

Breakfast

MENU

AVAILABLE FROM 10AM TO 3PM



THE BIG VEGAN BREAKFAST

38

Rise and shine with our Big Vegan Breakfast with the savory goodness of salted bean curd tofu, plant-based sausage, roasted potato chunks, and a side of flavorful baked beans

SAVORY AVOCADO TOAST

28

A harmonious blend of creamy avocado spread on toasted sourdough, adorned with herb-infused sweet basil and drizzled with balsamic oil and topped with vibrant cherry tomatoes

DRY WAN TAN MEE

24

Savor the irresistible flavors of our Dry Wantan Mee - a delightful symphony of Wan Tan noodles tossed with pak choy, topped with tofu with the perfect glaze of our signature Char Siew sauce

SAVOR'S CREAMY CURRY MEE

26

Immerse yourself in a bowl brimming with handcrafted noodles, tender chunks of potatoes, eggplant, crisp green beans, fresh bean sprouts and mouth-watering tofu puff all in creamy curry mee soup



Harvest FESTIVAL MENU

KOKORIU D'AKI

Kokoriu d'Aki, meaning "Grandpa's Lunchbox," recalls the days when Sabahan farmers toiled in the paddy fields, needing a quick, nourishing meal. This traditional meal features **Tuhau Sambal** (wild ginger), spicy-sweet **Bambangan** (wild mango), fresh **Paku Pakis** (wild fern), and soy chip "Chicken" glazed with **Homemade Tropical Cempedak** fruit, celebrating the hardworking spirit of Sabahan ancestors

RM32



LINOPOT D'ODU

Linopot d'Odu, meaning "Grandma's Wrapped Rice Preparation," honors the time-honored cooking methods passed down through generations, reflecting their care and dedication. This traditional dish includes **Tuhau Sambal** (wild ginger), spicy-sweet **Bambangan** (wild mango), fresh **Pucuk Manis** with soy chips, and sweet-savory **Mushroom Stems**, celebrating the loving preparation typical of Sabahan grandmothers

RM28

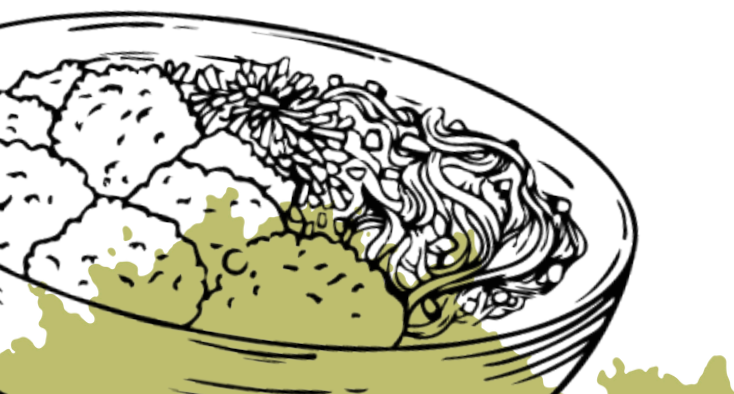


**Ingredients flown in especially from Sabah! Available only until stocks last!*

SAVOR

STARTERS

-  **BANG BANG BUFFALO CAULI**   **18**
Get ready for a flavor explosion with our deep-fried cauliflower, served with fiery hot sauce
- LAAB NAM TOK** **23**
A mouthwatering fusion of plant-based meat, fresh herbs, and roasted rice powder, all beautifully nestled in baby gem cups
- CORN RIBS**  **15**
Dive into the smoky goodness of grilled corn on the cob, served with zesty tomato salsa and a touch of smoked paprika
- MASHED POTATOES / TRUFFLE MASH**   **10 / 14**
Indulge in the creamy perfection of mashed russet potatoes, enriched with coconut milk and a sprinkle of chives, also an optional truffle upgrade for RM 4
- SWEETHEART FRIES**  **12**
Fall in love with our potato steak fries, accompanied by a delectable cheese sauce
-  **GADO GADO CABBAGE ROLLS** **12**
Chinese cabbage bundles filled with long beans, beansprouts, and coleslaw, elegantly drizzled with our signature peanut sauce
- PRINCE OF PERSIA DIPS** **25**
For 2 people
A regal duo of chickpea and beetroot hummus paired with velvety eggplant baba ganoush. Served with warm, fluffy naan bread and a side of crispy deep-fried eggplants and delectable lentil pakoras for an exquisite feast



