

Nobu at Home

BY HIRANMAYII AWLI MOHANAN

Aptly titled ‘Nobu at Home’, the venerable restaurant brings customers its 56-store high dining experience, but in the comfort of your home. Meticulously curated by Executive Chef Philip Leong and his talented Nobu kitchen team, they present signature offerings and crowd favourites in Nobu’s signature bento boxes, bringing you back to the authentic Japanese-Peruvian dining experience Nobu Kuala Lumpur is famed for.

The crowning jewel of the menu is the Matsuhisa Box, which boasts sashimi salad with Matsuhisa dressing, assorted sushi handpicked by the sushi chef, the signature black cod miso glazed with Nobu’s sweet Den Miso paste, and grilled chicken and Anticucho sauce, which is complemented by a side of miso soup and rice.

Besides that, the set menu offers a wide range of variety with something for everyone. Another special element to the Nobu at Home offering is the ability to feast on the mouth-watering and tender Dry Age Prime Rib Eye drizzled in Nobu-style sauce. Finally, no dining experience would be complete without a selection of delectable desserts, and this includes the signature Nobu Cheesecake to satisfy your sweet tooth.

For delivery and takeout, call 03-21645084 or WhatsApp 019 389 5085

Nobu Restaurant *Japanese cuisine (pork-free)
Menara 3 Petronas, Persiaran KLCC, Kuala Lumpur City Centre, 50088 Kuala Lumpur.



Midorie x The Owls Cafe

BY HIRANMAYII AWLI MOHANAN

Sister cafe to the ever popular The Owls Cafe, this cosy nook, nestled in Mytown Cheras, encapsulates a garden through embellishments of flowers and greenery.

If you’re lost for choice, the first thing you need to do is to order the Rebecca and Midori — The Owl’s Cafe signature waffles. Rebecca will give you strawberries, blueberries and bananas, coated with maple syrup, which makes a harmonious mouthful. Midori, on the other hand, is another fruity rendition with mandarin oranges and pistachio sprinkles atop, complemented with sesame and coconut ice cream as well as red bean cream for that extra oomph.

Onto their mains, you can choose between Asian and Western dishes, from the likes of Thai Basil Chicken Rice, Braised Beef Rice, Ultraman Pasta and Salmon Truffle Mash. The Salmon Truffle Mash was pure seduction, enticing with its truffled mash potatoes, wild rocket and its unique passion fruit hollandaise.

If there’s another thing to look forward to at Midorie x The Owls Cafe is its desserts. Order the Black Sesame Hojicha cake and get lost in its earthy flavours and velvety texture — a different experience altogether. Now open for dining in, this cafe is taking extra safety measures, with its staff and customers in mind.

Midorie x The Owls Cafe *Fusion (pork-free)
Lot G-048, Level Ground Floor, MyTOWN Shopping Centre, No.6, Jalan Cochrane, Seksyen 90, Kuala Lumpur
To order: theowlscafe.beepit.com



Cata - Pizza, Tapas E Vino

BY HIRANMAYII AWLI MOHANAN

CATA, conveying matrimony of Mediterranean flavours from Italy, France and Spain adapted to the goings-on now offers patrons both takeaway and delivery options.

You can choose between curated set meals or the a la carte menu. From the a la carte menu, one can still indulge in favourites such as the CATA Potato Gnocchi — comfort food of the highest order, emitting ever so slight creaminess and umami flavours from the medley of brown butter, sage, baby artichokes, capers and anchovies at home or in the safety of your office.

Another crowd-pleaser is the Crab Meat Croquettes, boasting a crisp exterior and ever so tender centre of actual crab meat. Packed separately, the aioli provides harmony to the dish.

The set menu, dubbed The Meat for 2, offers a selection of sirloin, quail or chicken as mains, each accompanied with a side of grilled vegetables and patatas bravas. Every bite of the spring chicken is tender and flavourful from the salt and thyme seasoning.

Cata - Pizza, Tapas E Vino
*Mediterranean cuisine
*Casual dining (non-halal)
Plaza Damansara, 50-G, Jalan Medan Setia 2, Bukit Damansara, 50490 Kuala Lumpur.
Tel: 03-2011 8587



Da Bao

BY HIRANMAYII AWLI MOHANAN

Tucked away in touristy Petaling Street, Da Bao is a contemporary restobar that doles out everything bao. Despite having a menu that centres around bao, don’t be fooled because it doesn’t serve the traditional red bean and char siew bao. Instead, Da Bao adds a their own twists and tricks into it.

Could you have imagined a bao could be elevated to the heights of something as interesting as the sake-braised pork belly with lemongrass, roasted peanuts, and pork lard? We couldn’t either. Another delicious and unique dish is a take on a local delicacy called Lamb. Flavoursome mutton rendang topped with kaffir lime leaves, pickled bunga kantan, caramelised jackfruit and fresh

coriander sandwiched between a soft and fluffy bao. Brilliantly executed, this flavourful dish certainly appeals to the local palate and hits the spot at all the right places.

For seafood lovers, the ultimate option to try is the Soft Shell Crab. Alluring and boasting a mammoth of a portion, the Soft Shell Crab is beer-battered, topped with acar, chilli crab sauce, salted egg yolk and deep-fried curry leaves. The slight tartness from the acar folds beautifully into umami flavours.

