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LIMITED EDITION

**30<sup>th</sup>**

**BIRTHDAY MENU**

*Yup we're turning 30! For a bit of nostalgia,  
this was our first menu design wayyyyyy back in 1996.  
It's a real blast from the past look but loaded with  
oodles of new dishes plus your ol' favourites!*

*Jom Makan!*

# SOUPS, SALADS & SANDWICHES

## W1 7 Mushroom Soup

A creamy mix of 7 types of mushrooms, served with sauteed shiitake, a drizzle of truffle oil & garlic bread.

20

## W5 Hail, Caesar Salad!

A 100 year old Mexican classic of crisp romaine lettuce, boiled eggs, tangy parmesan shavings, tossed in a homemade Caesar dressing & topped with troutons.

24

## W8 Malaysian Minestrone Soup

A medley of vegetables simmered in a tomato based broth & finished with a sprinkling of parmesan & toasted Bengali bread.

20

add chicken 8  
add salmon 10



W6 SMOKED DUCK SALAD

## W6 Smoked Duck Salad

Sliced juicy smoked duck on a bed of spinach, mixed leaves with sweet peppers, mandarin oranges, a fragrant lychee vinaigrette & orange zest.

30

## W3 Breezy Summertime Salad

The flavours of summer with grilled salmon, squid & prawns on mixed greens with watercress, garnished with orange salsa, honey glazed beetroot & homemade orange vinaigrette.

33



W8 MALAYSIAN MINISTRONE SOUP



W7 AUTUMN HARVEST SALAD

## W7 Autumn Harvest Salad

Packed with vitamin rich & fresh flavours of tart apples, pomegranate, avocado, pecans, arugula, mesclun with a honey vinaigrette & rich parmesan shavings.

30

## W4 Tropical Tango Salad

An energy boosting salad of pineapple, orange, dried cranberries, mango, coriander, beetroot, avocado, cherry tomato, red & green coral leaves topped off with a honey lime dressing & finger lime.

28



W4 TROPICAL TANGO SALAD

## W76 Ultimate Club Sandwich

36

Tackle this behemoth of a 3 layer croissant, loaded with beef bacon, grilled chicken, fried egg, cheddar cheese, avocado, tomato, lettuce & tomato chutney. Comes with a side of onion rings.



W76 ULTIMATE CLUB SANDWICH

## N100 Mutton Mantao

32

Slow cooked Kerala style shredded mutton in a spice blend, served in soft Chinese steamed buns.

## N53 Lamb Seekh Kebab Wrap

32

It's the perfect marriage of flavours when spiced kebab is wrapped with red onion pickle & yoghurt mint sauce in a taco.



N53 LAMB SEEKH KEBAB WRAP

# WESTERN



**W55 MALABAR RED SNAPPER**

**W55 Malabar Red Snapper**

Pan-seared red snapper fillet accompanied by fettuccine in a seafood-infused coconut sauce with tiger prawn & crisp vegetables.

**W51 Fish & Chips**

Crunchy on the outside, fluffy on the inside, this British favourite is served with crispy fries & creamy coleslaw.

**W52 Portuguese Seafood Rice**

Tiger prawns, squid & mussels marinated in Portuguese spices & cooked over aromatic long grain rice.



**W56 SALMON & SPINACH BAKE**

**W56 Salmon & Spinach Bake**

Omega 3 oils abound in this dish of diced salmon & spinach baked with eggs, melted mozzarella & cheddar cheeses, accompanied with sourdough bread.

**35**



**W52 PORTUGUESE SEAFOOD RICE**

**W21 Chicken Chop Sizzle** **34**

Juicy grilled chicken on a sizzling hotplate, with mushrooms, potato wedges & sautéed vegetables.

**W53 Chicken Pot Pie** **30**

Tender chicken chunks with garden-fresh vegetables in a velvety cream sauce that's encased in a flaky, golden-brown crust.

**W75 Crispy Chicken Avocado Burger** **34**

Filled with a homemade chicken patty, Swiss cheese, guacamole, arugula, red cabbage, tomato & truffle sauce. Comes with waffle fries too!



**W21 CHICKEN CHOP SIZZLE**

**W73 The SOUL Beef Burger** **38**

Sink your chompers into a juicy beef patty, topped with crispy beef bacon, lettuce, tomato, tangy cheddar cheese & slathered with mayo.

