Sun & Moon

Moon Menu

From sunrise brews to moonlit toasts — a space where style flows, flavours glow, and every hour holds a moment worth savoring.

Our Story

In the fast-paced rhythm of city life, we all crave a space to ***pause, recharge, and reconnect***. SUN & MOON was born from this idea — an all-day dining destination that transforms with time, offering a seamless journey from sunlight to moonlight.

By day, we serve vibrant, nourishing brunch — crafted with care, designed for comfort, and perfect for slow mornings or midday catch-ups. As the sun sets, the mood shifts. The lights dim, the energy rises, and SUN & MOON evolves into a warm, social bistro & bar where great food and good drinks bring people together.

SUN & MOON isn't just a restaurant — it's a lifestyle space. It's where you can brunch alone or unwind with friends over food. A place for stories, laughter, and meaningful moments — from first coffee to last call.

Because no matter where you are, or what time it is —
There's always a moment waiting for you at
SUN & MOON

Served from 6pm onwards

Snack

Delicate, balanced, and thoughtfully assembled. These small plates highlight clean flavours, soft contrasts, and refined seasoning for an elegant introduction to your dining experience.

Snack

Sun & Moon Signature

SK1.
Baby Scallop Toast..... RM30

Buttery brioche topped with baby scallops , yuzu and chili dressing

SK2.
Ikura Toast RM68

Classic baked sourdough topped with silky cream cheese and briny, popping ikura

SK3.
Dried Beef with Foie Gras.....RM75

Buttery brioche topped with seared foie gras and Spanish dry-aged beef layered over creamy cheese

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Snack

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SK4.
Truffle Toast RM45

Buttery brioche topped with buttery truffle aioli and fresh shaved truffle

SK5.
Cecina Platter RM29

Aged Spanish beef served with cold-pressed olive oil and smoky pepper dust

SK6.
Turkey Chorizo Platter RM20

Spiced turkey chorizo with fresh fennel, served with cold-pressed olive oil

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Sun & Moon

Served from 6pm onwards

Soup

Whether it's the deep, ocean-kissed flavor of lobster bisque or the earthy warmth of mushroom, our soups promise a soul-deep comfort in every spoonful.

Soup

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SO1.
Crab Bisque RM28

A sumptuously rich roasted crab bisque, slow-simmered with tomato and Sauvignon Blanc, served with molten mozzarella toast

SO2.
French Onion Soup RM25

Deeply caramelized onions in aromatic vegetable broth, finished with bubbling mozzarella on crisp, buttery toast

SO3.
Creamy Cauliflower RM22

Luxuriously smooth cauliflower Velouté enriched with butter & warm milk

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Sun & Moon

Served from 6pm onwards

Salads

Fresh, vibrant, and crafted to balance flavor with nourishment. Our salads highlight seasonal ingredients, crisp greens, and thoughtful dressings—perfect as a light start or a wholesome meal on their own.

Salad

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SL1.
Classic Caesar Salad RM28
Crisp lettuce tossed with garlic aioli, Parmesan and crunchy croutons

SL2.
Roma Tomato & Cheese Salad..... RM28
Juicy Roma tomatoes and creamy feta drizzled with honey and olive oil, finished with cracked black pepper

SL3.
Strawberry & Heirloom Tomato Salad..... RM35
Sweet strawberries and heirloom tomatoes paired with tender peas and pea shoots, finished with balsamic and olive oil

SL4.
Roasted Watermelon, Mint & Balsamic Salad..... RM28
Sweet roasted watermelon with salty feta and crispy duck bacon, finished with mint and balsamic

SL5.
Kale Salad..... RM28
Crispy kale leaves, seared chickpeas and creamy cauliflower purée elevated with XO sauce

SL6.
Arugula Salad with Mixed Nuts RM30
Peppery arugula tossed with crunchy toasted nuts and balsamic