Da Bao *Asian cuisine (non halal)
145, Jalan Petaling, Kuala Lumpur
To order: dabao.beepit.com



Kohi Yatta

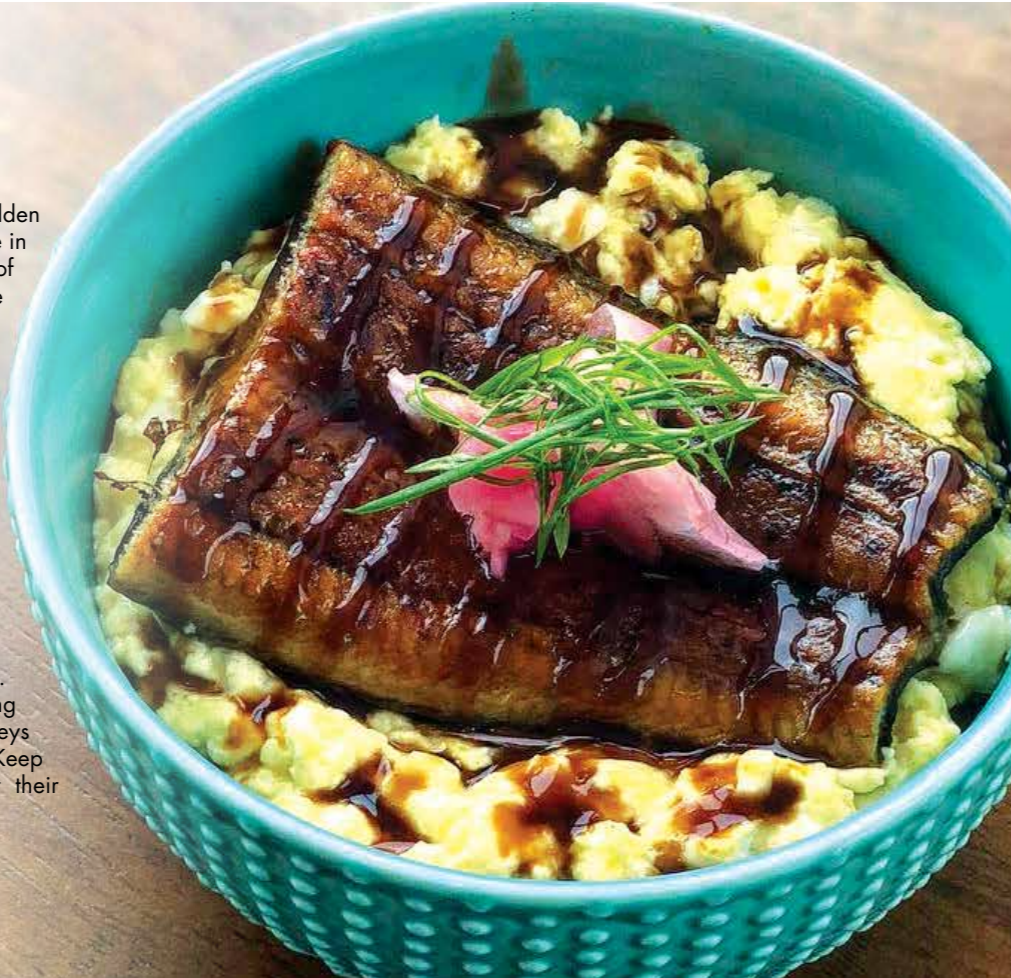
BY HIRANMAYII AWLI MOHANAN

Translating to ‘Yay Coffee’, Kohi Yatta is a literal hidden gem, tucked away beside a Mazda service centre in Sungai Besi. Taking inspiration from ‘The Land of The Rising Sun’, its menu is an interpretation of the Japanese cuisine, with a dash of local flavours.

Now offering dine in, takeaway or delivery option, Kohi Yatta’s delivery menu comprises three packages to choose from, with a plethora of dishes that will strike your fancy. From Package A, the nasi lemak bento is a brilliant choice for lunch, which can be paired with either long black, cappuccino, latte, flat white or a special brewed iced tea.

For indulgence of the highest order, Package C is the pick. From this segment, you are spoilt with seven offerings, including our favourite Unagi Don. The Yuzu Katsu Don is also a good pick, boasting subtle hints of tartness from the yuzu, which conveys freshness to the katsu (Japanese-fried chicken). Keep space for dessert because you need to order their homemade Matcha Burnt Cheesecake — divine.

Kohi Yatta *Japanese cuisine (pork-free)
4, Jalan Sungai Besi, Chan Sow Lin, 57100 Kuala Lumpur
To order: yattagroup.beejit.com



Strangers at 47

BY HIRANMAYII AWLI MOHANAN

Holy crepe! Born out of the dream of making people happy through quality food, great coffee and warm service, Strangers at 47 continues to spark joy since its inception in 2014. With a menu that centres around crepes, you can also find heartier meals like rice bowls, pastas and sandwiches.

Often, satisfaction can be sought from the simplest of meals, like Strangers at 47’s comforting sweet and sour rice with fried kampung egg— simple yet fulfilling. Comfort can also be found in their roasted chicken, with an option of quarter or half, and sides.

Now, the piece de resistance — savoury crepes. While most regard crepes as dessert, Strangers at 47 changes this paradigm with the likes of Big Breakfast

Crepe, Buttermilk Chicken Crepe and Uncle Salmon, to name a few.

Sunday, a day for leisure and brunch, is also perfect to indulge in The Big Breakfast Crepe. It features wholemeal crepe enclosing chicken sausage, smoked chicken ham, butter sautéed portobello and shimeji mushrooms, spinach, golden hash brown, runny sunny side up or scrambled egg with caramelised onions and baked beans.

With six new safety measures in place, you’ll have the peace of mind dining 2 metres apart from other tables. The cafe is only allowing a maximum of 34 customers to dine in at a time.

Strangers at 47 *Fusion (pork-free)
47, Jalan 17/45, 46400, Petaling Jaya.

Jhann

BY HIRANMAYII AWLI MOHANAN

Savouring the incredible, robust, Indian flavours of Jhann within the confines of home and in your jammies is now possible through its takeout menu.

