

WELCOME TO
BLONDE

A CONCEPT BY



Prices quoted in Ringgit Malaysia (RM) and subject to 10% service charge and prevailing government taxes.

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For customers with
food allergies or
specific dietary
requirements, please
speak to our manager

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Pizza

- Tiger Prawns | Blue Swimmer Crabmeat | Clams | 47
Roasted Capsicum | Pimento Sweet Pepper Jam
- V Cream Of Truffle Mushrooms | Roasted 45
Mushrooms | Truffle Oil | Rocket | Parmesan
- Beef Salami | Home Made Beef Sausage | 40
Caramelised Onion | Beef Bacon | Onion Jam |
Mozzarella
- Dukkah Spiced Chicken | Roasted Pumpkin | 38
Marinated Heirloom Tomato | Fresh Buffalo
Mozzarella
- V Fresh Buffalo Mozzarella | Italian Tomato | 38
Fresh Basil | Cold Pressed Sicilian Extra Virgin
Olive Oil

Desserts

- V Blonde's Signature Deconstructed Pavlova 58
For 2 Served On The Table
- V Chocolate Fondant | Madagascar Vanilla Bean 35
Ice Cream | Chocolate Soil
- V Vanilla Bean Cream Brûlée | Pistachio | 25
Fresh Figs | Berries

Selection Of Cakes
Kindly Refer To Cake Counter

V - Vegetarian, VG - Vegan, GF - Gluten Free

Mains

	300grams Angus Strip Loin Confit Crispy Potato Garlic Cream Caramelized Onion Chipotle Jam <i>Angus Grain-Fed Striploin 150 Days Known for outstanding flavour and marbling with a bit of fat offers beefier flavour.</i>	158
	Halibut Fish Miso Glazed Blue Swimmer Crab Aubergine & Potato Ratatouille Corn Smoked Romesco	65
	Fish & Chips Lightly Battered Halibut Hand Cut Fries Blonde Tartare Sauce Pickled Cucumber Homemade Tomato Ketchup	55
	BBQ Chilli Lamb Belly Kebab Royal Persian Jewelled Rice Caramelized Onion Chilled Cucumber Pomegranate Spiced Yogurt	55
	Seared Dry Aged Shanghainese Crusted Duck Breast Confit Fondant Potato King Oyster Mushroom Grilled Spring Onion Duck Jus <i>We Prepare Our Duck Medium</i>	55
GF	Asian Platter Spiced Curry Leaves Fried Chicken Assam King Tiger Prawn Pineapple Acar Grilled Squid Jasmine Rice	47
	Twice Cooked Grilled Chicken Maryland Parisian Mash Shimeji Baby Peas Crispy Onion Onion Jus	45

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Breakfast

Served from 9.30am until 4.00pm

Vegan and Gluten Free Options Upon Request

	Artisanal Grilled Chicken Sausage Maple Beef Bacon Swiss Mushroom Sautéed Kale Potato Croquette Roasted Tomato Onion Jam Buttered Sourdough	36
	<i>Choice Of Eggs</i> Scrambled Poached Sunny Side Up	
	Poached Eggs Sautéed Spinach Truffle Portebello Mushroom Crispy Potato Hazelnut Dukkah Hollandaise Brioche	35
V	Creamy Spinach Baked Eggs Mushroom Cheese Avocado Sun Dried Tomato Sour Dough	35
	Scrambled Eggs Smoked Salmon Trout Avocado Ikura Seaweed Crisp Capsicum Jam Artisanal Sourdough	36
V	Poached Eggs Mozzarella Potato Croquette Pulled Beef Brisket Smoked Chipotle Hollandaise	35
V	Poached Eggs Seasonal Mushrooms Roasted Pumpkin Hazelnut Basil Pesto Crumbled Feta Cheese Crushed Hazelnut Buttered Sourdough	35
V	Banana Granola Whipped Greek Yoghurt Dried Cranberries Forest Honey Flowers Figs Berries	29
V	Freshly Baked Dutch-Style Pancake Seasonal Berries Mutiara Figs Maple Syrup Fresh Cream Pistachio	28

Please Allow 20mins Baking Time

Add ons

Smoked Salmon	12
Seasonal Mushrooms	12
Potato Croquette	10
Streaky Beef Bacon	10
Artisanal Chicken Sausage	10
Roasted Pumpkin	8
Sourdough	7
Grilled Roma Tomatoes	6
Half Avocado	6

V - Vegetarian

Small Plates

Served from 11.00am till 10.30pm

	Seaweed Taco Smoked Chilli Scallop Crudo Tomato Salsa Guacamole Ikura 2pcs	32
V	Blonde Dips 3 Varieties Of Dips House Made Bread	35
	Crispy Calamari Chilli Mayo	25
	Soup Of The Day	20
V	Rosemary & Sea Salt Sweet Potato Fries	18
V	Truffle and Parmesan Hand Cut Fries	30

Salads

Vegan Options Upon Request

	Umami Crusted Chilled Watermelon Blue Swimmer Crabmeat Kyuri Cucumber Pickled Radish Ikura Ice Leaf Avocado Nori Sesame Rice Cracker Yuzu Dressing	38
	Asian-Spiced Roasted Duck Breast Kyuri Cucumber Greens Heirloom Tomatoes Pickled Chilli Sweet Onion Asian Herbs Thai Sesame Lime Dressing	35
	<i>We Prepare Our Duck Medium</i>	
	Crispy Calamari Kale Baby Spinach Shimeji Avocado Pickled Radish Lime Chilli Vinaigrette Umami Dust	36
V	Portobello Shimeji Swiss Brown King Oyster Baby Peas Burnt Broccoli Garlic Aioli Local Leaves Hazelnut Basil Pesto	35
	<i>Add Dukkah Grilled Chicken</i>	12
V	Warm Roasted Pumpkin Mutiara Figs Walnut Pomegranate Jewel Feta Cheese Rocket Leaf Kale Spiced Yoghurt Pomegranate Dressing	35

