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True



Come True
CAFE

PORK FREE
NON-ALCOHOL



KUALA LUMPUR





WATER TO AFRICA



Imitation Crab With Mash Potato
蟹肉洋芋泥



Golden Soft Shell Crab
黃金軟殼蟹



Avocado Prawn
酪梨鮮蝦



Brunch



Croissant Brunch

早午餐

10:00-12:00

Prices are subject to 6% SST

👍 Golden Soft Shell Crab RM 42

黃金軟殼蟹

酥脆烤可頌，搭配酥香鮮嫩軟殼蟹與蒜味腰果洋芋泥，口感鮮美。

Sourdough Croissant spread with homemade garlic and nuts mash potato. Served with deep-fried soft shell crab & sunny-side-up egg.

Imitation Crab With Mash Potato RM 36

蟹肉洋芋泥

酥脆烤可頌，搭配自製蟹柳沙拉與蒜味腰果洋芋泥，口感酸辣。

Sourdough Croissant spread with homemade garlic and nuts mash potato. Served with sweet and sour imitation crab salad & sunny-side-up egg.

Avocado Prawn RM 39

酪梨鮮蝦

酥脆烤可頌，搭配鮮蝦與自製牛油果泥，口感清爽。

Sourdough Croissant spread with homemade avocado paste. Served with fresh prawn & sunny-side-up egg.

Sous-vide Herb Chicken RM 32

炙燒舒肥雞

酥脆烤可頌，搭配低溫烹調雞胸肉與自製牛油果泥，口感鮮嫩。

Sourdough Croissant spread with homemade avocado paste. Served with slow cook herb chicken breast & sunny-side-up egg.

Sesame Oil Chicken In Taiwan Style
台灣麻油雞



Seafood Curry Laksa
叻沙海鮮



Pasta

義大利麵

12:00-21:00

Prices are subject to 6% SST

👉 Sesame Oil Chicken In Taiwan Style RM 32

台灣麻油雞

這是一款台灣風味義大利麵，選用黑麻油、薑片及去骨雞腿肉，香氣獨特。

Stir-fry chicken thigh with black sesame oil. It's full aroma of black sesame oil. Unique Taiwan style pasta.

Seafood Curry Laksa RM 38

叻沙海鮮

特製叻沙醬醬，搭配鮮嫩鮭魚及蝦仁，微辣開胃。

Curry Laksa Sauce, served with salmon and prawn. Less spicy but appetizing.

👉 Truffle Carbonara Chicken RM 45

松露奶油雞

濃郁滑順的黑松露奶油，搭配鮮嫩雞腿肉，松露香氣十足。

Chef special black truffle cream sauce with tender chicken thigh.

Chicken Basil Pesto RM 35

青醬香草雞

羅勒青醬風味獨特，搭配香草雞肉、松子及起司，經典道地。

Herb chicken thigh with basil pesto. Sprinkle Parmesan and pine nuts on top.

Grill Mentaiko Scallop RM 47

明太子干貝

選用生食等級北海道干貝炙燒，滑順魚卵口味鮮美。

Chef special sauce pasta served with premium Hokkaido scallop and fish roe on the top.

Pasta



Rainbow Rice



(Good for two)

Rainbow Rice 彩虹飯

12:00-21:00

Prices are subject to 6% SST

選用日本茉莉香米及紅麴粉蒸煮而成，搭配新鮮烤蔬果圍繞，色彩就像彩虹般繽紛，健康又美味！

Steamed with Japanese jasmine rice and red yeast powder, roasted vegetables surrounded, the colors are like a rainbow, healthy and delicious!

👉 Roasted Salted Mackerel RM 38

日式鹽烤漬鯖魚

鯖魚本身油脂豐富，烘烤後更能帶出魚肉的鮮美。

Japanese mackerel is full in natural oil. After roasting, it bring out the original taste of fish.

Sous-vide Herb Chicken RM 34

舒肥鮮嫩香草雞

健康橄欖油搭配香草雞胸肉，以Slow Cook方式低溫烹調，繽紛新鮮蔬果搭配優質蛋白質，口感清爽無負擔。

Preserve chicken breast with spices and slow cook with olive oil.

Sea Salt Original Squid RM 49

海鹽蒸烤鮮魷魚

嚴選新鮮蘇東原味烹調，呈現食材原始鮮味，口感Q彈。

Squid without any seasoning. Retain the original flavor.