The love affair starts with the Fish Tikka — a humble-looking, boneless chunks of fresh white mackerel marinated in yoghurt and signature spices, served atop romaine lettuce, serving as an appetiser. It greets you with an alluring aroma of spices and opens up the palate for what comes next.

For mains such as the Kerala Flower Crab and Kerala Fish Curry, you would want to order extra rice or naan to soak up the seductive sauces. The former, a recipe passed down by the owner’s grandmother, bursts at the seams with robust flavours from the marriage of its onion-based gravy, creamy coconut, turmeric and a slew of spices. Much like the Kerala Flower Crab, the Kerala Fish Curry is infused with incredible ingredients that highlights the subtleties of the gourmet-level white mackerel fish.

Follow the fluid flow of dishes by ordering the butter chicken — faithful to all the complexities of Indian flavours. Its chicken is grilled in the tandoor and the glistening red hue is owed to the buttery tomato based gravy — striking a perfect balance between sweet and sour.

Jhann *Indian cuisine (pork-free)
6, Jalan Medan Setia 2, Bukit Damansara, 50490 Kuala Lumpur.



Hartton Kitchen

BY HIRANMAYII AWLI MOHANAN

Hartton Kitchen is a humble little cafe in Damansara Utama that centres its menu around everything egg. With an extensive choice spanning rice bowls, salads and sandwiches, the restaurant strikes a fine balance between serving comfort and healthy fare.

Unable to resist the call of the Mentaiko Salmon and Avocado Rice Bowl, we dug in. Oh, such creamy comfort. The sweetness of the rice is deliberately paired with the creaminess of the Mentaiko salmon and avocado.

From our very first mouthful of the Smoky Bacon (beef) sandwich, we are thrust into experiencing a beautiful harmony of tender streaks of pan-fried beef bacon sandwiched between lettuce and fluffy egg, and slathered with homemade sauce that was both tangy and sweet — it was clear we were in good hands.

Crafted for the health buffs, they would appreciate the roasted chicken breast sandwich. This mammoth of a sandwich beams with protein and emits enticing flavours from the butter and marriage of herb-marinated chicken and egg.

Hartton Kitchen *Fusion (pork-free)
78, Jalan SS 21/39, Damansara Utama,
47400 Petaling Jaya, Selangor.
To order: weborder.zeoniq.com/one/init-b



Marmalade

BY CRYSTAL CHONG

At Marmalade, the guiding philosophy is to do the simple things, but do them right.

The Bangsar restaurant started as a passion project in 2001 by a daughter-mother duo. Today, after almost twenty years of nourishing the neighbourhood, Marmalade continues to serve food fit for the soul. With plenty of sunlight and greenery, as well as a dedicated play area for kids, the space is designed by the family for families. In fact, Marmalade is all about family and the community. Throughout the years, they have even watched the kids they used to serve now bring kids of their own.

Why the name, Marmalade? It comes from the homemade orange marmalade zest that garnishes the restaurant’s beloved carrot cake, which remains to this day a well-kept family recipe. Also with the business since day one is the best-selling Superfood Salad, a house specialty seeing a medley of honey chicken cubes, mesclun lettuce, avocados, bell peppers, tomatoes,



Fahrenheit 600

BY CRYSTAL CHONG

Inspired by the beautiful spectrum of flavours in multicultural Malaysia and strategically located in Publika, Fahrenheit 600 is where people of all backgrounds, nationalities and ages can enjoy hearty Mediterranean food with a local touch.

Founded in early 2013, Fahrenheit 600 first served artisanal pizzas and salads before introducing pastas, sandwiches and wood-fired, oven-baked breakfast dishes. With the clever use of Asian ingredients such as bonito flakes, soy sauce and curry to enhance Mediterranean recipes, Fahrenheit 600 is able to create delicious, one-of-a-kind dishes you won’t find anywhere else.

The team also takes pride in making most of its ingredients from scratch daily, whether it’s a pizza base sauce, salad dressing, burger bun, bread or finger food dip. While Fahrenheit 600 is most well-known for its pizzas, other must-tries include the nourishing Buddha Bowl salad, Daddy Ganoush



raisins and crushed walnuts tossed in zesty mustard dressing. With a focus on wholesome, comfort foods, Marmalade often has fun giving dishes a touch of local flavours. Look out for the protein-packed Quinoa Lemak or the Salmon Laksa – udon served in a spicy laksa broth. There’s also a selection of pasta and grain bowls, a favourite being the Ginger Soy Salmon Bowl, made of multigrain quinoa, steamed vegetables and fresh, poached salmon that’s been marinated overnight.

Marmalade is now open for dine-in, adhering to strict guidelines with the health and safety of patrons and staff as a top priority. If you choose to dine at home, give the team a call or WhatsApp to order for self-pick-ups or deliveries. You can also order from the restaurant’s Oddle and BleepIt pages, found on their Instagram profile.

Marmalade
***Comfort Food (Muslim-friendly)**
Level 1, Bangsar Village II, Kuala Lumpur
017-2403440

roasted eggplant dip served with fresh, hot-out-of-the-oven pita bread and the Honeymoon in Greece - a breakfast dish of pita bread served with roasted chicken skewers, in-house Greek hummus, black olives, spicy chickpeas, roasted pumpkin and feta cheese. Pasta lovers would also want to order the Ducking Good and the I’m in Truffle gnocchi, both beloved by regulars.

To order delivery, find Fahrenheit 600 on GrabFood or WhatsApp the team. You can also visit www.fahrenheit600cafe.com for more information. If you’d like to dine in, you can do so in comfort with the safety measures put in place. For example, the seating capacity has been cut by half, the staff’s body temperatures are checked three times a day and each table is equipped with a bottle of hand sanitiser. In terms of payment, they encourage contactless methods - GrabPay, Maybank QRPay or instant transfer.

