

PastryMu
Bakery • Tea • Patisserie

Refined Taste with Atmosphere

PastryMu takes you on a culinary journey, from classy decors,
bold delectable dishes to handcrafted Pastries, Desserts,
Gourmet Teas & Fine Wines.



PWSP04

Soup

PWSP01  

Lobster Bisque En Croûte

Creamy lobster bisque with puff pastry crust lid

RM45.80**

PWSP04

Mushroom Soup En Croûte

Mushroom soup paired with seared scallop with puff pastry crust lid

RM36.80**

PWSP03

Soupe De Queue De Boeuf En Croûte

Hearty oxtail in flavorful broth with puff pastry crust lid

RM28.80**

PWSP02

Lamb Brisket En Croûte

Luscious lamb broth with puff pastry crust lid

RM24.80**



SIGNATURE



SHELL



NUTS



ALCOHOL



DAIRY



VEGETARIAN

All transactions in Ringgit Malaysia. All items are subject to a 10% service charge & 6% SST.
Pictures shown are for illustration purpose only. Actual product may vary due to product enhancement.



PWSD02



PWSD01



PWSD03



PWSD01



PJSD03



PJSD02



Salad

PWSD01   

Signature Pomelo Salad

RM36.80**

Crisp mixed greens, cherry tomatoes, Japanese cucumber, pine nuts, and zesty pomelo, dressed in our house sesame dressing

PJSD02

Sashimi Salad

RM35.80**

Assorted Sashimi Salad

PWSD02

Grilled Chicken & Fusion Avocado Salad

RM32.80**

Juicy grilled chicken on a bed of crisp mixed greens, cherry tomatoes, japanese cucumber, and crowned with creamy avocado, drizzled in our house sesame dressing

PWSD03

Classic Parmigiano Reggiano Caesar Salad

RM21.80**

Baby romaine, crispy beef bacon, croutons, shredded cheese, hard-boiled egg, anchovies, and seared salmon, all drenched in our creamy Caesar sauce

PWSD04

Yuzu Confit Duck Leg Salad

RM38.80**

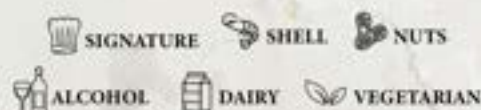
Tender duck leg confit atop a medley of greens, pickled beets, cherry tomatoes, pomelo, yuzu caviar, and balsamic-infused red onion

PJSD03

Crispy Salmon Skin Avocado Salad

RM25.80**

Assorted greens salad, crispy salmon skin, avocado and japanese dressing



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PJS08



PJS02



PJS01



PJS11



PJS05

Sashimi

PJSM01  

Shun No Omakase Hachi Ten
8 Types Sashimi Of The Day

RM **188.80****

PJSM02

Shun No Omakase Yon Ten
4 Types Sashimi Of The Day

RM **138.80****

PJSM03

Otoro Sashimi
Tuna Belly

RM **88.80****

PJSM08

Akami Sashimi
Tuna Lean Meat

RM **88.80****

PJSM05

Tokusen Salmon Sanmai
2 Types Sashimi Of The Day

RM **68.80****

PJSM11

Shake Sashimi
Salmon Sashimi

RM **29.80****

PJSM10

Shake Toro Sashimi
Salmon Belly

RM **29.80****

PJSM09

Hotate Sashimi
Hokkaido Scallop

RM **28.80****



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Tori Karaage

Crispy Japanese Fried Chicken served with Tartar Sauce

PJSK05

Yuzu
Yuzu Citrus
RM 23.80**

PJSK04

Ume
Japanese Plum
RM 22.80**

PJSK03

Original
Original Fried Chicken
RM 19.80**



PWSK02

Sausage Platter

An assortment of savory sausages

RM 68.80**



PWSK04

Chili Con Carne Nachos

A delightful plate of nachos topped with vegetarian chili, fresh spring onions, jalapeños, tangy sour cream, red onions, shredded cheese, and a drizzle of cheese sauce