Pan-seared Duck Leg RM 49

法式焦糖烤鴨腿

鴨腿以主廚秘方小火慢燉入味，蜂蜜炙燒甜香，肉質軟嫩。

Braised and pan-seared duck leg. Spread honey, it taste tender and soft.

Creative pizza 披薩輕食

10:00-21:00

Prices are subject to 6% SST

Classic Country Tomato RM 32

義式鄉村番茄 (蛋奶素 Vegetarian)

選用小麥餅皮、馬扎瑞拉起司、埃曼塔起司、新鮮蕃茄及羅勒烘烤，讓披薩更加美味。

Spread Italian tomato sauce and place fresh mixed vegetables to baked.

Cherry Duck & Spring Onion RM 35

青蔥櫻桃鴨

選用小麥餅皮、馬扎瑞拉起司、埃曼塔起司、甜麵醬及櫻桃鴨烘烤，搭配翠綠青蔥，口感豐富。

Spread sweet bean sauce and put cherry duck to bake. Served with shredded spring onion on top.

👍 Japanese Grilled Eel & Strawberry RM 42

日式蒲燒鰻魚

選用小麥餅皮、馬扎瑞拉起司、埃曼塔起司搭配日式蒲燒鰻及新鮮草莓，讓披薩更加美味。

Spread special sauce and put the eel, fresh strawberries and sprinkle sesame to bake.

Pizza
Creative



Pan-fried Salmon Filet
with Chef Special Sauce
酥烤香料鮭魚排

Stew Lamb Shank
慢燉羊膝

Sous-vide Herb Duck Breast
香草舒肥鴨胸



Main Course 主餐

17:00-21:00

Prices are subject to 6% SST

Pan-fried Salmon Filet with Chef Special Sauce RM 50

酥烤香料鮭魚排

選用挪威鮭魚排，搭配主廚特製香料奶油烘烤，表皮酥脆，鮮嫩細緻。

Salmon filet from Norway and spread the chef special butter on the top to toast. Served with chef special sauce.

👍 Sous-vide Herb Duck Breast RM 58

香草舒肥鴨胸

以橄欖油及新鮮香草，以Slow Cook方式低溫烹調，鮮嫩多汁。

Preserve Duck breast with spices and slow cook with olive oil.

Stew Lamb Shank RM 72

慢燉羊膝 限量推出 Limited

羊膝、新鮮蔬果、義大利香料小火慢燉，肉質柔軟，膠質豐富。

Stew with lamb shank, vegetables and Italian spice with chef special sauce. Limited supply.

SEMIN COURSE



Pan-fried Cauliflower with
Cream Cheese
青檸乳酪花椰



Avocado Prawn
酪梨青檸蝦



Pan-fried
Hokkaido Scallops
香煎北海道干貝



Fried Chicken with Numbing
Spicy Sauce
香酥椒麻雞



Tapas

Tapas

塔帕斯

17:00-21:00

Prices are subject to 6% SST

Truffle Fries

RM 28

松露薯條

薯條金黃酥脆，撒上黑松露及起司，香氣十足。

Crispy fries sprinkle black truffle and cheese.

Avocado Prawn

RM 31

酪梨青檸蝦

酥脆炸餅皮搭配鮮蝦及牛油果泥，風味清爽。

Homemade avocado paste and fresh prawn with crispy chips.

👍 Pan-fried Hokkaido Scallops RM 35

香煎北海道干貝

嫩煎生食等級北海道生干貝，搭配自製牛油果泥，鮮嫩甜美。

Pan-fried Premium Hokkaido scallops with homemade avocado paste.

Italian Seafood

RM 17

Tomato Soup

義式番茄海鮮湯

鮭魚、蝦仁搭配酸甜番茄，清爽鮮美。

Salmon and prawn with tomato flavor soup.

Crispy Golden Squid

RM 35

酥炸金沙魷魚

鹹香金沙醬搭配新鮮炸蘇東，口感鮮嫩。

Deep-fried fresh squid with chef special golden salted egg yolk sauce.

👍 Fried Chicken with Numbing Spicy Sauce

RM 30

香酥椒麻雞

酥炸雞腿肉搭配自製椒麻醬汁，鮮嫩多汁。

Deep-fried chicken thigh with homemade numbing spicy sauce.

