



# SAVOR

LIFE'S MOMENTS



#### Food Allergy Notice:

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



onion garlic-free



gluten-free



can be prepared without onion & garlic

10% service charge is applicable

Pictures are for illustration purposes only

# 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 vegan “egg”, 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

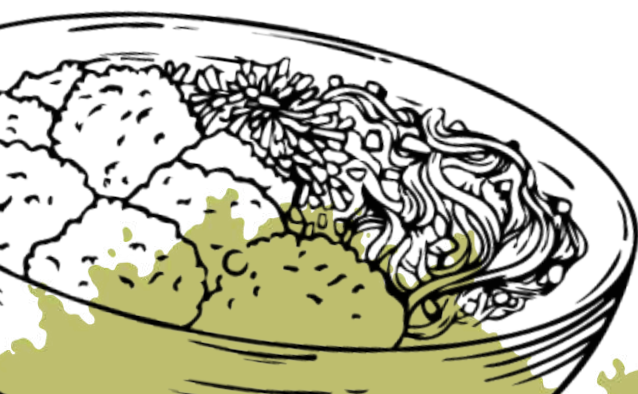
12

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



can be prepared without onion & garlic

# 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

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

## ---- POKE BOWLS ----

### 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

 can be prepared without onion & garlic

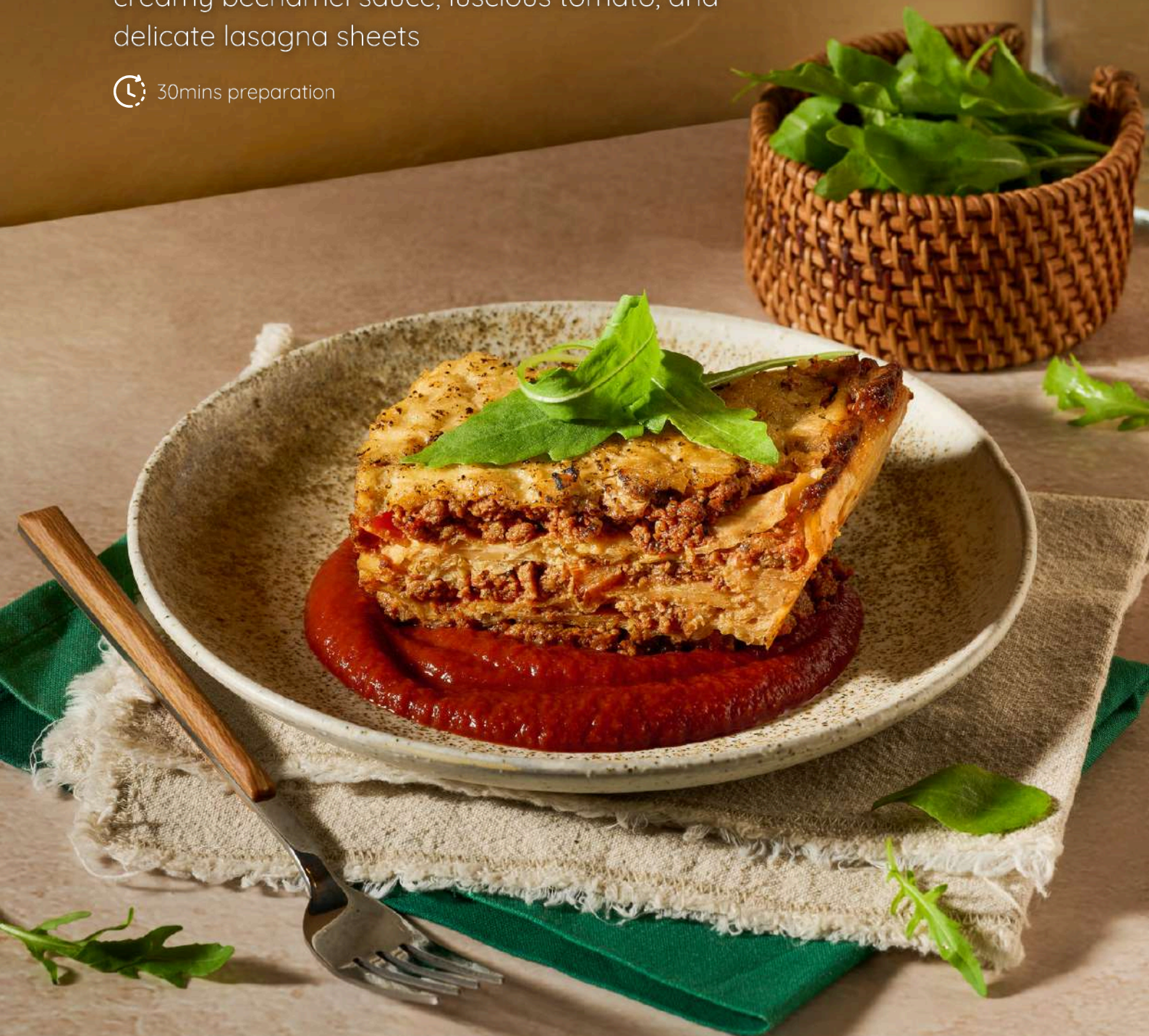




## LASAGNA NEAPOLITANA 38

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


 30mins preparation





## IRISH SHEPHERD'S PIE 35

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

 30mins preparation







## HEARTY TOMATO BREAD BOWL

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

24



## SHROOMY ZOOMY BREAD BOWL

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

30




## ARUGULA PESTO ORECCHIETTE 32

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

## 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

 can be prepared without onion & garlic



## SWISS SHROOM BURGER 32

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



can be prepared without onion & garlic



# SAVOR

## ---- PASTAS ----

-  **AGLIO E OLIO**   25  
A classic fusion of swiss brown 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 ----

