

THE  
LOCAL  
EST 2020

# MENU

PRESTIGE PLATTERS

OPENING  
HOURS

08.00 AM  
09.00 PM

## APPETIZER & ENTRIES



● CHICKEN KARAAGE 19

*Fresh greens, chicken karaage, omega-3 eggs and roasted sesame dressing*

BAKED CHICKEN SALAD 17

*Fresh greens, baked chicken breast, omega-3 eggs and balsamic vinegar dressing*

COCONUT SALAD 15

*Fresh greens, deep fried coconut and roasted sesame dressing*

● TRUFFLE MUSHROOM SOUP 17

*Fresh mushroom soup, infused with truffle paté, truffle oil accompanied with freshly toast sourdough*



## BITES

● TRUFFLE FRIES & SHREDDED CHEESE 21

*French fries infused with truffle, topped with shredded mozzarellas and truffle zests*

● MOZZARELA CHICKEN KARAAGE 22

*Fried boneless chicken karaage with melted mozzarella and cheddar cheese*

● CAJUN & HERBS 14

*French Fries infused with cajun spices and herbs French Fries infused with cajun spices and herbs*

ONION RING 14

*Fried onion rings*

SNACK PLATTER 34

*Chicken karaage, onion rings, truffle fries, cajun fries, chicken popcorn and fresh greens (2-4pax)*

SWEET POTATO 14

*Deep fried sweet potato fries*

GRILLED CHICKEN SKEWERS 18

*Grilled Chicken Skewers, cucumbers, onions, and peanut sauce*

● FRIED COCONUT 15

*Fried coconut slices with salt, pepper and herbs*



## BRUNCH



- EGG COCOTTE 19  
*Sourdough and baked half boiled omega-3 eggs, mozzarella and cheddar cheese*

- TRIPLE CHEESE SOURDOUGH 24  
*Sourdough, mozzarella & cheddar, fresh greens and salad dressing*

- AVOCADO & CHEESE 21  
*Croissant with avocado, cheese, fresh greens and salad dressing*

- HAM, CHEESE & TOMATOES 19  
*Croissant with smoked chicken ham, cheese, tomatoes, fresh greens and salad dressing*

- EGG AIOLI 19  
*Croissant with fresh egg aioli, fresh greens and salad dressing*

- TRUFFLE MUSHROOM 26  
*Sourdough with black truffle mushrooms, omega-3 scramble egg and fresh greens and salad dressing*

- ALL DAY BIG BREAKFAST 33

*Sourdough, omega-3 scrambled eggs, smoked chicken sausage, smoked chicken ham, sautéed mushroom, baked beans and fresh greens*

- AVOCADO & EGG SOURDOUGH 24  
*Sourdough, sliced avocado, omega-3 scramble egg and fresh greens*

- SMOKED CHICKEN HAM & SCRAMBLE SOURDOUGH 24  
*Sourdough, smoke chicken ham, omega-3 scramble egg and fresh greens*



### OPTIONAL ADD-ONS

Omega-3 Scramble Egg	+7	Extra Sauce (Western)	+3
Poach Egg	+5	Sautéed Mushroom	+10
Buttered Sourdough (1 slice)	+5	Chicken Chop	+12
Smoked Chicken Sausage (1 piece)	+6	Extra Fries	+5
Smoked Chicken Ham (2 slice)	+5	Hashbrown (1 piece)	+4

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## PASTA

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### CREAMY CARBONARA 21

*Velvety pasta tossed in a rich and creamy sauce and omega-3 poach egg, topped with parmesan and black pepper*

### CHICKEN BOLOGNESE 19

*Minced chicken bolognese with fresh tomatoes, mushrooms, parmesan and parsley*

### MUSHROOM AGLIO OLIO 19

*Fresh pasta with fresh mushrooms, garlic, cherry tomatoes and chili flakes*

### ● SMOKED DUCK AGLIO OLIO 23

*Stirred fried pasta with smoked duck slice, mushrooms, garlic, cherry tomatoes and chili flakes*

### ● TRUFFLE CREAM 26

*Creamy pasta with fresh mushrooms, truffle pate, truffle oil, garlic, onion, and parsley.*

### ● BAKED BLACK TRUFFLE MUSHROOM MAC & CHEESE 38

*Baked mac & cheese infused with black truffle pate, truffle oil, mushrooms and melted mozzarella and cheddar*




