

THE INDUSTRY

BAR SNACKS

Industry's Nachos / 26

House Made Tortilla chips,
Chilli Corne Carne, Pickle Jalapenos,
Sour Cream, Guacamole, Grana Padano

Chicken 65 / 22

Spiced Fried Chicken, Spice Crumb

Truffle Fries / 28

Skin Cut Fries, House Special
Truffle Dressing, Grana Padano

Calamari / 29

Local Caught Calamari, Burnt Chilli Puree

Wagyu Sliders / 50

3 Pieces, Fermented Hot Aioli,
House Made Ranch, Cheddar, Onion Jam

Fried Chicken Wings / 29

House Made Fermented Hot Aioli,
Tahini & Dill Dressing

Salmon Spring Roll / 24

Thai Sweet Chilli Sauce

Mutton Varuval/ 29

Braised for 8 Hours, House-Baked Pita Bread

Waffle Fries / 22

Twice Fried, Garlic Aioli

Edamame/ 24

House Made Crispy Chilli Oil

Spicy Peanut/ 6

Dried Chili, Curry Leave

SALADS

Caesar / 38

House Made Caesar Dressing, Chicken Cutlet,
Romaine Lettuce, Crispy Crouton,
Poached Egg, Grana Padano, Cured Egg Yolk

Thai Beef / 42

Grilled Beef, Pickle Shallot, Thai
Vinaigrette, Toasted Nut,
Local Mix Ulam

Salmon Nicoise / 45

Italian Dressing, Hard Boiled Egg,
Mix Salad, Black Olive, Broccoli

SOUP

Tomato / 20

Roasted Tomatoes, Cream, Croissant Loaf

Porcini Veloute / 22

Mixed Mushroom, Croissant Loaf

Soup of the Day / 18

Chef's Special. Ask us!

SANDWICHES & BURGERS

Caprese Sandwich / 24

House Baked Sourdough, Fresh Pesto,
Tomato, Arugula, Cheese, Skin Cut Fries

Steak Sandwich / 34

House Baked Sourdough, Seared Beef,
Onion Jam, Arugula, Mozzarella Cheese,
Cheddar, Skin Cut Fries

Chicken Pesto / 31

House Baked Sourdough, Grilled Chicken, Fresh
Pesto, Tomato, Arugula, Cheese, Skin Cut Fries

Fish Burger / 32

House Baked Kouign-Amann Bun,
Tartare Sauce, Japanese Cucumber
Ribbons, Soda Battered Perch, Skin
Cut Fries

Fish Taco / 26

Soda Battered Perch,
House Made Slaw, Pickled Onion, Pico de Gallo

Wagyu Beef Burger / 40

House Baked Brioche Bun, Wagyu Patty,
Onion Jam, Fermented Hot Aioli,
Skin Cut Fries

Fried Chicken Burger / 35

House Baked Brioche Bun, Soda Battered
Chicken Thigh, Fermented Hot Sauce,
Skin Cut Fries

Triple Grilled Cheese / 28

House Baked Sourdough, Mixed Cheese,
Roasted Tomato Soup

BRUNCH (11AM - 3PM)

English Fry Up / 45

Eggs Your Way (Sunny Side Up/Poached/Scrambled)
Chicken Sausage, Sauteed Mix Mushroom,
Beef Bacon, Crispy Baby Potato, Grilled Tomato
House Baked Danish Loaf

Salisbury Steak / 34

House baked Sourdough, Mushroom Sauce,
Beef Patty, Mozerella, Chieives

Breakfast Muffin / 25

House Baked French Croissant,
Cheddar, Salt & Pepper Chicken Patty

Salmon Benedict / 45

Sauteed Mix Mushroom, Smoked Salmon,
Poached Egg, Ikura, Fermented Hollandaise Sauce,
Sundried Tomato, Danish Loaf

Smashed Avocado Tartine / 29

Caviar, Pomegranate Jewel,
Infused Cucumber, Sundried Tomato,
House Baked Danish Loaf

Steak & Eggs / 69

150gm Aussie Grainfed Steak,
Skin Cut Fries, Mushroom Sauce, Fried Egg

The Basic B / 26

Eggs Your Way (Sunny Side Up/Poached/Scrambled)
House Baked Croissant, Grilled Tomato

Add ons: House Chicken Sausage(12)
Beef Bacon(12) • Avocado(8) • Smoked Salmon(15)
Egg(3) • Sourdough(3)