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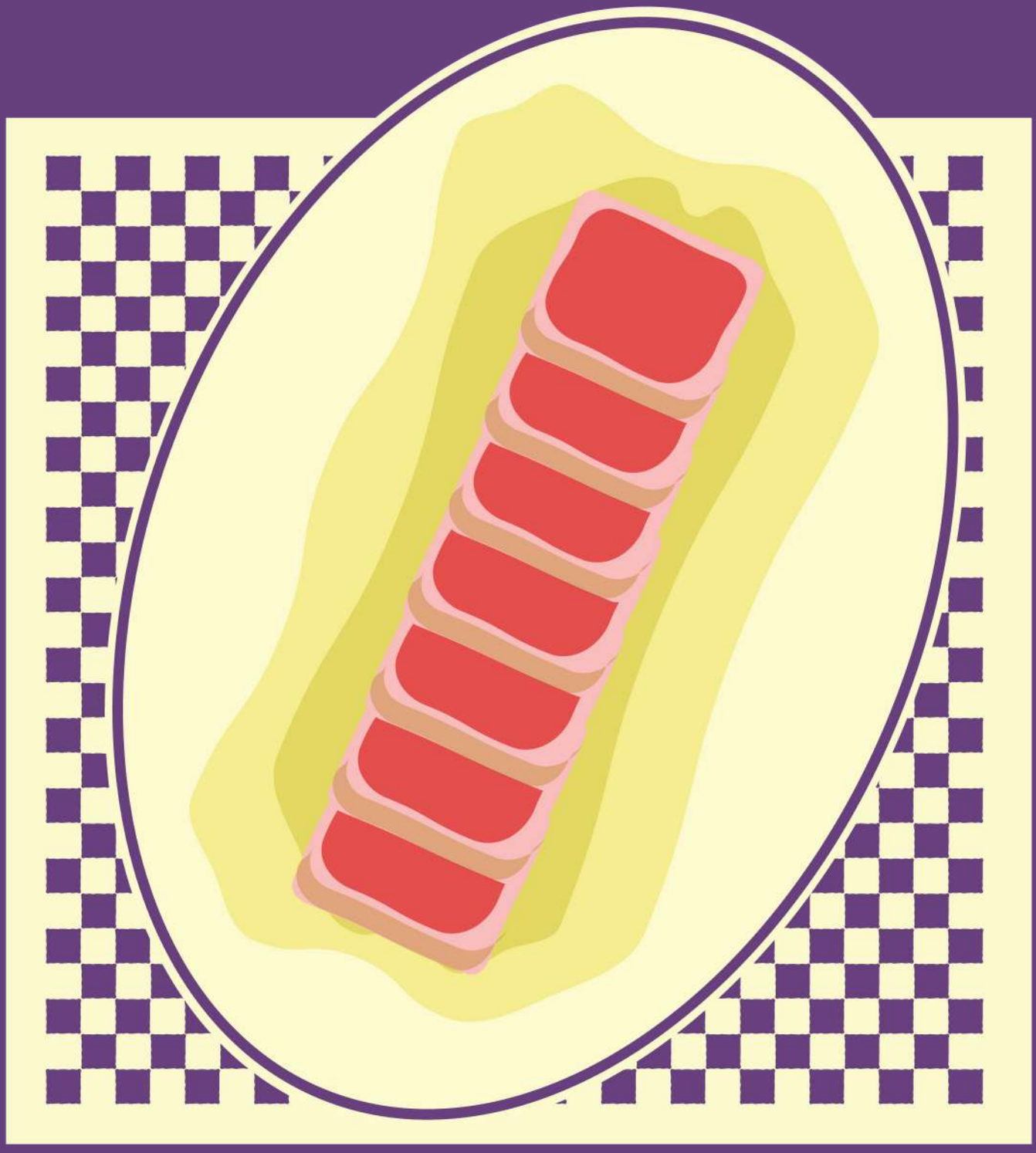
Served from 6pm onwards

To Share

Small bites for your irresistible cravings — each mouthful made to keep the joy flowing and the conversations going.



To Share

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TS1.
Hot Wings..... RM29
Crispy chicken wings glazed in fermented and roasted chili, balanced with sharp mustard and fresh cucumber-celery salad

TS2.
Sun & Moon Crab Cake RM58
Golden crab cakes topped with black tobiko, paired with herbed tomato sauce and fresh shallot-fennel salad

TS3.
Sun & Moon Fried Chicken RM29
Crispy chicken coated with cayenne and finished with honey mustard

TS4.
Crispy Oyster..... RM49
Lightly fried Japanese oysters with smoky bacon, tangy white-wine shallots, melted mozzarella and wilted spinach

TS3.
Bangers & Mash..... RM29
Homemade chicken and herb sausage served with butter mash potato and onion sauce

