



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

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



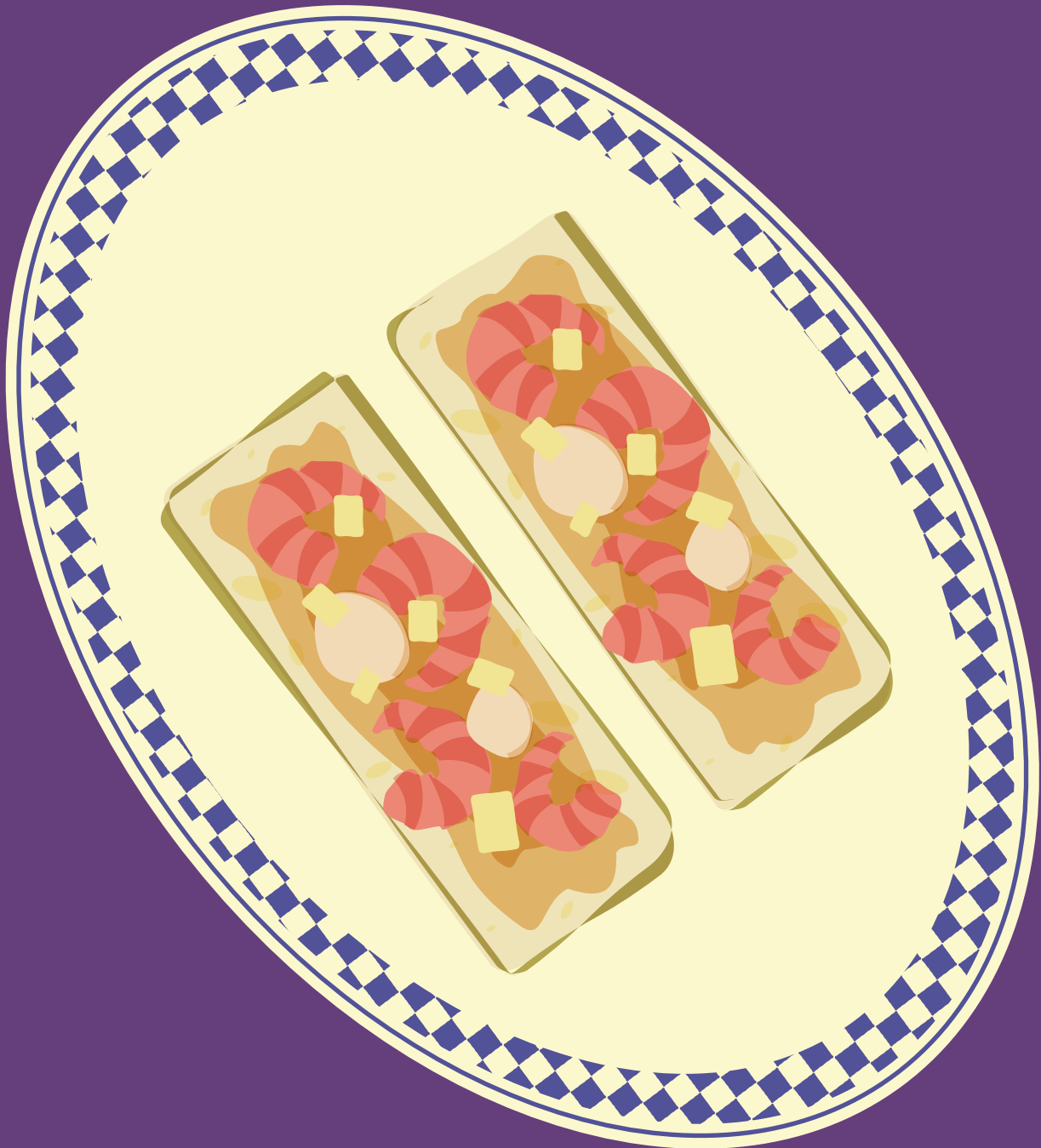
 **SL3. Roasted Watermelon, Mint & Balsamic Salad** 
 Sweet roasted watermelon meets salty feta cheese and crispy duck bacon, finished with balsamic dressing

RM28

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

Snacks

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



Snacks

 Nuts
  Dairy
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 SK1.
Beef Stew & Fish Skin Cracker
 Tender tomato-braised beef baked with rich melty cheese, served alongside spicy fish crackers for a unique surf and turf experience