**W71 Naked Burger** **58**

Hold that naughty thought....it's just a perfect combination of a minced Angus beef patty, tomato, mesclun, burger sauce sandwiched by 2 meaty portobello mushrooms, served with smoked paprika dusted fries. #breadless



**W78 OPEN FACED BEEF WELLINGTON**

**W78 Open Faced Beef Wellington** **98**

The rockstar of dishes! 200gm Angus tenderloin on a golden-brown flaky, buttery puff pastry, flanked by savoury mushroom duxelles & panache vegetables.

**W41 Lamb Shortloin Chops** **70**

Grilled mustard balsamic marinated lamb chops accompanied with baba ganoush with tahini, charred grilled tomato & corn, golden-brown roasted potatoes & a medley of sautéed seasonal vegetables.

**W42 Lamb Shank** **66**

Lovingly slow cooked, melt-in-your-mouth lamb shank with homemade garlicky mash & chunky vegetables.



**W71 NAKED BURGER**



# CHILL & GRILL

Prime, meaty offerings strictly for carnivores!  
All meats come with Chef's Rub & 1 choice of sauce. Please order your sides separately.



W117 FALL OFF THE BONE SHORT RIBS

## BEEF

- W113 Ribeye (200gm) 85
- W111 Striploin (200gm) 78
- W114 Tenderloin (200gm) 98
- W117 Fall Off The Bone Short Ribs (450gm) 98

Bone in short ribs rubbed with spices & braised till tender in red wine. Glazed with Guinness BBQ sauce & served with a creamy mash & sauteed panache vegetables.

- W112 120 Days Black Angus Tomahawk (1.1kg - 1.2kg) 450

(approx. 20 - 40 mins wait time depending on doneness)

Not for the faint of heart! Good to share between 2 ravenous individuals or 3 peckish humans.

Not a fan of the fat trimmings? Let us whip it into the most sublime Tallow Fried Rice, laden with green beans, cabbage, chilli & egg. Delish!

## ON THE HOUSE

## LAMB

- W118 Lamb Shoulder Chops (350gm) 63

## Sauces

1 complimentary sauce with any order of meat.

- Red Wine Garlic / English Mustard / Creamy Peppercorn / Homemade Mushroom / Rosemary

refills 5

## Sides

- Sauteed Portobello / Truffle Mash / Fries / Sweet Potato / Smoked Paprika with Sea Salt

10



W112 BLACK ANGUS TOMAHAWK

## PASTA

Choice of pasta : spaghetti / linguine / fettucine / macaroni

- W67 Seafood Aglio Olio** 46  
Medley of prawns, mussels & squid sauteed in anchovies, garlic, chilli flakes & olive oil.
- W65 Lasagna (beef / chicken)** 27  
Melty, oozy layers of bolognese with lasagna sheets & béchamel sauce, topped with melted mozzarella.
- W62 Carbonara** 30  
Licked clean by many an adult & kid, this dish with beef bacon & fresh mushrooms is tossed in a sinfully rich garlic cream sauce.
- W60 Beefy Bolognese** 30  
Crumbled beef in a rich pomodoro & mushroom sauce with fresh herbs & sprinkled with grated parmesan.
- W68 Spinach Mushroom** 27  
Tender spinach & earthy mushrooms in a light creamy sauce, a must try if you are looking to explore some veggie goodness.



W67 SEAFOOD AGLIO OLIO

## WOODFIRED PIZZA



P2 CREAMY BEEF BACON

- P7 Sake San** 38  
A SOULed OUT original! Homemade bechamel sauce on lollo rosso then topped with fresh salmon, roe, cherry tomatoes, lashings of Japanese mayo & just a hint of wasabi.
- P3 Aloha** 28  
Sweet & savoury combination of turkey ham, freshly grilled pineapple, mozzarella & pomodoro.
- P2 Creamy Beef Bacon** 28  
Streaky beef bacon, creamy egg & parmesan sauce with a sprinkling of parsley that completes this curiously delicious pizza.
- P9 Peppy Pepperoni** 28  
The ultimate crowd pleaser when flavourful beef pepperoni meets capsicum, mozzarella & pomodoro.
- P5 Super Cheesy** 40  
Make your taste buds dance with a crispy crust loaded with creamy briè, nutty Emmenthal, bold parmesan, gooey mozzarella & sharp red cheddar.
- P4 Mushrooms All The Way** 28  
Earthy & robust portobello, savoury & aromatic shiitake, familiar & comforting button & the delicate & briny oyster.
- P1 Ol' Styled** 26  
Combo of stringy mozzarella, tangy pomodoro, fresh basil, peppery rocket & a dash of balsamic reduction.