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To Share

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TS6.
Soy Baked Hamachi.....RM72
Umami soy-baked hamachi finished with toasted mixed nuts, herb tomato sauce and bright tomato—shallot salsa

TS7.
Truffle Chicken Vol Au Vent RM39
Flaky pastry filled with truffle-braised chicken and grana padano cream, served with peppery arugula salad

TS8.
Wagyu Tartare RM55
Hand-chopped wagyu with capers, gherkin and shallot, served with crisp fries

TS9.
Tuna Tataki..... RM39
Seared tuna with passion fruit and soy, lifted by crispy cucumber and aromatic chervil

TS10.
Potato Fries with Caviar & Cheese..... RM79
Golden thick-cut fries crowned with whipped cream cheese and luxurious caviar

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To Share

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TS11.
Crispy Octopus..... RM39
Tender octopus legs, perfectly crisped, served with spicy mayo and fermented chili

TS12.
Chili & Garlic Prawn..... RM48
Juicy tiger prawns sautéed with chili and garlic, accented with black olives and served with fresh sourdough

TS13.
Sailor Pot RM45
Fresh clams cooked in white wine with celery and onions

TS14.
Mussel Pot RM75
Tender mussels braised in herbed tomato with garlic and parsley, served with fresh sourdough

TS15.
Butter Baked Jumbo Asparagus..... RM30
Tender local asparagus roasted in butter, finished with hollandaise and herb crumbs

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To Share

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TS16.
Roasted Cauliflower..... RM18
Tender roasted cauliflower finished with toasted pine nuts

TS17.
Truffle Mash Potato..... RM20
Creamy mashed potatoes enriched with truffle

TS18.
Chorizo Butter Sweet Corn RM20
Sweet corn tossed in chorizo butter, topped with lime and chili yogurt

TS19.
Truffle Fries..... RM28
Crisp golden fries finished with truffle oil and silky truffle aioli

TS20.
Sweet Potato Fries RM25
Crispy sweet potato fries

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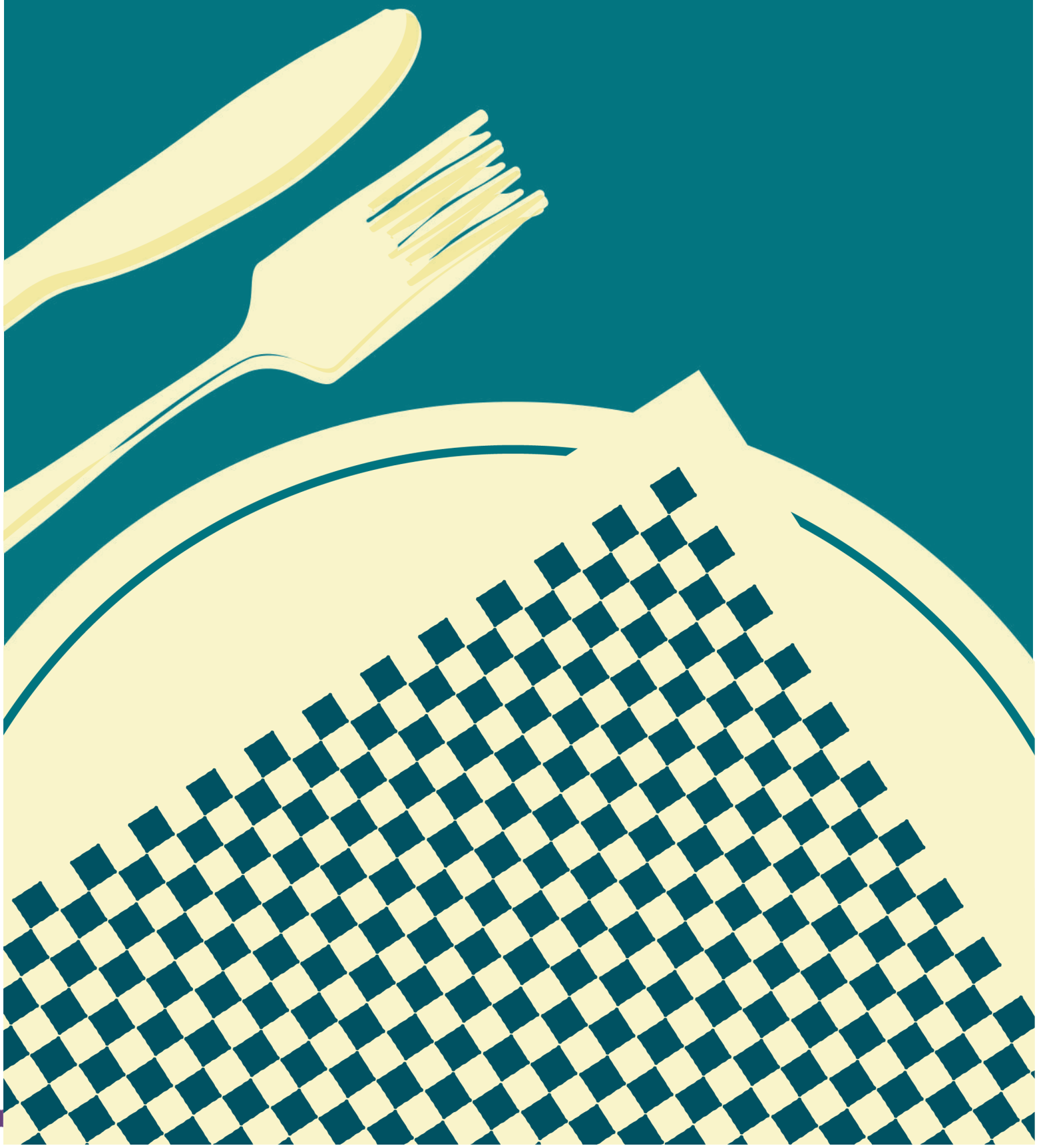
Served from 6pm onwards