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## WESTERN

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### ● BLACK PEPPER CHICKEN CHOP 23

*Tender black pepper grilled chicken chop with seasoned fries accompanied with fresh greens*

### SALTED EGG CHICKEN CHOP 24

*Grilled boneless chicken thigh with authentic salted egg yolk sauce with seasoned fries and fresh greens*

### MUSHROOM CHICKEN CHOP 23

*Grilled chicken chop with flavorful mushroom sauce accompanied with seasoned fries and fresh greens*

### ● CHEESY CHICKY 26

*Grilled chicken chop with flavorful mushroom sauce accompanied with seasoned fries and fresh greens*

### ● NEW YORK FISH AND CHIPS 24

*Deep fried fish fillet, herbs and spice fries, fresh greens and tartar sauce*




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## THE LOCAL

Taste the hype, feel the buzz



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## CROFFLE

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### JUST CROFFLE 10

*Combination of a Croissant + Waffle*

### HONEY BUTTER 13

*Croffle, premium butter, drizzled with honey*

### ● LOTUS BISCOFF 15

*Croffle, lotus spread, vanilla ice cream and biscoff biscuits*

### ● CHOCOLATE BANANA 15

*Croffle, chocolate Nutella, fresh bananas and marshmallows*

### MAPLE LEAF 15

*Croffle, drizzle with maple syrup and vanilla gelato*

### ● PEANUT ESPRESSO 17

*Croffle, peanut butter, Italian espresso and vanilla gelato*

### MERRY BERRY 17

*Croffle, blueberry puree, real blueberries and vanilla gelato*

### EGG AIOLI 17

*Croffle, egg aioli, tomatoes, fresh greens and salad dressing*

### ● HAM, CHEESE & TOMATOES 18

*Croffle, smoked chicken ham, melted cheese, fresh greens and salad dressing*





## DRINKS

### SIGNATURE

	H	C
<b>BREW HYPE COFFEE</b>	-	17
<i>Signature handcrafted caramel cream with Italian espresso</i>		
<b>CREAM LATTE</b>	-	16
<i>Italian espresso with in-house sweet cream</i>		
<b>SIGNATURE MATCHA</b>	-	16
<i>Niko Neko matcha infused with in-house cream</i>		
<b>SIGNATURE HOJICHA</b>	-	16
<i>Niko Neko hojicha infused with in-house cream</i>		
<b>LOTUS BISCOFF</b>	15	16
<i>Espresso infused with Lotus and topped with Biscoff Biscuits</i>		
<b>BLACK &amp; WHITE</b>	-	15
<i>Italian Espresso with Nutella topped with vanilla ice cream</i>		
<b>STRAWBERRY MATCHA CREAM LATTE</b>	-	16
<i>Strawberry infused with in-house cream with Niko Neko matcha</i>		

### DAILY DOSE

	H	C
<b>ESPRESSO</b>	7	-
<b>AMERICANO</b>	10	11
<b>LONG BLACK</b>	10	11
<b>PICOLLO</b>	10	-
<b>AFFOGATO</b>	-	10
<b>FLAT WHITE</b>	11	-
<b>LATTE</b>	11	12
<b>CAPPUCCINO</b>	11	12
● <b>DOUX LATTE</b>	13	14
<b>ROSE LATTE</b>	13	14
<b>VANILLA LATTE</b>	13	14
<b>HAZELNUT LATTE</b>	13	14
<b>JAVA CHOCO</b>	13	14
<b>BUTTERSCOTCH LATTE</b>	13	14
<b>MOCHA</b>	14	15
<b>NUTTY PARADISE</b>	-	14

#### Note

\*Extra shot +RM2

\*Plant Based Milk +RM3 (Soy milk, Almond milk, Oat milk)

\*\*Any additional milk for any beverage +RM2

### POUROVER COFFEE

*for selected coffee beans only*

	H	C
<b>POUROVER COFFEE</b>	19	-
<b>ICE POUROVER COFFEE</b>	-	20
<b>BLACK</b>	22	23
<b>WHITE</b>	23	24
<b>SIPHONE</b>	25	-

*\*All pourover coffee beans are subject to seasonal selections, kindly ask our barista for the coffee beans available.*



