

BREAKFAST MENU

available from 0700 - 1030

enjoy complimentary pastries as you await your freshly prepared meal

RuMa's Nasi Lemak

58

Fried chicken, prawn sambal, cucumber, peanuts, and anchovies
served with Kaya Toast - Malaysian toast bread with pandan coconut spread

enjoy artisan chicken sausages and potato of the day with your choice of:

Salmon Eggs Benedict

58

English muffin, poached egg, hollandaise

Avocado Toast

58

Sourdough, spinach, heirloom tomatoes

Truffle Scrambled Egg

58

French baguette, turkey ham, pecorino

Choices of coffee or tea with your breakfast:

Espresso
Americano
Cappuccino
Café Latte

English Breakfast Tea
Earl Grey Tea
Soothing Sencha
Peppermint Tea

Freshly Squeezed Juice

25

Orange
Green Apple
Watermelon
Carrot



Chef's Recommendation



Vegetarian



Environmental, Social and Governance



Vegan

Our food may include or come into contact with common allergens.
If you have any allergies, please inform your server so we can take extra care.

All prices are in Malaysian Ringgit and inclusive of SST

CASUAL LUNCH MENU

available from 1200 - 1400

Grilled Chicken Sandwich	48
Multi seed loaf, tomato, baby gem, cheddar, house fries	
Wagyu Beef Roti	48
Beef rendang, acar, house-fries	
Tom Yam Fried Noodle 	48
Rice vermicelli, tiger prawn, squid, kaffir lime, lemongrass	
Tiger Prawn Spaghetti  	48
Buttermilk sauce, green chili, curry leaf	
Pineapple Fried Rice 	48
Long beans, ginger torch, crispy fried chicken, egg sambal	
Quinoa Fried Rice  	48
Edamame, plant-based drumstick, acar	
35 Days Organic Leaf Salad Bowl	10
Red quinoa, cucumber, carrot, cherry tomato, crostini your choice of dressing: lemon vinaigrette or ranch dressing	

BEVERAGE SELECTIONS

Berry Bliss	18
Strawberry, grenadine, cranberry	
Golden Fizz	18
Peach, calamansi, soda water	
Amber	18
Thyme, grapefruit, soda water	
Green Vitality	25
Green apple, celery, cucumber, spinach, ginger, lemon	
Juicy Glow	25
Green apple, red apple, cucumber, spinach, lime	



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SALAD

Red Quinoa Tabbouleh 	48
Tomatoes, cucumber, parsley, lemon, olive oil	
Baby Gem Caesar Salad 	55
Boiled eggs, crispy turkey, parmesan, croutons	
Burrata Salad 	58
Momotaro tomatoes, basil, shallot, pesto	
Pomelo & Pomegranate Salad	48
Fennel, baby spinach, mango, kyuri, house dressing	
Add on Protein:	
Grilled Chicken – 80gm	15
Smoked Salmon – 80gm	20
Cobb Salad 	58
Grilled chicken, avocado, lettuce, tomato, egg, blue cheese	
Asian Grilled Beef Salad 	65
Tomatoes, chili, red onions, coriander, toasted rice, lime	
Smoked Salmon Salad	65
Organic leaves, free range egg, cherry tomatoes, avocado	

SOUP

Chicken & Prawn Dumpling Soup 	35
House-made chicken dumpling, supreme chicken broth	
Spiced Lamb Shank 	58
Aromatic red broth, spring onions, fried shallots	



