



WINE LOFT MENU

Welcome to Leo's Wine Loft.

Where we serve your favourite bar bites from around the world in a warm cosy environment. Specialising in porky dishes, we serve the one and only Iberico Bak Kut Teh in town. With a specially curated wine list by award winning sommelier, Justin Ho, we truly hope to make your visit an unforgettable experience.

Buon appetito!

Butter Bean Dip 25

Spanish olives, balsamico, chilli garlic oil, sourdough bread

Tempura Cauliflower 25

Salted egg yolk sauce

Enoki Mushroom Bloom 25

Lemon yoghurt, furikake

What the Crab 48

Crab in a creamy cheese sauce, mashed potato, sourdough bread

Kentucky Fried Frog 36

Tartare sauce, pickled radish

Chicken Karaage 28

Lemon mayo

KL Hokkien Mee 35

Pork, prawn, squid, cabbage

Charcuterie and Cheese Skewers 32

Chef's selection of skewered charcuterie, cheese and accompaniments

Ibérico Pork Satay 32

Spicy peanut sauce, traditional accompaniments

Nyonya Lobak 28

Nyonya five spice pork rolls, pickled radish, chili sauce

Wild Boar Varuval 38

Roti canai

Our premium Claypot Iberico Bak Kut Teh is prepared with loving care and attention. Firstly, our soup is prepared by simmering pork bones with our secret blend of Bak Kut Teh herbs and spices for 15 hours. Then, we sous vide our Iberico pork meat with the soup to perfect doneness, delicately infusing the Bak Kut Teh herb flavours into the meat.

Leo's Atas Claypot Bak Kut Teh

For 2 - 3 persons

Iberico long pork ribs, Iberico short pork ribs, abalone,
Enoki mushroom, button mushrooms,
tofu pok, tofu skin, lettuce, goji berry

Served with:

Unlimited shallot oil rice, yau char kway, condiments

128 / After 9pm - 108

INDIVIDUAL SERVINGS

Claypot Bak Kut Teh

Shallot rice, yau char kway, condiments

Iberico Long Pork Ribs 58 / After 9pm - 48

Iberico Short Pork Ribs 54 / After 9pm - 45

Local Pork Ribs 38 / After 9pm - 35

Local Pork Trotter 35 / After 9pm - 33

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