RM 38.80**



Snack



PJSK06

Ei-hire

Grill Stingray Fin

RM 24.80**



PWSK06

Potato Flat Chips

Thin and crispy potato chips

RM 16.80**

PJSK13

Yasai Koroke

Vegetables Potato Croquettes

RM 16.80**

PJSK08

Takoyaki Ball

Traditional Osaka Style Octopus Ball

RM 15.80**



PWSK01

Seafood Platter

RM 88.80**

(Sharing 3 to 4 pax)

Perfect for sharing! This platter includes crispy beer-battered fish, succulent tiger prawns, tender squid rings, crispy soft-shell crab, lemon wedges, homemade tartar sauce, and crispy waffle fries

PWSK03

Soft Shell Crab

RM 48.80**

Enjoy Hainanese-style crispy soft-shell crab served with a delectable almond pepper salt

PJSK10

Ebi Tempura

RM 36.80**

Fried Prawn Tempura

PJSK11

Tempura Moriawase

RM 28.80**

Assorted Tempura

PJSK07

Chicken Gyoza

RM 22.80**

Japanese Chicken Dumpling

PJSK12

Eringi Fries

RM 19.80**

Fried King Oyster Mushroom

PWSK05

Truffle Waffle Fries

RM 18.80**

Irresistible flavor of waffle fries elevated with the rich aroma of truffle

PJSK09

Edatzuki Edamame

RM 13.80**

Japan Imported Green Soybean with Sea Salt

PJSK14

Tamago Mentai

RM 13.80**

Fluffy and Light Omelette with Fish Roe

PJSK15

Chawanmushi

RM 12.80**

Japanese Egg Custard

Chimi Sanmai

RM 9.80**
per dish (Min 2)

PJSK16 Chuka Kurage

Flavoured Jellyfish

PJSK17 Chuka Hotate

Flavoured Scallop Lips

PJSK18 Chuka Idako

Flavoured Mini Octopus

PJSK19 Boiled Tako Wasabi

Marinated Boiled Octopus

PJSK20 Chuka Wakame

Flavoured Green Seaweed



PJSK21



PJSK25



PJSK27



PJSK22

Snack

PJSK21 Gindara Miso Grilled Miso Marinated Cod Fish	RM 58.80**	PJSK26 Buri Kama Grilled Amberjack Collar	RM 49.80**
PJSK22 Ika Sugatayaki Grilled Squid	RM 45.80**	PJSK27 Salmon Head Grilled Salmon Head with Sea Salt	RM 32.80**
PJSK23  Ebi Shioyaki Grilled Prawn	RM 28.80**	PJSK28 Salmon <i>Shio / Teriyaki</i> Grilled Salmon with Sea Salt or Teriyaki Sauce	RM 25.80**
PJSK24 Saba <i>Shio / Teriyaki</i> Grilled Mackerel with Sea Salt or Teriyaki Sauce	RM 21.80**	PJSK25 Shisamo Grilled Capelin Fish	RM 21.80**
PJSK29 Chicken Thigh <i>Shio / Teriyaki</i> Grilled Chicken Thigh with Sea Salt or Teriyaki Sauce	RM 19.80**		



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PWBF01

PWBF05

PWBF04

PWBF02

Red Meat

PWBF01

Black Angus MB4/5 Tomahawk

RM **51.80****
100gms

A mouthwatering charcoal-grilled Black Angus Tomahawk, complemented with garlic merlot butter, roasted potatoes, broccoli, baby carrots, and a drizzle of rosemary jus

PWBF02

Japan Miyazaki Wagyu

RM **159.80****
100gms

Indulge in the finest Miyazaki Wagyu A5, accompanied by garlic merlot butter, roasted potatoes, broccoli, baby carrots, and a drizzle of rosemary jus

PWBF04

Australia Wagyu Marble 4/5

RM **74.80****
100gms

Indulge in exquisite Australian Wagyu, enhanced with garlic merlot butter, alongside roasted potatoes, broccoli, baby carrots, and a drizzle of rosemary jus

PWBF03

Australia Mini Tomahawk

RM **198.80****

Indulge in the Australian mini tomahawk, accompanied by garlic merlot butter, roasted potatoes, broccoli, baby carrots, and a drizzle of rosemary jus

PWBF05

Australia T bone Steak

RM **98.80****

Enjoy the Australian T-bone steak, served with garlic merlot butter, roasted potatoes, broccoli, baby carrots, and a drizzle of rosemary jus



