



The price does not include the 10% service charge and 6% SST.



Meet *The Owner*

Chef Amirull Azahar

Unparalleled dedication to the craft of cooking, turning every meal at Smoll into a memorable and extraordinary experience. With a commitment to excellence and a palate attuned to the finest nuances of flavor, Chef Amirul is not merely Chef De Cuisine but a culinary artist whose creations will leave an indelible mark on your culinary journey. We invite you to savor the exquisite dishes and innovative gastronomy brought to life by Chef Amirull at Smoll, where every meal is a masterpiece.





Every Meal is a
Masterpiece



Start & Share



RM40.00

The Amirull Pie

Beef Shepherd's Pie, Beef BBQ Ragout topped with Silky Mashed Potato.



Introduce Flavors

RM25.00

Marine Croquette

Deep Fried Seafood Bechamel Ball served with Pani Puri and Spicy Tomato Sauce





RM22.00

Origin Truffle Mushroom Soup

Homemade Mushroom Soup using six type of Mushrooms served with Classic Herbs Oil and Golden Butter Croutons.



RM26.00

Chicken Silky Bao

Deep Fried Chicken served with Homemade Bao, Fresh Assorted Salad and Grain Mustard Sauce.

A top-down view of a white oval plate containing a gourmet pasta dish. The dish consists of spaghetti coated in a light-colored sauce, topped with a large, pan-roasted lobster tail. The lobster is garnished with fresh green herbs. The plate is decorated with a vibrant green sauce drizzled in a decorative pattern around the pasta. Small red cherry tomatoes are scattered throughout the pasta.

Gourmet Pasta

RM85.00

Lemon Butter Lobster

Spaghettini Pasta cooked with Lemon Burre Blanc served with Pan Roasted Lobster.

RM36.00

Prawn Squid Ink

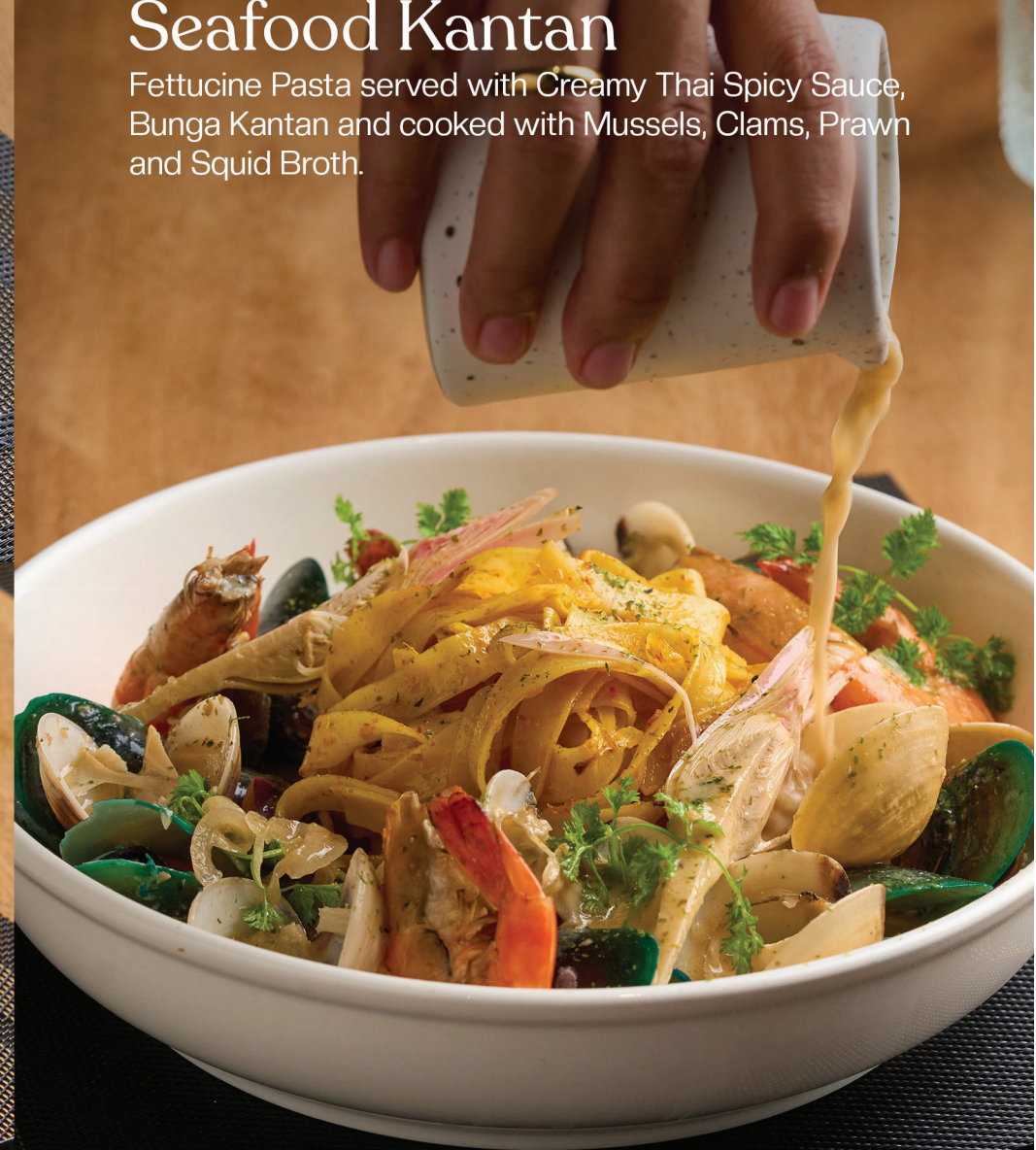
Squid Ink Spaghetini cooked with Anchovies, Sundried Tomato, Tomato Cherries and Lemon.



