



Sun & Moon

Sun 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.

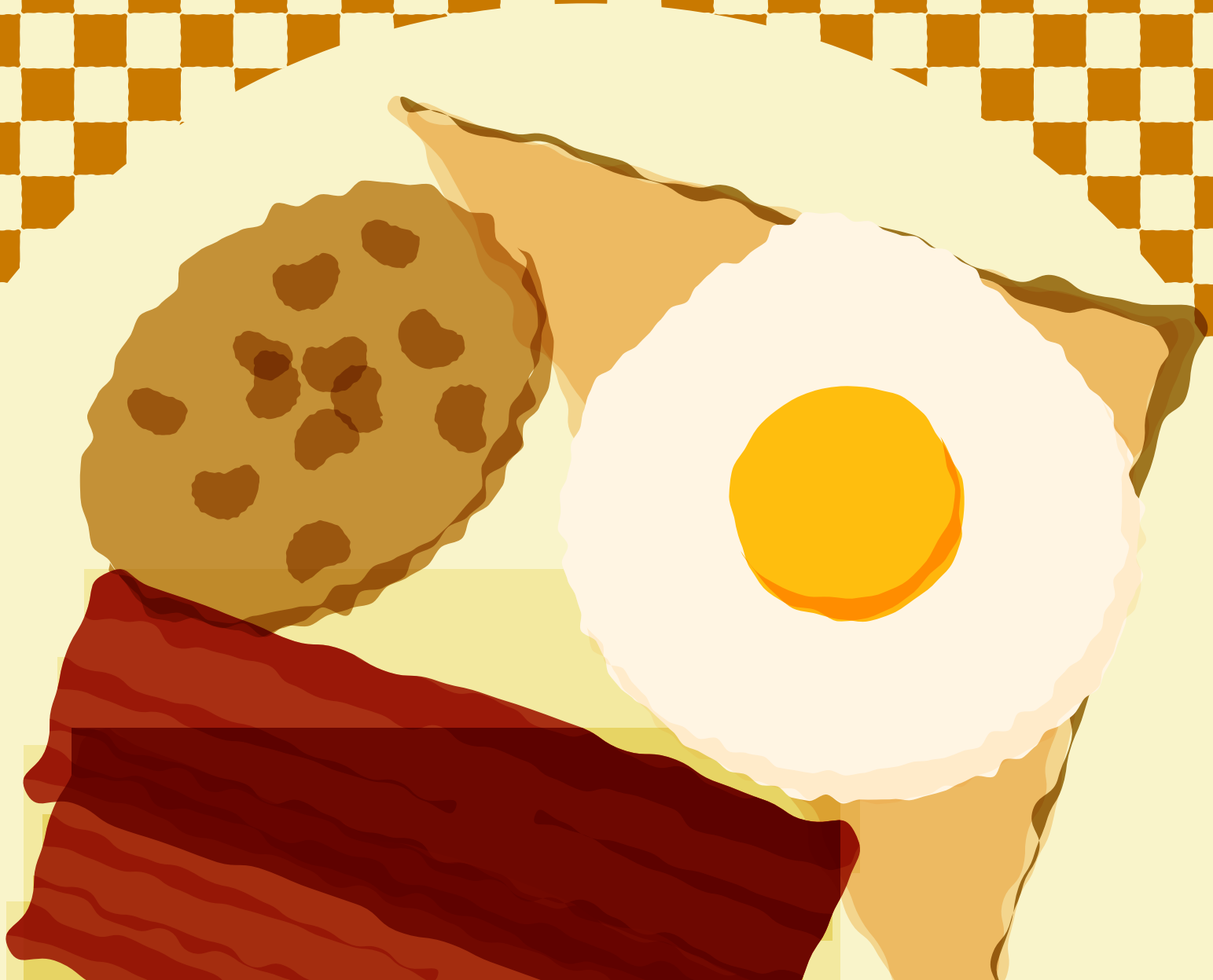
By day, we serve vibrant, nourishing brunch — crafted with care, designed for comfort, and perfect for slow mornings or midday catch-ups. As the sun sets, the mood shifts. The lights dim, the energy rises, and SUN & MOON evolves into a warm, social bistro & bar where great food and good drinks bring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

Brunch Menu

Cherish those who share breakfast with you —
it's a blessing to start the day with good
company and a great meal.



Brunch Menu

 Nuts  Dairy  Raw  Spicy  Shellfish  Signature



BM1.

Sun and Moon Big Breakfast

Fresh-baked sourdough with butter scrambled eggs, homemade herb chicken sausage, roasted tomato, mixed mushrooms, spinach salad, and crispy tater tots

RM42



BM4.

Smoked Salmon Egg Benedict

Smoked Salmon on fresh sourdough with tomato jam, onsen eggs, hollandaise and tomato

RM28



BM2.

Avocado & Egg

Creamy avocado and silky onsen eggs on a fresh sourdough, served with creamy hollandaise and a light spinach salad in olive oil

RM25



BM5.

Mixed Berry Yoghurt Bowl

Local yoghurt, mixed market berries, pickled walnuts, handmade granola, honey dressing

RM38



BM3.

Honey Duck & Velvet Egg

Sweet, smoky duck and buttery scrambled eggs on fresh sourdough

RM28

*all prices are in Ringgit Malaysia and subject to 10% service charge and prevailing government tax.