RM32



 SK2.
Prawn Fritters & Chili Jam  
 Crispy sweet baby prawns served with a sweet-tangy-spicy chili jam

RM25



 SK3.
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

RM30



SK4.
Baby Scallop & Bean Curd Cracker   
 Juicy baby scallops marinated in a yuzu chili dressing, topped on a crispy bean curd cracker giving a bright and zesty crunch

RM28



 SK5.
Truffle Toast 
 Buttery brioche topped with buttery truffle aioli and fresh shaved truffles

RM45



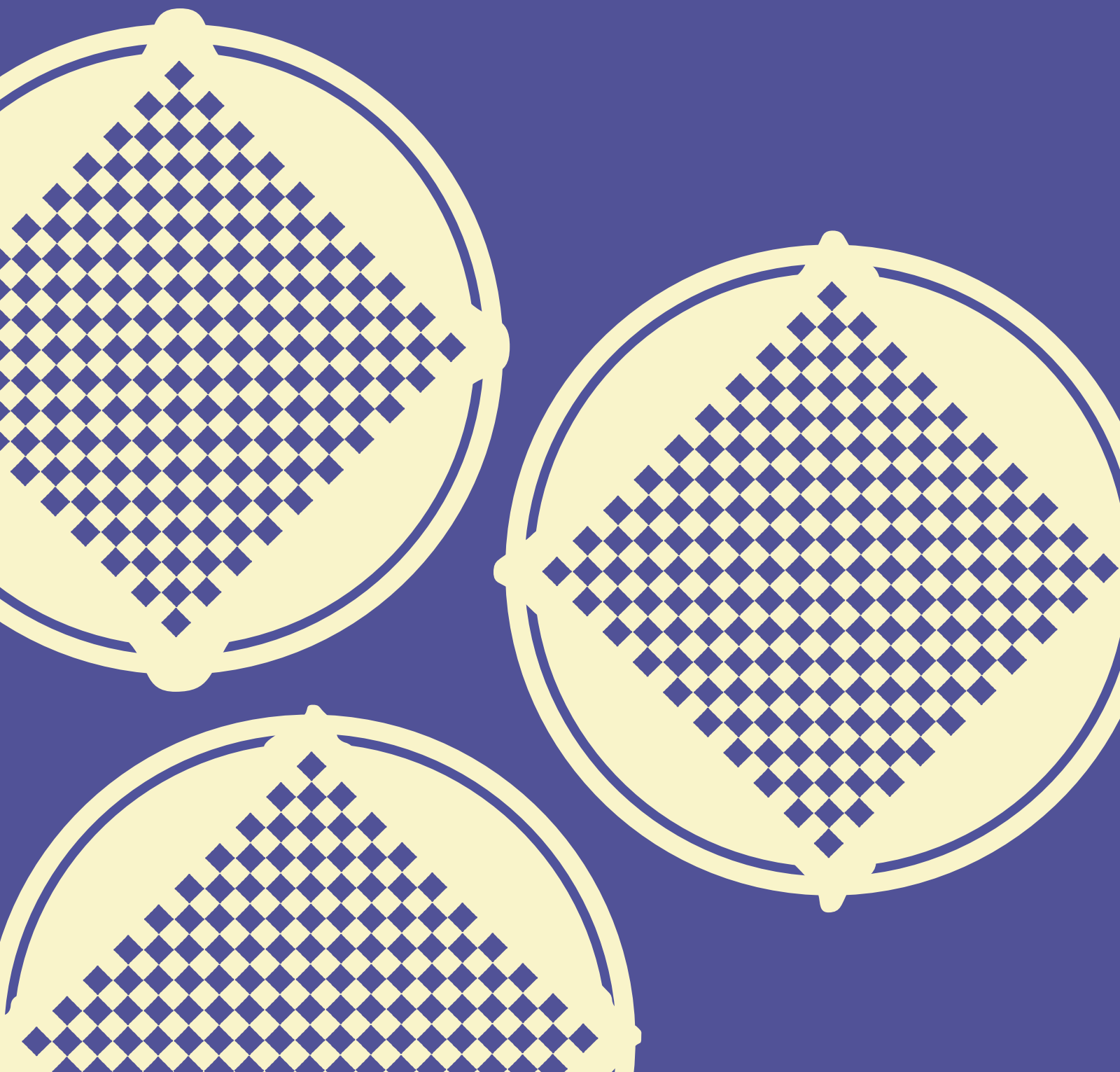
SK6.
Foie Gras Croissant Panini 
 Golden croissant panini with decadent seared foie gras, tangy cream cheese, and berry compote that cuts through with just the right sweetness