PASTA

Classic Beef Bolognese / 26

Braised Beef with Tomatoes,
Grana Padano, Spaghetti

Smoked Duck Carbonara / 41

Grana Padano, Cured Egg Yolk, Spaghetti

Chili Padi Pesto / 29

House Made Pesto,
Sauteed Mushroom & Spinach,
Grana Padano, Spaghetti

Yuzu Vongole / 54

Clams & Squid, Ikura, House Made Yuzu
Kosho, Cured Egg Yolk, Squid Ink Spaghetti

Seafood Bisque / 52

Grilled Tiger Prawn, Shellfish Bisque,
Squid Ink Spaghetti

Truffle Pasta / 46

Chanterelle Mushroom,
Truffle Creme, Grana Padano, Spaghetti

MAINS

Tandoori Skewers / 25

Marinated Chicken Thighs,
Coriander Yogurt, Pickled Onion,
House Made Pita

Fish & Chips / 37

Soda Battered Perch, House Made
Tartar Sauce, Mushy Edamame,
Skin Cut Fries

Wagyu Beef Kofta / 28

House Made Kofta, Coriander Yogurt,
Pickled Onion, House Made Pita

Bangers & Mash / 34

Salt & Pepper Chicken Sausage,
Pomme Puree, Onion Gravy

Grilled Chicken / 39

A Whole Chicken Leg, Seasonal Grilled Vegetable,
Crispy Baby Potato, Mushroom Sauce

Pan Seared Salmon / 57

Grilled Salmon, Grilled Vegetables,
Lemon Butter Capers Sauce, Mushy Edamame

STEAK

Hereford Sirloin / 118

250gm English Steak, Pomme Puree,
Seasonal Grilled Vegetables, Mushroom/Onion Sauce

Argentinian Angus Rib Eye / 148

250gm Argentinian Steak, Pomme Puree,
Seasonal Grilled Vegetables

T Bone 100gm / 60

Argentinian Angus Steak, Pomme Puree,
Seasonal Grilled Vegetables
(Please ask for Weight of the Day)

ASIAN

Nasi Lemak

Your Usual Nasi Lemak Condiments,
House Made Sambal

Ayam Berempah / 18

Mutton Varuval / 28

Bomb / 38

Noods

Stir Fried Noodles, Sunny Side Up Egg,
House Made Sambal

Indomee Chicken Cutlet / 24

Indomee Atas / 38

DRINKS.

COFFEE

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ESPRESSO		8
LONG BLACK	10	12
LATTE / FLAT WHITE	12	14
CAPPUCCINO	12	14
MOCHA	15	17

MOCKTAIL

PINEAPPLE KAFFIR	16
STRAWBERRY LEMONADE	18
PEACH PASSION	16
BLUEPEA	16
PINEAPPLE LYCHEE	16

NON-COFFEE

ARTISANAL CHOCOLATE	16	18
MATCHA LATTE	16	18

ADD ONS

SYRUP	5
<i>Vanilla, Hazelnut, Caramel</i>	
OATMILK	5

JUICE

WATERMELON	12
PINEAPPLE	16
ORANGE	12
MIX OF TWO	18
PINEAPPLE +3	

TEA DROP

ENGLISH BREAKFAST	10	12
GREEN TEA	10	12
CHAMOMILE	10	12

ALL PRICES ARE QUOTED IN MALAYSIAN
RINGGIT (MYR). PRICE NOT INCLUSIVE OF
SALES AND SERVICE TAX



COCKTAIL

CLASSICS

COSMOPOLITAN 45

A timeless blend of vodka, cranberry & citrus served with a touch of sophistication.

NEGRONI 48

A bold & bitter flavour; featuring gin, Campari & Sweet Vermouth.

VESPER 45

The legendary Bond cocktail; featuring gin, vodka & Bianca vermouth.

WHISKEY SOUR 48

A smooth & tangy mix of bourbon, lemon & bitters.

INDUSTRY'S SIGNATURES

LADY NYONYA 52

A spicy, citrusy & herbal highball inspired by Peranakan flavors.

HEY-BOI 48

A tropical highball with tequila, pineapple & a punch of asam boi.

PALOMA 38

A refreshing tequila highball with grapefruit & lime, topped with soda.

MORNING GLORY 48

A smoky-meets-herbal blend of Scotch, absinthe & citrus.

THE AVILLION INDUSTRY 55

A floral & herbal gin cocktail with a bluepea twist.

TOMMY'S MARGARITA 38

A fresh twist on the classic, sweetened with honey & balanced with lime.

THE CHAMELEON 42

A fun mix of Gin that changes colour

LIMAU AIS 42

A Citrusy Twist of Our Local Favourite.

RUST & BLOOM 48

A Tribute to both Nature and Industry

POUR UP!

DRAUGHT BEER



HEINEKEN 25 35

TIGER 20 28

GUINNESS 23 32

STRONGBOW 25 35

CRAFT BEER

 PaperKite 

IPA 32

COPPER ALE 32

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