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SNACKS

Popiah Basah 	30
Malaysian spring roll with tofu, carrot, sweet turnip, chili, tamarind, sesame, peanut	
Crispy Wonton	40
Chicken, shrimp, sweet chili sauce	
Crispy Calamari 	40
Lemon, ranch dip	
Chicken Tacos	45
Lettuce, green chili, pickles, cheese sauce, coriander sauce	
Chicken Wings  	45
BBQ	
Honey marinated	
Garlic basil	
Hot chilli pepper	
Ocean Trout Tartare	50
Rice puff, anchovy aioli, avocado, ocean trout roe	
Prawn Spring Rolls 	50
Poached prawns, cucumber, carrot, sweet turnip, chilli dip sauce, sesame, peanuts	
Beef Kebab	55
Spiced ground meat, flatbread, onion tomato salad, garlic tahini sauce	
Beef Kofta Skewer	55
Dehydrated yogurt, melon acar, dukkah spice	
Smoked Duck Breast Tartlet	55
Chilli smoked duck, long beans, cilantro lime	
Chicken Chimichanga 	55
Bell peppers, mozzarella, guacamole, tomato salsa	
Sliders	55
Beef patties, lettuce, pickles, cheddar	
Crispy chicken, lettuce, tomato, cheese sauce	
Plant-based patties, avocado, lettuce, tomatoes, whipped tofu 	
Garlic Shrimp	60
Balsamic cream, baguette	
The RuMa Hotel Satay  	65
Signature chicken and beef skewers, peanut sauce and condiments	
Bao Bun – Wagyu Beef Rendang 	75
Lettuce, pickles, cheese sauce	



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SANDWICHES

Meatless Chicken Tortilla Wrap	55
Plant based nugget, tahini mayo, tomatoes, lettuce, avocado, tomato salsa, hand-cut chips	
Chicken Quesadilla	55
Spinach, corn, jalapenos, mozzarella, guacamole coriander sauce	
The Club Sandwich 🍳	68
7-grain ciabatta, streaky beef, grilled chicken, free range egg, guacamole, cheddar	
RuMa Crispy Chicken Burger 🌿🍳	70
Lettuce, tomatoes, cheese sauce	
Croque Monsieur 🍳	70
Smoked turkey, cheddar cheese, chips	
Asian Smoked Beef Toastie	75
Brioche, grilled onions, aged cheddar cheese, hand cut chips	
Angus Beef Burger	88
Lettuce, tomatoes, cheddar cheese, onion rings, pickles	

PASTA

Penne al Pesto	75
Basil, pine nuts, pecorino cheese	
Penne Mushroom Alfredo 🍷	75
Mushrooms, white sauce, parmesan, truffle oil	
Lasagna 🍳	70
Beef ragout, béchamel, mozzarella, arugula	
Spaghetti Seafood Aglio e Olio 🍳	75
Crab meat, prawns, squid, fish, chilli, garlic, olive oil	
Spaghetti ai Frutti di Mare	85
Provençal seafood, tomatoes, basil	
Spaghetti Beef Bolognese	88
Angus beef ragout, tomatoes, parmesan	



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MAIN COURSE

Vegan Rice Poke 	55
Chickpea ragout, quinoa, green beans, bean curd, melon acar	
Meatless Drumstick 	55
Mushrooms, potatoes, pumpkin, whipped tahini, melon acar, pomegranate	
Kampung Fried Rice	68
Anchovies, spicy egg belado, prawns, crackers	
Karaage Chicken & Kantan Fried Rice  	68
Japanese style crispy fried chicken, edamame, ginger torch flower, onsen egg, baby French beans	
Crab Meat Fried Rice 	105
Tobiko, omelette, ginger	
Traditional Smoked Beef with Coconut Turmeric Gravy 	88
Fragrant jasmine rice, fresh jungle herbs, sambal belacan	
Nasi Lemak Wagyu Rendang 	88
Wagyu beef cheek braised with aromatic spices, kaffir lime	
Fish & Chips 	70
Tartar sauce, peas, lemon	
Chicken Piccata	78
Parmesan, capers, mashed potatoes, charred lemon tangy lemon sauce	
Chicken Cordon Bleu	88
Mozzarella cheese, turkey ham, hand cut fries, house pickles	
Shepherd's Pie	98
Lamb, mirepoix, pommes puree, peas	
Grilled Salmon	120
Charred jumbo asparagus, charred lemon, beurre blanc roe sauce	
Angus Beef Striploin – 300gm 	218
Asparagus, pomme puree, mustard, and tarragon sauce	

SIDES

Hand-cut Fries 	20
Mac & Cheese 	20
Mashed Potato 	12
Roasted Mushrooms 	12
French Beans 	12
Steamed Rice 	12