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PWBF07



PWBF08



PWLB03



PWLB06

Red Meat

PWBF06 

Braised Beef Short Ribs in Red Wine Sauce

RM 180.80**

Tender beef short ribs accompanied by creamy mashed potatoes, crisp broccoli, baby carrots, pickled beetroot slices, and a luscious red wine sauce

PWLB01

Roasted Rosemary & Herb Crust Lamb of Rack

RM 128.80**

Succulent rack of lamb topped with a delightful rosemary and herb crust, served alongside roasted potatoes, garden vegetables, and a rich red wine jus

PWBF07

Black Angus Beef Tenderloin

RM 118.80**

Succulent Black Angus beef tenderloin, paired with garlic merlot butter, roasted potatoes, broccoli, baby carrots, and a flavorful rosemary jus

PWLB03 

Lamb Shank Wellington

RM 98.80**

Tender lamb shank encased in crust pastry, accompanied by broccoli, baby carrots, mixed salad, and our signature house dressing

PWLB02

Braised Lamb Shank

RM 78.80**

Slow-cooked lamb shank paired with velvety potato puree, tender broccoli, and baby carrots

PWBF08

Charcoal Grill Roasted Striploin

RM 58.80**

Savor Australian striploin, charcoal-grilled to perfection and served with delectable merlot butter, roasted potatoes, broccoli, baby carrots, and a drizzle of rosemary jus

PWLB04

Grilled Lamb Chop

RM 48.80**

Juicy grilled lamb chop served with roasted potatoes, fresh broccoli, carrots, and a delectable red wine sauce



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PWPY01

PWPY04

PWPY02

PWPY03


Poultry

PWPY01 

Confit Duck Leg

RM58.80**

Tender confit duck leg, perfectly accompanied by roasted potatoes, broccoli, carrots, poached pear, yuzu caviar, pickled beetroot slices, and a luscious red wine jus

PWPY02 

Coq Au Vin

RM48.80**

(Classic French Chicken with Red Wine)

A taste of classic French cuisine with tender chicken simmered in red wine, served with potatoes, garlic cloves, carrots, yellow onion, and broccoli

PWPY03

Crispy Chicken with Creamy Salted Egg

RM43.80**

Crispy chicken, a culinary delight, served alongside roasted potatoes, carrots, broccoli, cherry tomatoes, red radish, and a creamy salted egg sauce

PWPY04

Rosemary Chicken Chop

RM38.80**

Enjoy a flavorful rosemary-infused chicken chop served with roasted potatoes, carrots, broccoli, cherry tomatoes, red radish, and a zesty black pepper sauce



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Seafood

PWSF02

Pan-seared Norwegian Salmon

Delight in the flavors of pan-seared Norwegian salmon, served with roasted potatoes, tender broccoli, baby carrots, a delicate white wine sauce, and a garnish caviar

RM58.80**



PWSF03

Beer Battered Fish & Chips

Enjoy the satisfying crunch of crispy beer-battered fish, served with golden fries and a side of tangy tartar sauce

RM48.80**



PWSF01

Black Cod

Savory black cod with a zesty sourdough lemon and thyme crust, paired with creamy mashed potatoes, garden-fresh vegetables, luscious white wine sauce, and a garnish of caviar

RM88.80**



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Burger

PWBG02 

Impossible Vegan Burger

Our Impossible vegan meat burger features fresh shiitake mushrooms, yellow onion, creamy avocado, and garden-fresh salad, all served with a side of crispy waffle fries

RM42.80**

 PWBG01

Australia Wagyu Burger

A mouthwatering Australia Wagyu patty topped with a melty cheese slice, crisp yellow onion, a juicy tomato slice, tangy gherkins, and chef's special tartar sauce

RM78.80**

PWBG03

Crispy Chicken Burger

Crispy Chicken topped with a melty cheese slice, crisp yellow onion, a juicy tomato slice, tangy gherkins, and chef's special tartar sauce

RM48.80**



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Grain Rice

PJRE04

Gyu Don

Wagyu A5

Japanese Wagyu A5 Beef Rice Bowl

RM58.80**

PJRE01

Tokusen Chirashi

Assorted Japan Imported Seafood on Sushi Rice

RM68.80**

PWRE01

Seared Norwegian Salmon Risotto

Savor the perfection of seared Norwegian salmon served alongside a rich and creamy mushroom risotto

