

FLOCK FOODISM

From Farm to Flock, delivering fresh produce featuring all time Pan-Asian favorites with local influences that are both modern and elevated. With a no-fuss dining experience, Ignite your senses through aromas, burning flames and an energetic and colorful ambience.

BREAKFAST

Fuel

Chia Seed 35

Banana, Chia Seed, Almond Milk, Almond, Granola, Cinnamon, Dried Fruits (V)

Oatmeal Porridge 32

Brown Sugar, Cinnamon, Banana (V)

Bircher Muesli 32

Green Apple, Cranberry, Almond, Rolled Oat

Coconut Quinoa Bowl 42

Quinoa, Coconut, Honeycomb, Seeds, Berry Smoothie (V)(GF)

Smoothie Bowl 38

Blueberry Banana Smoothie, Dragon Fruit, Walnut, Toasted Muesli

Breakfast Platter & Eggs

Two Eggs Any Style 50

Organic Egg, Potato Hash Brown, Roasted Tomato, Sausage, Baked Bean

Big Breakfast 58

Cheese Omelette, Sausage Hash, Roasted Tomato, Sautéed Mushroom, Potato Hash Brown

Egg on Egg on Egg 48

Soft Poached Egg, Ikura, Avocado, Kale, Sautéed Mushroom, Sourdough Toast, Hollandaise

Egg Waffle 40

Scrambled Egg, Grilled Turkey Ham, Waffle, Fresh Ruccola

Smashing Avocado 48

Soft Poached Egg, Hollandaise, Avocado, Asparagus, Rye Bread (V)

Breakfast Taco 42

Plant-Based Meat, Scrambled Egg, Wild Rocket, Shucked Corn, Tomato (V)

Griddle

Layered Buttermilk Pancake 40

Caramelized Banana, Berry Compote, Whipped Cream

Brioche French Toast, Cinnamon Sugar 40

Berry Compote, Maple Syrup, French Butter

Waffles 40

Whipped Cream, Fruit Compote, Nutella

Lokal

Wonton Noodle Soup 60

BBQ Chicken, Prawn Dumpling, Bok Choy, Scallions, Chili Garlic

Rice Congee 48

Chicken or Fish, Ginger, Spring Onion, Fried Shallot, Dough Stick, Preserved Bean Curd, Preserved Radish, Salted Egg, Fried Dace, Soy Braised Peanut

Nasi Lemak 58

Coconut Rice, Chicken Rendang, Prawn Sambal, Fried Anchovies, Peanut, Cucumber

Vegetarian Rice Vermicelli Noodle 58

Kale, Tofu, Mushroom, Carnot, Chives, Bean Sprout (V)

Chapati 40

Mushroom Chana Masala, Vegetables Dhal Curry (V)

Light Addition

Fruits 38

Seasonal Tropical Cut Fruits (V)

Yoghurt Bowl 32

Choice of Plain Yoghurt, Low Fat, Fruit Yoghurt (V) With Fruits Compote and Fresh Berry

Granola Yoghurt Bowl 40

Greek Yoghurt, Granola, Corn Flakes, Berry Compote, Chia Seed (V)

Cereal Bowl 32

Choice of Muesli, Corn Flakes, Special K, All Bran, Coco Crunch, Gluten Free Cereal
Choice of Full Cream Milk, Skim Milk, Soy Milk, Rice Milk or Almond Milk (Berries, Nuts, Dried Fruits, Seeds (V))

Organic Seasonal Greens 32

Mixed Greens, Radish, Tomato, Cucumber, Carrot, Herbs, Lemon-Garlic Vinaigrette (V)

Artisan Bread Selection 32

White, Whole Meal, Rye, Multi Grain, Sourdough With French Butter, Fruit Preserve, Honey

Baked Gluten Free 26

Muffins or Bread (GF)

Baker's 38

Muffin, Danish Pastries, Croissant French Butter, Fruit Preserve, Honey

Charcuterie 82

Bresaola Sottoseda, Smoked Turkey, Beef Pepperoni, 2 types of Cheese, Preserves, Marinated Olives, Pickled, Dried Fruits, Nuts

Bites On The Side

Chicken Sausage 25

Streaky Beef 25

Grilled Turkey 25

Homemade Baked Bean 20

Potato Hash Brown 20

Sautéed Mushroom 20



Rise & Shine Brekkie Sets

American 82

Two Eggs Any Style
Organic Egg, Cassava Hash Brown, Roasted Tomato, Chicken Sausage, Baked Bean
Bircher Muesli - Green Apple, Cranberry, Almond, Rolled Oat
Our Baker's - Artisan Bread, Muffin, Danish Pastries, Croissant
Seasonal Tropical Cut Fruits
Fresh Squeezed Juices
Coffee or Tea

Lokal 72

Nasi Lemak
Coconut Rice, Chicken Rendang, Prawn Sambal, Fried Anchovies, Peanut, Cucumber
Roti Bakar
Seasonal Tropical Cut Fruits
Fresh Squeezed Juices
Teh Tarik or Kopi Tarik

