

# 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, Chieves

### 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 Koshu,  
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

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	28
TIGER	23	25
GUINNESS	27	32
STRONG BOW	27	32

## CRAFT BEER

 PaperKite 

IPA 32

COPPER ALE 32

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