RM58.80**

PJRE02

Unagi Rice

Grilled Premium Eel on Rice

RM58.80**

PWRE02

Tiger Prawn Sauté Risotto

Enjoy the succulence of tiger prawns sautéed in chili garlic butter, complemented creamy mushroom risotto

RM58.80**

PJRE03

Gyu Don

Black Angus

Japanese Black Angus Beef Rice Bowl

RM48.80**

PWRE03

Sautéed Seafood Risotto

Dive into a medley of sautéed seafood, enriched with chili garlic butter, and paired with a creamy mushroom risotto

RM48.80**

PJRE05

Tori Katsu Curry Rice

Chicken Cutlet Curry Rice

RM32.80**

PJRE06

Ebi Katsu Curry Rice

Fried Prawn with Breadcrumbs Curry Rice

RM32.80**

PJRE07

Ebitama Don

Fried Prawn with Breadcrumbs Rice Bowl

RM28.80**

PJRE08

Tori Katsu Don

Chicken Cutlet Rice Bowl

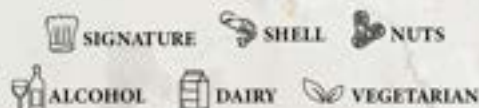
RM28.80**

PJRE09

Vegetarian Curry Rice

Rice served with Homemade Japanese Vegetable Curry

RM18.80**



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PWPT01



PWPT04





PWPT02



PWPT03



Pasta

PWPT02  

Signature Tualang Prawn Nyonya Sambal Linguine

RM52.80**

Exquisite flavors of Tualang prawns accompanied by the bold notes of petai, Nyonya sambal sauce, sliced yellow onions, crispy dried shrimp, and delightful linguine pasta

PWPT03 

Vegetarian Meatball with Pesto Linguine Pasta

RM39.80**

Vegan meatballs paired with pesto-infused linguine pasta and vibrant cherry tomatoes for a delightful burst of flavor.

PWPT01 

Creamy Garlic Shrimp

RM34.80**

Succulent tiger prawns and linguine bathed in a velvety shrimp sauce, with baby spinach and a delectable garlic infusion.

PWPT04

Classic Parmegiano Cabornara Linguine

RM28.80**

Classic pasta served with savory beef bacon, sautéed yellow onion, garlic, a luscious egg yolk, generous grated Parmesan, and perfectly cooked linguine



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Menu

PJMR01

Shiromaru Ramen

A Classic Hakata-style Ramen.

Creamy Chicken Broth served with thin noodles, chicken chashu, black fungus, leek, fish cake, seaweed and flavored soft boiled egg

RM32.80**

PJMR02

Kuromaru Ramen

A Refined, Modern Hakata-style Ramen.

Creamy Chicken Broth blend with BLACK garlic and black truffle served with thin noodles, chicken chashu, black fungus, leek, fish cake and flavored soft boiled egg

RM32.80**

PJMR03

Akamaru Ramen

Spicy with an addictive kick!

Creamy Chicken Broth with Spicy Miso and Prawn Chili, thin noodles, chicken chashu, black fungus, leek, fish cake, seaweed and flavored soft boiled egg

RM32.80**

PJMR04

Somaru Ramen

A fusion Hakata-style Ramen.

Creamy Chicken Broth enhanced with special blended green aromatic oil. Served with thin noodles, chicken chashu, black fungus, leek, fish cake, seaweed and flavored soft boiled egg

RM32.80**

PJMR06

Abura Soba

Oiled Ramen Noodles

RM25.80**

PJMR05

Zaru Sanmai

Choose One types of Noodles (Cold Buckwheat, Green Tea, Inaniwa Noodles)

RM23.80**

PJMR07

Soba

Shoyu Soup / Kimchi Soup

Choose One types of Noodles (Cold Buckwheat, Green Tea, Inaniwa Noodles)