Continental 68

Granola Yoghurt Bowl - Greek Yoghurt, Granola, Corn Flakes, Berry Compote, Chia Seed
Our Baker's - Artisan Bread, Muffin, Danish Pastries, Croissant
Seasonal Tropical Cut Fruits
Fresh Squeezed Juices
Coffee or Tea

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LUNCH

Appetizers & Greens

Freshly Shucked Seasonal Oysters (4pcs) 75
Yuzu Pearls, Daikon-Mirin and Sabah Sea Grapes, Kyuri, Sriracha Vinegar

Cameron Heirloom Tomato 48
Whipped Ricotta, Basil, Crisp, Pomegranate Vinaigrette (V)

Roasted Local Eggplant 40
Spinach Hummus, Avocado, Kerukub, Red Mizuna Leaf (V)

Fresh Salmon Rice Paper Roll 62
Sea Grapes, Avocado, Scallion, Watermelon Radish, Yuzu, Lemongrass Plum Dip

Flock Chicken Wings (6pcs) 45
Fish Sauce Glaze, Fresh Lime

Caesar Salad 50
Baby Gem, Crispy Steak Beef, 63 Degree Hens Egg, White Anchovies, Crostini, Parmesan

Organic Salad Bowl 56
Quinoa, Cucumber, Watermelon Radish, Avocado, Wood Sorrel, Heirloom Tomato, Butter Lettuce, Ginger Dressing (V)

With Grilled Chicken 18
With Grilled Prawn 35
With Smoked Salmon 35



Liquids

Roasted Cumin Chick Pea Soup 50

Spiced Mushroom and Almond Soup, 50
Cottage Cheese, Fresh Herb (V)

All Day Brunch

Egg on Egg on Egg 48
Soft Poached Egg, Ikura, Avruga, Fried Kale, Sautéed Mushroom, Sourdough Toast, Hollandaise

Smashing Avocado 48
Soft Poached Egg, Hollandaise, Avocado, Asparagus, Rye Bread

Breakfast Taco 42
Plant-Based Meat, Scrambled Egg, Wild Rocket, Shucked Corn, Tomato (V)

Sea

Borneo Lobster 145
Wild Mushroom, Tomato Confit, Makhani Sauce

Crispy Fried Barramundi 85
Organic Leaf, Radish, Young Mango, Lemongrass Plum Sauce

Pan Roasted Salmon Trout 96
Fennel, Beetroot Chutney, Ginger Torch Butter

Green Mussels Pot 72
Spice Green Coconut, Garlic Sourdough Toast

Farm

Grilled Spiced Spring Chicken 58 half / 98 whole
Fregola Almond, Fresh Coriander Sauce

Marinated Lamb Rack 220
Pumpkin Purée, Warm Eggplant Salad, Sarawak Black Peppercorn

Angus Beef Rib Eye 238
Arugula Butter, Heirloom Carrot, Truffle Potato Purée, Jus

Carbs & More

The Club 55
Ciabatta Bread, Grilled Chicken, Avocado, Steak Beef, Tomatoes, Greens, Hand Cut Chips

Crispy Chicken Burger 70
Spinach Bun, Asian Slaw, Togarashi Mayo, Hand Cut Chips

Flame Grilled Angus Beef Burger 75
Toasted Seed Bun, Roasted Mushrooms, Sautéed Onions, Organic Baby Gem, Tomato, Jalapeno Relish, Smoked Provolone Cheese, Hand Cut Chips

Burrata Pizza 70
Slow Roasted Tomato, Burrata, Mozzarella, Parmesan, Pesto, EV Olive Oil (V)

Seafood Spaghetti 85
Red Snapper, Tiger Prawn, Green Mussel, Calamari, US Scallop, Shallot, Chili, Garlic, EV Olive Oil, Wild Rocket

Wild Mushroom Linguini 58
Sautéed Wild Mushrooms, Organic Kale, Zesty Cream Sauce, Parmesan Cheese (V)

Wok-On

Sia Rice 65
Wok Fried Red Rice, Crispy Chicken Karaage, Pickled Kohlrabi, Bawang Goreng

Char Kway Teow 65
Wok-Fried Noodles, Tiger Prawn, Squid, Chives, Bean Sprouts

Miso Noodles Soup 50
Kale, Eryngii, Soy Chicken, Eggs, Edamame Spicy or Non-Spicy

Stir Fried Quinoa and Fregola 65
Eggs, Broccoli, Mushrooms, Tuscan Kale, Heirloom Carrot (V)

With Grilled Chicken 18
With Grilled Prawn 35
With Grilled Salmon 45

FLOCK
FLOCK
FLOCK



Guilty Pleasure

64% Hazelnut Popsicle 40
Cacao Ganache, Bitter Cocoa Nibs, Caramel Sauce

Bubur Cha Cha 38
Taro Semifreddo, Black Eyed Peas, Coconut Espuma, Twist Chips

Matcha Soy Cheese 38
Matcha Tofu Chill Cheese, Soya Pudding, Lemon Yuzu Curd & Soil, Red Bean

Pandan Coconut Panna Cotta 38
Coconut Salted Crumble, Vanilla Gelato

Tropical Fruity Fruits 38
Seasonal Fruit Selection



(V) - Vegetarian

Please note that all prices listed are in MYR and inclusive of taxes.
Please inform your order-taker if there is any allergies or special dietary requirements.