## ASIAN

- W54 Salmon Teriyaki Rice** 48  
Scrumptious ensemble of salmon in teriyaki sauce, Japanese rice topped with red cabbage, cuka wakame, edamame & nori.
- L3 Cantonese Fried Noodles** 28  
Crispy yee mee, drenched in a thick egg gravy with chicken & seafood. Ask for a side of chopped garlic and red chillies...yummm!
- L1 Singapore Fried Noodles** 24  
This dish of rice noodles fried with shredded vegetables, prawns & chicken in a tomato-based sauce, is one of the dishes from the original 1996 menu!
- L8 Mamak Mee Goreng** 26  
You can't get more Malaysian than noodles fried street-style with shrimps, chicken, tofu & fresh green vegetables.
- L12 Pad Thai** 28  
A burst of textures in every bite with this mix of rice noodles, prawns, squid, beansprouts, coriander & groundnuts, tossed with our homemade Pad Thai sauce.
- L9 Curry Laksa** 26  
A bowl of rich, spicy soup with noodles, shredded chicken, beancurd, egg, fresh cockles & beansprouts.
- L5 Claypot Lou Shi Fun** 24  
Short, thick rice noodles in a dark minced chicken mushroom sauce & topped with an egg.
- L27 Flame Grilled Chicken** 34  
An Indonesian inspired dish of boneless chicken thigh braised in spices & finished in a soy glaze over an open fire, served with white rice, fried tofu, shrimp crackers & tempeh sambal.
- L24 Chicken Congee** 20  
Rice simmered in a homemade chicken broth, served with shredded chicken & heaps of ginger, fried shallots, spring onions, "yau char kwai" plus an egg.
- L23 Nasi Lemak with Chicken Curry** 32  
Malaysia's national dish with fragrant rice cooked in coconut milk & served with a spicy, robust chicken curry & all the usual suspects.
- L22 Fried Rice (beef / chicken)** 25  
Taste the old-styled 'wok hei' fried rice served with julienned egg & homemade sambal belacan on the side.
- L2 Fried Beef Noodles** 26  
Just as good as it was since we opened waaaay back in 1996. Delicious flat rice noodles in a thick eggy gravy with slices of tender succulent beef, spring onions & ginger.
- D10 Malaysia Boleh Bowl** 28  
A vegan-friendly bowl that nourishes your body with high-protein tempeh & tofu, fibre-rich quinoa & an array of colourful veggies with a mildly spicy sriracha mayo.
- L25 Hainanese Chicken Chop** 34  
A mouthwatering kopitiam staple of a whole boneless chicken leg, breadcrumb & fried, served with seasonal vegetables & a tomatoey brown onion veggie gravy.



D10 MALAYSIA BOLEH BOWL



L25 HAINANESE CHICKEN CHOP

# SPICE LIFE

## N105 Malabar Fish Curry 39

Spanish mackerel cooked in ginger, curry leaves, spices & coconut milk, served with fragrant spiced pulao rice or plain naan for a real hearty meal.



N105 MALABAR FISH CURRY

## N112 Goan Grilled Chicken 34

Chef Sapna's secret recipe of chicken leg marinated in homemade green herbs & spices, charcoal grilled & served with crispy chilli sea salt potatoes & salad.



N112 GOAN GRILLED CHICKEN

## N5 SOULed OUT Classic Butter Chicken 32

Chicken cooked in a SOULed OUT classic spiced butter sauce. Choose pulao rice or plain naan to complement.

## N110 Chicken Tikka Masala 32

This colonial influenced dish of chicken tikka cooked in a creamy tomato sauce comes with pulao rice or plain naan.

## N103 Parsi Style Keema 32

Slow cooked spiced minced lamb baked with runny eggs with your choice of pulao rice or plain naan.



N109 RAILWAY MUTTON CURRY

## N109 Railway Mutton Curry 38

Mutton is slow cooked in a blend of spices & coconut milk with your choice of pulao rice or plain naan.