RM46.00

Seafood Kantan

Fettucine Pasta served with Creamy Thai Spicy Sauce, Bunga Kantan and cooked with Mussels, Clams, Prawn and Squid Broth.



RM37.00

Squid Ink Marinara

Squid Ink Spaghetini cooked with Anchovies, Sundried Tomato, Tomato Cherries, Tomato Concasse, Cream and Spinach.



Gourmet Pasta



RM87.00

Siamese Red Curry Lobster

Spaghettini Pasta cooked with Thai Red Curry Gravy served with Pan Roasted Lobster.



RM41.00

Smoked Duck Alfredo

Roast Pan Smoke Duck served with Alfredo Cream Sauce Spaghetini.



RM43.00

Salmon Ala Vongole

Crispy Skin Salmon, Bed on Creamy Fettuccine cooked with Clams.



RM38.00

Crispy Chicken Alfredo

Crispy Chicken served with Alfredo Cream Sauce Spaghetini.



RM42.00

Salmon Gochujang

Crispy Salmon Cube served with Gochujang Sauce and Cream Spaghetini.



Fragrance Pilaf



RM40.00

Kambing Soultan

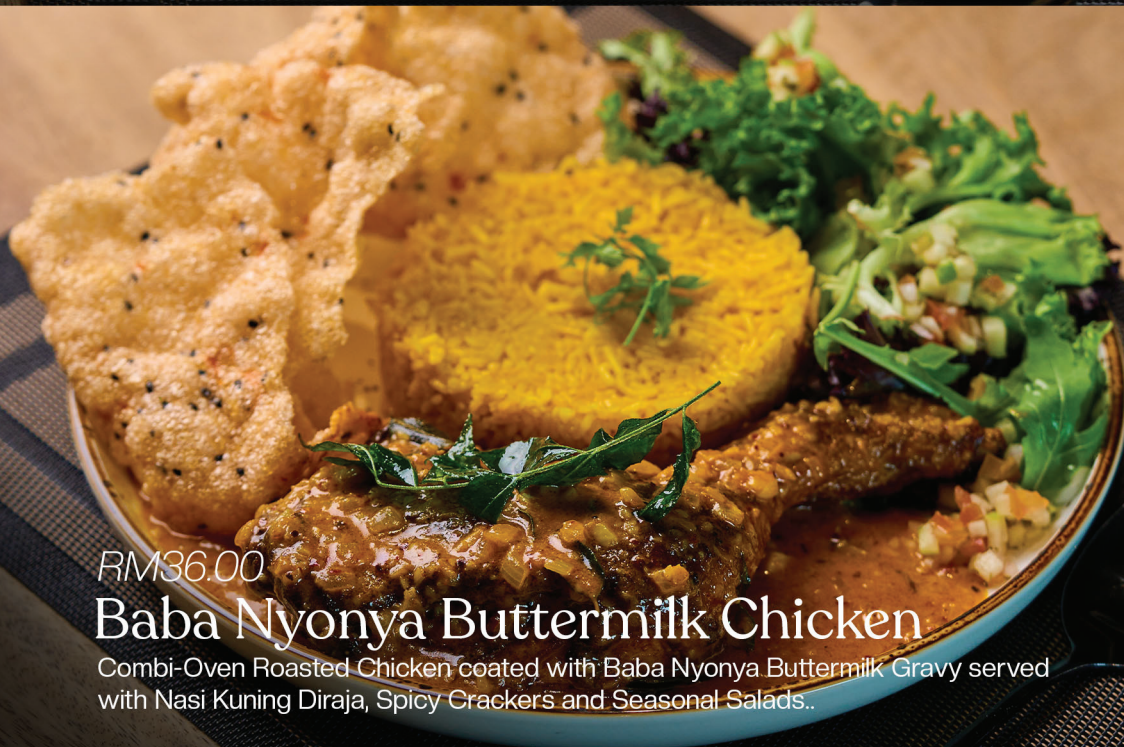
Nasi Kuning Diraja served with Grill Kambing Soultan,
Fresh Salad, Kerabu Air Asam and Spicy Crackers.