Big Plates

Crafted for the bold appetite. From sea to land, our curated mains are here to satisfy even the most discerning tastebuds.



Big Plates

Sun & Moon Signature

BP2.
Roasted King Salmon..... RM59
Buttery roasted king salmon with zucchini and tobiko garlic butter sauce

BP1.
Grilled Mackerel RM48
Char-grilled mackerel lacquered in smoky honey—miso, paired with flame-roasted bell peppers and chilled cucumber

BP4.
Fish En Papillote RM60
Sea bream, baby scallops, mussels and prawns steamed in parchment with fennel and seafood XO

BP3.
Butter Baked Fish RM65
Meaty sea grouper gently baked in butter with hollandaise and a crispy spinach salad

BP5.
Veal Ossobuco RM88
Slow-braised veal shank with mustard-glazed apple, salsa verde and buttered baby carrots

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Big Plates

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BP7.
Steak Au Poivre..... RM190
MB7 Wagyu sirloin crusted with cracked pepper and chili, finished with peppercorn beef jus

+ Foie Gras RM55

BP6.
Roasted 1/2 Spring Chicken RM45
Herb-brined spring chicken with caramelized root vegetables and pan jus

BP9.
Grilled Short Rib RM150
Juicy roasted short rib finished with chili gremolata and herb chimichurri

BP8.
A5 Wagyu Beef Rossini.... RM295
A5 Wagyu tenderloin with caramelized foie gras, shaved truffle and Shiraz jus

BP5.
Steak Frites RM130
Grilled Argentinian sirloin with fries, sunny-side-up egg and mustard—tomato mushroom jus

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Big Plates

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BP12.
Fresh Truffle Bucatini RM45
Bucatini in truffle cream sauce, layered with shaved truffle and earthy mushroom and finished with truffle oil

BP11.
Herb Roasted Lamb Shoulder RM95
Slow-roasted lamb shoulder with tomato—cucumber salad and vibrant chimichurri.

BP14.
Seafood Aglio Olio RM55
Spaghetti infused with slow-cooked garlic and extra virgin olive oil, tossed with a medley of succulent seafood for a fragrant, umami-packed bite

BP13.
Seafood Marinara RM59
Homemade tagliatelle tossed in a rich tomato seafood base, with tiger prawns, mussels, baby scallops, tender squid, and fragrant basil leaves

BP15.
Sun & Moon Crimson Pot Rice RM88
A sumptuous medley of prawns, clams and squid simmered with short-grain rice in a rich shellfish-tomato broth

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Big Plates

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BP16.
Umami-crusted Abalone Rice.....RM148
African abalone served atop golden, crispy baked short-grain rice with silky beancurd and tomato glaze

