

@ SINCE 2023

Sejwa  
TITIWANGSA

# Food & Drink Menu

MADE WITH LOVE ~ TASTE THE MYTH



# SEJIWA

## TITIWANGSA

### ALL DAY BREAKFAST

#### SIGNATURE

##### BIG BREAKFAST

RM 35

Packed full of all the breakfast favorites, chicken foot-long sausage, streaky beef slice, chicken ham, grilled tomato, hash brown, scrambled egg, vege & granola. It will fill you up and keep you going for hours.



BIG BREAKFAST

##### EGG BENEDICT

RM 25

A brunch specialty consisting of hot buttered english muffin, streaky beef slice & poached eggs topped with a rich hollandaise sauce



EGG BENEDICT

##### DEVILLED EGG

RM 25

Hard boiled eggs filled with egg york paste & topped with salmon roe & streaky beef slice



DEVILLED EGG

##### CROISSANT SANDWICH

###### TURKEY BLT

(turkey, bacon, lettuce tomato)

RM 25

###### SCRAMBLED EGG

(mashed avocado, cheddar cheese, scrambled eggs)

RM 22

###### MUSHROOM SPINACH (v)

(3 types of mushrooms & grilled baby spinach)

RM 20

##### TYPICAL MALAYSIAN (v)

RM 9

2 half boiled kampung egg, homemade kaya served with 2 sets of classic white bread & thick salted butter

##### SALTED GULA MELAKA GRANOLA (v)

RM 25

Enjoy the rich coating with traditional rolled oats, almonds, creamy cashews & golden flaxseed baked to perfection with a rich coat of caramelised gula melaka syrup, banana & blue berry



SALTED GULA MELAKA GRANOLA

"V" - Vegetarian

# SEJIWA

## TITIWANGSA

### SALAD & SOUP

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#### SIGNATURE

#### WILD MUSHROOM SOUP WITH TRUFFLE OIL (V) RM 16

A velvety blend of assorted wild mushrooms, enriched with aromatic herbs and savory broth, providing a comforting and exquisite culinary experience

#### SESAME GARDEN SALAD (V) RM 22

A delightful medley of fresh greens, vibrant vegetables, and toasted sesame seeds, drizzled with a flavorful dressing for a nutritious and satisfying delight

#### FUJI APPLE SLAW (V) RM 13

A tantalizing blend of crunchy Fuji apple, shredded cabbage, and zesty dressing, creating a perfect balance of sweetness and tanginess

#### POTATO EGG SALAD (V) RM 13

A classic medley of tender potatoes and boiled eggs, generously coated in a rich and tangy dressing, offering a delightful harmony of flavors and textures

"V" - Vegetarian



FUJI APPLE SLAW



SESAME GARDEN SALAD



MUSHROOM SOUP WITH TRUFFLE OIL



POTATO EGG SALAD

# SEJIWA

## TITIWANGSA

### MAIN COURSE

#### SIGNATURE

##### INDIVIDUAL BEEF WELINGTON RM 98

Beautifully seared Australian Grass-Fed Filet Mignon is encased on herby mushrooms & streaky beef slice & baked into individually portioned pockets of crispy, golden brown puff pastry

##### BITE OFF THE BONE RM 118

Succulent and tender ribs, slow-cooked to perfection, promises a delightful experience as each bite effortlessly falls off the bone. A savory indulgence that will keep you coming back for more

##### LAMB SHANK RM 82

6 hours slow-cooked to perfection, boasting tender, fall-off-the-bone meat infused with aromatic herbs and spices.

##### LAMB RACKS RM 78

A succulent and tender rack of lamb, seasoned with aromatic herbs and spices, perfectly grilled to your preference.