### THE LOCAL

Taste the hype, feel the buzz

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## MOCKTAILS

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<i>with energy elixir</i>	C	<i>no caffeine</i>	C
<b>PINK JASMINE</b>	14	<b>COCONUT JASMINE</b>	13
<i>Strawberry, jasmine tea, cold brew with a hint of lemon</i>		<i>Coconut, jasmine, pineapple, and zesty lemon</i>	
<b>EXOTIC CITRUS</b>	14	● <b>SUNSET BERRY</b>	13
<i>Tropical pineapple, cold brew with a hint of lemon</i>		<i>Sparkling soda with strawberry and peach</i>	
<b>TANGY CAFFEINE</b>	13	<b>TROPICAL RUBY</b>	13
<i>Pomegranate juice and cold brew</i>		<i>Pomegranate juice, passion fruit and zesty lemon</i>	
<b>FIERY PEACH</b>	15	<b>PARADISE BLEND</b>	13
<i>Apple, peach, lemon and cold brew</i>		<i>Guava juice, passion fruit and coconut juice</i>	
● <b>AUTUMN CITRUS</b>	13	● <b>FRUITY JASMINE</b>	14
<i>Apple Juice, black tea, lemon and cold brew</i>		<i>Apple juice, strawberries, lemon and Jasmine</i>	
● <b>BUBBLY BERRY</b>	15	<b>LEMON ZEST</b>	11
<i>Blackcurrant, cranberry juice, sparkling soda &amp; cold brew</i>		<i>Lemon with black tea</i>	
<b>BLUEBERRY ESPRESSO</b>	15	● <b>ISLAND BERRY COOLER</b>	13
<i>Blueberry, sparkling soda &amp; espresso</i>		<i>Cranberry juice, coconut juice and honey</i>	
<b>ORANGE ESPRESSO</b>	14	● <b>LYCHEE MIST</b>	13
<i>Fresh orange juice &amp; espresso</i>		<i>Lychee juice, blackcurrant and sparkling soda</i>	
<b>PINEAPPLE PEACH</b>	14	<b>ENCHANTED BLUE</b>	13
<i>Pineapple juice, peach, lemon &amp; cold brew</i>		<i>Passion fruit, honey and sparkling soda</i>	
		<b>PEACH BLOSSOM</b>	13
		<i>Peach, lychee juice, and sparkling soda</i>	
		● <b>GUAVA BLISS</b>	14
		<i>Strawberry, guava and zesty lemon</i>	

### Note

\*Extra shot +RM2

\*Plant Based Milk +RM3 (Soy milk, Almond milk, Oat milk)

\*\*Any additional milk for any beverage +RM2



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## MATCHA

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*with niko neko*

	H	C
MATCHA LATTE	12	13
● MATCHA ESPRESSO	13	14
MATCHA SAKURA	13	14
MATCHA VANILLA ICE CREAM	-	15
● MATCHA AZUKI LATTE	-	15

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## HOJICHA

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*with niko neko*

	H	C
HOJICHA LATTE	12	13
HOJICHA ESPRESSO	13	14
● HOJICHA SAKURA	13	14
HOJICHA VANILLA ICE CREAM	-	15
HOJICHA AZUKI LATTE	-	15

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## KOMBUCHA

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	C
ROSELLE YUZU	15
LAVENDER LYCHEE	15
● RAW HONEY	15
● PEACH OOLONG	15
GRAPE	15

*\*Kombucha bundled price*  
3 for RM43.50  
6 for RM81.00

*\*Rebate RM0.50 for every  
bottles returned*

### Note

\*Extra shot +RM2

\*Plant Based Milk +RM3 (Soy milk, Almond milk, Oat milk)

\*\*Any additional milk for any beverage +RM2

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## TEA

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	H	C
JUST JASMINE	9	10
HIBISCUS HANA	9	10
PEACH GREEN SENCHA	9	10
LONG JING GREEN TEA	9	10
CALMING CHAMOMILE	9	10
ENGLISH BREAKFAST	9	10
EARL GREY	9	10

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## JUICE

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	C
FRESHLY SQUEEZE ORANGE	13
SPARKLING LEMONADE	13
● AVOCADO SMOOTHIE	14
AVOCADO COCONUT	16

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## COLD BREW

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	C
BLACK	15
● WHITE	16

*\*Cold Brew bundled price*

6 for RM87.00

6 for RM93.00

*\*Rebate RM0.50 for every bottles recycled!*





NO36G, JALAN 20/16A  
TAMAN PARAMOUNT  
46300 PETALING JAYA  
MALAYSIA

FOR RESERVATION  
010 - 2333208