





Breakfast 8AM - 4PM

Osso Bucco Benedict / 42  
Pepper Mornay, Grilled Sweet Peppers, Braised Veal Shank, Poached Egg, Croissant Danish


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, Hous 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 (v) 
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



Baked Eggs / 45 
Braised Australian Veal Shank, Pomodoro, Eggs, Sourdough

Add On

House Chicken Sausage / 12	Egg / 3
Angus Beef Sausage / 15	Sourdough / 3
Beef Chorizo / 15	Grilled Vine Tomatoes / 4
Avocado / 8	Red Pepper Hummus / 8
Smoked Salmon / 12	Sauteed Mushrooms / 6

Veal Shank Taco / 31  
Braised Australian Veal Shank, Pico de Gallo, Avocado, Jalapeno Cream, Cheese

Sunshine Taco / 22 (v) (v+)  
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

Grilled Salmon / 52
Mushrooms, Vine Tomatoes, Smashed Baby Potatoes or Pomme Puree

Brunch 11AM - 4PM

Cubano Sandwich / 42  
Braised Australian Veal Shank, Gherkins, Dijon Mustard, Cheddar, Sourdough

Bangers and Mash / 35
Double House Chicken Sausage, Pomme Puree, Onion Reduction
Swap to Angus Beef or Beef Chorizo / +12

Caprese Sandwich / 38 (v) 
Basil Pesto, Cheese, Grilled Vine Tomatoes, Arugula, Sourdough



 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

pepper
BAKERY & BISTRO

Coffee.

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	 
Selections:			
My Melbourne			
Oolong Rose			
Sencha Green			
Chamomile blossoms			
English Breakfast			
Peppermint			

Juice.

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.

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

Red.

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

White.

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

Rose.

La Ville Ferme (France)		169
-------------------------	--	-----

Prosecco.

Terredirai Brut 22 (Italy) Spumante Prosecco		259
---	--	-----

Beer.

Craft Beer IPA  	 26	
Copper Ale		26

Gin.

Roku Gin (70cl)	330
-----------------	-----

Whiskey.

Singleton 12 Year Old (70cl)	470
Glenfiddich 15 Year Old (70cl)	680

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	

Drinks

Booze



Dinner

5PM - 10PM

All Day Long.

11AM ONWARDS

Starters.

Aussie Wagyu Slider / 21 P †

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

Lobster Roll / 59

w Fermented Hot Honey Butter, Ikura

Truffle Fries / 25 P (v) (v+)

w Housemade Truffle Dressing, Parmigiano Reggiano, Shaved Truffle

Grilled Wings / 38 †

w Surprise Filling, Fermented Hot Sauce, Chilli Oil

Jalapeno Poppers / 28 † † (v)

w Three Cheese

Chicken Bites / 28

w Charcoal Crumb, Sambal Tomat

Bar Snacks

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

Calamari / 28

w Burnt Chilli Puree

Mains.

GOOD FOR SHARING!

Osso Bucco / 92 †

w Braised Australian Veal Shank, Pomme Puree

Chicken Schnitzel / 52 P †

w Coriander Butter, Sambal Tomat, Parmigiano Reggiano

NZ Lamb Cutlet / 128

w Peppercorn Crumb

Grilled River Prawn / 72 †

w Green Oil

Grilled Salmon / 52

Mushrooms, Vine Tomatoes, Smashed Baby Potatoes or Pomme Puree

Specials

Pepper's A5 Wagyu / 198/388 †

(150 g/300g)

w Peppercorn Crumb, Green Oil

Chilean Black Cod / 148 †

w Sambal Nusantara, Green Oil, Kaffir Leaves, Calamansi

Pasta.

Yuzu Vongole / 42 P

Squid Ink Spaghetti, Yuzu Kosho, Sabah Clams, Fresh Squid, Ikura, Cured Egg Yolk

Pepper Pesto / 72 P (v)

Red Pepper Pesto, Burrata

Truffle / 48 P (v)

Chanterelle Mushrooms, Fresh Truffle, Parmigiano Reggiano
Truffle Shaving +25

Osso Bucco Pasta / 48 †

Braised Australian Veal Shank, Black Pepper, Parmigiano Reggiano

Bloody Mary / 42

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

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

TRY ME!

Greens.

Cauliflower Steak / 28 P † (v)

w Pepper Mornay, Cider Chimichurri, Green Oil, Pomegranate Jewels, Calamansi

White Corn / 25 P † (v)

w Sweet Butter, Grana Padano, Calamansi, Togarashi

Chargrilled French Beans / 18 † † (v)

w Sambal Nusantara, Chicken Skin

Smashed Baby Potatoes / 22

w Truffle Emulsion, Parmigiano Reggiano

Caesar Salad / 31

Charred Romaine, Cured Egg Yolk, Caesar Dressing, Crispy Chicken Skin, Pink Peppercorn

Desserts.

Lychee Pavlova / 28

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

Dark Chocolat 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

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

pepper
BAKERY & BISTRO