Fahrenheit 600 *Mediterranean Cuisine
***Pizza and Pasta *Coffee (pork-free)**
A4-G2-05, Solaris Dutamas, Jalan Dutamas
1, Publika Shopping Mall
011-27275866

Proof Pizza + Wine

BY CRYSTAL CHONG

If you’re looking to treat yourself with artisanal wood-fired sourdough pizzas and quality wine, there’s no place like Proof. The restaurant has two branches – first, at the trendy APW Bangsar, and second, at Arcoris Mont Kiara, which features a fountain and an open space perfect for al fresco dining. Walking in, you might notice the walls adorned with specially commissioned still life photos capturing the soul of Italy, as well as the floor-to-ceiling wine racks, making for very popular Instagram backdrops.

With ovens imported from Naples, Italy, and the use of only the freshest ingredients and gourmet produce, the pizzas here are unrivalled. Favourites include the Umbrian Black Truffle, which sees a medley of mixed mushrooms, mozzarella, mascarpone, black truffle paste and taleggio coming into play, as well as the Focaccia di Recco, a speciality of Liguria that is a crispy cheese-filled flatbread pizza with arugula, mozzarella, pecorino romano, mascarpone, ricotta and serrano ham. The handmade fresh pastas are also worth a try, with the Duck Ravioli being a soulful rendition of the classic dish.

You can now order from GrabFood or through BleepIt, an ordering platform for self-pick-ups and deliveries. Both Proof branches are also open for dine-in, with much-reduced capacity to ensure compliance with the social distancing regulations. You can also trust the restaurants will adhere to all steps necessary to welcome customers into a space where they can feel safe.

Proof Pizza + Wine *Italian Cuisine (non-halal)

APW Bangsar
29, Jalan Riong, Bangsar, 59100 Kuala Lumpur
03-2788 3613

Arcoris Mont Kiara Jalan Kiara, Mont Kiara, 50480 Kuala Lumpur
03-6411 8745



Botanica+Co

BY CRYSTAL CHONG

Wind down or catch up over unpretentious hearty food and delicious drinks at Botanica+Co, a modern restaurant set amidst lush greenery and timeless earth tones in Bangsar South and Alila Bangsar.

In line with its fresh look, Botanica+Co is produce-driven, with the chef focused on sourcing quality ingredients, imported and local, every day and the team creating food and drinks from scratch. The menu here is designed to appeal to all, featuring Western favourites such as burgers and pastas as well as Asian and local comfort fare. To keep things interesting, the main menu is updated regularly and customers can look forward to special seasonal menus. This particular season sees the launch of the highly praised ‘Selera Kampung – Taste of the Village’ menu, with recipes passed down through generations and perfected in the Botanica+Co kitchen.

From the main menu, you’d want to try the crowd-favourite Fish and Chips (generous fillets of fresh halibut battered and fried to a sharp crisp and paired with steak-cut fries), the soul-warming Botanica Laksa (noodles in a seafood broth featuring a secret laksa paste with a wealth of spices) and the Wagyu Burger (grain-fed Australian wagyu patty, Asian sprouts, guacamole, nori, pickled ginger, unagi sauce with a house-made bun and fries), available exclusively at Alila Bangsar. For maximum satisfaction, these beautiful bites are best paired with a house-made soda or the signature Assam Boi Mojito, a refreshing mix of sparkling soda water, asam boi (preserved plum) infusion and a splash of lime.

Find Botanica+Co on GrabFood and foodpanda, or to order takeaway or delivery from the Bangsar South outlet, visit www.botanicabangsarouth.beepit.com. From the Alila Bangsar outlet, order delivery at www.botanica.beepit.com and takeaway at www.bocotogo.botanica.com.my. With both, you can also order selected items from sister restaurant Entier French Dining.

If you’d like to dine in, the outlets are now open, abiding by strict safety measures such as distanced tables, daily staff training on the SOP and one-time-use menus.

Botanica+Co *Western Cuisine *Asian Cuisine (pork-free)

Bangsar South
G5 Podium, The Vertical, Bangsar South City,
No. 8 Jalan Kerinchi, 59200 Kuala Lumpur
016-965 6422

Alila Bangsar
Ground Floor, Alila Bangsar, No. 58 Jalan Ang Seng,
50470 Kuala Lumpur
03-2268 3818





Southern Rock Seafood

BY CRYSTAL CHONG

Southern Rock Seafood started as an importer and wholesaler of fresh coldwater seafood, distributing to the city’s top hotels and restaurants. Down the line, to bring its delicious catches from around the world to more people, it started the chain of SHUCKED Oyster and Seafood bars at Ben’s Independent Grocer and Village Grocer, and opened its first-ever restaurant on Valentine’s Day, 2015 at Bangsar.

At the restaurant, you can expect to taste premium seafood the company is so well-known for, with an oyster bar where you can see all the action before being served the morsels of delight. First, go for the Lobster Bisque Soup with Caviar or the Smoked Salmon Nicoise Salad for a lighter start. Then, choose from a wide selection of mains, each with the freshest seafood as its star. There’s the Lemon Sole à la meunière, served with sautéed potatoes and broccoli, the wildcaught Cod Fish & Chips, Bertha Baked Seabass with hand-cut chips and sautéed vegetables, Bertha Roasted Tiger Prawns with garlic butter sauce, and more. You can also have your seafood served with pasta or creamy risotto, or indulge in the whole lobsters on offer.

To complete your meal, take your pick from the wine list, with a beautiful selection from New Zealand including Cloudy Bay, Australia, France, Italy and more.

Visit the restaurant, now open for dine-in, or order takeaway or delivery by giving the team a call.