RM65

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Sharing Plates

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



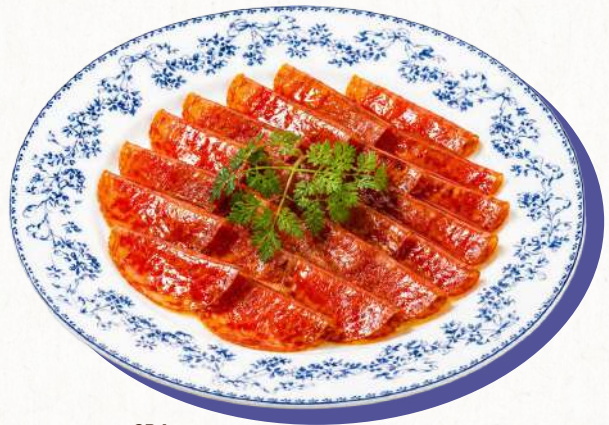
Sharing Plates

 Nuts
  Dairy
  Raw
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  Signature



SP1.
Tuna Tataki 
 Seared tuna with passion fruit and soy, balanced by fresh cucumber and aromatic chervil salad

RM39



SP4.
Turkey Chorizo Platter 
 Spiced pepper turkey chorizo, fresh fennel salad, served with cold-pressed olive oil

RM20



SP2.
Sailor Pot 
 Fresh clams cooked in white wine with celery and onions
 *contain alcohol

RM45



SK5.
Hot Wings 
 Crispy chicken wings lacquered in a fermented and roasted chili glaze, balanced with a sharp and fresh cucumber-celery salad

RM25



SP3.
Cecina Platter 
 Aged Spanish Beef, served with cold-pressed olive oil, smoky pepper dust

RM29

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Sharing Plates

 Nuts
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 **SP6. Sun & Moon Fried Chicken** 
 Crispy coated chicken with a house-blend seasoning and served alongside honey mustard

RM29



 **SP9. Cheese Baked Oyster** 
 Briny oysters baked under a blanket of mozzarella for a sweet briny savoury balance

RM39



SP7. Butter Baked Jumbo Asparagus 
 Tender local asparagus roasted in butter, finished with hollandaise and herb crumbs

RM30



 **SP10. Chili Garlic Tiger Prawn** 
 Juicy tiger prawns sautéed with chili and garlic, accented with black olives and served with fresh sourdough

RM48



SP8. Truffle Mash Potato 
 Creamy buttered mash potatoes enriched with truffle

RM20

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Sharing Plates

 Nuts
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  Signature



SP11.
Sun & Moon Crab Cake 
 Golden crab cakes topped with tobiko,
 paired with herbed tomato sauce and
 fresh apple-fennel salad

RM37



SP14.
Sweet Potato Fries
 RM25



SP12.
Crispy Octopus Leg  
 Tender octopus legs, perfectly crisped,
 served with spicy fermented chili mayo

RM39



SP15
Chorizo Butter Sweet Corn  
 Sweet corn in chorizo butter topped
 with lime and chili yoghurt for a
 smoky, zesty flavour

RM20



SP13.
Truffle Fries
 Crisp, golden fries drenched in real truffle
 aroma and finished with silky truffle aioli