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NOODLES

Char Kway Teow  	65
Wok fried flat rice noodle, duck egg, king prawns, chives, bean sprouts, pickled chili	
Mee Mamak	65
Malaysian stir-fried yellow noodles, chicken, prawn, bean curd, bean sprouts	
Fried Vermicelli Noodles 	68
Prawn, chicken, tofu, bean sprouts, sambal	
Prawn & Lobster Curry Noodle  	98
Yellow noodles and curry gravy, egg, tofu puff, crispy bean curd, bean sprouts	
Wagyu Beef Noodle Soup 	98
Rice noodles, basil, coriander, onions, bean sprouts, chili flakes	
Wok Fried Wagyu Beef Hor Fun Noodles	110
Dried scallops, bean sprouts, scallion, chili oil	

PIZZA

Margherita 	50
Roma tomatoes, mozzarella, sweet basil, freshly made tomato sauce	
BBQ Chicken	55
Barbeque chicken, red onion, spinach, pineapple, freshly made tomato sauce	
ai Funghi 	55
Forest mushrooms, gorgonzola, arugula, truffle oil, mozzarella	
di Mare	60
Smoked salmon, prawn, squid, freshly made tomato sauce	
Salami	60
Italian beef salami, olives, arugula, chili, freshly made tomato sauce	
Add on Protein:	
Mozzarella	12
Gorgonzola	12
Seafood – Smoked salmon, squid, shrimps	15
BBQ Chicken	10
Mushroom Ragout	10



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DESSERTS

Single Origin Chocolate	38
Chocolate parfait, chantilly, strawberry, cocoa nib tuile	
Vanilla Pumpkin Tart  	38
Clotted cream, pistachio brittle, salted caramel sauce	
Tiramisu 	38
Coffee, genoise biscuits, mascarpone, tuile	
Pengat Pisang Parfait  	38
Banana compote, pearl sago, coconut cream	
Cinnamon Beetroot Cake  	38
Salted caramel, cheese frosting, hazelnut brittle, beetroot jelly	
Seasonal Local Fruit  	38
Ice Cream – Cup of 100gm	22
Choice of:	
Vanilla Bean 	
Choconut 	
Highland Strawberry  	
Buah Melaka   	
Pandan coconut ice cream, gula melaka gel, roasted coconut flakes	



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CHAMPAGNE & SPARKLING

GLASS

BOTTLE

NV	Franck Massard Mas Sardana, Brut Nature, Cava Catalunya, Spain	Xarel-lo Macabeo Parellada	75	350
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Franck Massard is a sommelier turned wine-maker, he made the transition in 2004 purchasing his initial vineyard at Priorat and moved on to producing sparkling wines in 2011 with the creation of Mas Sardana Cava. This cava is a style of sparkling wine that can be enjoyed at any time, a perfect balance between acidity, freshness with a pleasant after-taste.

NV	Pol Roger Brut Réserve Épernay, Champagne, France	Pinot Noir Pinot Meunier Chardonnay	145	680
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Pol Roger began his career by gaining valuable experience as a wine wholesaler. At just 18 years old, in 1849, he established his own champagne house, which remains in the hands of his descendants to this day. Pol Roger's champagnes are substantial and mouth filling, balancing a pinot-driven depth with polished refinement.

NV	Moët & Chandon, Brut Imperial Épernay	Pinot Noir Pinot Meunier Chardonnay		680
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NV	Bollinger Special Cuvée Aÿ, Champagne, France	Pinot Noir Chardonnay Pinot Meunier		850
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WHITE WINE

GLASS

BOTTLE

2023	Dog Point Vineyard Marlborough, New Zealand	Sauvignon Blanc	63	300
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Dog Point is the remarkable product of a partnership between two distinguished Cloudy Bay alumni: enologist James Healy and founding viticulturalist Ivan Sutherland. Vines are low cr2opped, hand-picked and grown under an organic regime. Their unwavering dedication results in wines of exceptional purity - juicy and plush, with bright, vibrant acidity.

2023	Kumeu River, Village Auckland, New Zealand	Chardonnay	69	330
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Located in the Kumeu region of Auckland, New Zealand, known for producing some of the best Chardonnay wines in the world. They meticulously farm their vineyards and adopt sustainable practices to ensure the highest quality fruit. Partially fermented in old French oak, creating richness without overwhelming oak influence while remaining wine is fermented in stainless steel tanks allowing its vibrant fruits to shine. A wine with lively citrus flavours and flinty minerals.