RM35.00

Malayan Peri

Combi-Oven Roasted Chicken coated with Malayan Peri Gravy served with Mediteranean Butter Rice, Spicy Crackers and Seasonal Salads.



RM36.00

Baba Nyonya Buttermilk Chicken

Combi-Oven Roasted Chicken coated with Baba Nyonya Buttermilk Gravy served with Nasi Kuning Diraja, Spicy Crackers and Seasonal Salads..

RM65.00

Grain Fed Beef with Pesto Rice

Grilled Grain Fed Steak served with Aromatic Pesto Rice, Grilled Vegetable and Creamy Sarsaparilla Sauce.

Not available
Sorry I'm not popular



S'moll Cuisine

Not available
Sorry I'm not popular

RM110.00

Lobster & Tiger Prawn

Lobster cooked with Butter served with Saute Tiger Prawn, Half-turned Potato, Green Peas, Carrot Puree and Tiger Prawn Bisque Sauce.



RM45.00

Chili Buttermilk Seafood

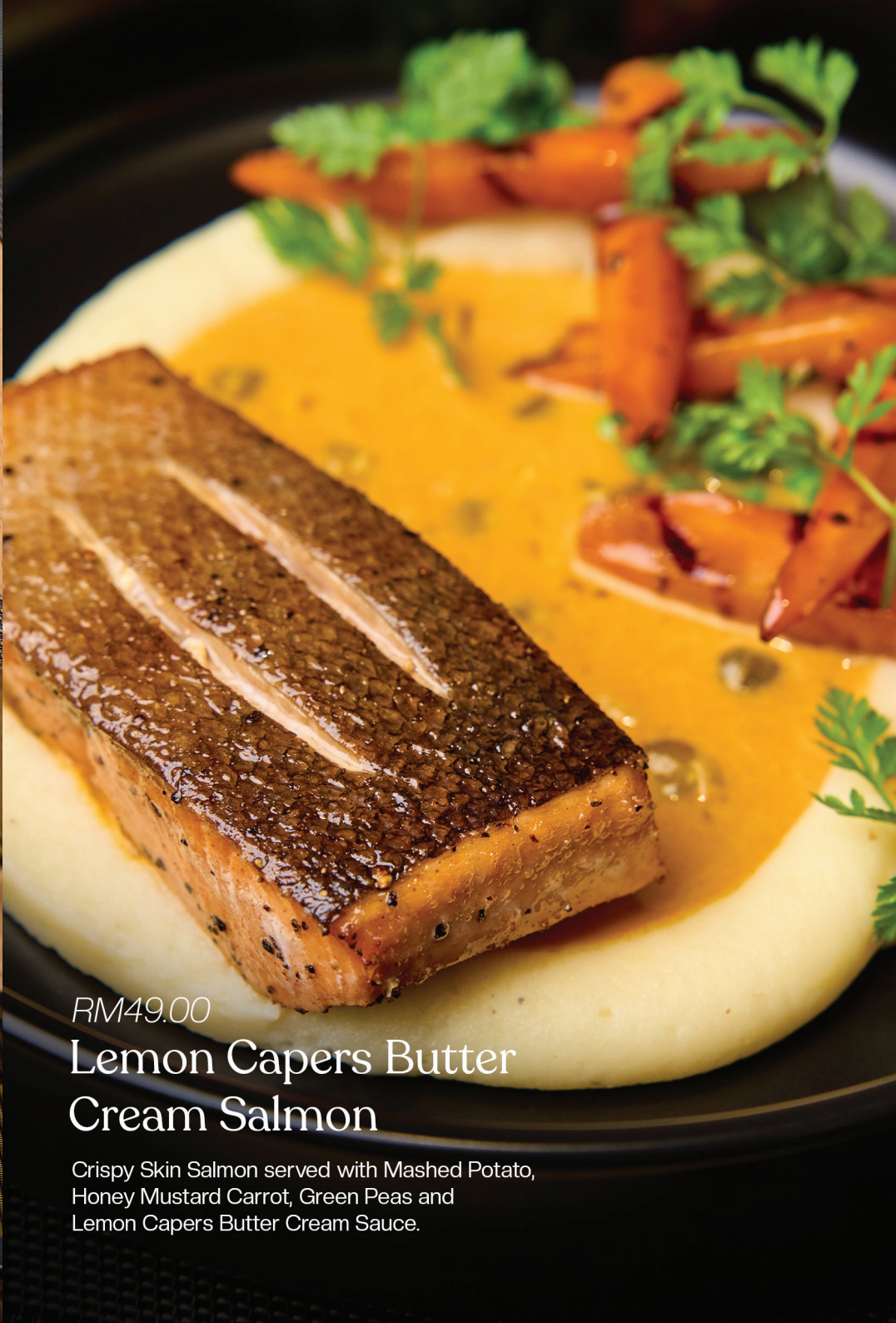
Fresh Mussels, Prawn, Clams and Squid cooked with Buttermilk Gravy and served with Fried Piccolo Mantou Bun.