RM28



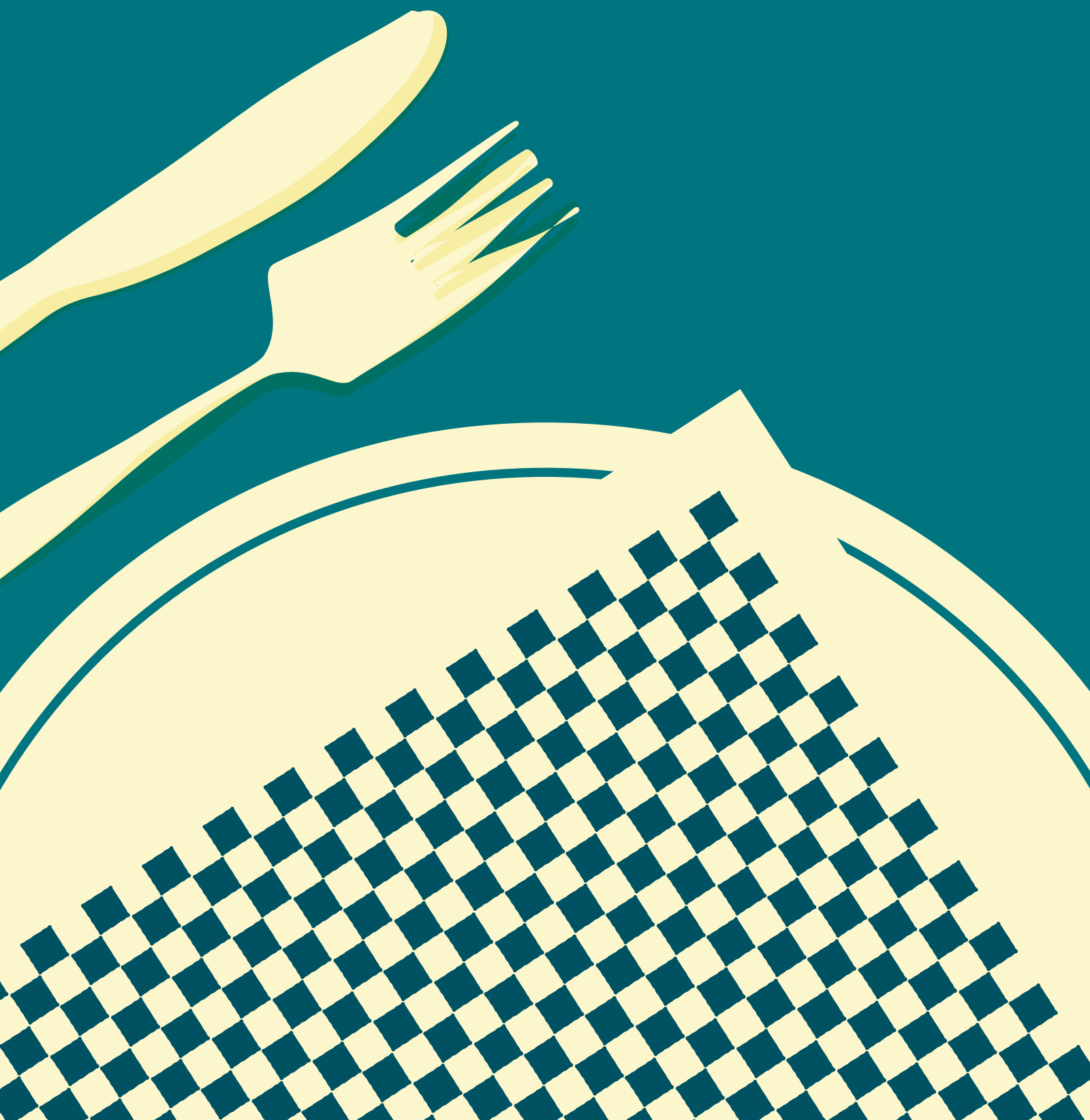
SP16.
Nugget & Caviar  
 Crispy chicken nuggets with decadent
 cream cheese and luscious briny caviar

RM128

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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

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

RM59



BP4.
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

RM150



BP2.
Herb Roasted Lamb Shoulder
 Tender slow-roasted lamb shoulder, infused
 with fragrant herbs, served with fresh tomato
 and cucumber sauce, finished with chimichurri

RM95



 **BP3.**
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



 **BP5.**
Fish En Papillote 
 Tender sea bream cooked in a light broth
 infused with local Malaysian herbs, accented
 with prawns, clams, squid to bring a medley
 of flavors together, balanced with fresh
 fennel and chili oil

RM60

Big Plates

 Nuts
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  Raw
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  Signature



 **BP6.**
Bangers & Mash 
 Homemade chicken and herb sausage
 served with butter mash potato and a
 naturally sweet onion sauce

RM29



 **BP7.**
Butter Baked Fish 
 Meaty sea grouper gently baked in
 butter, served with hollandaise and
 fresh spinach salad

RM65



BP8.
Roasted 1/2 Spring Chicken 
 Herb-brined spring chicken with
 caramelized root vegetables and pan jus