RM19.80**

PJMR08

Udon

Shoyu Soup / Kimchi Soup

Oiled Ramen Noodles

RM19.80**

Add On Item



PJAD08

Chicken Chashu

Homemade Chashu

RM4.80**



PJAD07

Kaedama

Ramen Noodle 1pc

RM5.80**



PJAD06

Menma

Bamboo Shoots

RM5.80**



PJAD02

Komi Tamago

Flavoured Soft Boil Egg

RM2.80**



PJAD04

Nori

Dry Seaweed

RM2.80**



PJAD03

Kikurage

Black Fungus

RM2.80**



PJAD05

Naruto Maki

Japanese Fish Cake

RM1.80**



PJAD01

Negi

Leek

RM1.80**



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Nabemono



PJNM01
Wagyu Gyu Slice
A5 Wagyu Beef Slice

RM66.80**



PJNM02
Black Angus Gyu Slice
Black Angus Beef Slice

RM62.80**



PJNM03 
Kaisen
Assorted Seafood Seasonal Fish,
Tiger Prawn, Squid

RM42.80**



PJNM04
Gindara
Cod Fish

RM46.80**



PJNM05
Shake
Salmon Fish

RM37.80**



PJNM06
Tori
Chicken

RM29.80**



PJNM07 
Yasia Moriawase
Assorted Tempura

RM24.80**

Add On Item



PJAD09
Udon
Japanese Wheat Noodles

RM9.80**



PJAD10
Soba
Japanese Buckwheat Noodles

RM7.80**



PJAD11
Gohan
White Rice

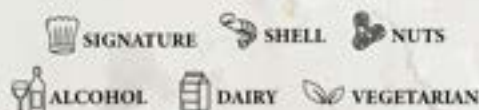
RM2.80**

Choose Your Preferred Soup

PJMD05
Sukiyaki Konabe
Chinese Cabbage, Leek, Shitake Mushroom, Japanese Tofu, Enoki Mushroom, Carrot, Spinach in Sukiyaki Pot

PJMD06
Kimchi Konabe
Chinese Cabbage, Leek, Shitake Mushroom, Japanese Tofu, Enoki Mushroom, Carrot, Spinach in Kimchi Pot

PJMD07
Konbu Dashi Konabe
Chinese Cabbage, Leek, Shitake Mushroom, Japanese Tofu, Enoki Mushroom, Carrot, Spinach in Clear Soup Pot



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PJMk04

PJMk07

PJMk06

PJMk05



Maki

PJMK01
Salmon Dragon Roll
Salmon Dragon Roll

RM38.80**

PJMK05
Unagi Cheese Roll
Japanese Eel Cheese Roll

RM38.80**

PJMK04 
Una Ebi Roll
Roasted Eel Shrimp Roll

RM38.80**

PJMK02
Rainbow Roll
Assorted Sashimi Rainbow Roll

RM36.80**

PJMK07 
Yasai Roll
Vegetarian Roll

RM23.80**

PJMK06
Caterpillar Roll
Avocado Roll

RM23.80**

PJMK03
Cucumber Roll
Thin Sliced Cucumber Roll

RM19.80**



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PJSH02

PJSH17

PJSH18

PJSH13

PJSH20

PJSH04



Sushi


PJSH17 Otoro Sushi Tuna Belly	RM 42.80**	PJSH18 Hotate Sushi Hokkaido Scallop	RM 24.80**
PJSH02 Unagi Sushi Japanese Eel	RM 18.80**	PJSH14 Tobiko Inari Sushi Flying Fish Roe in Deep Fried Tofu Pocket	RM 18.80**
PJSH13 Shake Sushi Salmon	RM 12.80**	PJSH07 Aburi Salmon Mentai Sushi Flamed Seared Salmon with Sauce	RM 12.80**
PJSH19 Shake Toro Sushi Salmon Belly	RM 12.80**	PJSH04 Tobiko Sushi Flying Fish Roe	RM 12.80**
PJSH21 Salmon Mayo Sushi Salmon Mayo	RM 12.80**	PJSH03 Idako Inari Sushi Seasoned Baby Octopus in Deep Fried Tofu Pocket	RM 11.80**
PJSH08 Kurage Inari Sushi Seasoned Jellyfish in Deep Fried Tofu Pocket	RM 11.80**	PJSH05 Wakame Inari Sushi Seasoned Seaweed in Deep Fried Tofu Pocket	RM 9.80**
PJSH15 Kani Salad Sushi Filament Crab Stick Salad	RM 9.80**	PJSH20 Tamago Mentai Sushi Flamed Seared Japanese Omelette with Sauce	RM 9.80**
PJSH09 Abura Bozu Sushi White Tuna	RM 8.80**	PJSH16 Tamago Sushi Japanese Omelette	RM 8.80**
PJSH10 Inari Sushi Deep Fried Tofu Pocket	RM 6.80**	PJSH22 Kani Sushi Filament Crab Stick	RM 6.80**