BP17.
Calamari Risotto RM48
Calamari ink risotto with caramelized onions and grana padano, crowned with golden, crispy calamari

BP18.
Foie Gras & Truffle Risotto . RM95
Creamy truffle-infused risotto crowned with seared foie gras and finished with aged grana padano

BP19.
Tiger Prawn Risotto RM48
Lusciously creamy tomato risotto tossed with succulent tiger prawns, sautéed with garlic, chili and parsley

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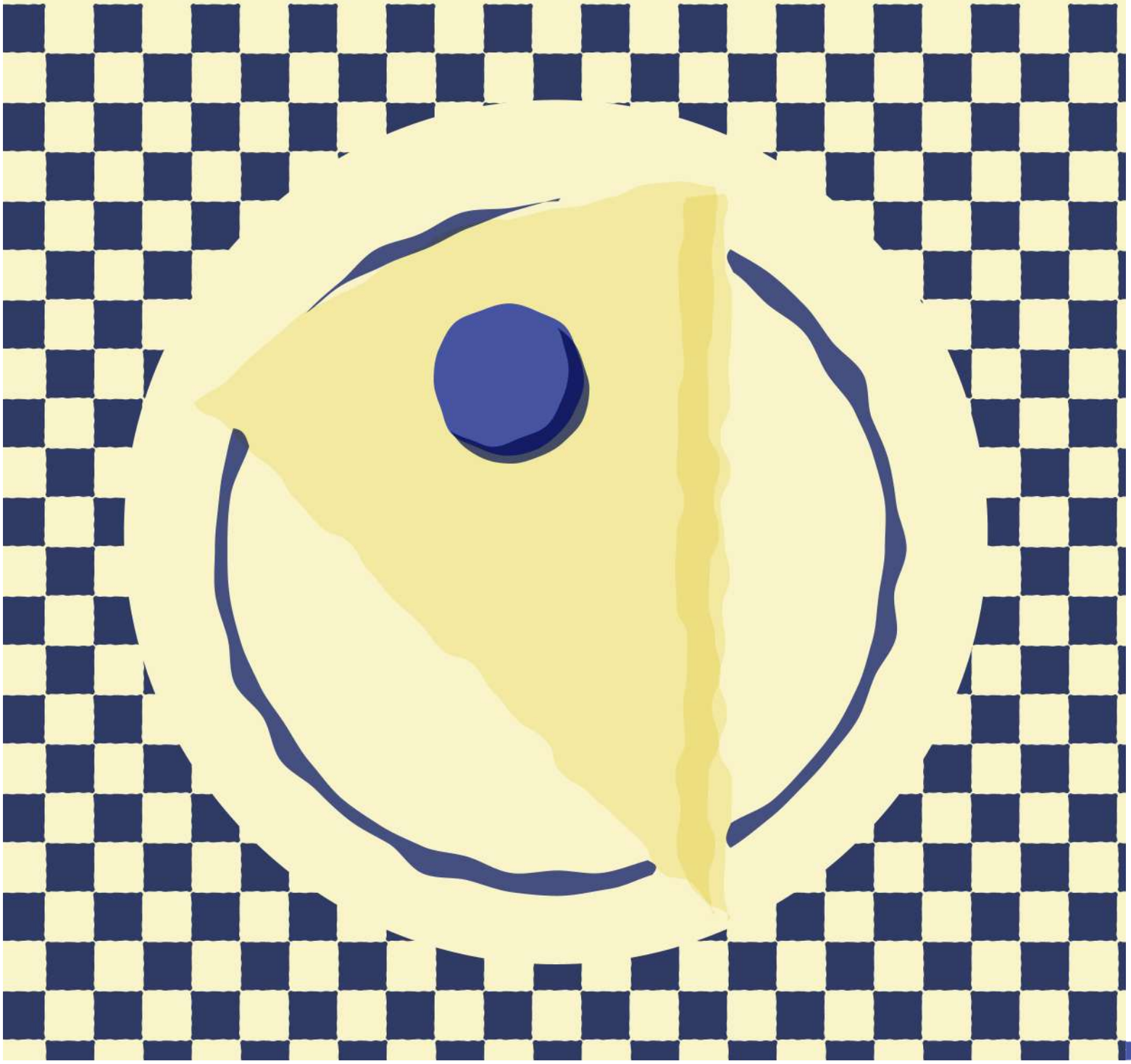
Served from 6pm onwards

Dessert

There's always room for dessert. We've prepared surprises that will make your indulgence more irresistible than ever.