Brunch Menu

 Nuts  Dairy  Raw  Spicy  Shellfish  Signature



 **BM6. Tiger Prawn & Tomato Galette**  

Succulent tiger prawns, creamy scrambled eggs and prawn bisque mayo on a nutty buckwheat galette for a rich and flavorful bite

*contain buckwheat

RM35



BM8. Truffle & Mushroom Galette 

Earthy mushrooms and creamy scrambled eggs paired with truffle aioli and fresh arugula for a warm comforting bite

*contain buckwheat

RM32



BM7. Smoked Salmon & Egg Galette  

Smoky salmon paired with silky onsen egg, buttery buckwheat galette and fresh tomato salad

*contain buckwheat

RM35



 **BM9. Turmeric Chili Chicken Galette**  

Golden turmeric chili confit chicken topped with a sunny side up egg, crispy aromatics, crunchy turmeric leaves, and a generous swipe of chili mayo

*contain buckwheat

RM30



BM10. Sun and Moon Burger 

Crispy fried chicken leg in a soft golden bun, served with fries on the side. Crunchy outside, juicy inside, simple and satisfying

RM25

*all prices are in Ringgit Malaysia and subject to 10% service charge and prevailing government tax.

Salad

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

 Nuts  Dairy  Raw  Spicy  Shellfish  Signature



SL1.

Classic Caesar Salad

Crispy lettuce tossed with homemade caesar dressing, parmesan, and crunchy croutons

RM28



SL4.

Kale Salad

Crispy kale, seared chickpeas and creamy cauliflower puree elevated with a punch of chili shrimp paste.

RM28



SL2.

Roma Tomato & Cheese Salad

Juicy Roma tomatoes and creamy feta cheese drizzled with honey, olive oil and finished with freshly ground black pepper

RM28



SL5.

Arugula Salad with Mixed Nuts

Peppery arugula tossed with crunchy toasted nuts, tossed together with a balsamic dressing

RM30



SL3.

Roasted Watermelon, Mint & Balsamic Salad

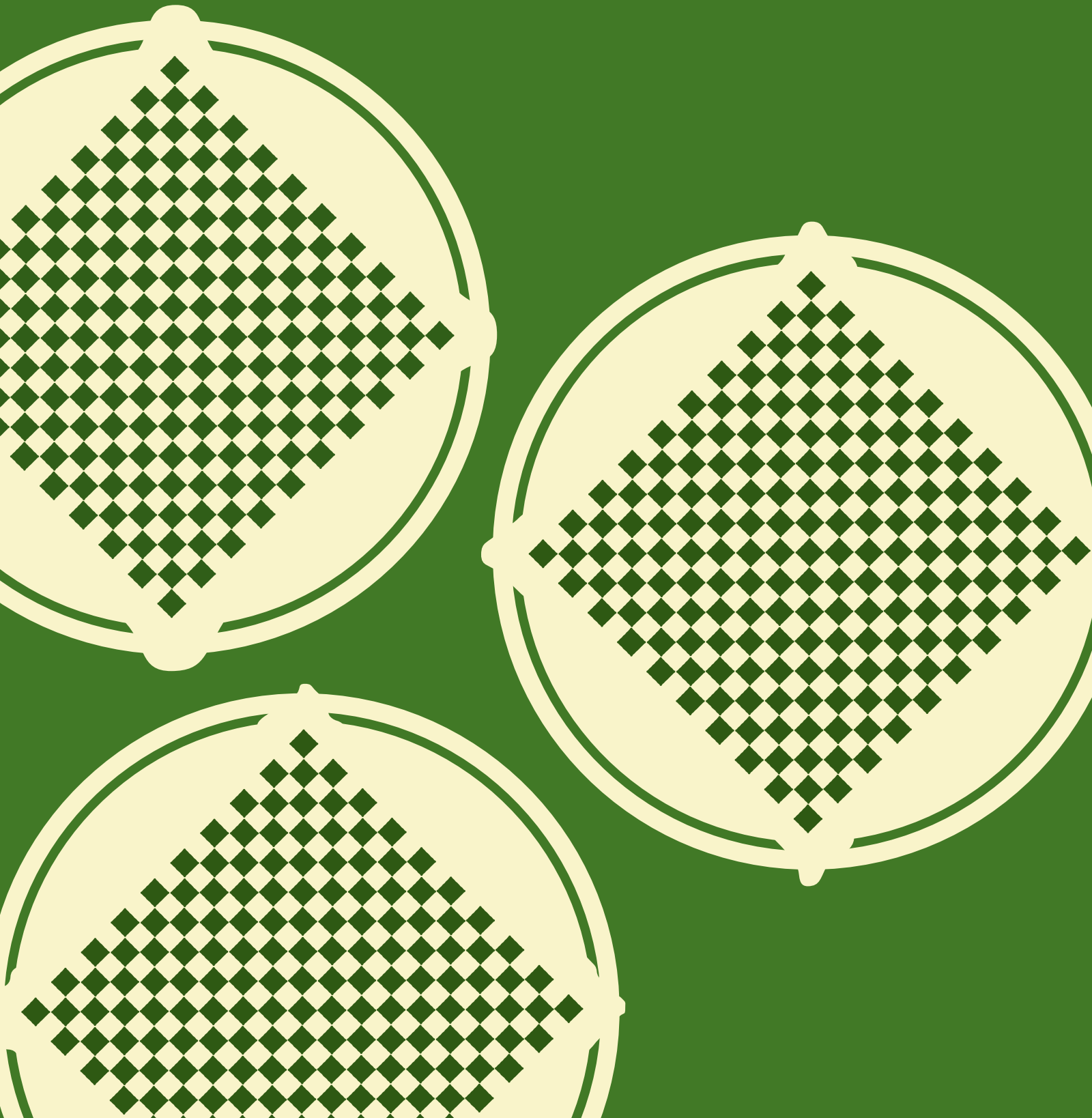
Sweet roasted watermelon meets salty feta cheese and crispy duck bacon, finished with balsamic dressing

RM28

**all prices are in Ringgit Malaysia and subject to 10% service charge and prevailing government tax.*

Sharing Plates

Start with a spark of umami. A selection of shellfish and savory bites to warm your soul before the main affair — because self-love begins with flavour.