Food Allergy Notice:

If you have a food allergy or special dietary requirement, please inform a member of staff

 **onion garlic-free**  **gluten-free**

SAVOR

---- SOUPS ----

CREAMY TOMATO

18

Italian tomatoes and basil meet in a creamy embrace, elevated by a drizzle of infused green oil and served with garlic bread

SHROOMY ZOOMY / TRUFFLE SHROOMY ZOOMY

22/26

Swiss button, oyster, and shiitake mushrooms meet in a creamy blend with chervil, and infused green oil served with bread, with an optional truffle upgrade for RM 4

TOMMY YUMMY (TOM YUM)

20

A medley of coco squid, cauliflower, oyster mushrooms, seaweed tofu, young coconut, fresh coriander, and creamy coconut milk

---- SALADS ----

ZESTY YUZU WATERCRESS

22

A refreshing salad featuring pineapple, jicama, and watercress, perfectly balanced with a tangy citrus dressing

POMAVO YUZU MESCLUN SALAD

24

A delightful mix of mesclun greens, creamy avocado, juicy pomegranate seeds, all mixed together with yuzu dressing




SAVOR

---- POWER BOWLS ----

-  **KIMCHI BETTER THAN BEEF BOWL**  25
A burst of flavors with yellow daikon, beansprouts, carrots, and cucumber, perfectly complemented by savory 'beef' strips and a spicy hot sauce
- KALE QUINOA POWER BOWL**  25
Nutrient-packed quinoa, hearty chickpeas, kale, elegantly drizzled with a lemony yuzu dressing
- ASIAN CURRY POKE BOWL** 22
Featuring tofu, anchovies, savory potato curry, fresh kyuri, cherry tomato, and crisp carrot, all harmonized in a flavorful hoisin dressing
- SAMBAL TEMPEH POKE BOWL** 22
Colorful butterfly-pea rice paired with sambal tempeh, king oyster mushrooms, mango cubes, all crowned with traditional Nyonya curry sauce and toasted peanuts for a delightful fusion of flavors

---- SMOOTHIE BOWLS ----

- MERRY MANGO SMOOTHIE BOWL** 25
A luscious blend of mango, sweet potato, and an array of superfoods. Elevate your day with plant-powered indulgence at its finest
-  **PINK BERRY SMOOTHIE BOWL** 32
Experience the perfect fusion of tart and sweet in our Pink Berry Smoothie. Bursting with the rich flavors of strawberries, raspberries, and homemade vanilla ice cream
- AÇAÍ AFFAIR SMOOTHIE BOWL** 28
An exotic blend of acai powder, sweet potato, and blueberries. Topped with homemade granola, fresh kiwi, and walnut



WESTERN

 **LASAGNA NEAPOLITANA** 38

A savory symphony of plant-based meat, creamy béchamel sauce, luscious tomato, and delicate lasagna sheets

IRISH SHEPHERD'S PIE 35

A comforting classic crafted with plant-based meat, tender peas, and creamy mashed potatoes

HUNGARIAN BEEFLESS STROGANOFF 35

Savor the richness of plant-based meat, a medley of assorted mushrooms, velvety cream, and a hint of tanginess in this Hungarian-inspired delight

STEAK WITH ROASTED VEGGIES  59.90

Indulge in the savory goodness of raw lion's mane steak paired with a medley of baby carrots, brussels sprouts, asparagus, and beetroot

HEARTY TOMATO BREAD BOWL  24

A comforting blend of ripe tomatoes, fragrant basil, creamy heavy cream, and a drizzle of infused green oil, served in a rustic bread bowl

SHROOMY ZOOMY BREAD BOWL  30

Swiss button, oyster, and shiitake mushrooms meet in a creamy blend with chervil and infused green oil, all nestled in a rustic bread bowl, also an optional truffle upgrade for RM4

SAVOR

---- PASTAS ----

AGLIO E OLIO 25

A classic fusion of brown shimeji mushrooms, aromatic parsley, and a hint of chili flakes and garlic drizzled with olive oil

ARUGULA PESTO ORECCHIETTE 32

Orecchiette pasta elegantly dressed with a vibrant blend of basil, pine nuts, fresh arugula, and flavorful nutritional yeast