Dessert

Sun & Moon Signature

DE1.
Carrot Cake RM25
Carrot, mixed nuts and apple cinnamon cake, layered with whipped cream cheese, drizzled with olive oil and finished with zesty carrot-lime salad

DE2.
Crème Caramel RM12
Madagascar vanilla custard topped with salted caramel

DE3.
Valrhona Chocolate Terrine RM25
70% Valrhona chocolate terrine with candied pecans, served with clotted cheese and sprinkle of Maldon sea salt

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Dessert

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DE4.
Chocolate Terrine with Caviar RM95
70% chocolate terrine with candied pecans, clotted cream and Maldon salt, paired with organic Georgia's Baerii caviar

DE5.
Tiramisu RM25
Homemade ladyfingers soaked in Sun & Moon espresso, layered with mascarpone and cacao dusted

DE6.
Truffle Cheesecake RM38
Velvety cheesecake layered with fresh truffle slices and drizzle of truffle oil

DE7.
Honey Butter Toast RM25
Golden honey butter toast topped with vanilla ice cream and drizzle of salted caramel

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Homemade Ice Cream

IC1.	IC2.	IC3.	IC4.
Strawberry	Chocolate Valrhona 70%	Madagascar Vanilla	Japan Matcha
RM10	RM12	RM8	RM9

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Beverage

A little something tipsy for the night. Life is a celebration — we've got just the right pour for every moment.

Beverages

Valrhona Chocolate

VC1.	Chocolate Milk	RM 18

Honyama Farm Series, Shizuoka (Japan)

JM1.	Ceremonial Matcha Latte Ceremonial high-grade matcha, rich in umami flavour with a smooth texture, served with fresh milk	RM 20
JM2.	Hojicha Latte Selected roasted tea leaves and stems, with a strong toasty aroma and a smooth, nutty aftertaste, served with fresh milk	RM 19
JM3.	Genmaicha Latte A crafted blend of brown rice and sencha, with smooth umami and a clean finish, well balanced with fresh milk	RM 19
JM4.	Ceremonial Matcha Tonic Ceremonial high-grade matcha, a perfect match with Schweppes tonic	RM 23

Add On

Ice	RM 1
Oat Milk (Oatside)	RM 2

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Fizzy Drinks

FD1.
Strawberry Earl Grey Fizzy

RM18

FD2.
Peach Fizzy

RM18

FD3.
Matcharita Passion Fruit Fizzy

RM25

FD4.
Yuzu Fizzy

RM18

subject to 10% service charge and prevailing government tax.

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Special Drinks

SD1.

Signature Mont Blanc

Housemade vanilla frothed cream, crunchy candied pecans, berry blend espresso

RM 25

SD2.

Ceremonial Matcha Strawberry

Ceremonial grade Matcha, strawberry purée, fresh milk

RM 25

SD3.

The Cloud Nine Berry

Valrhona milk chocolate, housemade berry purée, fresh strawberry and marshmallow

RM 28

SD4.

Signature London Float

Housemade milk gelato, frothed oatmilk, cold brewed earl grey tea with honey

RM 23

SD5.

HOR GAR SAI

Housemade Volrhona chcoclate gelato, Sun & Moon blend espresso, Valrhona milk chocolate

RM 28

SD6.