Southern Rock Seafood *Oyster Bar *Seafood (pork-free)
32-36, Jalan Kemuja, Bangsar, 59000 Kuala Lumpur
012-209 6484 or 012-385 0266



Playte

BY CRYSTAL CHONG

Add play to the plate and you’ll have Playte, a contemporary dining restaurant located at dining and lifestyle hub, Republik Damansara Heights. With an open kitchen concept, this trendy spot with an intimate and minimalist interior sees the marriage of modern cooking techniques with fresh local ingredients, bringing out the best of authentic flavours with a quirky flair of its own.

The MCO saw the introduction of the ‘Bring Playte Home’ menu, a result of much experimentation that is suitable for takeaway and delivery, while still embodying Playte’s unique concept. Curated from a selection of crowd favourites and the chef’s top recommendations, you can find highlights such as the Spicy Prawn with prawn head sauce and sambal on homemade noodles, Minced Lamb with Szechuan sauce on homemade noodles, Chicken ‘Charsiu’ with pickles and egg fried rice, and the Foie Gras Beef Fat, featuring foie gras, caramelised onion and egg fried rice.

For sides, order the Fried Chicken, which made its way from casual snacks for the kitchen staff to the restaurant’s menu after much request from friends and family.

View the full menu on www.playte.my and order on playte.beepit.com or by calling the team. The restaurant is also now open for dine-in, with a new menu designed to be friendlier to wallets. Stay up to date with more new initiatives on Playte’s social media platforms.

Playte *Contemporary Dining *Asian (pork-free)
G.01, Republik, Jalan Medan Setia, Bukit Damansara,
50490 Kuala Lumpur
011-2698 5562



As the first gin-focused bar in the city, Pahit’s intention is not only to sell gin, but rather introduce the joys of juniper to customers through delectable cocktails, house infusions, tasting events, knowledge sharing and the over 150 varieties of gin available, each with distinct taste profiles.

The highlight here is, of course, gin. Why gin? As co-founder CK shared, “Gin is such a clean spirit, and it allows the infusion of aromatics, botanicals and fruit – we can and want to do so much with it.”

Ra-Ft Café

BY CRYSTAL CHONG

Feel right at home at the Italian-style Ra-Ft Café, where you can relax with a cup of coffee while listening to jazz or connect with friends over good food and drinks. Stepping in, you will be welcomed with warm smiles, the first sign of the café’s unparalleled service that stems from an environment where the employees’ happiness matter as much as the customers’.

A blend between a coffee shop and a bistro, Ra-Ft takes its food as seriously as its coffee. With a menu encompassing healthy dishes and tasty treats, the team makes many of the ingredients in-house, from the fresh bread to the salmon gravlax and mascarpone cheese. For brunch, try the best-selling ‘all-in-one’ Ra-Ft Breakfast, the newly launched Pulled Beef Eggs Benedict or the pancakes, served plain, with chocolate chips or stuffed with crispy bacon and maple syrup. For lunch and dinner, go for the simple yet delicious Lemon Chicken Scaloppini - chicken fillet served in a tangy lemon sauce with rocket salad - or the signature Ra-Ft Burger - minced beef and bacon patty stuffed with cheese and mushrooms. A meal at Ra-Ft would, of course, not be complete without the tiramisu, a crowd favourite made with the founder’s father’s very own recipe.

The star of the show at the bar is Ra-Ft’s coffee, which the team personally roasts using 100% quality Arabica beans from regions ranging from Indonesia to El Salvador. Have a taste for yourself with a cup of latte, cappuccino or espresso. Not a fan of coffee? There’s also a selection of non-coffee drinks for you to sit back and relax with. Think beetroot latte, fresh juices, Ra-Ft Shakers (ice-cream-based drinks), wines and craft beers.

Ra-Ft is now open for dine-in, with outlets complying to the government’s SOPs, and for delivery and self-pick-up. Simply visit rovero.beepit.com/, where you can pre-order up to five days in advance.

Ra-Ft *Western-Italian Cuisine (non-halal)

Binjai 8
Unit G1, Ground Floor, Binjai 8 Premium Soho,
2 Lorong Binjai, 50450, Ampang, Kuala Lumpur
03-2181 1091

Arcoris
Lot G16 & G17, Ground Level, Arcoris Plaza,
10 Jalan Kiara, 50480, Mont Kiara, Kuala Lumpur
03-6412 2127



Sierramas
Jalan Sierramas Utama, (IGBIS Grounds), 47000,
Sungai Buloh, Selangor
03-61436355

KYM Tower
8, Jalan PJU 7/6, Mutiara Damansara,
47800 Petaling Jaya, Selangor
03-7620 5228

Pahit

BY CRYSTAL CHONG

Gin beginners (and lovers) can sample the tasting board, which offers three, six and nine gins to pair with a curated selection of tonics. Perhaps the most iconic drink (and a must-try) here is the Gin Pahit (bitter gin in Malay), a cocktail invented and enjoyed in colonial Malaya, and lauded by celebrated author W. Somerset Maugham who spent time here in the 1930’s. Once facing the risk of being forgotten, the concoction is now celebrated at Pahit - see where the bar draws its name from?

Be sure to also try the house-infused Fruit Gins. Now available for delivery in 500ml bottles, choose from Calamansi & Asamoi, Pandan & Basil Seed, Jackfruit & Lime, Pineapple & Basil, Lychee & Ginger Flower and Pomelo & Elderflower, with more refreshing selections to come. Complete the experience with bites from the ‘itsy bitsy kitchen’ menu, featuring scrumptious home-made meals such as the Penne Alfredo with Seared Tuna and Mutton Stew.



To have your food and drinks delivered or to order takeout, send the team a message on Instagram, Facebook or WhatsApp. Pahit is also now open for dine-in, with safety measures in place for all.