Sharing Plates

 Nuts  Dairy  Raw  Spicy  Shellfish  Signature



SP1.

Chili Garlic Tiger Prawn

Juicy tiger prawns sauteed with chili and garlic, accented with black olives and served with fresh sourdough

RM48



SP2.

Sun & Moon Fried Chicken

Crispy coated chicken with a house-blend seasoning and served alongside honey mustard

RM29



SP3.

Sun & Moon Crab Cake

Golden crab cakes topped with tobiko, paired with herbed tomato sauce and fresh apple-fennel salad

RM37



SP4.

Chili Tomato Crab Donut

Juicy crab meat tossed in sweet-spicy chili tomato sauce, served on top of a fluffy donut for a luscious sweet-spicy comforting snack

RM37

*all prices are in Ringgit Malaysia and subject to 10% service charge and prevailing government tax.

Sharing Plates

 Nuts  Dairy  Raw  Spicy  Shellfish  Signature



 **SP5.**
Prawn Fritters & Chili Jam 
Crispy sweet baby prawns served with a sweet-tangy-spicy chili jam

RM25



 **SP6.**
Bangers & Mash 
Homemade chicken and herb sausage served with butter mash potato and a naturally sweet onion sauce

RM29



SP7.
Crispy Octopus Leg 
Tender octopus legs, perfectly crisped, served with spicy fermented chili mayo

RM39



SP8.
Truffle Fries
Crisp, golden fries drenched in real truffle aroma and finished with silky truffle aioli

RM37

**all prices are in Ringgit Malaysia and subject to 10% service charge and prevailing government tax.*


Sharing Plates

 Nuts  Dairy  Raw  Spicy  Shellfish  Signature



SP9.
Sweet Potato Fries
RM25



SP7.
Chorizo Butter Sweet Corn  
Sweet corn in chorizo butter topped with lime and chili yoghurt for a smoky, zesty flavour

RM20

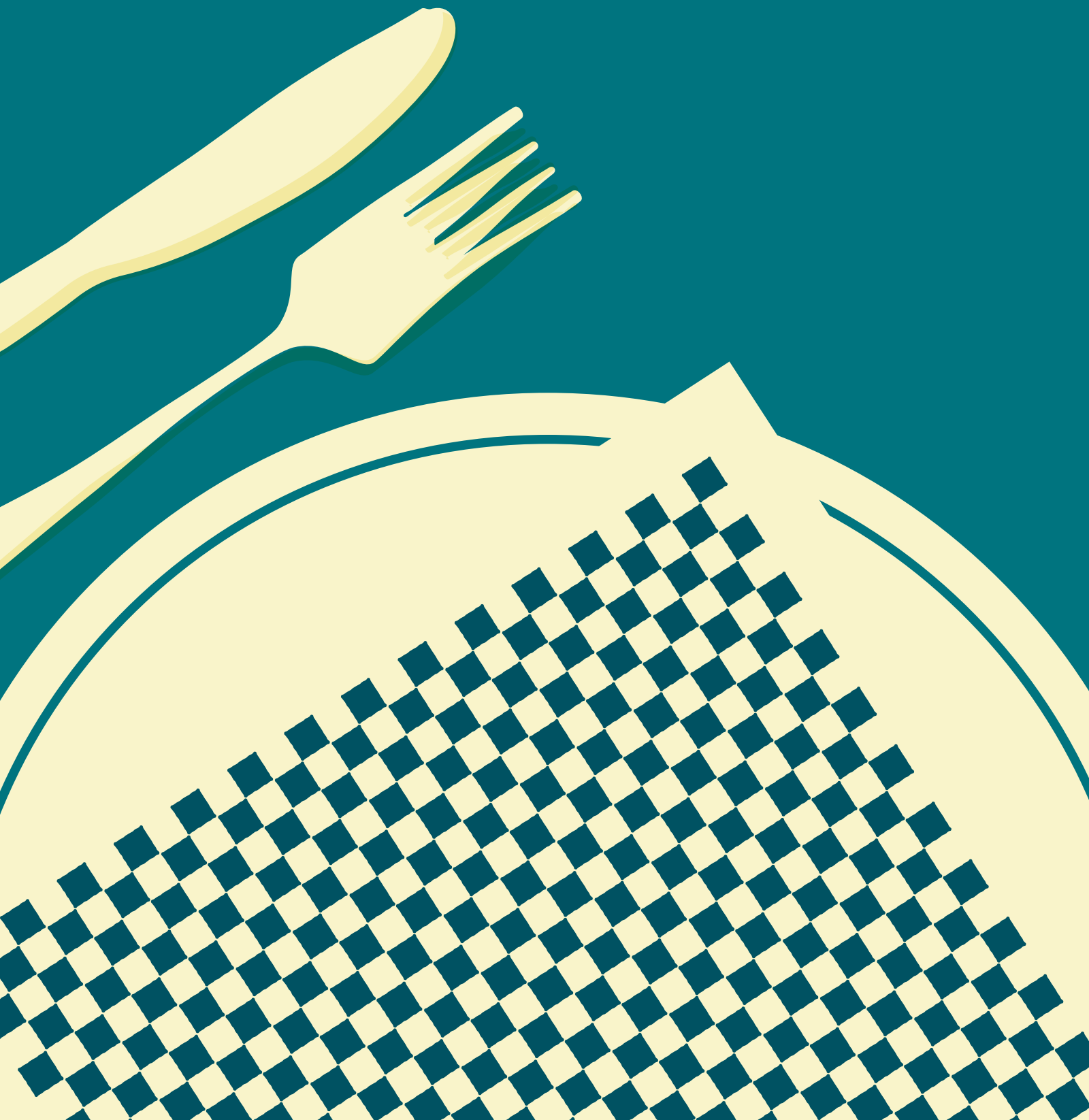


SP8.
Nugget & Caviar  
Crispy chicken nuggets with decadent cream cheese and luscious briny caviar