TEX-MEX MAC N CHEESE WITH YUZU 28

Elbow macaroni pasta coated in a savory blend of Mexican cheese, zesty tomato salsa, and plant-based meat, elevated by a burst of yuzu

CASHEW SHROOMY FUSILLI 32

An exquisite fusion of lion's mane and shimeji mushrooms, delicate fusili pasta, and luscious cashew cream, all harmoniously united under a drizzle of tomato coulis

SWISS BUTTERMILK PASTA 30

Creamy, velvety, and infused with fragrant curry leaves, this comforting dish is a delightful blend of cashew creaminess with the richness of coco shrimp

BOUJEE BOLOGNESE 28

A luxurious twist on classic bolognese, featuring plant-based meat, ripe tomatoes, fragrant herbs, fresh basil, and a touch of nutritional yeast, elegantly paired with spaghetti pasta

---- BURGERS ----

SWISS SHROOM BURGER 32

A Swiss mushroom sensation featuring our homemade plant-based patty, luscious cheese sauce, all nestled within a hearty wholemeal bun

YUBA DABBA DOO BURGER 28

Experience the bold flavors of soy chip yuba, served with fiery hot sauce, all served in a wholesome wholemeal bun

TANGY TANGO CHICK'N BURGER 35

A delightful dance of flavors - a crispy plant-based chicken patty, topped with our signature homemade sweet and spicy sauce, fresh lettuce, ripe tomato, and nestled in a soft, toasted bun



ASIAN



KUNG PAO PANDA TOFU 25

Brown rice elegantly combined with Chinese-style Kung Pao sauce, harmoniously sautéed with tofu, vibrant bell peppers, accompanied by a side of tender boiled vegetables

TOFU MASAK 3 RASA 25

Golden crispy tofu crowned with a rich, sweet, sour, and gently spicy gravy infused with the essence of cucumbers, and lemongrass. Accompanied by fragrant brown rice and a side of sautéed chili okra for a symphony of flavors and textures

LONGAN PHANEANG CURRY 28

Discover the delightful fusion of mushroom stems, sweet longan, bell pepper, and tender pak choy, served alongside wholesome brown rice

SAMBAL SQUID NASILEMAK 28

A plant-based feast featuring savory plant-based anchovies, crunchy peanuts, flavorful mushroom rendang skewers, paku pakis, zesty sambal, refreshing cucumber, crispy tempeh strips, succulent sambal squid, and fragrant coconut rice

SIAMESE GREEN CURRY 28

A fragrant harmony of seaweed tofu, aromatic Thai basil, lion's mane mushrooms, eggplant, long beans, and nai pak, accompanied by wholesome brown rice

SHITAKE BAK KUT TEH 25

A flavorful blend of shiitake and lion's mane mushrooms, carrots, tofu puffs, and a medley of Chinese herbs and spices, served alongside wholesome brown rice

SAVOR SIGNATURE SARAWAK LAKSA 28

Immerse yourself in the delights of our laksa featuring fried shimeji mushrooms, tofu puffs, an array of vegetables, fresh coriander, and zesty calamansi, all served with rice vermicelli in a mild, spicy vegetable broth



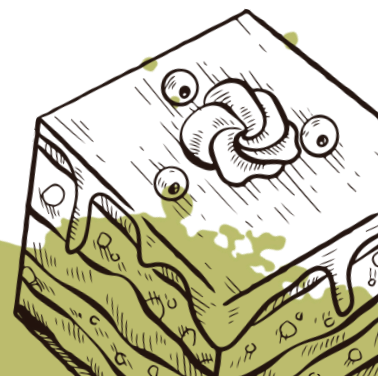
SAVOR

-  **JAVANESE MEATBALL BAKSO** 28
A flavorful fusion of mushroom bakso meatballs, tender pak choy, aromatic bakso spices, white radish, fresh coriander, and rice vermicelli
-  **NASIKERABU WITH “CHICKEN” PERCIK** 26
Butterfly blue pea rice paired with an array of assorted ulam, lion's mane mushroom percik, and a tantalizing sambal tumis
- SALTED EGG YUBA** 25
Crisp yuba, delicately sautéed with seasoned salted chickpeas and fragrant curry leaves, served alongside a luscious salted dip, all perfectly complemented by a bed of wholesome brown rice
- CRISPY BUTTERMILK MUSHROOM**  26
Each mushroom is battered and fried to perfection, and drizzled with a luscious blend of homemade cashew nut cream, served alongside wholesome brown rice