RM45



 **BP9.**
Steak au Poivre 
 MB7 Wagyu sirloin cruste with
 cracked pepper and chili, finished
 with peppercorn beef jus

RM195



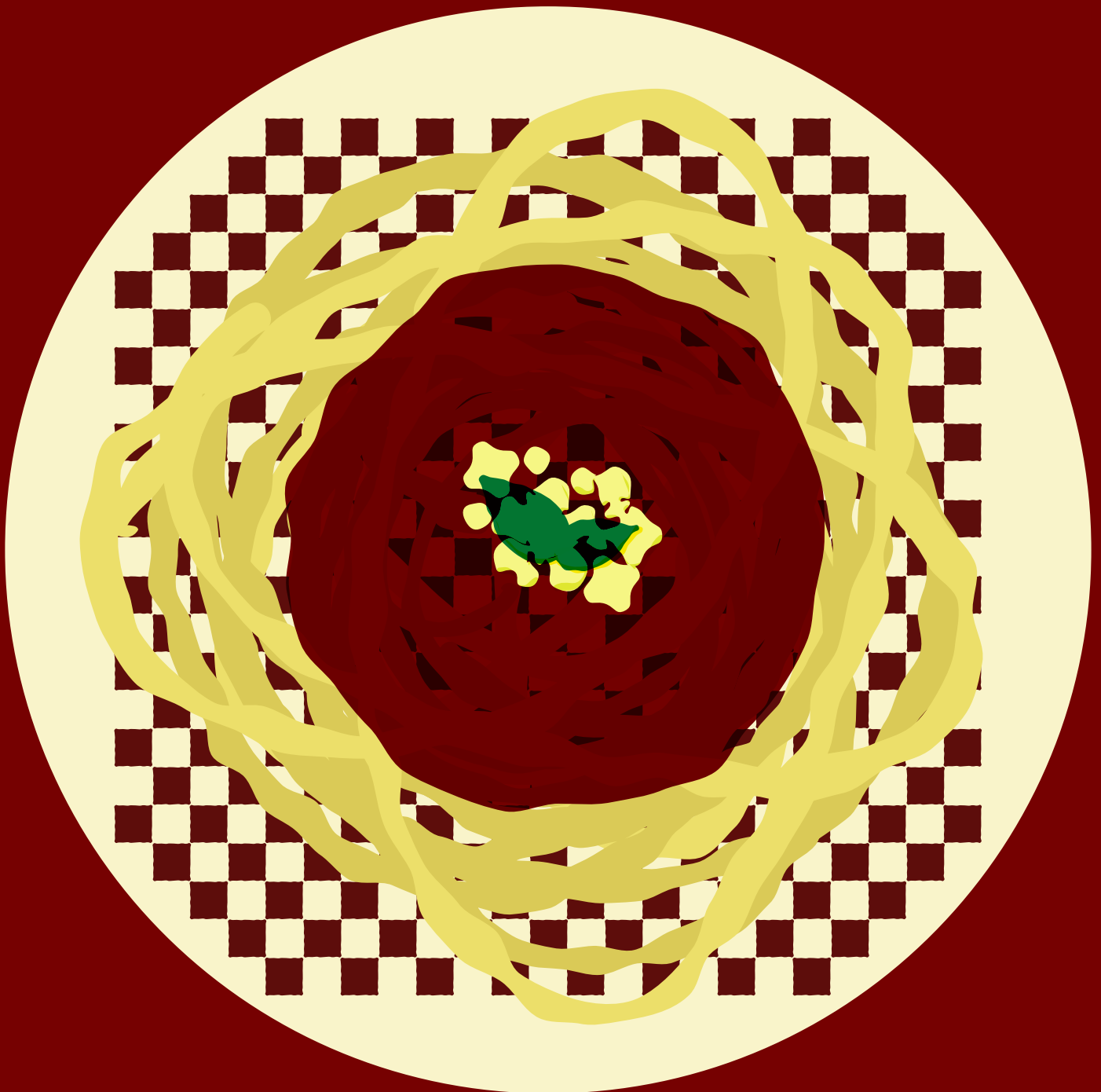
 **BP10.**
A5 Wagyu Beef Rossini 
 A5 Wagyu tenderloin with caramelized
 foie gras, shaved truffle and bordelaise sauce
 *contain alcohol