2020	Oremus, Mandolas Tokaj, Hungary	Furmint	75	360
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Furmint is a late-ripening grape variety from Hungary. In the past twenty years, dry furmint from Hungary has been improving leaps and bounds, transforming into one of the most exciting varieties in Europe.

Oremus Mandolas Furmint is a young, fruity wine with a fresh nose and a lively tone of acidity.

ROSÉ WINE

BY BOTTLE

2022	BY.OTT, Rose Côtes de Provence, France	Grenache Cinsault Syrah Mourvèdre	450
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RED WINE

BY GLASS BY BOTTLE

2020	Mazzei Zisola, Noto Rosso Sicilia Sicily, Italy	Nero d'Avola	55	260
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Pay attention to the label, there is a fingerprint on it! The fingerprint of Francesco Mazzei symbolizes the will to leave a strong mark in the Sicilian viticulture, passing on tradition and knowledge of 25 generations in winemaking.

Nero d'Avola is the most important and widely planted red wine grape variety in Sicily. This version is an elegant red with flattering fruit bouquet, juicy ripe berries and well-integrated tannins.

2021	Trimbach, Réserve Alsace, France	Pinot Noir	60	290
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The Trimbach family had been producing wines at Alsace since 1626, Pierre Trimbach the current winemaker produces a unique 'Réserve Pinot Noir' the only red grape variety authorized at Alsace, France.

A beautifully structured wine, juicy freshness combined with delicate aromas of red and black berries and velvety tannins.

2019	Château La Couronne Saint-Émilion, Bordeaux, France	Merlot Cabernet Sauvignon Cabernet Franc	75	360
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A blend of 60% Merlot, 25% Cabernet Sauvignon and 15% Cabernet Franc, with an average vine age of 25 years, this wine is carefully aged for 12 months.

Seductive, balanced, fruity wine made from limited yields and long macerations. A delicate and elegant wine.

GIN

Vesper

78

United Kingdom

Sharp, strong, and elegant with a dry finish. The gin offers botanical backbone, the vodka smooths the edges, and Lillet Blanc adds a light citrus and floral note. Created by Ian Fleming in Casino Royale (1953) as James Bond's signature drink.

Red Snapper

75

France/ United State America

Savoury, spicy, and herbaceous with a botanical gin kick that contrasts the tangy tomato and sharp citrus. A gin twist on the Bloody Mary, created in 1920s Paris and popularized at the St. Regis Hotel, New York.

Tom Collins

75

United State America

Sharp, strong, and lemon-forward with a subtle juniper presence from the gin, balanced by a touch of sweetness. First recorded in 1876 by Jerry Thomas. Named after the "Tom Collins Hoax" of 1874, a joke that swept the U.S. and inspired bartenders to immortalize it in a cocktail.

Martini

72

United State America

Crisp, dry, and clean with herbal, floral, and slightly bitter notes, depending on the vermouth and garnish. Origins are debated—possibly from the 1860s Martinez. Gained fame as a symbol of elegance and power, embraced by icons like James Bond.

Aviation

70

United State America

Delicate, floral, and tart with violet from crème de violette, citrus brightness, and a dry gin base. Created by Hugo Ensslin in 1916. Vanished for decades due to the rarity of crème de violette, it was revived by modern bartenders seeking classic elegance.

Singapore Sling

67

Singapore

Complex, sweet, and tropical with herbal and cherry notes from Bénédictine and cherry liqueur balanced by citrus and soda. Created in the early 1900s at Raffles Hotel, Singapore, by Ngiam Tong Boon. Designed to look like a fruit juice so women could drink in public.

Clover Club

60

United State America

Silky, tart, and fruity, with raspberry sweetness, lemon zing, and a creamy texture from egg white. Pre-Prohibition classic from Philadelphia, named after a gentlemen's club. Rediscovered by modern bartenders after decades of obscurity.

GIN

Negroni

57

Italy

Bold and bittersweet with deep herbal notes, balanced by the sweetness of vermouth and dry gin botanicals. Originated in Florence in 1919 when Count Negroni asked for an Americano with gin instead of soda.