-  **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

## ---- 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

 can be prepared without onion & garlic





## LINOPOT D'ODU 28

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 Bambang (wild mango), fresh Pucuk Manis with soy chips, and sweet-savory Mushroom Stems, celebrating the loving preparation typical of Sabahan grandmothers







## NASI KERABU WITH “CHICKEN” PERCIK

Butterfly blue pea rice paired with an array of assorted ulam, lion's mane mushroom percik, and a tantalizing sambal tumis

26



can be prepared without onion & garlic



## SAMBAL SQUID NASI LEMAK 🌶️🍷

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

28



can be prepared without onion & garlic





## 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



can be prepared without onion & garlic



## JAVANESE MEATBALL BAKSO

A flavorful fusion of mushroom bakso meatballs, tender siew bak choy, aromatic bakso spices, white radish, fresh coriander, and rice vermicelli

28





## 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

## 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
- 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



can be prepared without onion & garlic



## SAVOR'S SILKY DECADENCE

Immerse yourself in a luxurious treat featuring silken  
tofu, rich dark chocolate, plant-based milk

24







## MANGO PEACH PIE WITH ICE CREAM

Dive into a delightful dessert featuring  
vegan ice cream, succulent mangoes,  
sweet peaches, homemade cream,  
and a crispy cream cracker crust

20



## 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







## 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



# 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



# 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

## ---- CAFFREE ---- 100% 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





# GOLDEN TRUFFLE DUMPLING

黄金松露饺子

21





MUSHROOM SIEW MAI  
香菇烧卖

12





STICKY RICE WRAPPED IN LOTUS LEAF

糯米荷叶饭

14





STIR-FRY RADISH CAKE

炒萝卜糕

13





# Dimsum Menu



## Steamed Dim Sum 20mins preparation

Chive Dumpling 韭菜饺子	11
Ginger Dumpling 姜味饺子	11
Spicy Mala Dumpling 麻辣饺子	11
Tofu Siew Mai 豆腐烧卖	12

## Pan Fried & Deep Fried

Fried Rendang Dumpling 炸咖喱饺子	11
Grilled Yam Cake 煎芋头糕	12
Fried Yam Cake 炸芋头糕	12
Fried Salad Roll 炸沙拉卷	11
Yuba Rolls 豆腐皮卷	11





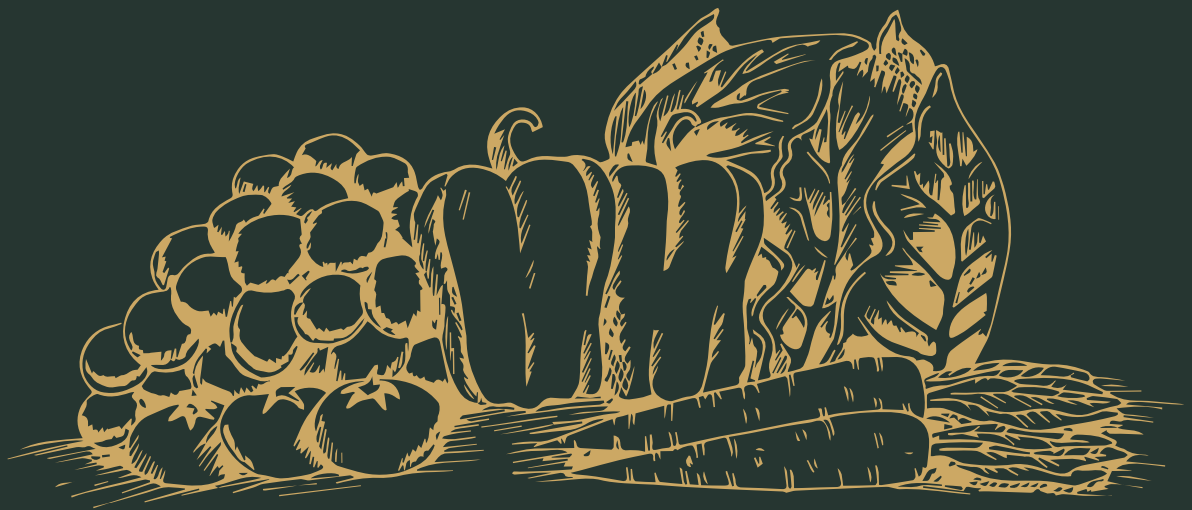
# Dimsum Menu

## Steamed Pao 🕒 20mins preparation

Black Sesame Pao 黑芝麻包 (3 pcs)	12
Pickled Mustard Pao 酸菜包 (3 pcs)	15
Pumpkin Red Bean Pao 南瓜豆沙包 (2 pcs)	12
Pandan Lotus Seed Pao 香兰莲蓉包 (2 pcs)	12
Curry Pao 咖喱包 (2 pcs)	14
Vegetables Pao 蔬菜包 (2 pcs)	14
Red Bean Pao 香滑豆沙包 (3 pcs)	16







#SAVORLIFEMOMENT

[www.savoroflife](http://www.savoroflife)



Savor Of Life



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