RM76.00

Beef Ribs

Beef Ribs cooked near 5-hours long with Homemade Spice Stock in a Combi-oven and served with Homemade Fried Potato Noodle, Mashed Potato and Beef Juice.



RM49.00

Lemon Capers Butter Cream Salmon

Crispy Skin Salmon served with Mashed Potato, Honey Mustard Carrot, Green Peas and Lemon Capers Butter Cream Sauce.

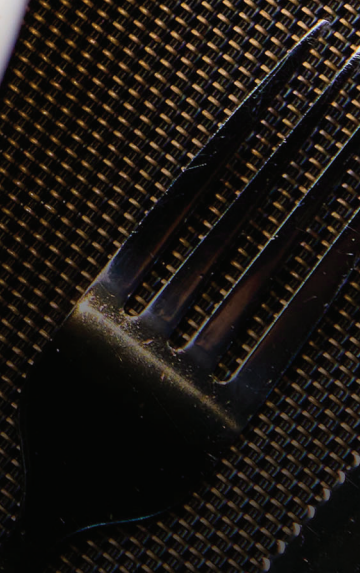


Not available :(
Sorry I'm not popular

RM45.00

Smoked Duck

Oven Pan Smoke Duck served with half-turned Potato, Carrot Puree, Honey BBQ Plum Sauce.





RM48.00

Texas Style Lamb Chop

Grilled Lamb Shoulder cooked with Sarsaparilla Gravy served with Sous Vide Tempura Potato and Green Peas.



RM40.00

Oven Grill Chicken

Oven Grill Teriyaki Garlic Chicken served with Japanese Cucumber Noodle, Mashed Potato, Honey Mustard Carrot, Honey Mustard Broccoli and Honey BBQ Plum Sauce.