RM128

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

 Nuts  Dairy  Raw  Spicy  Shellfish  Signature



BP1.
Roasted King Salmon 
Buttery roasted king salmon with zucchini
and a rich tobiko garlic butter sauce

RM59




BP2.
Golden Fish & Chips
Crispy sea bream with golden fries and
housemade tartar sauce

RM48




BP3.
Confit Chicken with Gulai 
Slow-cooked confit chicken leg served with
buttery mashed potatoes, house salad,
alongside a creamy indulgent gulai sauce


RM39

*all prices are in Ringgit Malaysia and subject to 10% service charge and prevailing government tax.

Big Plates

 Nuts  Dairy  Raw  Spicy  Shellfish  Signature



BP4.
**Chicken Parmigiana
with Egg & Cheese** 

Breaded chicken breast topped with herbed tomato sauce, mozzarella and sunny-side-up egg

RM39




BP5.
Herb Roasted Lamb Shoulder

Tender slow-roasted lamb shoulder, infused with fragrant herbs, served with fresh tomato and cucumber sauce, finished with chimichurri

RM95




BP6.
Budu Steak & Egg

Grilled Argentinian sirloin with crispy fries, house salad, sunny-side-up egg and a savoury beef jus with fermented fish (budu)

RM130



BP7.
Roasted Bone-In Short Ribs 

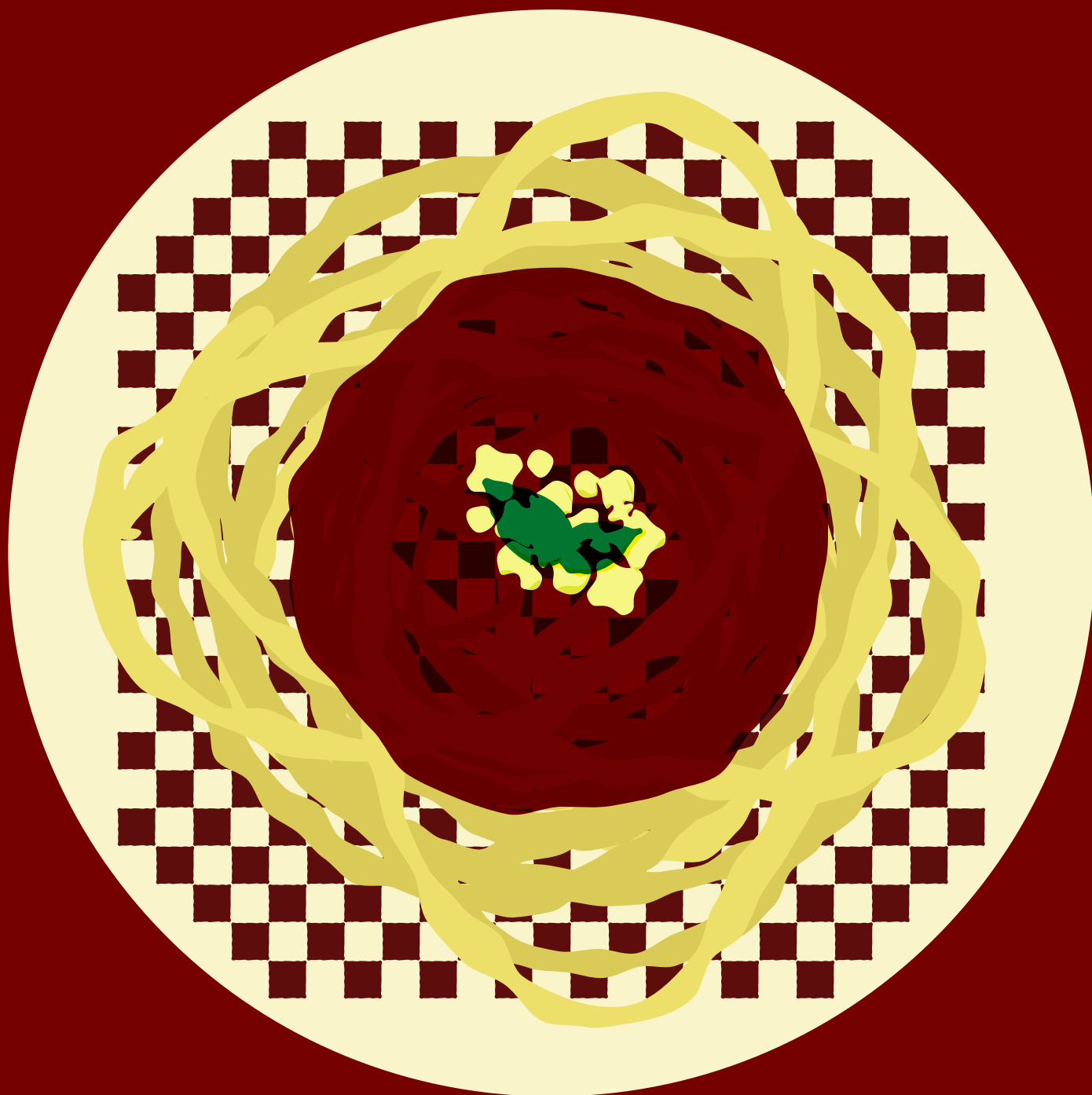
Juicy roasted short rib finished with a zesty chili gremolata and a vibrant herbed chimichurri, served on a bed of roasted bell peppers

