

POKEBOWLS

Savor



GAINS BOWL

23

For gym buffs – high protein, nutrient-rich, muscle-fueling

A protein-packed, nutrient-rich bowl featuring quinoa as a hearty base, topped with tender beefless steak, roasted sweet potatoes, and vibrant red capsicum for a burst of flavor. Edamame adds a touch of plant-based protein, while crunchy walnuts, almonds, sunflower seeds, pumpkin seeds, and flaxseeds provide a delightful texture and a boost of healthy fats. Finished with our homemade steak sauce, a sprinkle of sea salt, and delicate edible flowers, this bowl is a perfect balance of taste and nutrition

31



THE VITALITY BOWL

Inspired by the power of natural healing—clean, wholesome, and nourishing for body and mind

A refreshing and protein-rich dish featuring zucchini noodles (zoodles) tossed with tender vegan salmon, vibrant edamame, and sweet, crisp peas. Creamy chickpeas add heartiness, while a touch of red chili brings a hint of heat. Finished with our homemade yuzu dressing, delicate edible flowers, and a perfect balance of flavors, this dish is both nourishing and satisfying



POWER PUNCH

25

For pilates lovers – light, energizing, balanced plant-based protein and fiber

A wholesome and flavorful bowl featuring protein-rich quinoa paired with black-eyed peas for a satisfying bite. Centered around our plant-based ginger dumplings, this dish is complemented by earthy king oyster mushrooms, fresh curly kale, and juicy cherry tomatoes. A blend of flaxseeds, sunflower seeds, and pumpkin seeds adds crunch and nutrition, while a drizzle of homemade yuzu dressing, brings a perfect umami balance. Garnished with parsley and edible flowers, this bowl is a nourishing fusion of flavors and textures



35



GAME CHANGER

Post-workout recovery – packed with omega-3s, protein, and nutrient-dense ingredients

A vibrant and refreshing plant-based twist on a classic tuna bowl. This dish features nutrient-dense millet as a hearty base, topped with watermelon tuna-like texture. Creamy avocado, naturally sweet raisins, and protein-packed black-eyed peas add depth and richness. Mushroom stem enhances the umami, while fresh curly kale and a crunchy mix of flaxseeds, sunflower seeds, and pumpkin seeds provide the perfect balance of flavors and textures. Finished with our homemade yuzu dressing and delicate edible flowers, this bowl is both nourishing and satisfying



PEAK PERFORMANCE



20

For runners, cyclists, endurance athletes – balanced protein, complex carbs, and healthy fats

A wholesome and flavorful bowl featuring soft tofu glazed in a rich, house-made teriyaki sauce. Served over a nourishing blend of Japanese rice and quinoa, this dish is packed with vibrant yellow zucchini, broccoli, purple cabbage, and carrots for a satisfying crunch. A nutrient-dense mix of flaxseeds, sunflower seeds, pumpkin seeds, walnuts, and almonds adds texture and healthy fats. Garnished with white sesame seeds and edible flowers, this bowl is a perfect balance of umami, sweetness, and crunch

25



GLOW BOWL

For beauty-boosting antioxidants – rich in skin & hair-loving ingredients, nuts, seeds, and omega-3s

A nourishing and protein-rich bowl featuring a hearty blend of green and yellow lentils for a wholesome base. Roasted pumpkin, purple cabbage, beetroot, and pea sprouts add layers of color and nutrition, while seaweed tofu enhances the umami depth. A crunchy mix of flaxseeds, sunflower seeds, pumpkin seeds, walnuts, and almonds brings texture and healthy fats. Drizzled with our dairy-free mayo dressing and a splash of fresh lemon juice, this bowl is beautifully finished with edible flowers and white sesame seeds





ZEN CRUNCH

22

Light and energizing – umami-rich mushrooms with wholesome grains for sustained energy

Savor the rich, umami flavors of our succulent king oyster mushrooms glazed in a savory-sweet teriyaki sauce. Served over a hearty base of nutty red rice, this dish is packed with protein from red kidney beans and enhanced with grilled brinjal, kale, red capsicum, and a crunchy mix of flaxseeds, sunflower seeds, and pumpkin seeds. A sprinkle of white sesame seeds and delicate edible flowers adds the perfect finishing touch