Negroni Sbagliato

57

Italy

Bitter-sweet and effervescent. Combines Campari and sweet vermouth with sparkling wine (Prosecco) instead of gin. It is lighter, bubbly, and more refreshing than a classic Negroni. Created by mistake at Bar Basso, Milan, in the 1970s. Gained modern fame after a viral quote by actor Emma D'Arcy in 2022.

Ramos Gin Fizz

70

United State America

Creamy, frothy, and citrusy with orange blossom aroma and a luscious texture from egg white and cream. Gin, citrus, simple syrup, egg white, heavy cream, orange flower water, and soda water make this a rich, dessert-like fizz. Soft as a cloud, bright as a lemon. Like drinking a gin meringue. Invented in 1888 by Henry C. Ramos in New Orleans. Known for its famously long shake time—once done by a team of "shaker boys."

VODKA

Espresso Martini

75

United Kingdom

Rich, bittersweet, and creamy with strong espresso notes balanced by vodka and a hint of coffee liqueur sweetness. Created by London bartender Dick Bradsell in the 1980s when a model requested a drink that would "wake me up." It's become a staple on modern menus for coffee lovers.

Black Russian

62

Belgium

Strong, sweet, and dark with roasted coffee and vodka punch. Invented in 1949 in Brussels for a U.S. ambassador. The creamy White Russian later evolved from it.

RUM

Mai Tai

65

United State America

Rich, nutty, and tropical with lime acidity, orgeat (almond syrup), and layered rums. Created by Trader Vic in 1944 in California and later embraced by tiki bars. Its name means "out of this world – the best" in Tahitian, reflecting its Polynesian-themed roots.

Jungle Bird

65

Malaysia

Tropical, fruity, and slightly bitter with pineapple sweetness and a Campari backbone. One of the few tiki-style drinks to use Campari, the Jungle Bird was created in the 1970s at the Kuala Lumpur Hilton as a welcome drink, blending Southeast Asian tropicality with Italian bitterness.

TEQUILA

Paloma

50

Mexico

Refreshing, zesty, and slightly bitter-sweet with grapefruit and tequila pairing beautifully. Often said to be Mexico's most beloved tequila cocktail, the Paloma's exact origin is unknown, but it likely emerged in the 1950s with the rise of grapefruit soda.

WHISKY

Sazerac

75

United State America

Spirit-forward, spicy, and aromatic with rye whiskey, absinthe, and Peychaud's bitters. Often considered the first American cocktail, the Sazerac was created in New Orleans in the 1800s using cognac before rye whiskey took over as the base spirit.

Manhattan

70

United State America

Bold, smooth, and slightly sweet with whiskey warmth, herbal vermouth, and bitters. One of the oldest cocktails, dating back to the 1870s. Popular theory links it to the Manhattan Club in NYC, though records remain unclear. It has since become a staple in any whiskey lover's repertoire.

BRANDY

Side Car

75

France

Bright, tangy, and well-balanced with brandy warmth, citrus sharpness, and orange liqueur smoothness. Believed to be created in Paris post-WWI, possibly at the Ritz Hotel. The name comes from the motorcycle sidecar—popular among returning officers at the time.

Brandy Alexander

60

United State America

Creamy, chocolaty, and sweet with brandy depth and a luxurious texture. A variation of the gin-based Alexander, the Brandy version became popular in the 1920s and is often seen as a dessert drink or nightcap.

SPARKLING

Bellini

75

Italy

Soft, fruity, and elegant with ripe peach purée and sparkling prosecco. Created in the 1940s by Giuseppe Cipriani at Harry's Bar in Venice. He named it after the painter Giovanni Bellini due to the cocktail's pink hue resembling the artist's palette.

Mimosa

75

France

Light, citrusy, and effervescent with a gentle sweetness from fresh orange juice and champagne. Created in the 1920s at the Ritz Hotel in Paris, the Mimosa became a brunch favourite and is now a global symbol of celebratory morning sipping.

Kir Royale

75

France

Fruity, rich, and sparkling, with deep blackcurrant from crème de cassis balanced by dry Champagne. A more luxurious version of the Kir (white wine + cassis), the Royale uses Champagne and is often served at special events or as a festive aperitif.