##### SIGNATURE CHICKEN CHOP RM 28

Juicy and tender chicken, expertly grilled to perfection, accompanied by a medley of flavorful sides. A satisfying and wholesome dish that will leave your taste buds dancing with delight



BEEF WELLINGTON



BITE OFF THE BONE



LAMB RACKS



LAMB SHANK



CHICKEN CHOP

# SEJIWA

## TITIWANGSA

### MAIN COURSE

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#### SIGNATURE

#### SMASHED BURGER (BEEF/LAMB) RM 28

Triple smashed burger patties topped with 2 slices of cheddar cheese, streaky beef slice, wagyu tallow jam & sunny egg

#### DEEP-FRIED CHICKEN BURGER RM 28

A crispy and succulent chicken fillet, perfectly deep-fried to golden perfection. Topped with fresh lettuce, tomatoes, and zesty sauce, it's a flavor-packed burger that will satisfy your cravings

#### GROUND BURGER (BEEF/LAMB) RM 28

1.5cm patty with 2 streaky beef slices, egg & topped with pineapple, lettuce, tomato, onion & classic sauce

#### FISH & CHIPS RM 25

A crispy and golden battered fillet of perch fish served with a generous portion of perfectly seasoned fries. An iconic and timeless dish that captures the essence of seaside delights."



SMASHED BURGER



GROUND BURGER



DEEP FRIED CHICKEN BURGER



FISH & CHIPS



# SEJIWA

## TITIWANGSA

### PASTA

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#### SIGNATURE

##### SPAGHETTI RENDANG RM 28

A delightful fusion of Italian pasta and rich, aromatic rendang sauce served with grilled chicken leg. A truly unique and unforgettable taste sensation

##### STREAKY BEEF SLICE & EGG AGLIO OLIO RM 28

A mouthwatering fusion of flavors featuring grilled streaky beef slice, poach eggs, and al dente spaghetti, all tossed in a delectable sauce.

##### SPAGHETTI BOLOGNESE RM 28

A timeless favorite with al dente spaghetti topped with rich and savory Bolognese sauce. Slow-cooked with minced chicken, tomatoes, and herbs, creating a comforting and hearty Italian masterpiece

##### SHRIMP AGLIO OLIO RM 30

Al dente spaghetti, sautéed succulent shrimp, and garlic-infused olive oil. A harmonious medley of flavors that celebrates the essence of Italian cuisine and the natural taste of fresh shrimp

##### SEAFOOD CARBONARA RM 35

A luxurious fusion of flavors featuring succulent seafood, creamy carbonara sauce, and perfectly cooked spaghetti. A delectable seafood twist on a classic Italian favorite that will leave you craving more

##### SPINACH MUSHROOM PASTA (V) RM 22

A delightful vegetarian delight featuring sautéed mushrooms, fresh spinach, and al dente spaghetti, all tossed in a flavorful herb-infused sauce. A wholesome and satisfying dish that celebrates the goodness of natured

"V" - Vegetarian



SHRIMP AGLIO OLIO



STREAKY BEEF SLICE & EGG AGLIO OLIO



SPAGHETTI BOLOGNESE



SEAFOOD CARBONARA



SPAGHETTI RENDANG



# SEJIWA

## TITIWANGSA

### PIZZA

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#### SIGNATURE

#### SMOKED DUCK PIZZA RM 30

A gourmet delight featuring tender slices of smoked duck and tangy tomato sauce on a crispy crust. A harmonious fusion of smoky flavors and savory indulgence that will leave you craving more

#### HAWAIIAN PIZZA RM 32

Savor the perfect blend of sweet pineapple, bbq minced chicken and melted cheese on a classic pizza crust, capturing the essence of a tropical getaway in every delicious slice

#### CHICKEN BOLOGNESE PIZZA RM 30

Succulent chicken bolognese and melted cheese on a crispy crust create a unique and savory pizza experience that will captivate your palate

#### PEPPERONI PIZZA RM 35

A timeless favorite topped with a generous layer of zesty pepperoni, savory tomato sauce, and melted cheese on a perfectly baked crust. A flavor-packed pizza that delivers the ultimate satisfaction in every slice

#### SPINACH & EGG (V) RM 25

A flavorful blend of sautéed spinach, boiled eggs, and melted cheese on a perfectly baked crust. A unique and nutritious pizza that brings together freshness and indulgence in every slice

#### CHEESY SEAFOOD PIZZA RM 35

A luxurious medley of fresh, succulent seafood, artfully combined with a blend of melted cheeses on a delectable crust. A flavor-packed adventure that brings the sea's finest delights right to your plate

