



DINING ROOM MENU

***Welcome to Leo's Dining Room,
your friendly neighbourhood restaurant.***

Leo's takes its name from Leonardo da Vinci, the man most famous for paintings such as the Mona Lisa and The Last Supper. Leonardo was also an accomplished scientist, mathematician, inventor, engineer, sculptor, architect, anatomist, and writer. He was the quintessential Renaissance Man.

Like our namesake, we have undertaken a renaissance of Italian cuisine, infusing it with Asian flavours and ingredients. Inspired by the simplicity of Italian cuisine, using the best available ingredients and touched by the complexity of flavours from Asian cuisines, we present to you our Leo's menu.

Buon appetito!



ANTIPASTI

Porcini Mushroom Soup 32

Truffled croutons

Zuppa di Pesce 42

Italian seafood soup, enhanced with the scent of Thai basil

Lychee Salad 30

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

Caprese Stuffed Portobello Mushrooms 32

Mozzarella cheese, tomato, basil, balsamic vinegar

Chicken Broccoli Salad 32

Grilled chicken breast and broccoli, lettuces, semi dried tomatoes, bacon bits, parmesan, blue cheese dressing

Applewood Smoked Trout 36

Tobiko, crème fraiche, chitose tomato, basil pesto

Chorizo Croquette 30

Arrabbiata sauce, basil pesto

Black Angus Beef Tenderloin Tataki (80g) 58

Spicy Kelantanese harimau menangis sauce, yuzu pearls

PASTAS

Leo's Crab Tagliatelle 58 
Crab in tomato sauce, lemon pangrattato

Squid Ink Seafood Pappardelle 58
Prawns, squid, mussels, clams

Spaghetti Vongole 38
Clam sauce infused with Thai herbs

Ranjit's Pasta 42 
Our famous spaghetti aglio olio
with lots of garlic, chilli and bacon

Bacon Mac & Cheese 42
Combination of four cheeses

SECONDI PIATTI

OUR SIGNATURE SHARING DISHES

Please allow **30-40 minutes cooking time** for these dishes. Good food takes time.

**Ed's Roasted
Wagyu OP Rib**
(750g, 2 - 3 persons) **638**
Finished with Way Sauce
Black Scallion Sauce
butter, crispy leek

**Gochujang
Ibérico BBQ Ribs**
(700g, 2 - 3 persons) **168**
Slow-cooked ibérico
pork ribs marinated in
spicy gochujang sauce

**Roasted Italian
Pork Belly
Porchetta**
(600g, 2 - 3 persons) **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

MEATS

**Red Wine Braised
Wagyu Beef Cheek** (180-200g) 88

Mashed potato, carrot puree, peas,
pickled shallot

**Fall-off-the-bone Braised
Whole Lamb Shank** 88 

Mashed potatoes, root vegetables

Chicken Mushroom Stroganoff 45

Sour cream, lemon butter rice

SEAFOOD / VEGETARIAN

Miso Honey Glazed Salmon 68

Seasonal vegetable medley, lemon butter sauce

Roasted Cauliflower Steak 42 

Lemon yoghurt, local herbs chimichurri,
crispy kangkung, chickpeas

Frittura di Mare 58

Tempura fish, prawns, and squid, fries,
tartare sauce

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 persons, 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 PERSON

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 PERSON

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 PERSON

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