



Dining Room & Wine Bar

DINING MENU

BAR BITES

10% OFF AT OUR WINE BAR DURING HAPPY HOURS

Fresh Oysters Market Price

The best available fresh oysters

Butter Bean Dip 30

Spanish olives, balsamico, chilli garlic oil, sourdough bread

Tempura Cauliflower 30

Salted egg yolk sauce

Enoki Mushroom Bloom 30

Lemon yoghurt, furikake

What the Crab 52

Crab in a creamy cheese sauce, mashed potato, herb focaccia

Charcuterie Platter 78

Ibérico Sobrasada de Mallorca, Ibérico Mortadela, Ibérico Chorizo, prosciutto, Spanish olives, green apple, ciabatta

Chorizo Croquette 32

Endive salad, romesco sauce

Ibérico Pork Belly Satay 32

Spicy peanut sauce, traditional accompaniments

Nyonya Lobak 30

Nyonya five spice pork rolls, pickled radish, chili sauce

Claypot Wild Boar Varuval 38

Roti canai

STARTER

Porcini Mushroom Soup 32

Truffled croutons

Warm Goat Cheese Salad 34

Baby spinach, rocket, watercress and apple salad, apple vinaigrette

Lychee Salad 30

Lychee, green leaves, semi dried tomato, herb vinaigrette, kerisik

Salmon Cutlet 36

Apple and rocket salad, lemon tobiko sauce, crispy salmon skin

Kentucky Fried Frog 34

Tartare sauce, pickled radish

Black Angus

Beef Tenderloin Tataki (80g) 58

Spicy Kelantanese harimau menangis sauce, yuzu pearls

MAINS

OUR SIGNATURE SHARING DISHES

Ed's Roasted Wagyu OP Rib

(750g, 2 - 3 pax) **638**

Finished with Way Sauce
Black Scallion Sauce
butter, crispy leek

Gochujang Ibérico BBQ Ribs

(700g, 2 - 3 pax) **168**

Slow-cooked ibérico pork ribs marinated in spicy gochujang sauce

Roasted Italian Pork Belly Porchetta

(600g, 2 - 3 pax) **148**

Pork au jus

WITH 2 SIDES OF YOUR CHOICE

Double Fried Truffled Fries 16

Roasted Bacon Onion Potatoes 16

Green Leaves Salad with Orange Vinaigrette 12

Creamy Mashed Potatoes 14

Roasted Mixed Vegetables 14

Lemon Butter Rice 8

MAINS

INDIVIDUAL SERVINGS

Leo's Teriyaki Beef Bowl

Wagyu MB9 Ribeye (150g) 158

Black Angus Tenderloin (150g) 89

Onsen egg, bok choy, rice, pickles

Chinese Style Sizzling

Black Pepper Beef

Wagyu MB9 Ribeye (200g) 208

Black Angus Tenderloin (200g) 128

1 side of choice, onion, red pepper,

Slow-braised Lamb Shank 98

Mashed potatoes, crispy kale

Claypot Ibérico

Pork Rib Bak Kut Teh 54

Shallot rice, yau char kway, condiments

Sizzling Chicken

Mushroom Stroganoff 46

Lemon butter rice

Miso Honey Glazed Salmon 72

Seasonal vegetable medley, lemon butter sauce

Leo's Crab Tagliatelle 58

Pasta in tomato sauce, lemon pangrattato

Squid Ink Seafood Pappardelle 54

Prawns, squid, mussels

Ranjit's Pasta 42

Spaghetti aglio olio, bacon, chili padi, garlic, parsley

KL Hokkien Mee 38

Pork, prawn, squid, cabbage

Roasted Cauliflower Steak 42

Lemon yoghurt, local herbs chimichurri, crispy kangkung, chickpeas

PARTY WITH US!

Let us plan your next function at Leo's. Whether it is a talk, a product launch, or a birthday party—we have the perfect dining package for you. For parties above 20 pax, we have a special drinks promotion of **10% off wines** or **30% off corkage fee**. We also allow free use of our AV/Projector system. What are you waiting for?
Call or Whatsapp us at 017-265 0133 for enquiries.

LEO'S CANAPE PACKAGE—RM 38 PER PAX

Butter bean, chilli garlic olive bruschetta
Enoki mushroom tempura, furikake
Prosciutto cherry tomato melon lollipop

Nyonya lobak
Crispy prawn kataifi, wasabi mayo

LEO'S BUFFET PACKAGE—RM 78 PER PAX

Lychee green leaves salad
Caesar chicken salad
Enoki mushroom bloom
Spaghetti carbonara with mushrooms and bacon

Prawn tagliatelle in tomato sauce
Chicken stroganoff, lemon butter rice
Pork/chicken satay
Fruit platter or cake platter

LEO'S PREMIUM BUFFET PACKAGE—RM 128 PER PAX

Lychee green leaves salad
Tempura cauliflower, salted egg yolk sauce
Chorizo croquette
Ranjit's pasta
Squid ink mixed seafood pappardelle

Miso honey salmon, grilled asparagus
Chicken stroganoff, lemon butter rice
Pork/chicken satay
Fruit platter
Cake platter
Complimentary welcome fruit punch

Menus can be specially curated to suit your preference and budget