RM43.00

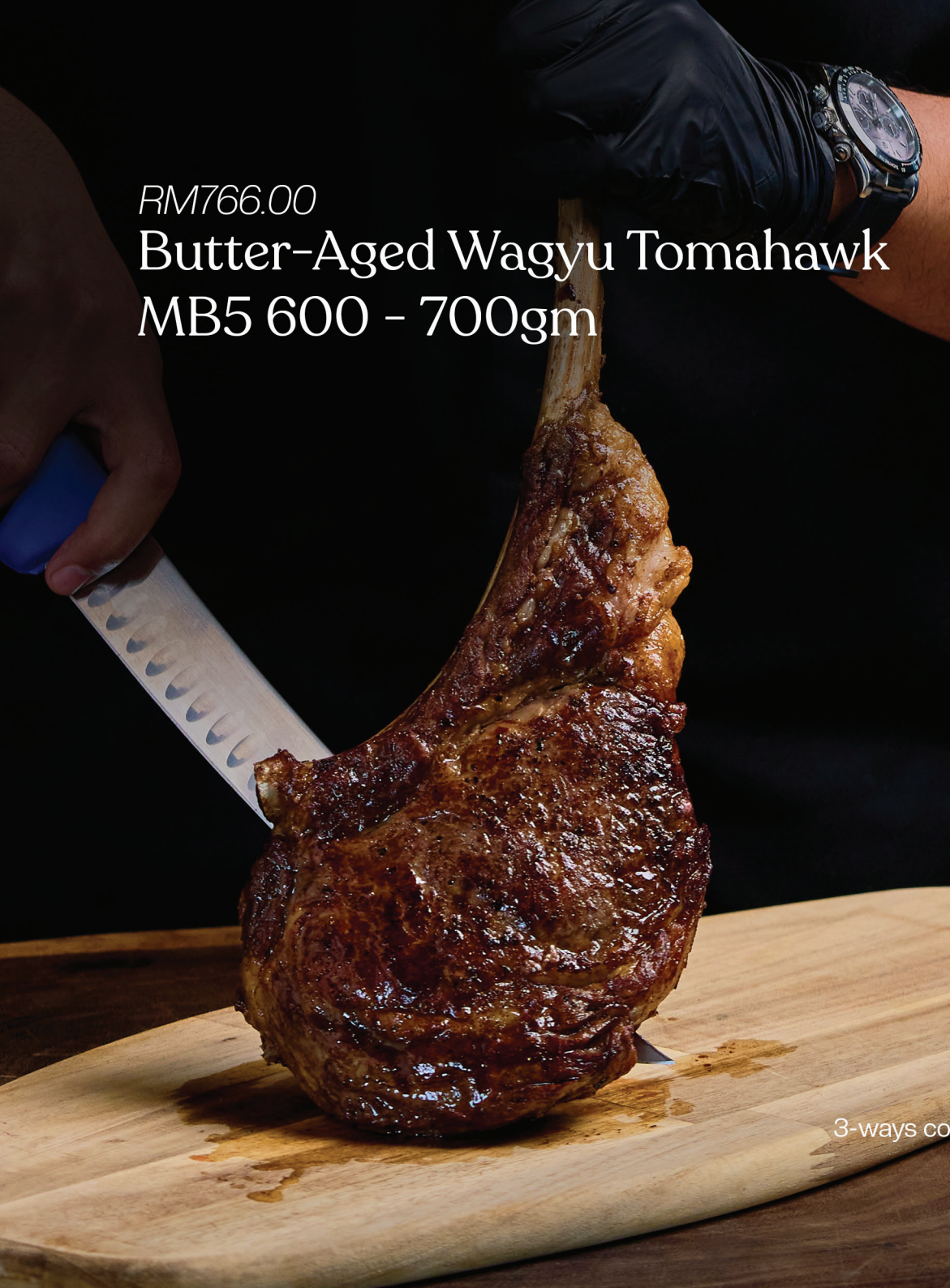
Chorizo Lamb Burger

Grilled Spiral Lamb Sausage served with Sesame Seed Bun, Fresh Juliene Salad Sweet Potato Fries, Garlic Tartare Aioli and American Mustard Dressing.

RM766.00

Butter-Aged Wagyu Tomahawk

MB5 600 - 700gm



(7 to 14 days)

3-ways cooked Wagyu Tomahawk MB5 served with Pesto Rice, Mashed Potato, Mustard Grill Vege, Beef Juice and Cream Pink Peppercorn Sauce.

RM566.00
Wagyu Tomahawk
MB5

3-ways cooked Wagyu Tomahawk MB5 served with Pesto Rice, Mashed Potato, Mustard Grill Vege, Beef Juice and Cream Pink Peppercorn Sauce.

RM466.00
Grain Fed Tomahawk
1.2KG

3-ways cooked Wagyu Tomahawk Grain Fed served with Pesto Rice, Mashed Potato, Mustard Grill Vege, Beef Juice and Cream Pink Peppercorn Sauce.