Pahit
3, Jalan Sin Chew Kee, Bukit Bintang, Kuala Lumpur
011-233 92756

Lushbowl

BY AGNES AUI

There’s nothing more luscious than food that’s both delicious and healthy, which is exactly what Lushbowl serves. Not only does the place aim to make healthy food convenient but to make you feel good, especially on the inside.

Fresh ingredients used are handpicked and carefully sourced as they do their best to churn out everything in-house, proving authenticity not only in the food served but in the drinks as well. Start your day right with the Lush big breakie that’s perfect for big eaters or opt for the nut butter toast if the former is too much.



A must-try is its smoothie bowls including the matcha bowl as well as its signature bowls which are a savoury take featuring salmon, duck or chicken. Pair your dishes with its endless options of cold pressed juices like the Heartbeet, Immunizer, Hey Sunshine and more - all of which feature healthy fruits and vegetables.

Health junkies awaiting to try the Lushbowl can now order via GrabFood or at lushbowl.beepit.com where you can also opt for pick-up.

Lushbowl (pork-free)
G-0-3 & 1-0-3, Block G, Plaza Damas,
60, Jalan Sri Hartamas 1, Taman Sri Hartamas,
50480 Kuala Lumpur
03-7890 2038

Plan B 3.0

BY AGNES AUI

It’s always good to have plan B just in case the initial plan doesn’t work out. However, when it comes to scrumptious meals, we’re going straight to Plan B 3.0.

Located in Mid Valley Megamall, the cafe exudes rustic charm from grey cemented walls and vintage light bulbs to wooden tabletops and black metal chairs. But aside from its cosy setting and fragrant coffee, Plan B 3.0 opens breakfast till 6pm alongside other mouthwatering dishes.

Health junkies can go all out by ordering from the bliss bowl or salad section, while carb lovers can savour unique burgers, sandwiches, pasta and mains. For the perfect company, order a glass of Australian iced coffee, a banoffee milkshake or a homey pot of earl grey tea.

Don’t forget to end your meal with something sweet like the sticky date-coconut pudding, mixed tropical fruit pavlova or the orange almond cake. For delivery, just look up Plan B 3.0 on GrabFood or pre-order by calling the number below for pick-ups.

Plan B 3.0 *western cuisine (halal)
Lot G-073 - 075 Ground Floor, Mid Valley Megamall, Mid Valley City,
Lingkaran Syed Putra, 59200 Kuala Lumpur
03-2282 1576



S.Wine

BY AGNES AUI

Comfortably located inside Ben’s Independent Grocer (B.I.G) beside Booze. It is a humble restaurant known as S.Wine (pronounced ‘swine’). As its name goes, S.Wine serves everything pork in a hip and modern setting with industrial vintage light bulbs and tables the shade of mahogany.

The restaurant is known to use only premium cuts of pork imported from Italy, Belgium and Spain in each and every creation. For suggestions, try the warm pork confit, watermelon and lychee salad that features chunky pork confit, watermelon cubes, whole



lychees and Asian greens tossed in a spicy pomelo dressing.

Once you’re done, move onto the chargrilled jerk pork belly that has been sous vide for six hours or the whole slab BBQ ribs served with fries, slaw and lashings of the restaurant’s homemade apple BBQ sauce that will surely satisfy your porky cravings.

To dine at home, just order via GrabFood or WhatsApp with the numbers given below for takeaway. You can also try the restaurant’s newest introduction of pre-packed frozen family meals that will elevate your dinner time.

S.Wine *Western cuisine (non-halal)
UG-1A, Publika Shopping Gallery,
No. 1, Jalan Dutamas 1, 50480 Kuala Lumpur
012 331 3913 / 010 265 9539



Kanteen

BY AGNES AUI

Though its name translates to cafeteria, Kanteen is no ordinary one. The restaurant was established in 2018 and serves an extensive array of favourites from Western dishes to the more familiar Asian bites. There are also superfood bowls and vegetarian meals, making it a go-to spot for the young and hip.

If you’re an early riser and manage to make it for breakfast, try the soft-shell croissant that features soft-shell crab and rich salted egg cheese sauce. You can also opt for something Malaysian like its fresh Nyonya kuih or nasi lemak bungkus.

Western food enthusiasts can relish mains, pastas or burgers while vegetarians can find options for both Asian and Western cuisines, including vegetarian nasi lemak and vegetarian aglio olio.

End your meal with some of Kanteen’s famous desserts, like the popular pandan burnt cheesecake that is sure to delight your Malaysian taste buds or the waffles with ice cream and strawberries - a fresh and tangy choice.

You can savour these dishes via GrabFood, Beep or foodpanda or choose to dine-in at one of the two outlets. For dine-in, Kanteen is taking safety measures like social distancing and temperature checks to ensure a delightful dining experience.

Kanteen *multi-cuisine
Tropicana Avenue, Persiaran Tropicana,
Petaling Jaya, Selangor
03-7886 3431

Lot GF2, No 28, Mont’ Kiara Banyan,
Jalan Kiara, Mont Kiara, 50480 Kuala Lumpur
03-6206 2017



Fin

BY AGNES AUI

Calling all poke bowl fanatics - we've got another poke bowl haven to introduce. Named Fin, it is the spot for fresh ingredients and build-your-own-bowls that are perfect for picky eaters and those who like to make the call.

However, you can opt to choose from their signature bowls if you're interested to relish the unique pairings. There are various protein options like salmon sashimi, poached shrimp, grilled chicken, seared salmon and steamed tofu so you'll never run out of selections.

To make things better, Fin also serves rice bowls, salads and even sandwiches and wraps, proving versatility with its endless ingredients from fresh vegetables and fruits to nuts and distinct sauces. Don't forget to pair your meal with its classic black cold brew for the ultimate burst of flavours.