👍 Pan-fried Cauliflower with Cream Cheese

RM 27

酸奶乳酪花椰

清爽白花椰及藍莓的組合，帶來豐富口感。

Cauliflower and blueberry with creamy cheese, you can feeling sweet and sour flavor.

Brown Sugar Bubble Tea
黑糖珍珠奶茶



Soufflé Pancake 舒芙蕾

10:00-21:00

Prices are subject to 6% SST

The soufflé is the signature dessert in Come True Coffee. Using high-grade violet flour and thick pancake fried with imported Italian cheese which are fluffy and softy. It will take 20-30 mins to make.

👍 Caramelize Brûlée RM 44

熔岩焦香布蕾

金黃色岩漿般的布蕾醬，再以火焰炙燒而成，焦香脆的焦糖口感搭配鬆軟綿密的舒芙蕾，層次豐富。

Brûlée sauce will pour form the top and seems like lava. Sprinkled with sugar grilled. Snow flake biscuit, Vanilla ice-cream and almond biscuit on side.

👍 Shizuoka Matcha RM 48

日式靜岡抹茶

鬆軟綿密的舒芙蕾搭配日本靜岡抹茶醬及白玉湯圓和紅豆，甜而不膩。

The fluffy soufflé is paired with homemade matcha sauce. Rice balls and red beans are on the side.

Caramelize Lime RM 48

青檸熔岩焦香

以自製的青檸蛋黃醬，再以火焰炙燒而成，焦香脆的焦糖口感搭配鬆軟綿密的舒芙蕾，口感酸甜。

The fluffy soufflé with homemade lime chef special sauce and sprinkled with sugar grilled.

Sweet Taro & Salted Egg Yolk Sauce RM 44

芋香舒芙蕾

蜜芋頭泥搭配鹹蛋金沙醬，甜中帶鹹，是舒芙蕾的創意口味。

Mashed taro with salted egg yolk sauce.

👍 Brown Sugar Bubble Tea RM 38

黑糖珍珠奶茶

自製的奶茶卡士達醬淋上鬆軟綿密的舒芙蕾，以及Q彈的黑糖珍珠，經典台灣口味。

Homemade milk tea custard sauce with fluffy soufflé. Brown perl on the side. It is Classic Taiwan Tasty.

Caramelized Banana with Cocoa RM 38

炙燒香蕉可可

新鮮香蕉火焰炙燒，香脆的焦糖口感，搭配法芙娜可可及鬆軟綿密舒芙蕾，層次豐富。

Fresh banana slices sprinkled with sugar grilled. Fluffy soufflé and homemade cocoa sauce, feeling a sense of rich tasty. It will be chocolate lover best choice.

Soufflé
Pancake





Coffee Espresso


Espresso Coffee 義式咖啡

H 8oz **I** 10oz

Prices are subject to 6% SST

Americano **H** RM 13
 鑿井黑咖啡 **I** RM 14

Passionfruit Americano **I** RM 19
 百香冰美式

 Apple Americano **I** RM 19
 青森蘋果美式

Pineapple Americano **I** RM 19
 鳳梨冰美式

Coconut Americano **I** RM 19
 生椰冰美式

Latte **H** RM 16
 原味那堤 **I** RM 17

Honey Latte **H** RM 18
 蜂蜜那堤 **I** RM 19

Pandan Latte **I** RM 19
 斑蘭葉那堤

 Hazelnut Latte **H** RM 18
 榛果那堤 **I** RM 19

Mocha **H** RM 18
 摩卡那堤 **I** RM 19

Creative Coffee 創意咖啡

僅限內用 Dine In Only

Prices are subject to 6% SST

👍 Rhododendron 杜鵑 亞洲創意咖啡大賽金牌作品
洛神 + 白桃 Roselle / Peach RM 32

Gambateh 甘巴爹 台灣創意咖啡大賽銀牌作品
芭樂 + 綠茶 + 甘草梅粉 Guava juice/Tea/ Plum powder RM 32

Creation Mocha 可可變奏曲 RM 32
法芙娜可可 + 橙汁 + 奶霜 + 柑橘 Valrhona cocoa/ Orange juice/Cream/ Tangerine

Lavender Mist 紫霧花開 RM 36
薰衣草 + 玫瑰 Lavender/Rose

Creative
Coffee



Nitro Cold Brew Coffee

氮氣咖啡

Prices are subject to 6% SST

採用烘豆師調配義式豆，經過手沖萃取後打入氮氣，喝起來口感厚實綿密，富有烤堅果及巧克力味，像啤酒般的滑順感。

Nitro coffee is a high-pressure extraction method and then nitrogen to make coffee taste as dense and smooth as draft beer.