RM156.00

T-Bones Steak

Charcoal Grill Grain T-Bone (480gm) served with Steak Butter, Pani Puri Salad, Sous Vide Potato and Creamy Pink Peppercorn.

Not available
Sorry I'm not popular



RM206.00

Wagyu Ribeye MB7

Charcoal Grill MB7 Wagyu Ribeye (250gm) served with Steak Butter, Pani Puri Salad, Sous Vide Potato and Creamy Pink Peppercorn.



RM176.00

Wagyu Ribeye MB5

Charcoal Grill MB5 Wagyu Ribeye (250gm) served with Steak Butter, Pani Puri Salad, Sous Vide Potato and Creamy Pink Peppercorn.



RM116.00

Grain Fed Sirloin

Charcoal Grill Grain Fed (250gm) served with Steak Butter, Pani Puri Salad, Sous Vide Potato and Creamy Pink Peppercorn.



RM116.00

Grain Fed Ribeye

Charcoal Grill Grain Fed Ribeye (250gm), served with Steak Butter, Pani Puri Salad, Sous Vide Potato and Creamy Pink Peppercorn.

A Pinch of Sugar



RM38.00

The Eclairs

Belgian Chocolate Eclair & Red Velvet Eclair



RM36.00

Modern Way Tiramisu

Tiramisu Tart served with Biscuits Crumble and Vanilla Ice Cream.



RM28.00

All Berries Sorbet

Homemade Berries Sorbet served with Whipped Cream and Honey Comb on the side.

S'moll Indulgence



RM38.00

Chocolate Mousse Glazing with Velvet served with Strawberry Cream, Strawberry Macaroon, Velvet Crumble and Whipped Cream.

Broken Banana Split



RM25.00

Honey Caramel Banana served with Chef's selection of Ice Cream,
Waffle Cone and Freshly Cut Fruits.

Bar Signature

RM18.00

Black Forest Smoothie

Indulgent Drink inspired by the Classic Black Forest Cake with a twist of Mix Berries and Rich Chocolate Taste to create dessert-like smoothie.



RM18.00

Lemon Caramel Cheesecake Smoothie

Dessert Drink with Lemon Tartness, Smoothness of Cheese and Sweetness of Caramel.



RM18.00

Oreo Mixed Berry Smoothie

The all time favourite Oreo treat came out in a delicious dessert-like drink, a balance of red fruits and vanilla flavour with a Chocolaty Crumbs finish.



RM15.00

Taro Matcha Latte

Wonderfull Layered Milk Beverage with a complex falvours of Taro Yam and complimented after taste with a Kyoto Uji Matcha.



RM15.00

Scarlet Creme

Strawberry and Red Berries on a creamy textured milk with a Vanilla Ice Cream to make a perfect all rounder fruity beverage.





RM15.00

Amber Smith

Refreshing mocktail with the goodness of Granny Smith apple, zesty lemon and soda.



RM15.00

Virgin Mojito

Classic mocktail consist of fresh mint leaves lime juice, brown sugar and soda.

Mixology



RM15.00

Fresa Margarita

Delicious mocktail made by fresh strawberry, lime juice, sugar and soda.



RM20.00

Spice Rose

Rose, ginger and lemongrass mocktail finished with flavored smoke bubble on top.



RM20.00

Rojo Berry

Coconut and strawberry mocktail finished with flavored smoke bubble on top.



Bubble Mocktail

RM20.00

Saline Green

Salted dried prune and Granny Smith apple mocktail finished with flavored smoke bubble on top.



RM14.00

Belgian Hot Chocolate

Hot, rich and creamy textured chocolate made with Callebaut
Finest Belgian Chocolate



RM17.00

Belgian Iced Chocolate

Rich and luxurious chocolate drinks made with Callebaut
Finest Belgian Chocolate

RM15.00

Orange Juice

Freshly squeezed Navel Orange with slow juicer.



RM15.00

Apple Juice

Freshly squeezed Granny Smith apple with slow juicer.



RM18.00

Juice of The Day

If you'd like to know about today's special juice please feel free to ask any of our floor crew members.

RM12.00
**Hot
Latte**

Coffee based beverage made with
espresso & fresh milk.



RM13.00
**Iced
Latte**

Coffee based beverage
made with espresso
& steamed milk.



RM9.00
**Hot
Americano**

Coffee made by diluting espresso
with hot water.



RM10.00
**Iced
Americano**

Coffee made by diluting espresso
with hot water.