RM295

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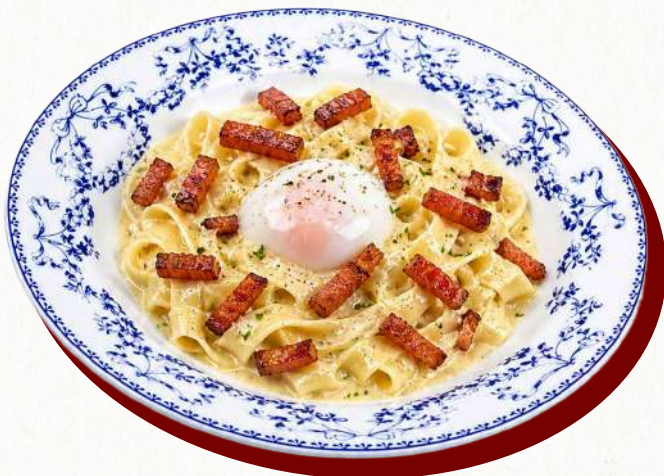
Pasta & Risotto

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

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.

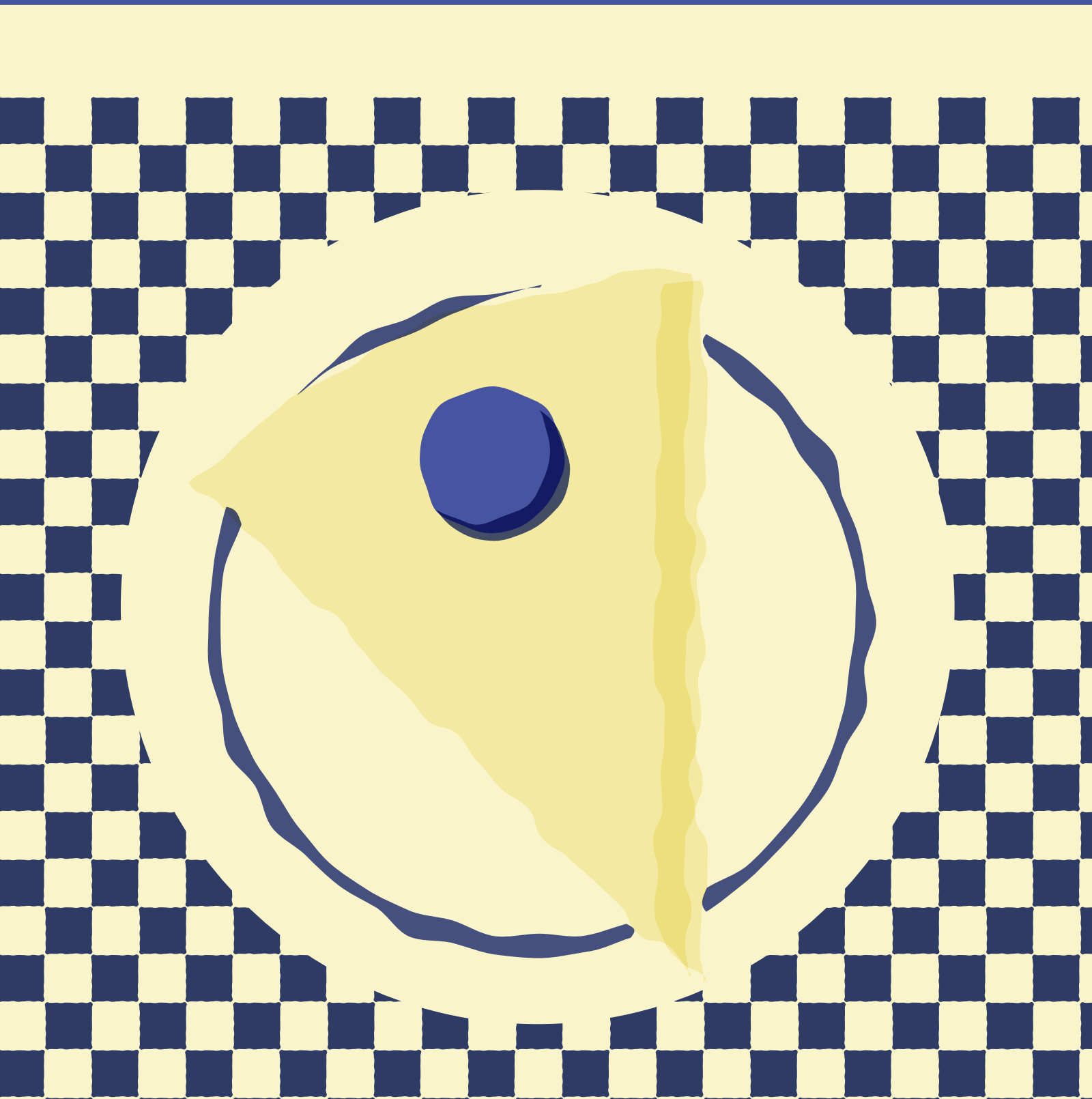
Foie Gras & Duck Bacon Risotto

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

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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

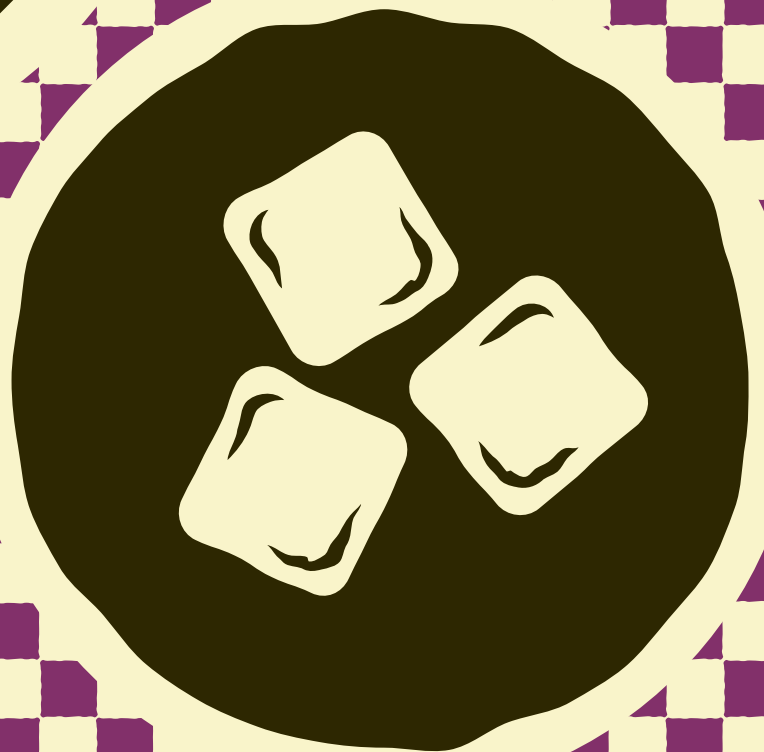


IC4.
Japan Matcha 
RM9



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Beverage



Beverage

Valrhona Chocolate

- | | |
|--|------|
| vc1. Chocolate Milk | RM16 |
| vc2. Mocha (served until 9pm only)
Valrhona Chocolate Mixed with Sun & Moon Blend | RM19 |

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

Coffee (served until 9pm only)

- | | Sun & Moon Blend | Single Origin/
Berry Farm Blend |
|----------------------------------|------------------|------------------------------------|
| co1. Double Espresso | RM10 | RM13 |
| co2. Black | RM12 | RM15 |
| co3. White | RM16 | RM18 |
| co4. Dirty Latte | RM18 | RM20 |
| co5. Hazelnut Latte | RM18 | - |
| co6. Spanish Latte (Iced only) | RM19 | - |

Add On

- | | |
|----------------------|-----|
| Ice | RM1 |
| Oat Milk (Outside) | RM2 |

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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



Signature Beverage

SD1.

Signature Mont Blanc

*Frothed french cream,
crunchy candied pecans,
berries & winey coffee*

RM20



**served until
9pm only*

SD2.

Ceremonial Matcha Strawberry

*Ceremonial grade Matcha,
strawberry purée, fresh milk*

RM23



SD3.

The Cloud Nine Berry

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

RM25



SD4.

Signature London Float

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

RM20



SD5.

HOR GAR SAI

*Housemade Valrhona chocolate
gelato, Sun & Moon blend espresso,
Valrhona milk chocolate*

RM26



SD6.