RM120

**all prices are in Ringgit Malaysia and subject to 10% service charge and prevailing government tax.*

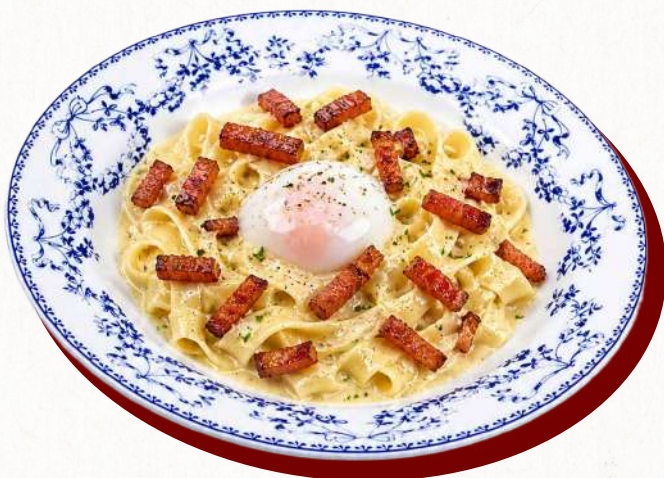
Pasta & Risotto

We don't just cook— we compose. Each pasta and risotto dish is a celebration of texture, richness, and a touch of boldness to ignite your senses.



Pasta & Risotto

 Nuts  Dairy  Raw  Spicy  Shellfish  Signature



PR1. Duck Bacon Pappardelle Carbonara 

Thick pappardelle in silky cheese stock with smoky duck bacon and parmesan cheese, crowned with a rich and velvety onsen egg

RM43



PR2. Spaghetti Vongole 

Spaghetti tossed with fresh, briny clams in a buttery sauce, finished with herbed crumbs for a rich, umami-packed bite

RM39



PR3. Beef Ragu Paccheri

Slow-simmered beef ragu with tomato and herb coated tender paccheri pasta, finished with chili gremolata and fried sage

RM45



PR4. Ginger Milk Salmon Mafaldine  

Smoked Salmon served on top of a bed of mafaldine pasta tossed in a creamy funky cream of fish broth and salted plums, accented with salted cabbage for an addictive savoury tang



RM42

*all prices are in Ringgit Malaysia and subject to 10% service charge and prevailing government tax.

Pasta & Risotto

 Nuts  Dairy  Raw  Spicy  Shellfish  Signature



PR5. Seafood Aglio Olio Spaghetti  

Spaghetti tossed in a garlicky chili sauce that coats sweet briny seafood, finished with fresh herb and tomatoes, served alongside homemade chili shrimp paste to give a unique twist on a timeless classic

RM42




PR6. Fresh Truffle Bucatini 

Bucatini tossed in a luscious truffle cream sauce, layered with shaved fresh truffles, raw earthy mushrooms and finished with truffle oil

RM45



PR7. Abalone Ginger Fettuccine 

Delicate abalone, silky pasta, and the classic combo of ginger & spring onion brought together in one comforting plate

RM58



PR8. Chili Crab Fettuccine  

Fettuccine pasta tossed in a sweet-spicy chili sauce, served with velvety scrambled eggs and topped with tender crab meat for a comforting twist on a local classic

RM42

Pasta & Risotto

 Nuts  Dairy  Raw  Spicy  Shellfish  Signature



PR9.

Salted Egg Calamari Risotto

Velvety calamari ink risotto with caramelized onion and parmesan cheese, crowned with crispy calamari coated in a rich indulgent salted egg sauce

RM48



PR10.

Tiger Prawn & Tomato Risotto

Creamy tomato-prawn bisque risotto served with tiger prawns sauteed with garlic and chili, complimented with chili shrimp paste to layer on savoury umami goodness

RM48



PR11.