42

HEARTY OMEGA

Detox-friendly, gut-loving – fiber-rich barley, lion’s mane mushrooms, and refreshing citrus dressing

A vibrant fusion of textures and flavors, our Hearty Omega bowl is a delightful blend of barley, sweet raisins, and juicy pomegranate, creating a naturally sweet and nutty base. Lion’s mane mushrooms and seaweed tofu add a satisfying bite, complemented by creamy avocado and cherry tomatoes for freshness. A wholesome mix of flaxseeds, sunflower seeds, pumpkin seeds, walnuts, and almonds provides a delightful crunch, while our homemade yuzu dressing and dairy-free mayo tie everything together with a citrusy-creamy finish. Garnished with English parsley, edible flowers, and a drizzle of sesame oil, this bowl is as nourishing as it is delicious



SPICE & SOUL BOWL

31

Where earthy flavors and gentle spice come together for feel-good nourishment

A vibrant and refreshing bowl designed to support natural vitality and well-being. This bowl features fluffy couscous as a light yet satisfying base, paired with juicy raisins for a touch of natural sweetness. Colorful veggies like purple cabbage, shredded carrots, cucumber, cherry tomatoes, and pea sprouts bring freshness and crunch, while chickpeas and soft tofu deliver plant-based protein. Rich lion’s mane mushrooms enhance the umami profile, all brought together with a splash of lemon, a hint of sea salt, and aromatic coriander. Finished with a nutrient-packed trio of flaxseeds, sunflower seeds, and pumpkin seeds—and a garnish of edible flowers for a beautiful final touch

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

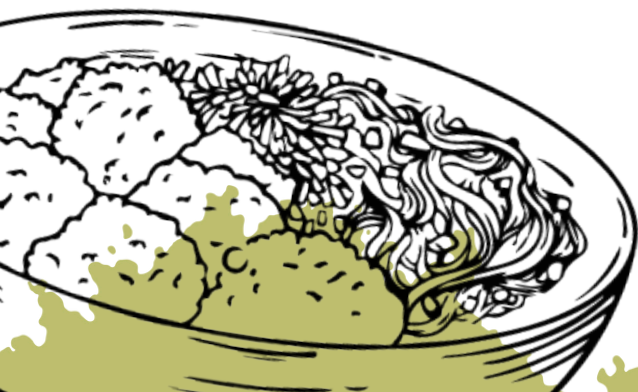
Savor the irresistible flavors of our Dry Wantan Mee - a delightful symphony of Wan Tan noodles tossed with pak choy, topped with tofu with the perfect glaze of our signature Char Siew sauce



SAVOR

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
- 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
- STEAK 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 DIP** 21
A regal duo of velvety eggplant baba ganoush served with crispy deep-fried eggplants



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 sourdough toast

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 sourdough toast, 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

---- POKE 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

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



SAVOR

WESTERNS

-  **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
- 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 ----

- 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
- ARUGULA PESTO ORECCHIETTE** 32
Orecchiette pasta elegantly dressed with a vibrant blend of basil, pine nuts, fresh arugula, and flavorful nutritional yeast
- 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
- 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
- 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
-  **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



SAVOR

ASIAN

-  **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
-  **NASIKERABU WITH "CHICKEN" PERCIK** 28
Butterfly blue pea rice paired with an array of assorted ulam, lion's mane mushroom percik, and a tantalizing sambal tumis
-  **LINOPOT D'ODU** 28
This traditional dish includes tuhau sambal (wild ginger), spicy-sweet bambangan (wild mango), fresh pucuk manis with soy chips, and sweet-savory mushroom stems
-  **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
-  **JAVANESE MEATBALL BAKSO** 28
A flavorful fusion of mushroom bakso meatballs, tender pak choy, aromatic bakso spices, white radish, fresh coriander, and rice vermicelli
-  **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

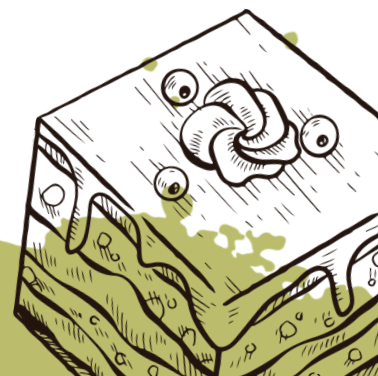
SAVOR

- 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
- 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
- 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
- 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
-  **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