Matcha Vacation

Housemade ceremonial Matcha gelato, ceremonial grade Matcha latte fresh milk

RM 28

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Cold Pressed Juice

CJ1.
Detox Boost
Orange, Apple, Watermelon, Lemon
RM18

CJ2.
Slim Boost
Cucumber, Pineapple, Celery, Lemon, Baby Spinach
RM18

CJ3.
Immune Boost
Beetroot, Celery, Apple, Pineapple
RM25

CJ4.
Orange Juice
RM17

CJ5.
Apple Juice
RM17

CJ6.
Apple Juice
RM 17

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Tea

T1.
Calming Chamomile

RM13

T2.
Earl Grey

RM13

T3.
Organic Peppermint

RM13

T4.
English Breakfast

RM13

T5.
Japanese Sencha

RM13

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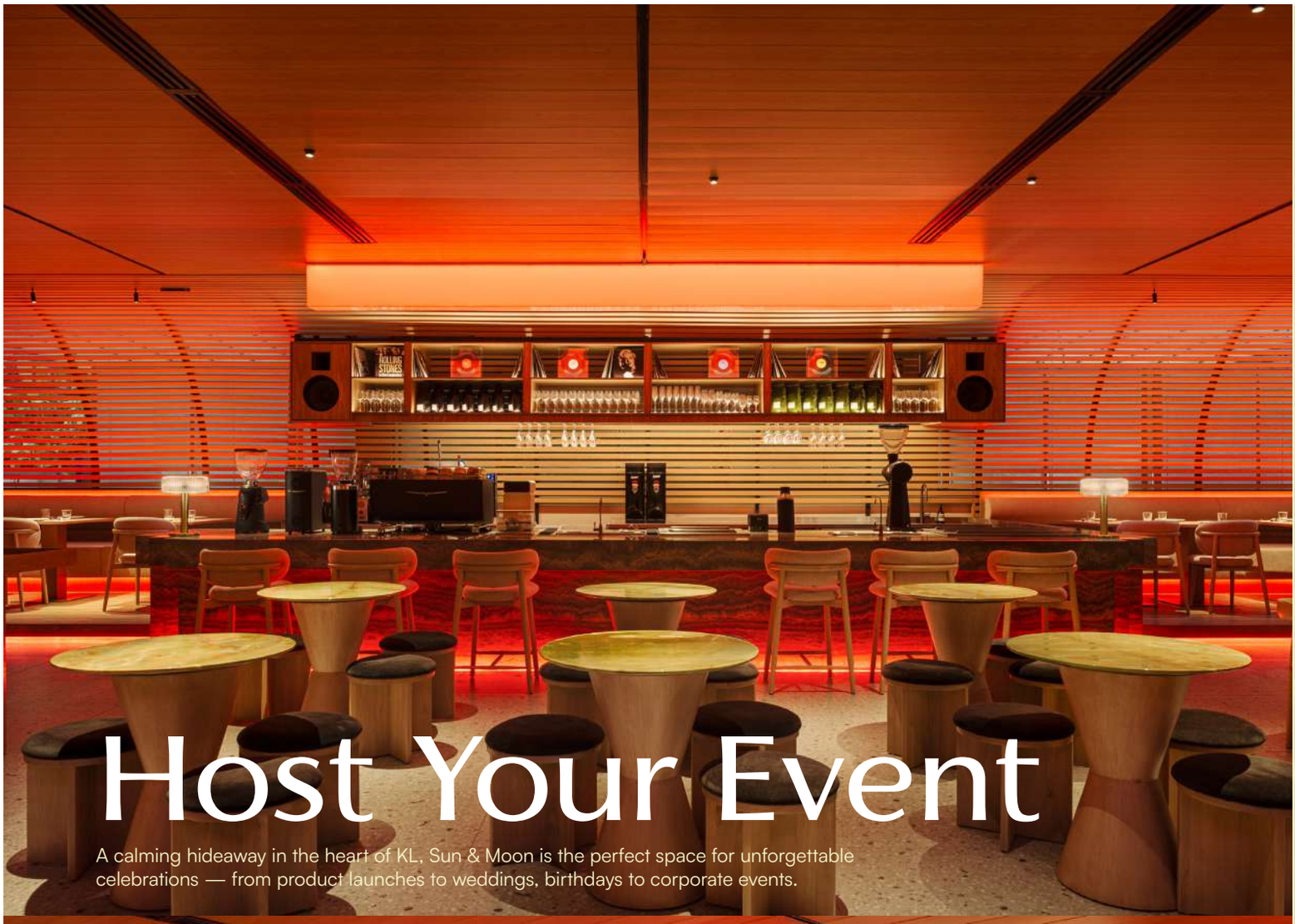


Host Your Event

A calming hideaway in the heart of KL, Sun & Moon is the perfect space for unforgettable celebrations — from product launches to weddings, birthdays to corporate events.