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Dessert

PPDS01 

Signature Lava Cake

RM35.80**


The Signature Lava Cake - Meticulously crafted by our founder, Datin Kelly Yang. Immerse yourself in the extraordinary chocolate experience, where every bite unveils a symphony of rich flavors and indulgent textures, creating unforgettable moments.

PPDS02

Gaufre Supreme

RM24.80**

This dessert showcases a light and crispy Belgian-style waffle, dusted with powdered sugar and adorned with an array of delightful toppings.

PPDS03 

Musang King Mochi

RM28.80**

This dessert offers a unique and luxurious fusion of textures and flavors, featuring the rich and creamy Musang King durian enveloped in delicate mochi skin.

PPDS04

Banana Fritter

RM32.80**

Sweet and ripe bananas dipped in a light and crispy batter, deep-fried to golden perfection.

PPDS05 

Freaky Musang King

RM18.80**

This exquisite dessert features creamy and aromatic Musang King filling in a buttery tart base, creating a harmonious blend of flavors.

PPDS06

Tira Miss U

RM19.80**

Coffee-soaked sponge finger, velvety mascarpone cream, and a decadent cocoa dusting capture the essence of this classic treat.

PPDS11

Triple Chocolate Entremet

RM19.80**

Decadent chocolate moist cake, dark chocolate mousse and velvety dark chocolate ganache.

PPDS12 

Orange Grand Marnier

RM19.80**

Dark chocolate cake with orange zest laced in Grand Marnier syrup, complemented by infused dark ganache.

PPDS07

Strawberry Cheese Entremet

RM16.80**

Creamy strawberry cheese mousse, fresh strawberries with strawberry glaze combine to create a harmonious blend of indulgence.

PPDS08

Tropical Temptation

RM16.80**

Moist banana cake, luscious banana mousse - creating a refined symphony of flavors. Indulge in the perfect balance of sweetness and fruity decadence.

PPDS09

Entremet Matcha Roll

RM16.80**

Fluffy matcha sponge cake rolled with matcha mousse fillings and topped with silky patisserie cream offers an elegant balance of earthy and creamy flavors.

PPDS10 

Opera

RM16.80**


French almond cake, laced with rich coffee buttercream, Irish coffee liquor and smooth chocolate ganache.

PPDS13

Alice In Wonderland

RM16.80**

Delicate purple velvet cake with mix berry mousse cream and lemon curd bring you to a magical wonderland.

PPDS14 

Autumn Bliss

RM16.80**

A spiced carrot cake, generously filled and frosted with creamy cream cheese frosting, topped with roasted walnut delivers a refined twist on a classic favorite.



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PBCT01

PBCT03

PBCT06

PBCT02

PBCT05

PBCT07

PBCT04

Cocktail

PBCT01

Love Potion

RM35.80**

Try this sourish cocktail concoction to kill your Monday Blues. A combination of blackberry, raspberry, lemon juice gin and soda

PBCT02

Curious Romance

RM35.80**

The perfect drink to soak up the mood for romance. A sweet-sour concoction of blue caracao, pea flower water, lemon juice, jasmine tea and gin

PBCT03

Mr Sunflower

RM35.80**

This bubbly drink is flavorful and vivacious. Infused with freshly squeezed orange, peach syrup, salt and rum. Perks you up anytime of the day

PBCT04

Encounter Love

RM35.80**

In the mood for love? Try this cocktail. A smooth mix of strawberry and rose syrup, lemon juice, milk and gin. You might fall in love with it

PBCT05

Yellow Monkey

RM35.80**

This delightful intermingling of orange juice, lychee syrup and rum will bring out the inner child in you

