM 150 |





WHISKY

| | GLASS | BOTTLE |
|----------------------------|-------|--------|
| THE FAMOUS GROUSE | RM 35 | RM 408 |
| CHIVAS REGAL 12 YEARS OLD | RM 40 | RM 598 |
| JOHNNIE WALKER BLACK LABEL | RM 42 | RM 698 |

BOURBON

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|---------------|-------|--------|
| JIM BEAM | RM 38 | RM 418 |
| JACK DANIEL'S | RM 40 | RM 568 |

VODKA

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|----------|-------|--------|
| SMIRNOFF | RM 38 | RM 418 |
| ABSOLUT | RM 40 | RM 458 |

BRANDY

| | | |
|---------------------|-------|----------|
| MARTELL VSOP | RM 55 | RM 828 |
| HENNESSY VSOP | RM 65 | RM 828 |
| MARTELL CORDON BLEU | | RM 1,788 |
| HENNESSY XO | | RM 1,988 |

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|-----------------|-------|--------|
| GORDON'S | RM 35 | RM 418 |
| BOMBAY SAPPHIRE | RM 38 | RM 458 |

RUM

| | GLASS | BOTTLE |
|----------------------------|-------|--------|
| BACARDI CARTA BLANCA | RM 38 | RM 418 |
| CAPTAIN MORGAN SPICED GOLD | RM 40 | RM 458 |

TEQUILA

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| JOSE CUERVO | RM 38 | RM 418 |
| JOSE CUERVO 1800 | RM 40 | RM 518 |

COCKTAIL

| | GLASS |
|---|-------|
| DRAGON FRUIT MOJITO Dragon Fruit, Rum, Lime Wedges, Mint Leaf, Soda | RM 38 |
| LONG ISLAND ICED TEA Vodka, Gin, Rum, Tequila, Sun Dried Orange Syrup, Lime Juice, Coke | RM 38 |
| MARGARITA Tequila, Sun Dried Orange Syrup, Lime Juice | RM 38 |
| TEQUILA SUNRISE Tequila, Orange Juice, Grenadine Syrup | RM 38 |
| SEX ON THE BEACH Vodka, Midori, Peach Syrup, Pineapple Juice | RM 38 |





MOCKTAIL

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|--|-----------------------|
| RED TOUCH Dragon Fruit Puree, Monin Mojito Syrup, Lime Wedges, Mints Leaves, Soda Water and Salt | GLASS RM 24 |
| BANANANAS Banana, Pineapple, Yoghurt | RM 24 |
| BUDDY MARY Carrot, Ginger | RM 24 |
| BEE PASSION Passion Fruit, Honey, Lemon, Ginger Ale | RM 24 |
| CALAMANSI ASAM BOI Calamansi, Asam Boi, Sprite | RM 24 |

WATER

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|---|------------------------|
| EVIAN 330ML (STILL) | BOTTLE RM 21 |
| PERRIER 330ML (SPARKLING) | RM 21 |
| ACQUA PANNA 500ML (STILL) | RM 29 |
| SAN PELLEGRINO 500ML (SPARKLING) | RM 29 |

CARBONATED DRINK

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|--------------------|---------------------|
| COKE | CAN RM 13 |
| COKE ZERO | RM 13 |
| SPRITE | RM 13 |
| 100 PLUS | RM 13 |
| GINGER ALE | RM 13 |
| GINGER BEER | RM 13 |
| SODA WATER | RM 13 |
| TONIC WATER | RM 13 |

CHILLED JUICE

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| ORANGE | GLASS RM 15 |
| APPLE | RM 15 |
| GREEN GUAVA | RM 15 |
| PINEAPPLE | RM 15 |

FRESH JUICE

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|--------------------|-------|
| ORANGE | RM 20 |
| GREEN APPLE | RM 20 |
| WATERMELON | RM 20 |

HOT & COLD BEVERAGES

| | HOT | COLD |
|------------------------|------------|-------------|
| BREWED COFFEE | RM 15 | RM 23 |
| SINGLE ESPRESSO | RM 15 | |
| DOUBLE ESPRESSO | RM 17 | |
| CAFÉ LATTE | RM 20 | RM 23 |
| CAPPUCCINO | RM 20 | RM 23 |
| CHOCOLATE | RM 20 | RM 23 |
| MOCHA | RM 20 | RM 23 |
| MILO | RM 20 | RM 23 |
| ICED LEMON TEA | | RM 18 |

TEA

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|--------------------------|-------|
| ENGLISH BREAKFAST | RM 15 |
| EARL GREY | RM 15 |
| JASMINE | RM 15 |
| PEPPERMINT | RM 15 |
| CHAMOMILE | RM 15 |