Hugo Spritz

75

Italy

Floral, crisp, and refreshing with elderflower liqueur, mint, lime, and sparkling Prosecco. Created in South Tyrol, Northern Italy, around 2005 by bartender Roland Gruber as a light alternative to the Aperol Spritz. It quickly became a favourite across Europe.

French 75

75

France

Bright, citrusy, and sparkling. Fresh lemon juice gives it a tart zing, balanced by sugar syrup and the botanical depth of gin. Topped with Champagne for a crisp, elegant finish.

Light yet potent—a refreshing cocktail with finesse.

Created in Paris around 1915, most likely at Harry's New York Bar, the French 75 was named after the powerful French 75mm field gun from World War I. The drink "hits hard" like its artillery namesake due to the combination of gin and Champagne. Originally made with Cognac, it evolved with gin to suit British and American tastes during the Prohibition era and became a global favourite.

CRAFT COCKTAIL

Go Green Gin Matcha Pineapple Lime Honey	55
Blow Me a Kiss Broker's London Dry Gin Mango Grapefruit Lychee Lemon Sprite	57
Papillon Broker's London Dry Gin Butterfly Pea Lemon Passion Fruit	57
1437 Broker's London Dry Gin Orange Lemon Passion Fruit Egg White	67

TIMELESS HERITAGE SIP

Discover the unique flavors of Malaysia with our latest cocktail creations, expertly crafted by our mixologist. We blend local ingredients such as pandan, soy milk, and gula melaka to bring you an unparalleled taste experience.

The Oriental <i>A sophisticated clarified cocktail featuring jasmine, pandan, and soy milk, elegantly served with homemade pandan caviar</i>	65
Kaya Raya <i>A revival of our past bestseller, this cocktail harmoniously combines soy milk with the rich flavours of pandan and gula Melaka for a delightful taste of nostalgia</i>	60

BOTTLED BEER

Carlsberg Denmark	37
Guinness Stout Ireland	37
1664 Blanc France	42
1664 Brut France	42

BOTTLE APPLE CIDER

Somersby Apple Cider Denmark	37
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MOCKTAIL

Meliafruity Longan Passion Fruit Lime Ginger Ale	35
Sour Plum Spritzer Asam Boi Calamansi Gula Melaka Soda Water	35
Lychee Soda Lychee Mint Leaves Asam Boi Soda Water	35
Berry Bliss Strawberry Grenadine Cranberry	18
Golden Fizz Peach Calamansi Vanilla Soda water	18
Amber Thyme Grapefruit Soda water	18

MINERAL WATER

Acqua Panna Still – 750ml	35
San Pellegrino Sparkling – 750ml	35

PREMIUM TONIC

Fever Tree Indian Mediterranean Refreshing Light Elderflower	30
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SOFT DRINKS

Coke	20
Coke Zero	
Sprite	
Ginger Ale	
Soda Water	

FRESH JUICES

Orange	25
Green Apple	
Watermelon	
Carrot	

COFFEE, TEA AND HOT CHOCOLATE

illy Coffee

illy's distinctive blend of fine Arabica coffee's with a smooth, rich and full-bodied taste is created from the skillful blending of 100% sustainably-grown Arabica beans.

Espresso	20
Double Espresso	25
Americano	
Cappuccino	
Café Latte	

ROLEAF Teas

Roleaf is a lifestyle brand which is inspired by the words "Regal, Open and Leaf". It speaks of the wonderful release of nature's gift befitting royalty. Our purpose is to provide wellness and we want you to enjoy all the health benefits that high quality teas can offer.

English Breakfast	25
Elegant Earl Grey	
Soothing Sencha	
Calming Chamomile	
Peppermint	
Hot Chocolate	25

MATCHA

Indulge in the exquisite taste of Uji matcha. Meticulously sourced from the esteemed tea fields south of Kyoto. Revel in its balanced aroma, where the delicate interplay of umami, sweetness, and subtle bitter undertones create an unparalleled sensory experience

Matcha Latte	27
Iced Matcha Latte	27
Matcha Sunrise	35
Matcha Orange Fruitilicious Tea	
<i>Refreshing fruity flavour mocktail with a hint of bitter aftertaste.</i>	