Original Nitro
精典原萃

RM 22

Rose & Lychee Nitro
玫瑰荔枝

RM 24

Summer Mango Nitro
盛夏芒果

RM 24

Nitro Cold Brew Coffee



House Of Special Drink



House Of Special Drink 特調飲品

H 8oz **L 10oz**

Prices are subject to 6% SST

嚴選新鮮原物料，調配出最佳完美比例，品嚐獨特的茶飲風味。

👍 Come True Fruit Tea **H** RM 18
Cometrue水果茶 **L** RM 19

👍 Valrhona Au Lait **H** RM 18
法芙娜可可歐蕾 **L** RM 19

Lavender Milk tea **H** RM 18
薰衣草鮮奶茶 **L** RM 19

Honey Milk Tea **H** RM 18
蜂蜜鮮奶茶 **L** RM 19

Perrier sparkling water **L** RM 13
Perrier氣泡礦泉水

Matcha Au Lait **H** RM 18
抹茶歐蕾 **L** RM 19

Classic Bubble Milk Tea **L** RM 16
珍珠奶茶

Banana & Blueberry Smoothie **L** RM 19
愛的蕉響曲果昔
藍莓+香蕉 blueberry / banana

👍 Blueberry & Mango Smoothie **L** RM 19
甜莓鋒芒果昔
藍莓+芒果 blueberry / mango

Strawberry & Kiwi Smoothie **L** RM 19
莓好奇蹟果昔
草莓+奇異果 strawberry / kiwi



Mocktail



Mocktail

無酒精調飲

Prices are subject to 6% SST

Red Wine Mocktail

薰衣草鳳梨

Non-alcohol red wine/ Lavender/Pineapple

RM 28

Heineken Mocktail

黑莓特調

Non-alcohol Heineken/ Blackberry

RM 22

White Wine Mocktail

柚子接骨木

Non-alcohol White wine/ Yuzu / Elderflower