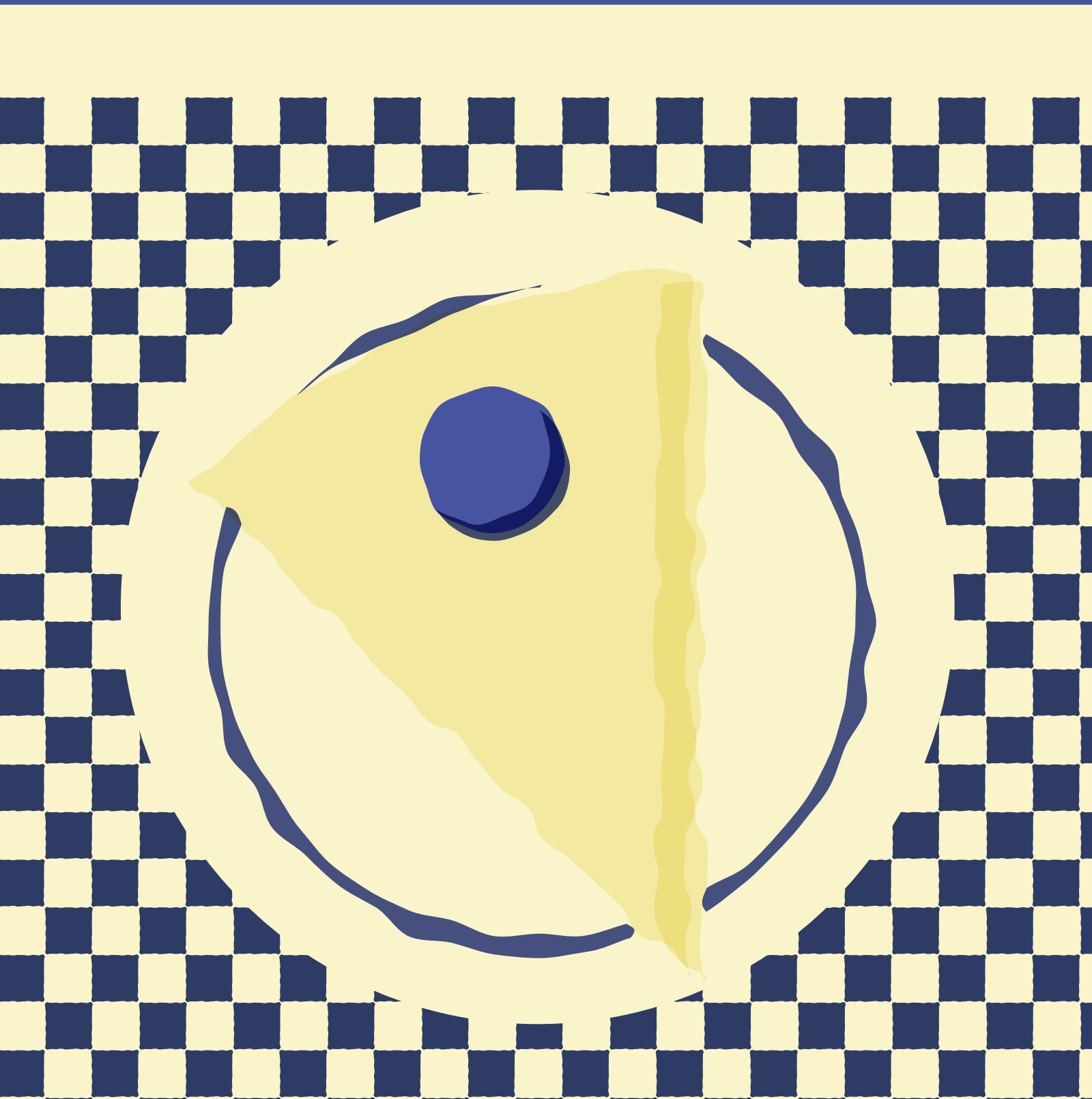
Foie Gras & Duck Bacon Risotto

Creamy savory mushroom risotto with parmesan cheese, crowned with seared foie gras and finished with smoky duck bacon

RM95

Dessert

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



Dessert


 Nuts  Dairy  Raw  Spicy  Shellfish  Signature



D1.
Crème Caramel 
*Silky Madagascar vanilla custard
topped with salted caramel*



RM12



D2.
Valrhona Chocolate Terrine  
*70% Valrhona chocolate terrine with candied
pecans, served with clotted cream and sprinkle
of Maldon sea salt*

RM25



D3.
Chocolate Terrine with Caviar  
*70% Valrhona chocolate terrine with candied
pecans, clotted cream and Maldon sea salt,
paired with organic Georgia's Baerii caviar*

RM95

*all prices are in Ringgit Malaysia and subject to 10% service charge and prevailing government tax.

Dessert

 Nuts  Dairy  Raw  Spicy  Shellfish  Signature




D4.
Truffle Cheesecake 
Velvety cheesecake layered with fresh truffle slices and drizzle of truffle oil

RM38




D5.
Tiramisu 
Homemade ladyfingers soaked in Sun & Moon espresso, layered with mascarpone and cocoa dust

RM25





D6.
Honey Butter Toast 
Golden honey butter toast paired with vanilla ice cream, balanced with salted caramel sauce