RM15.00

Hot Oatmilk Salted Caramel Coffee

Café latte customized with salted caramel sauce finish with thick foam.



RM15.00

Hot Rose Cafe Latte

Café latte customized with rose flavour syrup, topped with dried rose buds.



RM12.00

Hot Cappucino

Coffee based beverage made with espresso & frothy milk.



RM17.00

Iced Oatmilk Salted Caramel Coffee

Café latte customized with salted caramel sauce finish with thick foam.



RM17.00

Rose Cafe Latte

Café latte customized with rose flavour syrup, topped with dried rose buds.



RM13.00

Iced Cappucino

Coffee based beverage made with espresso & frothy milk.





RM13.00 (500ml)
RM18.00 (750ml)

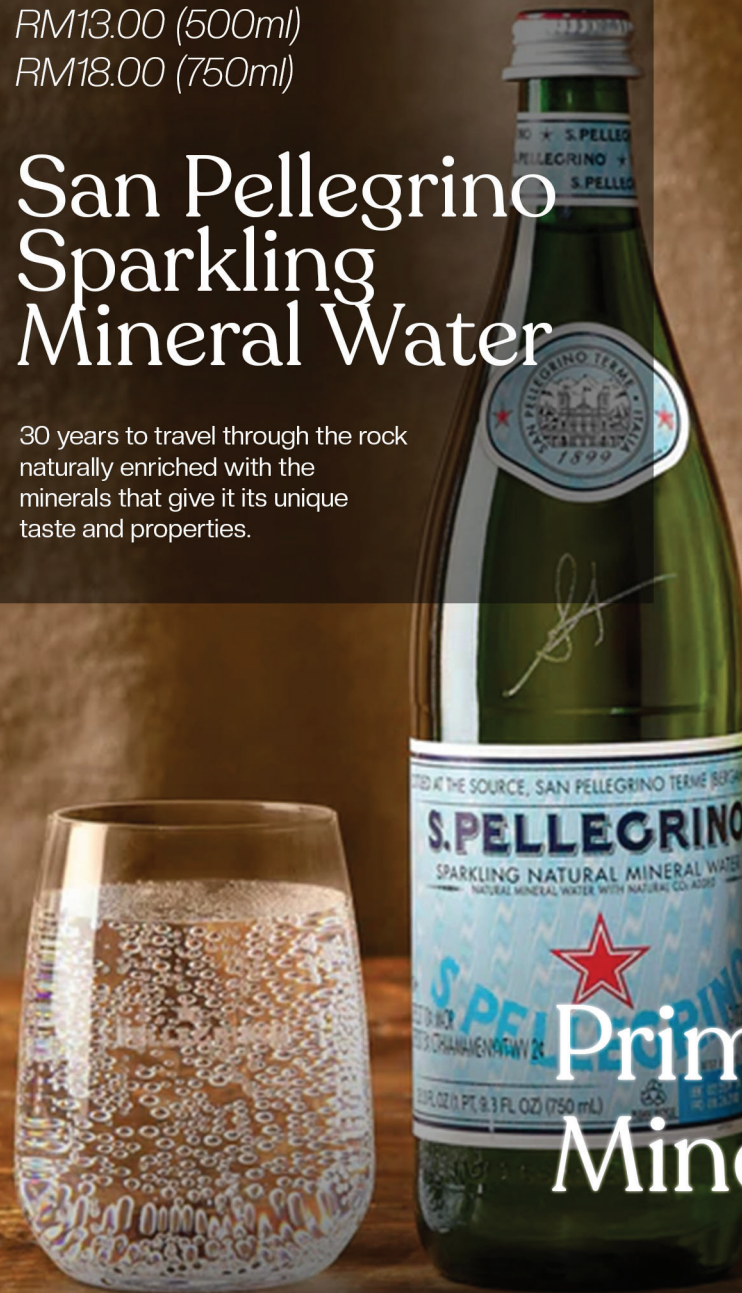
Acqua Panna Natural Mineral Water

The taste of Tuscany in a bottle .

