

Rise & Shine

by

TAPESTRY



Come for the brunch, stay for the coffee

Right in the beating heart of Chow Kit, this is our tribute to the area that comes alive every morning as a favourite breakfast spot for many KL-ites. Rise & Shine by Tapestry intertwines local heritage with modernity, bringing you the perfect blend of East meets West.

To the wet market, or the kopitiam that has been around for generations, our rendition of sarapan includes locally-sourced produce, home-made breads and passionately-brewed coffee.

Brunch, good coffee, conversations.
Some things are just meant to come together.



www.tapestrydining.my



[tapestryKL](https://www.facebook.com/tapestryKL)



[tapestrymy](https://www.instagram.com/tapestrymy)

All-day Breakfast

RISE & SHINE EGGS BENEDICT,

on bubble and squeak, poached eggs

and bunga kantan hollandaise

choose from:

Beetroot-cured salmon

Sarsi-glazed beef bacon

Halloumi (v)

BANGERS & HASH,

potato hash with salt beef, lamb sausages,

poached egg and bunga kantan hollandaise

SHAKSHOUKA,

eggs baked in tomato-based shakshuka

with lamb meatballs served with

toasted sun-dried tomato focaccia

EGGS, SAUSAGE & BEANS,

sunny-side-up eggs with sausages, baked chickpeas,

field of mushrooms and home-made sourdough bread

choose to add Sarsi-glazed beef bacon or Halloumi (v)

PANCAKES,

with mixed berries compote, fresh berries,

edible chocolate soil and Earl Grey gula melaka (v)(s)

choose to add Sarsi-glazed beef bacon or Halloumi (v)

FRENCH TOAST,

with fresh berries, mixed berries compote,

Earl Grey gula melaka (v)(s)

choose to add Sarsi-glazed beef bacon or ice cream

Bowls

HORCHATA SMOOTHIE,

banana, pineapple smoothie with almond butter,

toasted Hawaiian coconut, granola,

mixed berries, pomegranate and chia seeds (v)(n)

AVOCADO SMOOTHIE,

avocados and banana smoothie with strawberries,

blueberries, granola, pomegranate and chia seeds (v)

YOGHURT,

fresh low-fat yoghurt with strawberries, blueberries,

toasted Hawaiian coconut, granola and honey (v)

BIRCHER MUESLI,

sliced green apples, strawberries, blueberries,

cranberries, pomegranate, honey (v)



Eggs Benedict



Horchata Smoothie



Egg Drop

Lunch from 11.45am onwards

GRILLED CHICKEN

with charred herbed cauliflower, mustard served with Sarawak native 'Beras Sia' rice

SOBA

with spring onion, seaweed, bonito flakes, chicken and battered egg yolk

FISH & CHIPS

Lightly-battered locally-caught fish fillet served with fries and lemon zest aioli sauce

FRIED CHICKEN

Lightly-battered fried chicken brushed with honey sriracha glaze and served with a side of fries and fennel salad

GRILLED CHICKEN BURGER

with charred radish served on a toasted burger bun with a side of fries and fennel salad

BANGERS & SQUEAK

Grilled lamb sausages drizzled with garlic soy reduction and fennel salad on bubble and squeak

SALT BEEF BURGER

Salt beef with sriracha aioli sandwiched in a toasted burger bun served with a side of fries and fennel salad

MEATBALL SUB

Lamb meatballs drenched in tomato stew finished with Grana Padano shavings on a sub roll served with onion rings

LINGUINE

with battered edamame, seasonal vegetables, tomato stew, served with freshly grated Grana Padano choose to add lamb meatballs

On Toast

RISE & SHINE EGG DROP,

soft-scrambled eggs with cheddar, caramelised onions, sriracha aioli sandwiched in between a toasted Hawaiian sweet bun
choose to add Sarsi-glazed beef bacon or Halloumi (v)

GRILLED BANANA BREAD,

with pumpkin kaya and almond butter (v)(n)(s)

THE HAINAN,

soft-scrambled eggs with coffee grounds, charred heirloom tomatoes, toast soldiers and pumpkin kaya (v)
choose to add Sarsi-glazed beef bacon

AVOCADO,

with grilled halloumi and tomatoes on home-made sourdough bread (v)

FIELD OF MUSHROOMS,

with sautéed edamame, chives with Grana Padano shavings on home-made sourdough bread (v)

MARbled EGG,

fried marbled eggs with salt beef and sriracha aioli on a toasted Hawaiian sweet bun

EGGS ON TOAST,

on home-made sourdough bread (v)

Sides

BEETROOT-CURED SALMON

SARSI-GLAZED BEEF BACON

GRILLED LAMB BANGER

SMASHED AVOCADO (v)

FENNEL SALAD (v)

SAUTÉED/FRIED MUSHROOMS (v)

GRILLED HALLOUMI (v)

ULAM HERBED FRIES (v)

ULAM HERBED ONION RINGS (v)

BUTTERED TOAST (2 SLICES)

BUTTERED HOME-MADE SOURDOUGH (2 SLICES)

LOCALLY-MADE ICE CREAM

Vanilla, Chocolate

Coffee

DOUBLE ESPRESSO

ESPRESSO MACCHIATO

LONG BLACK / AMERICANO

PICCOLO LATTE

LATTE

CAPPUCCINO

FLAT WHITE

MOCHA

HAZELNUT / CARAMEL LATTE

NITRO COLD BREW

Original
Manuka

SPECIALITY SEASONAL
HAND-BREWED COFFEE

(Please allow 15-20 mins of preparation time)

choose to add plant-based milk

choose to substitute to Seasonal Single Origin beans



Non-Coffee

ARTISANAL 'NATIVE' CHOCOLATE

MATCHA LATTE

BABYCINO

TEA

SODA

Coca-Cola, Sprite

WATER

Badoit

by

8^{oz}



White Wine

SAUVIGNON BLANC

Grower's Gate (Australia)

CHARDONNAY & SAUVIGNON BLEND

La Closerie des Lys Fruitières (France)

Red Wine

SHIRAZ

Growers Gate (Australia)

MERLOT, SYRAH & CAB SAUVIGNON BLEND

La Closerie des Lys Fruitières (France)

Skin Contact

ORANGE WINE

Il Carpino Exordium IGT
Della V.G. 2012 (Italy)

Juices

MIGHTY GREEN

green apple, spinach, cucumber, celery

TROPICAL

passion fruit, pineapple, green apple

ORIENTAL

mango, beetroot, ginger, basil

Bubbles

CAVA

Raventós i Blanc,
'Blanc de Blancs' 2016 (Spain)

Craft Beers

PALE ALE,

Murrays Angry Man Pale Ale

INDIAN PALE ALE (IPA)

Mornington Indian Pale Ale

PORTER/STOUT

Mornington Porter