RM25

Ice Cream


 Nuts  Dairy  Raw  Spicy  Shellfish  Signature

IC1.
Strawberry 
RM10




IC2.
70% Valrhona Chocolate 
RM12



IC3.
Madagascar Vanilla 
RM8



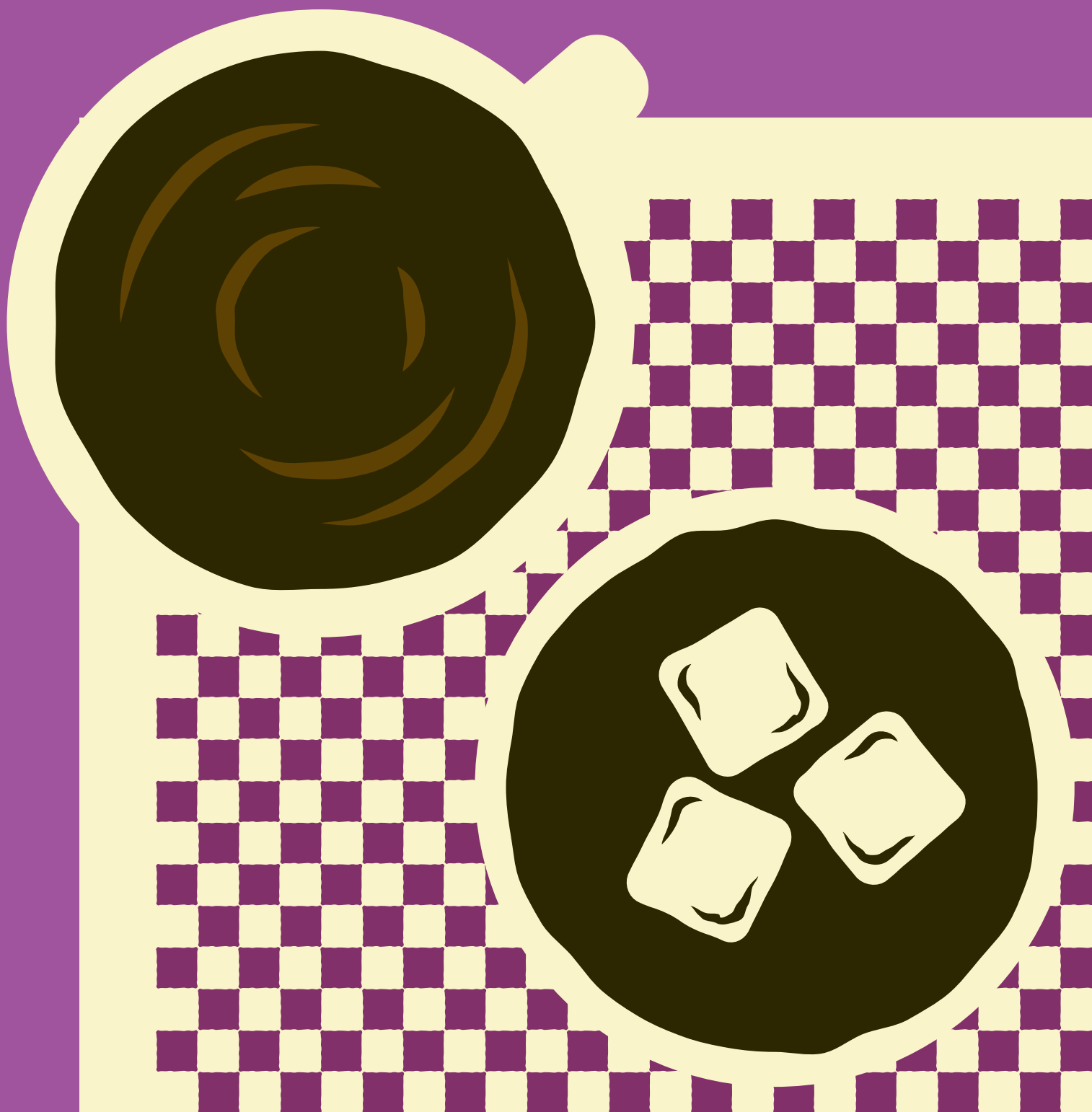
IC4.
Japan Matcha 
RM9



**all prices are in Ringgit Malaysia and subject to 10% service charge and prevailing government tax.*

Beverage

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



Our Coffee Story

At Sun & Moon, coffee is more than just a beverage, it's a daily ritual that carries you from sunrise to midnight. We work with carefully selected beans, roasted to bring out their unique character while maintaining balance and harmony in every cup.





SUN & MOON BLEND

A signature house blend crafted from *Brazil, Ethiopia, Columbia*, offering a smooth body with notes of chocolate, toasted nuts, and a gentle citrus finish. Perfectly versatile for espresso or milk-based coffees.

Beverage

<i>Coffee</i>	<i>Sun & Moon Blend</i>	<i>Single Origin/ Berry Farm Blend</i>
c01. Double Espresso	RM10	RM13
c02. Black	RM12	RM15
c03. White	RM16	RM18
c04. Dirty Latte	RM18	RM20
c05. Hazelnut Latte	RM18	-
c06. Spanish Latte (Iced Only)	RM19	-

Valrhona Chocolate

vc1. Chocolate Milk		RM16
vc2. Mocha <i>Valrhona Chccocolate Mixed with Sun & Moon Blend</i>		RM19
vc3. The Cloud Nine Berry <i>Valrhona Chccocolate Milk, Berry Puree, Strawberry & MarshMallow</i>		RM25

Honyama Farm Series, Shizuoka (Japan)

JM1. Ceremonial Matcha Latte <i>Ceremonial High-grade Matcha, Rich in Umami flavour with a smooth texture, Served with Fresh Milk</i>		RM19
JM2. Hojicha Latte <i>Selected roasted Tea Leaves and Stems, with a strong toasty aroma and a smooth, nutty aftertaste, served with Fresh Milk</i>		RM16
JM3. Genmaicha Latte <i>A crafted blend of Brown Rice and Sencha, with smooth Umami and a clean finish, well balanced with Fresh Milk</i>		RM16
JM4. Ceremonial Matcha Tonic <i>Ceremonial High-grade Matcha, a perfect match with Schweppes Tonic</i>		RM19

Add On

Ice	RM1
Oat Milk (Outside)	RM2
Espresso Shot <i>Available only for Sun & Moon blend</i>	RM4

**all prices are in Ringgit Malaysia and subject to 10% service charge and prevailing government tax.*

Signature Beverage

**SD1.
Signature Mont Blanc**

*Frothed french cream,
crunchy candied pecans,
berries and winey coffe*

RM18



**SD2.
Signature Dirty Latte**

*Sun & Moon blend espresso lay
on top of freeze distilled milk*

RM18



**SD3.
Signature Iced Lemon Coffee**

*Sun & Moon blend espresso, fresh
lemon juice blend with soda water*

RM19



**SD4.
Iced Matcha
Espresso Latte**

*Ceremonial grade Matcha,
Sun & Moon blend espresso,
Fresh Milk*

RM23



**SD5.
Ceremonial
Matcha Strawberry**

*Ceremonial grade Matcha,
Strawberry purée, Fresh Milk*

RM23



**SD6.
Housemade Gula
Melaka Iced Latte**

*Housemade Nipah sugar, Sun & Moon
blend espresso, fresh milk*

RM20



**SD7.
Signature London Float**

*Housemade Milk Gelato frothed Oatmilk,
Cold Brewed Earl Grey Tea with Honey*

RM20



**SD8.
HOR GAR SAI**

*Housemade Valrhona Chocolate
Gelato, Sun & Moon blend
Espresso, Valrhona Milk Chocolate*