"V" - Vegetarian



SPINACH & EGG PIZZA



CHICKEN BOLOGNESE PIZZA



HAWAIIAN PIZZA



CHEESY SEAFOOD PIZZA



SMOKED DUCK PIZZA



PEPPERONI PIZZA



# SEJIWA

## TITIWANGSA

### ASIAN DELIGHTS

#### SIGNATURE

#### WAGYU TALLOW NOODLE RM 18

Savory noodles infused with rich, crispy wagyu tallow, creating a heavenly combination of flavors and textures. A tantalizing delight that will leave you craving for more with every delightful slurp

#### WAGYU TALLOW RICE RM 35

Fragrant rice elevated with the irresistible crunch and savory goodness of crispy wagyu tallow & a A5 wagyu skewer. A heavenly pairing that adds a delightful twist to a classic staple, creating a memorable and satisfying dining experience

#### NASI LEMAK FRIED CHICKEN RM 18

Fluffy aromatic basmathi rice that is cooked with coconut milk, pandan leave, our special sambal, spiced fried chicken whole leg, hard boiled egg, cucumber, peanuts & anchovies

#### RENDANG FRIED RICE RM 20

An exquisite blend of basmathi rice, grilled chicken, and a burst of vibrant flavors from fresh herbs and spices. A tantalizing fusion of traditional Malaysian taste with the comfort of fried rice that will leave you craving more

#### CHICKEN CUTLET RICE RM 23

A satisfying dish featuring tender and crispy chicken leg cutlet, served atop a bed of steamed rice and complemented with a delectable sauce. A hearty and flavorful meal that embodies the perfect harmony of taste and texture



WAGYU TALLOW NOODLE



WAGYU TALLOW RICE



CHICKEN CUTLET RICE



RENDANG FRIED RICE



NASI LEMAK FRIED CHICKEN





# SEJIWA

## TITIWANGSA

### LIGHT BITES

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#### SIGNATURE

#### OYSTER ROCKEFELLA RM 30

Plump and succulent oysters, topped with a luxurious blend of spinach, cream, and herbs, then baked to perfection.

#### GIANT SQUID RM 28

A culinary marvel of tender and succulent giant squid, expertly grilled to perfection. Served with Thai green sauce

#### HOKKAIDO SCALLOP RM 30

Three steamed scallops served with salty-sweet soy sauce & caramelised minced garlic over glass noodle on the half shell

#### CHICKEN LOLLIPOP RM 25

Tender chicken drumettes marinated to perfection, oven-baked to a golden crisp. Served with a flavorful sauce, it's a guilt-free yet delightful twist on a favorite appetizer that will leave you craving for more

#### CHICKEN/BEEF/LAMB SLIDERS RM 23

Miniature delights featuring tender ground chicken/beef/lamb, cucumber, tomato, and zesty sauce, nestled between soft slider buns

#### BRAISED BEEF BAO RM 23

A delightful 3 Asian bun filled with tender braised beef, fresh herbs, and pickled vegetables, creating a delightful explosion of flavors and textures

#### KEROPOK IKAN RM 12

Crispy and flavorful fish crackers, a beloved Malaysian snack



OYSTER ROCKEFELLA



GIANT SQUID



HOKKAIDO SCALLOP



SLIDERS



CHICKEN LOLLIPOP



BRAISED BEEF BUN



# SEJIWA

## TITIWANGSA

### LIGHT BITES

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#### SIGNATURE

##### SICHUAN CHICKEN SKIN RM 12

Crispy and flavorful chicken skin coated with bold Sichuan spices, creating a tantalizing fusion of heat and savory goodness

##### CHICKEN POP CORN RM 20

Bite-sized, crispy chicken pieces seasoned to perfection, providing a delightful burst of flavor in every pop

##### TRUFFLE FRENCH FRIES (V) RM 15

Golden and crispy fries drizzled with aromatic truffle oil, and sprinkled with grated parmesan and fresh herbs

##### MASHED POTATOES (V) RM 12

Silky and rich, our mashed potatoes are lovingly whipped to perfection, creating a comforting and delightful side dish that pairs perfectly with any main course