SAVOR

DESSERTS

-  **SAVOR'S SILKY DECADENCE**  24
Immerse yourself in a luxurious treat featuring silken tofu, rich dark chocolate and plant-based milk
- CHEESECAKE** 22
Experience pure bliss with our Cheesecake, a luscious blend of creamy cashew nut goodness. Harmonized with a burst of flavor from mixed berries, a drizzle of raspberry syrup, and a touch of lemon
- MANGO PEACH PIE WITH ICE CREAM** 20
Dive into a delightful dessert featuring vegan ice cream, succulent mangoes, sweet peaches, homemade cream, and a crispy cream cracker crust
- WATERMELON LYCHEE GRANITA**  16
A refreshing blend of watermelon and lychee, enhanced with a touch of brown sugar, frozen into a delightful granita
-  **DOLCE TIRAMISU** 25
A classic Italian dessert that tantalizes your taste buds with delicate sponge fingers soaked in caffeine-free Coffee, complemented by the perfect balance of brown sugar and luscious vanilla extract



SAVOR

DRINKS

---- COLD-PRESSED JUICES ----

CARROT ORANGE	15
RUBY ROOTS	15
CUCUMBER BASIL	15
 WATERMELON MINT	15

---- FIZZ ----

TARRAGON ORANGE PEACH	18
 ROSEMARY LEMONADE	18
 SPARKLING STRAWBERRY MINT	18
 PASSION MANGO BLISS	16
 BLUE CITRUS BLOOM	16

---- COOLERS ----

 ASAMBOI COOLER	12
LEMONGRASS PANDAN COOLER	12



SAVOR

---- SMOOTHIES ----



MANGO SMOOTHIE 16

A delightful mango, a creamy and refreshing smoothie

AVOCADO SMOOTHIE 20

Creamy avocado meets the sweetness of soy milk, crowned with a scoop of vanilla ice cream for a luscious and refreshing treat

SUNSHINE SMOOTHIE 16

A tropical delight bursting with the vibrant flavors of pineapple, mango, and banana, blended with soy milk, and a hint of fresh ginger

PINA COLADA SMOOTHIE 16

Tropical bliss in a glass: a fusion of creamy coconut milk, sweet pineapple chunks, a hint of lime, and a touch of vanilla.

BERRY GINGER SMOOTHIE 16

A burst of berries and banana, with soy milk, a spicy kick of ginger and, topped with fresh berries for a vibrant and invigorating delight

STRAWBERRY RHUBARB SMOOTHIE 22

A harmonious blend of ripe strawberries, fresh rhubarb, dragon fruit, and soy milk, crowned with fresh strawberry

COCOA-NUT SWEET POTATO SMOOTHIE 16


A delightful fusion of creamy coconut milk, chocolate almond milk, chilled sweet potato, rich cocoa powder, and a hint of cinnamon



SAVOR

---- TEA INFUSION ----

(served hot)

 LEMONGRASS PANDAN	20
LEMON GINGER	20
CHRYSANTHEMUM SWEET OSMANTHUS	20
BUTTERFLY BLUE LOTUS PANDAN	20
PEACH FLOWER	20
JASMINE FLOWER PANDAN	20
LAVENDER BLUE LOTUS	20
ROSE DAMASK	20

---- COFFEE ----

(vegan caffeine-free)

BLACK COFFEE (<i>Iced +RM1</i>)	16
LATTE (<i>Iced +RM1</i>)	18
VANILLA LATTE (<i>Iced +RM1</i>)	17
MOCHA LATTE (<i>Iced +RM1</i>)	17



SAVOR KIDS



Golden Sea Buddies

2 crispy, plant-based fish fillet paired with a side of **savory fries or mashed russet potatoes**. A delightful, kid-approved meal!

26

Lil' Savor Slider

A kid-friendly creation featuring our homemade plant-based patty, fresh veggies, and with a side of **savory fries or mashed russet potatoes** - the perfect burger for young taste buds!

21

Little Heroes Tex-Mex Mac N Cheese

Elbow macaroni covered in tasty Mexican cheese, tangy tomato salsa, and yummy plant-based meat, all jazzed up with a hint of zesty yuzu. Your little heroes will love every bite!

18

Orange Juice

12

Watermelon Juice

12