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DINNER

Appertizers & Greens

Freshly Shucked Seasonal Oysters (4pcs) 75
Yuzu Pearls, Daikon-Mirin and Sabah Sea Grapes, Kyuri, Sriracha Vinegar

Cold Smoked Umali Ceviche 68
Deep Sea Fish, Avocado, Coriander, Red Onion, Chili, Sea Grapes, Coconut Yuzu Juice

Wagyu Beef Tartare 90
Anchovies, Daikon, Kimchi, Soy Cured Egg Yolk

Crispy Prawn 58
Shushi Rice, Avocado, Chili Aioli, Yuzu Pearl

Fresh Salmon Rice Paper Roll 62
Sea Grapes, Avocado, Scallion, Watermelon Radish, Yuzu, Lemongrass Plum Dip

Spiced Mushroom and Almond Soup, Cottage Cheese, Fresh Herb (V) 50

Carbs & More

Seafood Rice Pot 118
King Prawn, Crab, Cod Fish, Tomato, Olive

Burrata Pizza 70
Slow Roasted Tomato, Burrata, Mozzarella, Parmesan, Pesto, EV Olive Oil (V)

Squid Ink Noodles 72
Scallops, Truffles Cream, Miso Cured Egg

Sia Rice 65
Wok Fried Red Rice, Crispy Chicken Karaage, Pickled Kohlrabi, Bawang Goreng

Plant-Based

Cameron Heirloom Tomato 48
Whipped Ricotta, Basil, Crisp, Pomegranate Vinaigrette (V)

Roasted Local Eggplant 40
Spinach Hummus, Avocado, Kerukub, Red Mizuna Leaf (V)

Stir Fried Quinoa and Fregola 65
Eggs, Broccoli, Mushrooms, Tuscan Kale, Heirloom Carrot (V)

With Grilled Chicken 18

With Grilled Prawn 35

With Grilled Salmon 45



Claw To Tail

Kaffir Lime Scented Lobster Bisque, Prawn Ravioli 65

Borneo Lobster Roll, Avocado, Sriracha Mayo 128

Whole Boston Lobster Roti John, Cabbage Slaw, Ranch Dressing 520

Borneo Lobster 145
Wild Mushroom, Tomato Confit, Makhani Cream

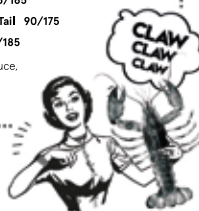
Hot Volcanic Stone 80g/160g

Wagyu Striploin 85/165

Wagyu Chuck Flap Tail 90/175

Wagyu Rib Eye 95/185

(Fresh Coriander Sauce, Spicy Red Miso Dip)



Farm

Grilled Spiced Spring Chicken 58 half / 98 whole
Fregola Almond, Fresh Coriander Sauce

Marinated Lamb Rack 220
Pumpkin Purée, Warm Eggplant Salad, Sarawak Black Peppercorn

Angus Beef Rib Eye 238
Arugula Butter, Heirloom Carrot, Truffle Potato Purée, Jus

Angus Beef Tomahawk 780
Butter Loaded Potato Purée, Truffle Jus

Add On

Truffle Potato Purée 42

Grilled Heirloom Carrot 37

Sautéed Organic Vegetables, Garlic 42

Furikake Chili Salt Hand Cut Chips 38



Sea

Crispy Fried Barramundi 85
Organic Leaf, Radish, Young Mango, Lemongrass Plum Sauce

Miso Glazed White Cod 145
Asparagus, Wilted Kale, Butter Sauce

Grilled King Prawn 140
Broccoli, Salted Egg Hollandaise

Pan Roasted Salmon Trout 96
Fennel, Beetroot Chutney, Ginger Torch Butter



Guilty Pleasure

Pure C 48
70% Noir Chocolate Moelleux, 48% Milk Praline Mousse, 35% White Chocolate Gelato, Salted Cocoa Husk Soil

Bubur Cha Cha 38
Taro Semifreddo, Black Eyed Peas, Coconut Espuma, Twist Chips

Matcha Soy Cheese 38
Matcha Tofu Chili Cheese, Soya Pudding, Lemon Yuzu Curd, Coconut Crumb, Red Bean Gelee

'Baba' 38
Rum Baba, Citrus Flambé Rum Raisin Gelato, Red Velvet Crumble

Rojak Lah! 58
Our Pastry Chef's Signature Banana Leaf Table Dessert
Guava Panna Cotta, Jicama, Pickled Papaya, Peanut Crumble & Cream, Pineapple Cake, Shaved Mango Granita Ice, Coconut Espuma

Cheese Board 80
Please refer to our cheese List (Any 3 selection)
Jams Chutney, Cracker, Dried Fruit, Grapes

Tropical Fruity Fruits 38
Seasonal Fruit Selection (V)