PBCT06

Purple Heart

RM35.80**

Take slow sips and savor sourness at the beginning and sweetness at the end. A combination of lavender and blueberry syrup, fresh dragon fruit, lemon and gin

PBCT07

Green With Envy

RM35.80**

This cocktail is passionately green with envy. A refreshing drink combines Green Mint, Midori Japanese Melon, Lime Syrup and Gin. Just sit back and enjoy



Mocktail

PBMT01
Luscious Lychee Lime

RM 18.80**

PBMT02
Fizzy Lychee

RM 18.80**

PBMT03
Berrylicious Berry

RM 18.80**

PBMT04
Summer's Delight

RM 18.80**

PBMT05
Banana Peach

RM 18.80**

PBMT06
Camomile Indulgence

RM 18.80**

PBMT07
The Floaty Root Beer

RM 18.80**

PBMT08
Sparkling Butterfly Pea Flower
Strawberry Lemonade

RM 18.80**

PBMT09
Plum Paradise

RM 18.80**

PBMT10
Green Rhapsody

RM 18.80**

PBMT11
Pineapple Lychee

RM 18.80**

PBMT12
Strawberry Swirl

RM 18.80**

PBMT13
Island Breeze

RM 18.80**



PBFC02



PBFC01



PBFC11



PBFC05



PBFC14

Coffee

	Hot	Cold
PBFC02 Biscoff Latte	-	RM18.80**
PBFC03 Butterscotch Latte	-	RM18.80**
PBFC01 Pandan Latte	-	RM18.80**
PBFC05/04 Macha Latte	RM16.80**	RM17.80**
PBFC06 Mint Mocha	-	RM18.80**
PBFC07 Manggo Latte	-	RM18.80**
PBFC08 Hazelnut Coconut Chocolate	-	RM18.80**
PBCF02/01 Chocolate	RM15.80**	RM16.80**
PBCF04/03 Mocha	RM15.80**	RM16.80**
PBCF06/05 Vanilla Latte	RM15.80**	RM16.80**
PBCF08/07 Caramel Latte	RM15.80**	RM16.80**
PBCF09 Mint Espresso	-	RM15.80**
PBCF12/11 Latte	RM14.80**	RM15.80**
PBCF14/13 Cappuccino	RM14.80**	RM15.80**
PBCF18/17 Long Black	RM10.80**	RM11.80**
PBCF10 Espresso	RM9.80**	-



Red Wine

PBRW01
Chateau Lafite Rothschild RM6,500.80**
Pauillac, France 2015
Great Vintage from Lafite. Solid, complex & with great authority

PBRW03
Chateau Paradis Casseuil RM270.80**
Bordeaux, France 2018
Full, rich and balanced on the palate, with a fresh aromatic finish

PBRW05
Escudo Rojo RM240.80**
Grand Reserva, Chile 2018
Long & fresh finish with attractive spice & toast flavours

PBRW07
Piccini Collezione Oro RM220.80**
Chianti Reserva DOCG, Italy 2019
Velvety shades, rich in structure with a long aftertaste

PBRW09
Terrazas De Los Andes RM210.80**
Reserva Cabernet Sauvignon, Argentina 2020
Smooth & silky with fruity, soft & elegant finish

PBRW11
De Bortoli RM178.80**
DB Family Selection Cabernet Sauvignon, Australia 2021
Fruity taste with cherries & black fruits with subtle minty notes

PBRW02
1853 Old Vine Estate RM290.80**
Grand Reserve Heritage Malbec, Argentina 2017
Velvet tanning with some roasted spices finish

PBRW04
Eguren Ugarte RM260.80**
Reserva Rioja, Spain 2012
Fruity flavours & sweet aftertaste

PBRW06
Torbreck RM220.80**
Old Vines GSM, Australia 2019
Soft latent richness & silken-like texture with dark cherries, plum & spiceplum & spice

PBRW08
Eguren Ugarte RM210.80**
Maceracion Carbonica, Spain 2018
Fresh, silky, sweet intense & fruity aftertaste

PBRW10
Terrazas De Los Andes RM210.80**
Reserva Malbec, Argentina 2021
Toasty & spicy character of black pepper & chocolate. Delivers elegant finish of black fruits