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Pasta

Gluten Free Pasta Available Upon Request

	Aglio Olio Linguine King Tiger Prawn Scallop Squid Clams Baby Spinach Extra Virgin Olive Oil Chilli Oil	45
	Linguine River Prawn Lobster Marinara Sauce Sakura Cherry Tomato Basil Chilli Garlic	65
	Squid Ink Spaghetti Hokkaido Scallop Blue Swimmer Crabmeat Heirloom Tomato Ikura Seaweed Chilli Oil	42
	Spaghetti Roasted Duck Breast Baby Peas Portobello Mushroom Caramelised Onion Napoli Sauce Cream Crispy Sage	38
	Linguine Pesto Carbonara Chicken Swiss Mushroom Portobello Crispy Mushroom Confit Egg Yolk	38
V	Spaghetti Pomodoro Buffalo Mozzarella Dukkah Eggplant Basil Oil Roasted Pine Nuts Chilli Oil	35
	Spaghetti Parmigiano Reggiano Beef Meatball Rich Roasted Plum Tomato Sauce Chilli Flakes Basil Oil Parmesan Chip	32

Burgers

	200 Grams Grain Fed Beef Caramelized Onion Double American Cheese Blonde Sauce Maple Beef Bacon Brioche Hand Cut Twice Cooked Fries	48
	Halibut Fish Tempura Kyuri Cucumber Slaw Dill Relish Mayo Brioche Umami Hand Cut Fries	42
	Umami Dusted Fried Chicken Sunny Side Egg Kale Slaw Pickled Onion Avocado Chilli Mayonnaise Brioche Sweet Potato Fries	38

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From The Grille

Blonde beef is a bespoke selection featuring Angus, grass and grain-fed cows from Australia, where livestock is raised on the plush pastures with fresh water and clean air.

1.2kg to 1.5kg Angus Tomahawk

The fine flecks or marbling within the meat gives the buttery and tender texture, ensuring a rich and distinctive flavour.

Market price
/ 100gram

T- Bone 500 to 600gram

Generous amounts of fat keep meat tender and flavourful.

Market price
/ 100gram

Choice of Sauce

Chipotle Jam / Beef Onion Jus
Mustard / BBQ Pimento Jam

Add

Umami Hand Cut Fries	30
Crispy Confit Parmesan Truffle Potato	30
Truffle Mash	30
Creamy Spinach	25
Garlic Fried Rice	25

Blonde Signatures

ASSAMENTA	25
Menta Cubano Fresh Lemongrass Calamansi Sour Plum Soda	
SHANGHAI MEI	25
Green Apple Orange Lychee Soda	
LAVENDER VIOLET	25
Lavender Pomegranate Fresh Pineapple Soda	
BLONDE'S PASSION	25
Passionfruit Menta Cubano Fresh Lemon Juice Pure Honey Earl Grey	

Refreshing Coolers

STRAWBERRY BASIL	20
Strawberry Puree Fresh Basil Fresh Lemon Juice Evaporated Milk Soda	
WATERMELON LYCHEE	20
Ice Blended Lychee Watermelon Fresh Lemon Juice Mint Leaves	
HONEYDEW LIME	20
Ice Blended Fresh Honeydew Lychee Fresh Lime	
FRESH LEMONADE	18
Fresh Lemon Juice Soda Lemon Zest Crushed Mint	
PASSIONFRUIT LEMONADE	18
Passion Fruit Puree Fresh Lemon Lychee Mint Leaves Soda Water	

Fresh Juices

Watermelon	15
Pineapple	15
Carrot	15
Orange	15
Honeydew	15
Apple	15

No ice/ less ice +2

Coffee

	H	C
Cold Brew	18	
Affogato	16	
Mocha	13	16
Cafe Latte	12	15
Cappuccino	12	15
Long Black	11	14
Piccolo Latte	12	
Flat White	12	
Double Espresso	12	
Macchiato	10	
Espresso	9	

Add Shot +3

Add Flavour +3

Toffee nut / Butterscotch

Almond Milk +3

Specialty Coffee

90+ Perci.	18
90+ Hachira	18

Choc

Hot Chocolate	13
Iced Chocolate	15

Thick Shakes

Nutella	25
Avocado	20
Strawberries & Cream	20
Coconut	20
Banoffee Pie	18

Frost and Soda

Cola Lime Frost	15
Ginger Ale Lime Frost	15
Bundaberg Root Beer	10
Coke	8
Coke Light	8
Sprite	8

JING Tea by the Pot

English Breakfast	12
Earl Grey	12
Jade Sword Green Tea	12
Chamomile Flowers	12
Blackcurrant & Hibiscus	12
Lemongrass & Ginger	12

Fruits & Florals

Pineapple & Osmanthus	17
Raspberry & Rose	17

Mineral Water

San Pellegrino Sparkling 500ml	13
Aqua Panna Still 500ml	13
BLONDE Sparkling 500ml	7
BLONDE Still Water 500ml	5