Screen projector for visuals & presentations

PA system with microphone

DJ-friendly setup & booking available

100 - 200 guests

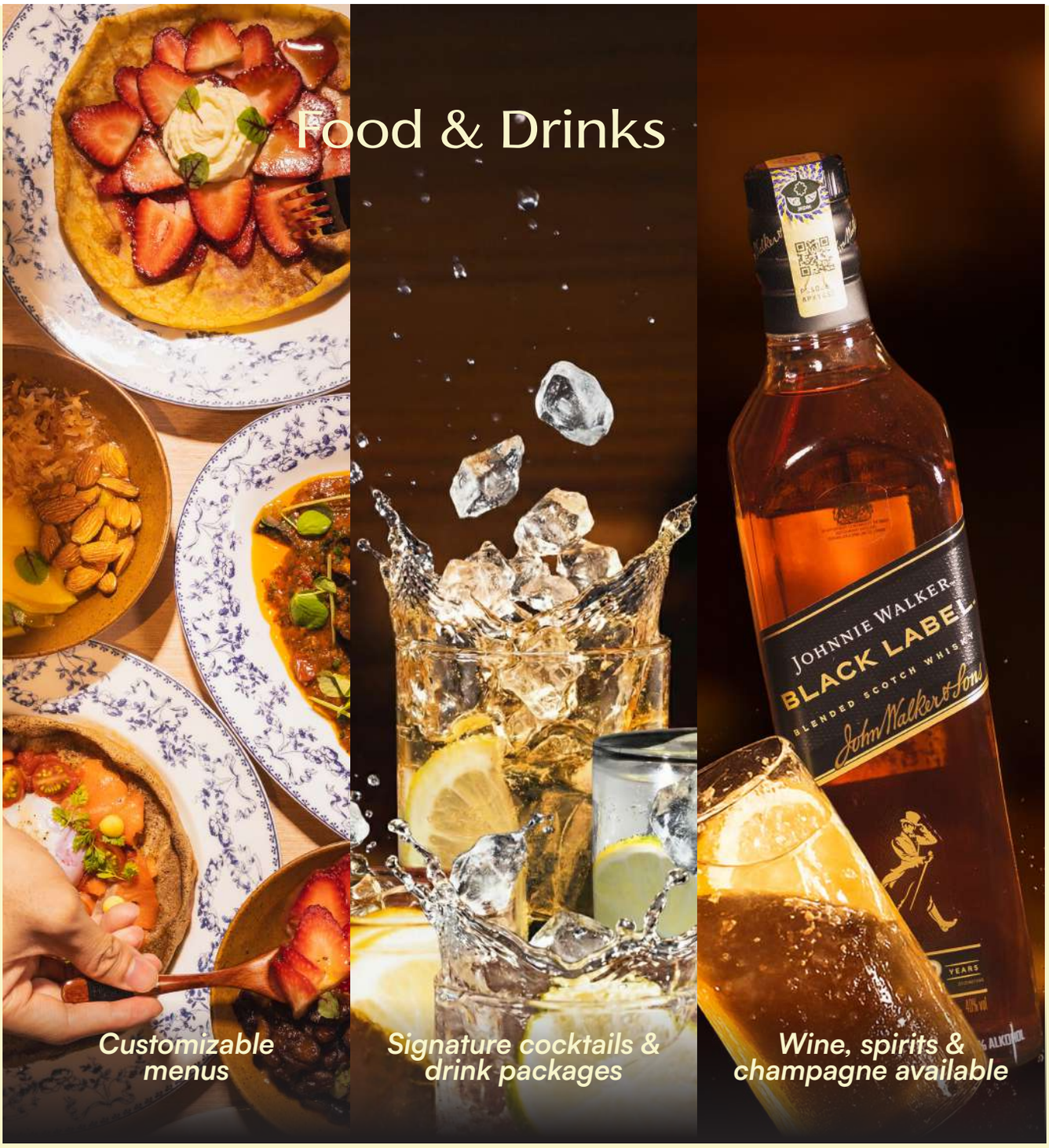
Custom event setup & styling

High-speed WiFi

Friendly professional service team

Our space transforms with the day:
bright and airy for daytime gatherings, warm and atmospheric for evening celebrations.

Food & Drinks



Customizable menus

Signature cocktails & drink packages

Wine, spirits & champagne available

Ideal for:

- Product Launches
- Birthday Parties
- Wedding & ROMs
- Corporate & Networking Events

Contact us for pricing — we'll tailor the experience to suit your theme, taste, and vision.

+60 12 311 9953