White Wine

PBWW01

Rupert & Rothschild Vignerons RM280.80**

Baroness Nadine Chardonnay, South Africa 2020

Crisp, lemon notes with subtle grapefruit nuances & smooth, creamy nougat flavours

PBWW02

Louis Jadot RM260.80**

Bourgogne Chardonnay, France 2020

Youthful fruity aroma of peach, apple & bread dough

PBWW03

Joseph Drouhin Chablis RM240.80**

Reserve Domaine de Vaudon, France 2019

Fresh aromas reminiscent of citrus. Dry & fruity with mineral notes

PBWW04

Lugana DOC "I Frati" RM230.80**

Ca Dei Frati, Italy 2021

Fresh, linear & finishes with delicate hints of white balsamic flowers, traces of apricot & almond

PBWW05

Willy Gisselbrecht RM210.80**

Reserve Speciale Gewurztraminer, France 2021

Citrus, spicy & honey notes on the palate

PBWW06

M. Chapoutier RM200.80**

Belleruche Cotes-du-Rhone Blanc, France 2020

Intensely fruity, rich & elegantly balance which finishes with a terrific soft yet crisp

PBWW07

Bremerton RM190.80**

Matilda Plains Sauvignon Blanc, Australia 2021

Fresh, succulent stonefruit with a citrus backbone

PBWW08

Matua RM178.80**

Marlborough Sauvignon Blanc, New Zealand 2021

Fresh & vibrant with concentrated blackcurrant leaf and a touch of classic cut grass & green melon



Liquor and Spirits

PBWK01 Remy Martin Louis XIII France	RM 18,880.80**	PBWK02 Martell VSOP Red Barrels (Magnum with Cradle), France	RM 2,900.80**
PBWK03 JF Dominic VSOP (Limited Edition with Cradle), Malaysia	RM 980.80**	PBWK05 The Botanist Gin Scotland	RM 370.80**
PBWK06 Hendrick's Gin Scotland	RM 360.80**	PBWK07 Roku Gin Japan	RM 310.80**
Glenfiddich Scotland		Macallan 12 Yrs Scotland	
PBWK11 18 Yrs	RM 680.80**	PBWK09 Sherry Oak	RM 590.80**
PBWK12 15 Yrs	RM 490.80**	PBWK10 Double Cask	RM 520.80**
PBWK13 12 Yrs	RM 390.80**		
Balvenie Scotland		Singleton Glen Scotland	
PBWK15 14 Yrs Caribbean Cask	RM 620.80**	PBWK16 18 Yrs	RM 630.80**
PBWK14 12 Yrs Double Wood	RM 480.80**	PBWK17 15 Yrs	RM 480.80**
		PBWK18 12 Yrs	RM 380.80**
PBWK08 Jose Cuervo Gold Mexico	RM 250.80**		



Champagne and Sparkling

PBCS01
Veuve Clicquot
Yellow Label Brut, France

RM **490.80****

PBCS02
Moët & Chandon
Brut Imperial, France

RM **390.80****

PBCS03
Bottega
Prosecco Gold, Italy

RM **350.80****

PBCS05
Martini Prosecco
Prosecco, Italy

RM **260.80****

PBCS06
Zonin Prosecco
DOC Cuvée 1821 Brut, Italy

RM **260.80****

PBCS04
Martini Rose
Sparkling Rose, Italy

RM **250.80****

PBCS09
Brown Brother
Moscato Rose, Australia

RM **190.80****

PBCS07
Grant Burge
Moscato Frizzante, Australia

RM **190.80****

PBCS08
Dile Blue
Moscato, Italy

RM **180.80****

PBCS10
Riunite
Moscato, Italy

RM **160.80****

PBCS11
Riunite
Lambrusco, Italy

RM **160.80****

OUTLETS

PASTRYMU BOTANI

No.6, Jalan Lapangan Siber 9,
Bandar Cyber, Ipoh, Malaysia

011 - 3533 1969

PASTRYMU DE GARDEN

GR-17 & GR-18, De Garden, Ground Floor, Persiaran Medan Ipoh,
Taman Ipoh Selatan, 31400 Ipoh, Perak

013 - 533 1969

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