Get a bowl delivered to you today by ordering through GrabFood, foodpanda or via fin.beepit.com. You can also opt for takeaway by calling up the number below.

Fin *poke bowls (pork-free)
Unit 08 (outside Baskin Robbins) Block A3, Level G2, Publika,
Jalan Dutamas 1, Solaris Dutamas, 50480 Kuala Lumpur
012 780 0270



Within the luxurious KLCC shopping centre is the orchestra of Eastern and Western flavours encrypted in a cafe called Melur and Thyme. Interior-wise, the cafe radiates nostalgia with furniture and window panes that mimic the 1930s alongside arty elements that add a modern twist.

Its menu is an extensive array of cuisines with choices like satay platter, murtabak quesadilla with cheese, carbonara with smoked duck, nasi goreng daging dendeng and more. Balance between Western and



Melur and Thyme

BY AGNES AUI

Malaysian flavours can also be seen in the mains, sandwiches and burgers. Level up by trying the smoothies, tea, coffee or even mojitos (if you're feeling fancy).

Melur and Thyme has reopened its doors for dine-in after almost two months of closure due to the MCO. To ensure



customers' safety, the restaurant is strictly following the SOP given by the government such as social distancing.

However, if you prefer to enjoy their dishes from the comfort of your own home, you can order for delivery through GrabFood or WhatsApp with the number given below for arranged deliveries by the restaurant.

Melur & Thyme *multi-cuisine (halal)
G03H-1, Kuala Lumpur City Centre,
50088 Kuala Lumpur
012 593 0222



BreadFruits

BY AGNES AUI

It's important to start your day right and that means getting enough nutrients through your very first meal. Nevertheless, late risers can look to BreadFruits for help when it comes to a healthy and hearty brunch.

The cafe aims to offer all-natural balanced diets throughout its menu and uses only real ingredients. Its creations are also free of processed or canned foods with a variety of vegetarian options for those who do not consume meat. Savour the smoked salmon breakfast platter with avocado salad, scrambled egg, rocket leaves and toast or a wholesome wild honey muesli made with Wesley's wild honey.

If you're not too keen on a breakfast platter, have a look at its other options like sandwiches, pastas and sobas, risottos and paellas or its smoked meats and mains for a heavier meal. The other highlight of BreadFruits is the drinks menu that's filled with mixed fruit juices aimed at energising, detoxing or healing your body.

To indulge in BreadFruits with your family at home, just order via GrabFood, foodpanda or through breadfruits.beepit.com for direct delivery or pick-up from the cafe.

BreadFruits *western cuisine
17, Jalan 26/70A, Desa Sri Hartamas, 50480 Kuala Lumpur
03 6201 0090

Kettlebell

BY AGNES AUI

Situated in front of Plaza Mont Kiara's Fire Station 2.0 boutique gym is Kettlebell, the active and headstrong younger sister to Pan & Tamper. This kiosk cafe serves up power-packed dishes that are perfect for gym junkies right after a fulfilling workout session at Fire Station 2.0.

Not only is Kettlebell's interior aesthetic but so is the food, so remember to take some pretty pictures before settling in to savour its eccentric creations. Try its rice bowls with combinations like strike duck rice bowl made from roasted smoked duck and the local chic rice bowl made from sous vide chicken breast drizzled with soy sauce.

Bread enthusiasts can opt for the wholemeal toasts with toppings like avocado or peanut butter and banana. Nevertheless, the options don't end there as Kettlebell also churns out overnight oats, chia seed pudding, acai bowls and energy balls.

To enjoy these electrifying meals at home, you can order via GrabFood, foodpanda and Bungkuslt or choose the drive-thru option where all you have to do is make your order through WhatsApp and provide them with your car plate number and estimated time of arrival.

Kettlebell *kiosk cafe
Block C, G Floor, Unit 1, Plaza, Mont Kiara, 50480 Kuala Lumpur
012 279 5317



Nomi Tomo Sake Bar

BY CRYSTAL CHONG



The story starts with four friends falling in love with sake on a summer's day in Melbourne. Fast forward to 2015, Nomi Tomo, which means "drinking buddies" in Japanese, was born. Tucked away in a cosy space in Plaza Damansara, Nomi

Tomo is where the passion for quality sake meets the celebration of friendship.

As Kuala Lumpur's very first sake specialty bar, this is where you can find a wide range of craft sakes that will satisfy even the most ardent connoisseur. This doesn't mean it serves the most expensive sakes. Instead, the focus is on delicious, life-changing sips set in an izakaya-inspired space, where diners sit at the counter guzzling sakes between bites of 'tapas-style' eats.

While the bar's always stirring up fresh flavours and experiences for guests, the in-house sake sommelier, Kai Zhou, has hand-picked five must-tries for us sake newbies. First, there's the Yuki Otoki (Snow Yeti) Junmai Sake. Clean, super dry and as refreshing as melting snow, this sake is best paired with yakitori (skewered chicken) and grilled salmon. Then, there's the Musubiyui Junmai Ginjo Mashigura Nama, a fresh and elegant sake from Ibaraki Prefecture to be savoured with sashimi or seafood. Kai Zhou also recommends the Nito Omachi 48 Junmai Daiginjo, a full-bodied yet beautifully light sake enjoyed at both ambient and chilled temperatures. The Nihonshu Oendan 'Kunisaki', a Kyushu-style sake made with 55% polished Gohyakumangoku rice, is mellow, refreshing, dry, fragrant and definitely worth an order. The final pick is the Kakurei Junmai Ginjo. Slightly aromatic with light floral notes, and hints of banana and pear, this sake is the perfect accompaniment to grilled fish and vegetables.

To order takeaway or delivery, visit nomi.com.my/to-go-menu/. If you'd like to enjoy your sake while soaking in the warm, homey atmosphere of the bar, Nomi Tomo is also open for dine-in, keeping the health and safety of all as a priority.