RM 28

Pour Over Coffee

精品咖啡

👍 Come True Select Blend (H) \$36
Come True Coffee 嚴選 blend 中淺焙

柑橘+莓果+果汁感
Tangerine/ Berry/ Juicy

Panama Finca Hartmann Natural (H) \$40

巴拿馬 哈特曼莊園 精緻日曬 中淺焙

甜李/杏桃/果乾
Plum/Apricot/Dried fruity

👍 Taiwan Alishan Tfu'ya Natural (H) \$58

臺灣阿里山 他扶芽莊園 冬日暖陽 淺焙

蜜柑/李子/龍眼/紅茶
Tangerine/Plum/Longan/Black Tea

Prices are subject to 6% SST

限量供應 Limited / 依產季調整商品

使用產地直送的新鮮生豆，由冠軍烘豆師-王詩如親自烘製，專業呈現原豆的精醇美味。

限定精品原豆

邀您品嚐環遊世界的絕妙風味，精選5款各國當季精品豆，口味款式請參考桌面立牌挑選。

El Salvador carmen Natural (H) \$36

薩爾瓦多 卡門莊園 特選日曬 中焙

莊園可可/烤堅果/蜜糖
Cocoa/Roasted Nutty/Honey

Honduras Alicia Sweet Kiss (H) \$40

宏都拉斯 艾莉西亞 甜蜜之吻 中焙

蜜糖/核果甜/茶感
Honey/Nutty/Tea-like

👍 Ethiopia Worka Natural G1 (H) \$40

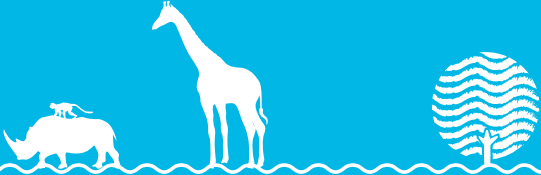
衣索比亞 沃卡 果香日曬 G1 中淺焙

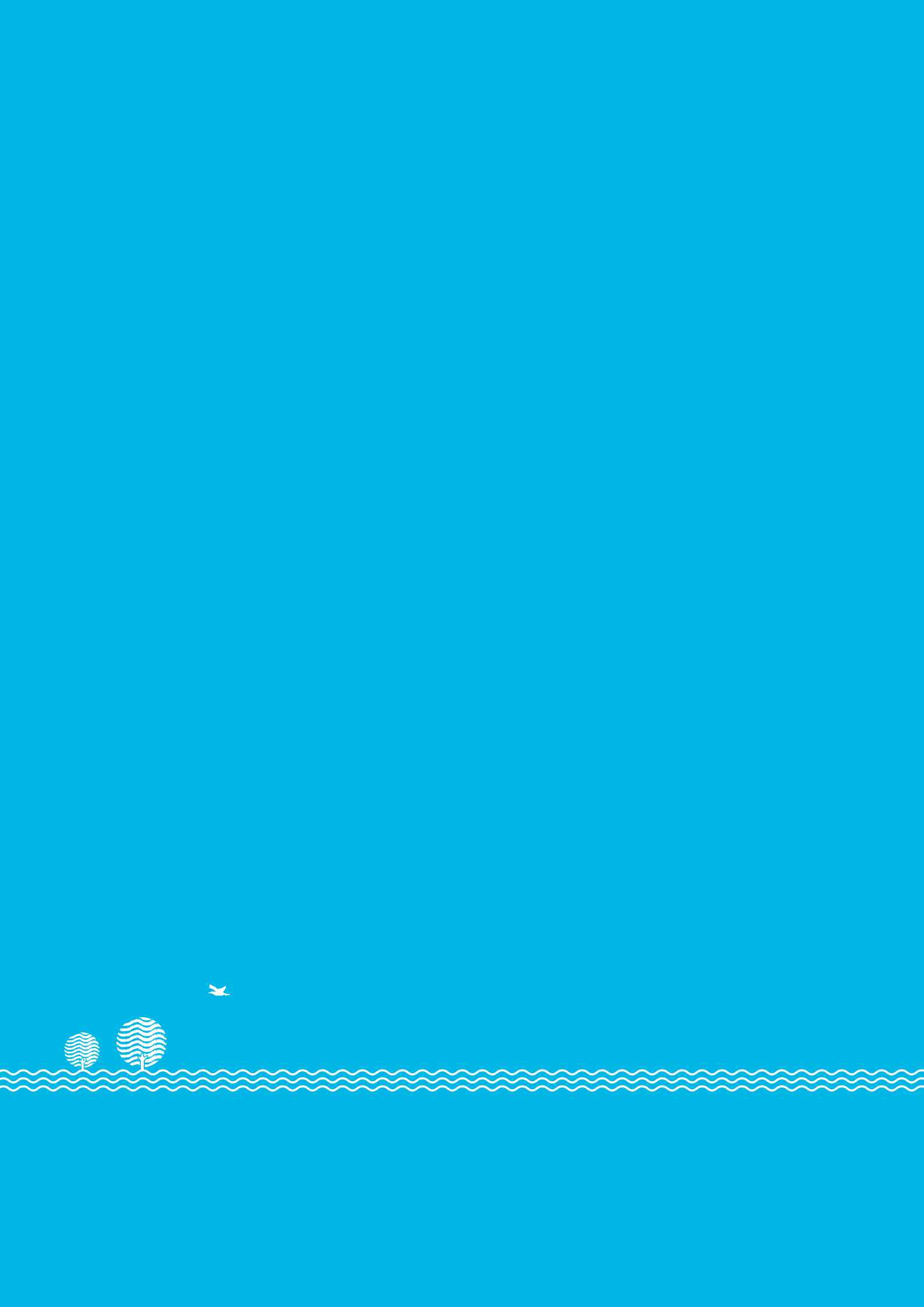
野薑花/柑橘/茶香
Ginger Lily/Tangerine/Tea

Filter Single
Origin Coffee



讓咖啡循環世界美好





Come True

Come True CAFE The Starhill KL

10:00a.m. ——— 10:00p.m.

Tel. 013 - 880 - 1150

G 36 & L1 01-34 (lot No. L113-1), The
Starhill, 181 Jalan Bukit Bintang, 55100
Kuala Lumpur