RM26



**SD9.
Matcha Vacation**

*Housemade ceremonial Matcha
Gelato, ceremonial grade Matcha latte,
Fresh Milk*

RM25



**all prices are in Ringgit Malaysia and subject to 10% service charge and prevailing government tax.*

Fizzy Drinks

**FD1.
Strawberry
Earl Grey Fizzy**

*Earl grey cold brew tea with honey,
Strawberry purée, top with soda*

RM18

**FD2.
Peach Fizzy**

*Peach purée,
top with soda*

RM18

**FD3.
Matcharita
Passion Fruit Fizzy**

*Ceremonial matcha, passion
fruits purée, top with soda*

RM20

**FD4.
Yuzu Fizzy**

*Yuzu blend with honey
citron, top with soda*

RM18

FD1.



FD3.



FD2.



FD4.



Cold Pressed Juice

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

RM19

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

RM19

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

RM19

**CJ4.
Orange
Juice**

RM17

**CJ5.
Watermelon
Juice**

RM17



Tea



T1.
Harney & Sons
Calming Chamomile
RM13



T2.
Harney & Sons
Earl Grey
RM13



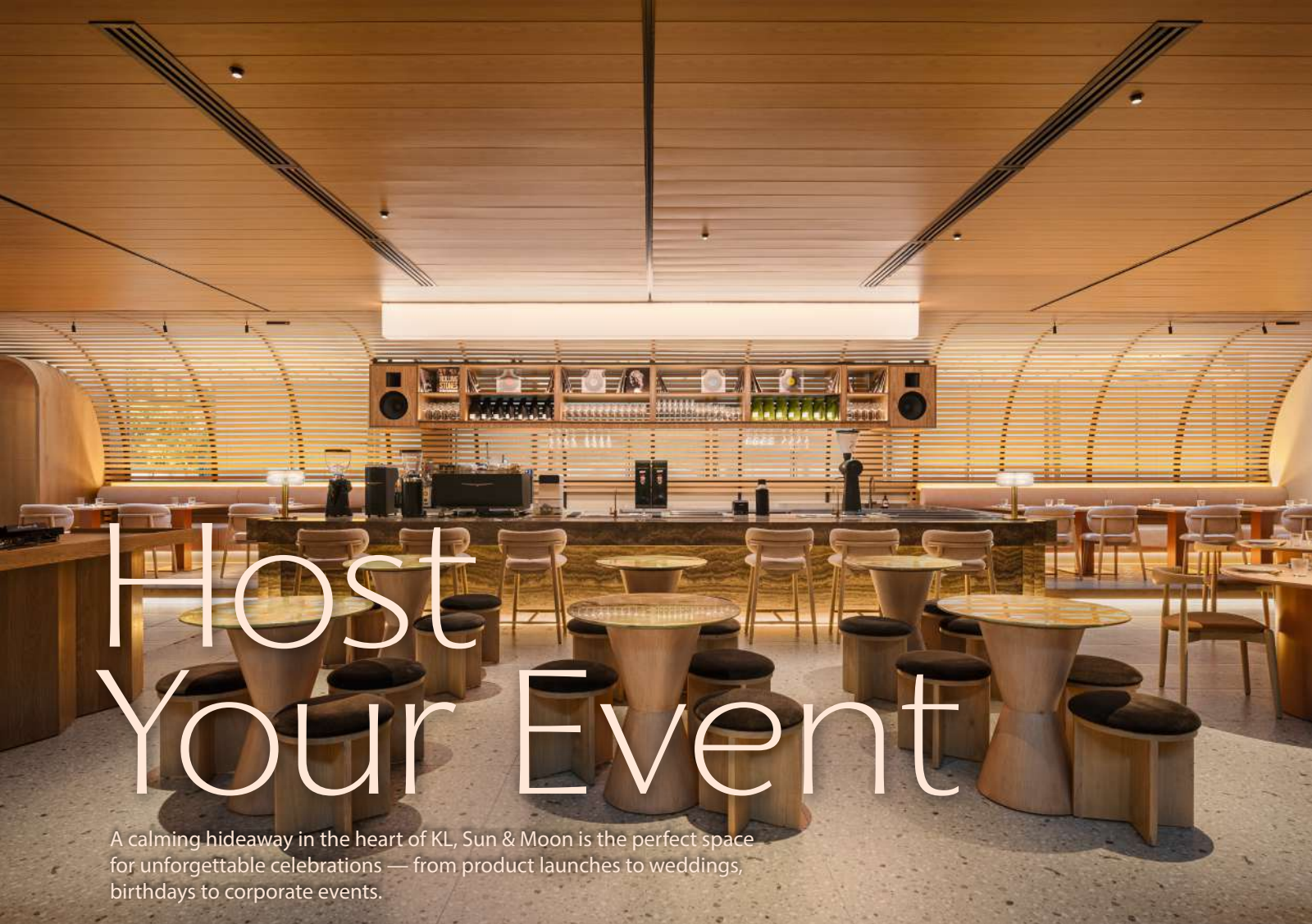
T3.
Harney & Sons
Organic Peppermint
RM13



T4.
Harney & Sons
English Breakfast
RM13



T4.
Harney & Sons
Japanese Sencha
RM13



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