Match Vacation

*Housemade ceremonial Matcha
gelato, ceremonial grade Matcha
latte fresh milk*

RM25



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



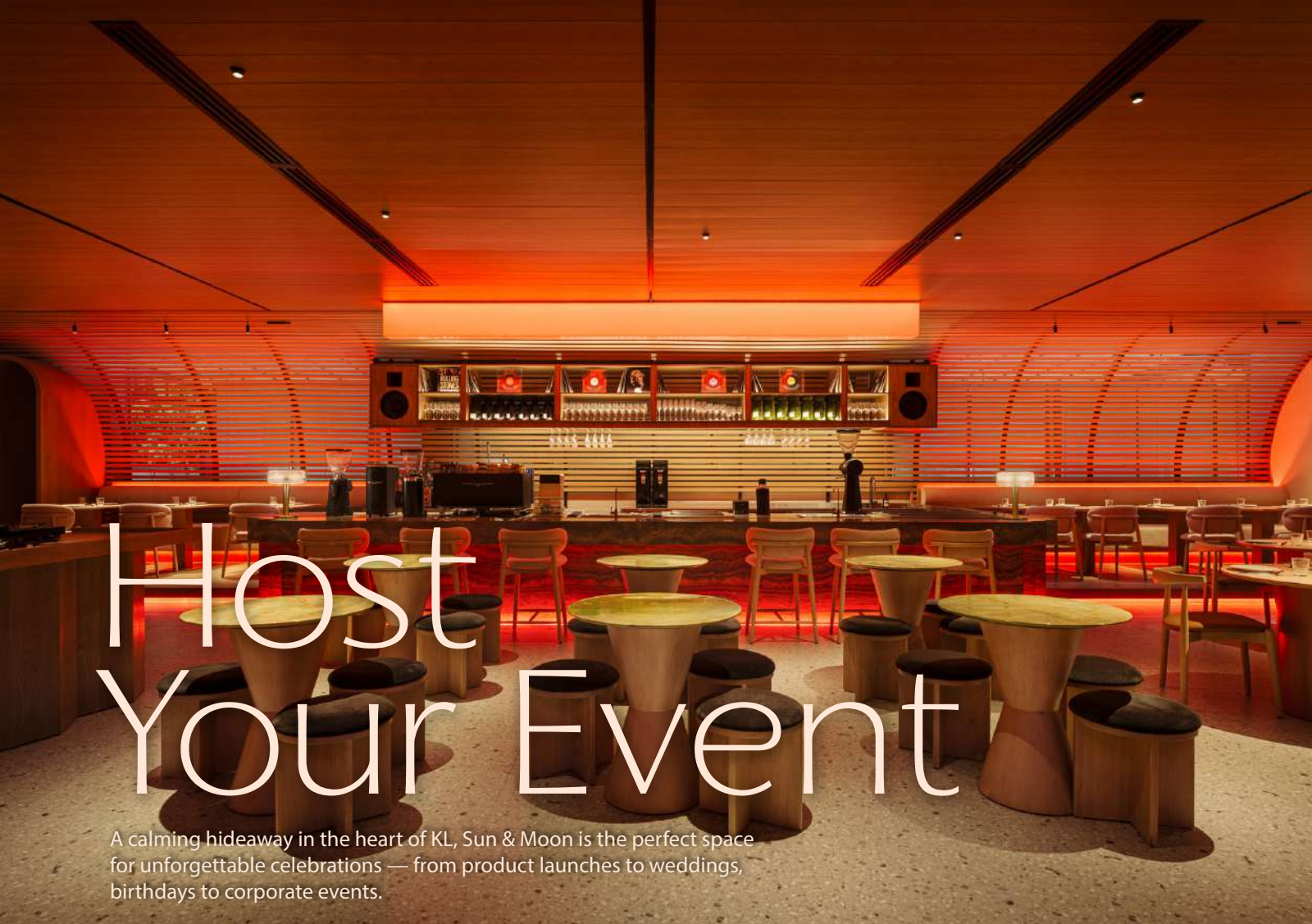
T3.
Harney & Sons
Organic Peppermint
RM13



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:



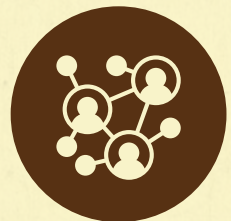
Product Launches



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