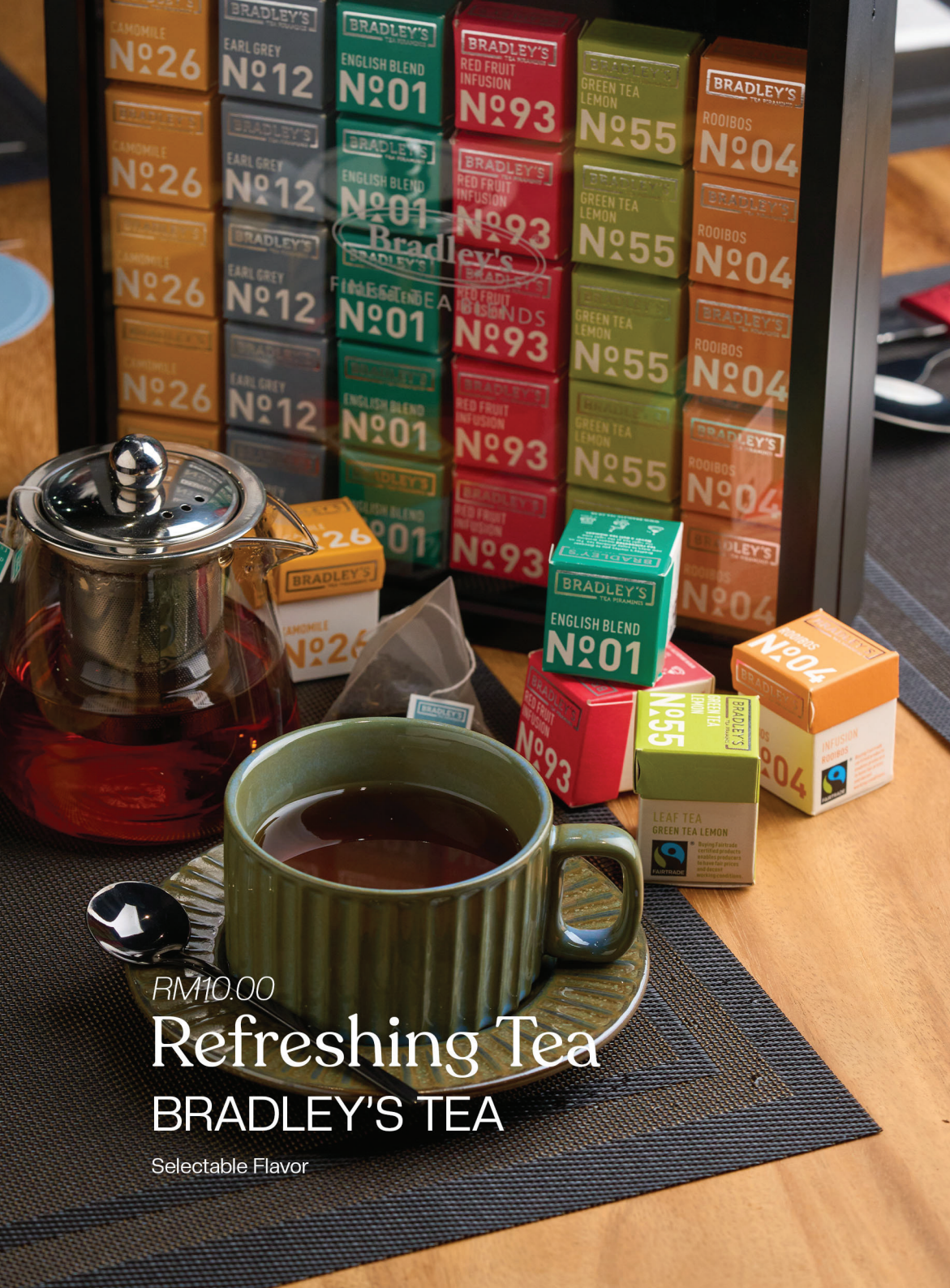
RM13.00 (500ml)
RM18.00 (750ml)

San Pellegrino Sparkling Mineral Water

30 years to travel through the rock naturally enriched with the minerals that give it its unique taste and properties.



Primera Mineral



RM10.00

Refreshing Tea

BRADLEY'S TEA

Selectable Flavor



RM10.00

Hot Honey Lemon

The combination of honey's sweetness and tangy lemon flavour creates a refreshing and soothing beverage.

RM13.00

Iced Honey Lemon

The combination of honey's sweetness and tangy lemon flavour creates a refreshing and comforting beverage.

RM12.00

Iced Lemonade

Classic and refreshing beverage made with freshly squeezed lemon juice, soda and simple syrup.



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