### SKEWERS

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##### A5 WAGYU RM 25

##### IBERICO LAMB RM 12

##### SALMON RM 10

##### CHICKEN WING RM 7

##### CHICKEN THIGH RM 7

##### KING MUSHROOM RM 6

##### ENOKI MUSHROOM WITH RM 8

##### STREAKY BEEF SLICE

"V" - Vegetarian



SICHUAN CHICKEN SKIN



FRENCH FRIES



MASHED POTATOES



CHICKEN POP CORN



# SEJIWA

## TITIWANGSA

### DESSERTS

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#### CROFFLE

PLAIN RM 9

CHOCOLATE SEJIWA RM 15

CAREMELISED BANANA RM 15

BISCOFF RM 15

BERRY RM 15

MANGO RM 15

#### PANNA COTTA

BERRY RM 15

MANGO RM 15



PANNA COTTA



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## TITIWANGSA

### MOJITO

<b>BLUE LAGOON</b>	<u>Cold</u> RM 12
<b>VIRGIN</b>	RM 12
<b>SAMPAH</b> <small>(SWEET COMBINATION OF LEMON GRASS, DRIED PLUM, MINT LEAVES &amp; SODA WATER)</small>	RM 12
<b>RAMBUTAN SAMPAH</b>	RM 12
<b>FUZZY PEACH</b>	RM 12

### SMOOTHIE

<b>YELLOW</b> <small>(BANANA/PINEAPPLE/ORANGE/MANGO)</small>	RM 15
<b>GREEN</b> <small>(APPLE/KIWI/BANANA/SPINACH)</small>	RM 15
<b>RED</b> <small>(DRAGON FRUIT/WATERMELON/STRAWBERRY/BANANA)</small>	RM 15

### KOMBUCHA

<b>PINEAPPLE BASIL</b>	RM 13
<b>GRAPE GINGER MINT</b>	RM 13
<b>POMEGRANATE MINT</b>	RM 13

### IMPORTED WATER

<b>ACQUA PANNA</b>	RM 15
<b>SAN PELLEGRINO</b>	RM 15



### CAN DRINKS

<b>COCA-COLA</b>	RM 6
<b>SPRITE</b>	RM 6
<b>ICE CREAM SODA</b>	RM 6
<b>SCHWEPES TONIC</b>	RM 7
<b>SCHWEPES SODA</b>	RM 7

### FRESHLY SQUEEZED JUICE

<b>ORANGE</b>	RM 10
<b>GREEN APPLE</b>	RM 10
<b>CUCUMBER WITH PLUM</b>	RM 12
<b>LIME WITH PLUM</b>	RM 12
<b>ABRA WITH PLUM</b>	RM 12
<b>APPLE ASAM BOI</b>	RM 12



# SEJIWA

## TITIWANGSA

### COFFEE

	<u>Hot/Cold</u>
AMERICANO	RM 9/10
ESPRESSO	RM 9/10
CAPPUCCINO	RM 12/13
FLAT WHITE	RM 12/13
LATTE	RM 12/13
AFFOGATO	RM -/12

### FLAVORED LATTE

	<u>Hot/Cold</u>
VANILLA	RM 13/14
RASPBERRY	RM 13/14
HAZELNUT	RM 13/14
MACADAMIA NUT	RM 13/14
CARAMEL	RM 13/14
CARAMEL MACCHIATO	RM 13/14
SALTED CARAMEL	RM 13/14
MOCHA	RM 13/14

### FRAPPUCCINO

CARAMEL MACCHIATO	RM 18
JAVA CHIP	RM 18
CARAMEL CREAM	RM 16
VANILLA CREAM	RM 16
CHOCOLATE CREAM CHIP	RM 16
RASPBERRY	RM 16

### TEA

PURE CAMOMILE	RM 9
BERRIES TEA	RM 9
GREEN TEA	RM 9
EARL GREY	RM 9
ICE LEMON TEA	RM 9

### CHOCOLATE

	<u>Hot/Cold</u>
CHOCOLATE	RM 12/13
BLACK FOREST	RM 12/13
MINT	RM 12/13
MILKSHAKE	RM -/16

### 5 NEGERI 5 RASA

	<u>Hot/Cold</u>
JOHOR	RM 6/7
KEDAH	RM 6/7
PERAK	RM 6/7
MELAKA	RM 6/7
TERENGGANU	RM 6/7