N108 LAMB SHANK BIRYANI

## N108 Lamb Shank Biryani 66

Lamb shank slow cooked in spices & layered with fragrant basmati rice that's baked in a claypot. Certainly a feast fit for a Maharajah!

## N106 Achari Grilled Eggplant 28

Spicy, tangy fire grilled eggplant served with a pickling spiced sauce & your choice of plain naan or pulao rice.

## N107 Paneer Steak in Spinach Sauce 34

Grilled spiced paneer steak in a spinach sauce with your choice of pulao rice or plain naan.

## N111 Paneer Peas Makhani 30

A popular Northern Indian dish of paneer & green peas in a sweet creamy tomato Makhani sauce with your choice of pulao rice or plain naan.



N106 ACHARI GRILLED EGGPLANT



N111 PANEER PEAS MAKHANI

## N117 NAAN

- Plain 6
- Garlic 8
- Cheese 12
- Mushroom / Kashmiri 10

Pictures in the menu may not be 100% representative of actual dishes. We reserve the right to substitute some ingredients if unavailable. Special request(s) may be chargeable. All prices are in RM and subject to 10% service charge & applicable Government taxes.

## LIGHT BITES

### N115 Fish Cutlet 32

Fresh threadfin fish in spices, herbs & fresh Kashmiri chilli rolled in panko crumbs.

### W72 Spanish Garlic Prawns 46

Tiger prawns in garlic infused olive oil with red pepper flakes, paprika, white wine & lemon.



N115 FISH CUTLET



W72 SPANISH GARLIC PRAWNS

### L45 Calamari Fritti 38

Yummy deep-fried squid rings coated in our secret crispy batter.

### L46 Tofu Puffs 28

Stuffed with whole prawns, mushrooms, vegetables & fried to a crisp brown.

### W80 Spicy Chicken Poppers 26

Chunks of deep-fried battered chicken with a side of spicy mayo to add to the kick.

### N102 Chicken Tikka 28

Boneless thigh marinated in tandoori spices, grilled in a tandoor oven, served with salad & chutney.

### L51 Satay (chicken / beef / mixed) 28

A favourite Malaysian staple of chunks of juicy marinated meat, skewered, then charcoal grilled for that perfect char, served with the usual condiments.

### N114 Vegetable Pakoras 20

Vegetables coated in a chickpea batter then fried, creating a satisfying crunch with every bite. Served with our zesty green chutney dip.



L43 CHICKEN CURRY WITH BREAD

### L43 Chicken Curry With Bread 23

The humble chicken curry is truly magnificent when you dunk fluffy Bengali bread into it!



N116 PRAWN VARUVAL

### N116 Prawn Varuval 43

Prawns slow-cooked with aromatic fennel seeds, spicy chilli & sweet caramelised onions.

### L42 Ikan Bilis & Sausage Fry Up 26

The perfect munch with your favourite drink... anchovies & sliced chicken sausages fried with onions, chilli & sambal.

### L41 Deep Fried Chicken Wings 28

Chickeeeeee wings, marinated in our secret blend of spices & deep fried ala minute for that crispy, juicy finish.

### W74 Cheesy Nachos 35

Layers of crispy corn tortilla chips, piled high with cheese then baked & topped with a vegan chilli con 'carne', jalapeño peppers, guacamole & salsa.

### W77 Fries, Fries, Fries 16

Golden crispy classic French fries & sweet potato fries.

## DESSERT

### D4 Chocolate Mud Cake 20

Our signature dessert of a moist, rich chocolate cake, with a chewy, fudgy centre in praline sauce & cashew nuts, served with vanilla ice cream.

### D1 Ice Kacang 15

Perfect for our hot Malaysian weather! Shaved ice, loaded with sweet corn, cendol, red beans & black jelly, drizzled generously with sugar syrup & brown sugar.

add 1 scoop ice cream RM 7

### D8 SO Jumbo Banana Split 26

Your choice of 3 scoops of ice cream topped with chocolate, caramel sauces & whipped cream on a bed of cornflakes & flanked by a banana doing the split!

### D6 Ice Cream (per scoop) 8

Vanilla, strawberry & chocolat



D4 CHOCOLATE MUD CAKE

**SOUL<sup>ed</sup> OUT<sup>\*</sup>**  
*Kuala Lumpur*

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