Nomi Tomo Sake Bar
3rd Floor, No. 2 & 4, Jalan Medan Setia 2, Bukit Damansara, Kuala Lumpur
03-2011 2839



LADEREY Winery

What better way is there to end the night or celebrate a special occasion than with a good glass of wine?

Made by the finest winemakers in China, LADEREY Winery's award-winning portfolio is set to delight the palates of wine lovers in Malaysia and around the world. The boutique winery, located in the east of Helan Mountain in Ningxia, China, lies on a latitude of 38° North in a valley between the Yellow River and the base of Helan Mountain. As China's answer to Bordeaux, this is known to be one of the world's best regions for growing wine grapes as its favourable climate and excellent irrigation come together to produce concentrated berries with a good balance of acidity and phenols. The region's wine industry was even highlighted in a 2013 New York Times article, where Ningxia was listed as No. 20 of the top 46 places to visit.

Growing grapes since 2013, LADEREY Winery was established in 2015 with a vision of cultivating a green, organic vineyard to produce the finest quality of red wines. Find out more by getting in touch with Siew Vin See at 011-5636 1633.



Coley

BY AGNES AUI

Established in 2016, Coley is still known as one of Bangsar's best cocktail bars till today. Tucked along Jalan Abdullah, its modern and aesthetic interior will have you naturally gravitating towards the bar for a drink or two.

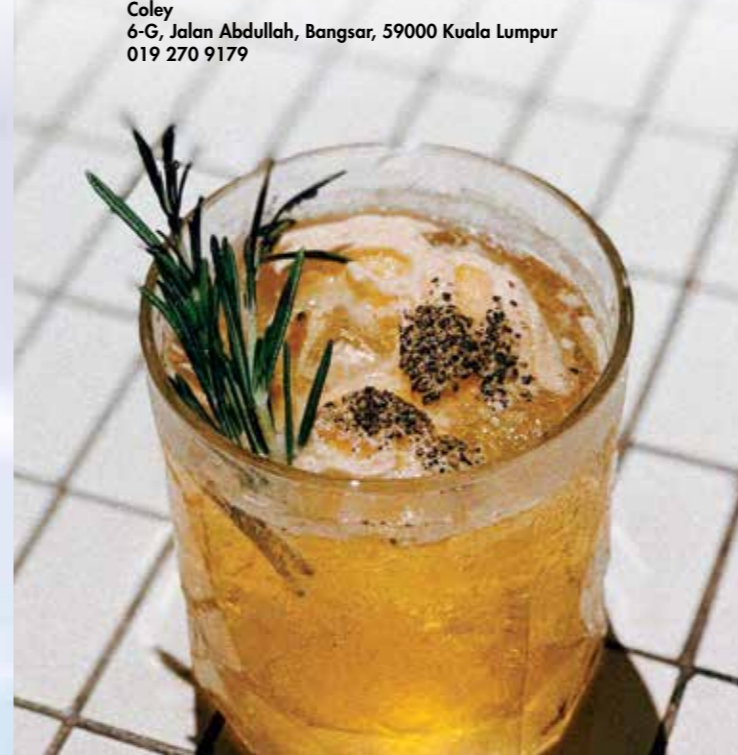
The bar is named after Ada 'Coley' Coleman, also known as the most famous female bartender in history who headed the bar at the Savoy Hotel in London. Her signature drink, Hanky Panky, is also featured in Coley's menu besides other uniquely curated drinks.

For fun sips, try the peanut butter and jelly that's a mixture of tequila blanco, blueberries and white vermouth. You can also choose the Malaysian route with its Milo + negroni made with gin, campari, red vermouth and the Malaysian classic, Milo.

The sky's the limit when it comes to portable cocktails, which is why Coley introduced the 'cocktail in a can' featuring distinct cocktails with tropical local flavours. The options include pisco and roselle, brandy and air mata kucing, gin and coconut, and rum and jambu.

As of now, Coley remains closed throughout the Conditional Movement Control Order period but you can still get your hands on Coley's cocktails by calling up the number below or ordering via WhatsApp.

Coley
6-G, Jalan Abdullah, Bangsar, 59000 Kuala Lumpur
019 270 9179



Bar Shake

BY AGNES AUI

Known as Kuala Lumpur's most authentic Japanese cocktail bar, Bar Shake takes solace at platinum park and is headed by Sam Kinugawa - popularly recognised as the city's favourite Japanese bartender.

Regulars would be familiar with Bar Shake's classic mixes like the smoky martini, truffle martini and fruit sake. But given the current situation, Kinugawa has levelled up by curating a short and sweet takeaway cocktails menu to enjoy in the comfort of your own homes.

Take your pick from six selected drinks including mangosteen saketini, house-made moscow mule, umami clear bloody mary, clarified jungle bird, shake aged godfather and shake sazerac. We recommend the mangosteen saketini - a fruity and light concoction that bursts of tropical flair and sweetness, making it the perfect drink for almost any day. For something richer, try the banana old fashioned that has an instant hit of booze with a mix of caramelised flavours and the slightest hint of spice.

Each hand-crafted cocktail comes with garnishing and a block of ice so you can unleash your inner bartender while staying safe indoors. To enjoy Kinugawa's creations, you can order by sending a Whatsapp text to the number below for delivery or takeaway. Do note that the cocktails are available Monday to Saturday from 12pm - 7pm. You can also enjoy 15 percent off all takeaway cocktails during its happy hour on Monday to Thursday from 2pm - 6pm.

Bar Shake
Platinum Park, Unit 3.3A, Level 2, Tower 1,
11, Persiaran KLCC, 50088 Kuala Lumpur
016 610 3809