



T A P E S T R Y

In Tapestry, We Brunch

TAPESTRY | The Gardens Mall **The Essence of Brunch & Contemporary Dining**

Inspired by the vibrant café culture of Australia and the broader Australasian region, TAPESTRY brings together bold, modern flavours with timeless culinary traditions.

Rooted in quality ingredients and thoughtful execution, our menu features house-made baked goods, artisanal brunch plates, and signature dishes that balance comfort with innovation. Complementing this, our curated coffee program, in collaboration with Eight Ounce Coffee Co., ensures that every cup is brewed to perfection, making coffee an essential part of the TAPESTRY experience.

Beyond brunch, TAPESTRY | The Gardens Mall - our flagship in a mall - offers a refined yet approachable dining menu that embodies the best of East meets West, combining classic favourites with a twist, ensuring a versatile and dynamic gastronomic journey from morning to evening.

At TAPESTRY, we are more than just a dining destination. We are a space where creativity meets culinary heritage, where brunch and contemporary dining intertwine effortlessly. We invite you to savour the flavours of today - reimagined.

With Love, Team Tapestry

est. 2019



* Images are for illustrative purposes only.

SHAREABLES

Rise & Shine

EGGS BENEDICT

35

Bubble & Squeak, Poached Eggs, Hollandaise, Ikura, Salad

Choose From:

Beetroot-cured Salmon

Sarsi-glazed Beef Bacon

Grilled Paneer

EGG DROP

22

Soft Scramble, Caramelised Onions, Sweet Bun, Sriracha Aioli

Add On:

Beetroot-cured Salmon 16

Sarsi-glazed Beef Bacon 16

Grilled Paneer 8

LOADED POTATOES & EGGS

32

Tapestry Fluffed Eggs, Smashed Roasted Baby Potatoes, Caramelised Onions, Crispy Rosti, Sour Cream, Chives

GOLDEN ROSTI

30

Russet Rosti, Sunny Side-up, Sour Cream, Pickled Lemon

Choose From:

Beetroot-cured Salmon

Sarsi-glazed Beef Bacon

Grilled Paneer

BREAKFAST BURRITO

32

Soft Scramble, Potatoes, Portobello Confit, Baby Spinach, Sriracha Aioli

BANGERS & HASH

38

36-hour Sous Vide Salt Beef, Crispy Hash, Lamb Banger, Poached Egg, Roasted Vegetables

LAMB SHAKSHOUKA

35

Baked Eggs, Spiced Tomato Sauce, Chickpeas & Minced Lamb, Baba Ganoush, Ricotta Cheese, Sourdough Toast

TAPESTRY BANANA BREAD

25

Banana Bread with Dried Fruits & Walnuts, Pumpkin Kaya, Almond Butter

Our menu uses local kampung free-range eggs. All our breads and sauces are house-made.



Open Faced Sandwiches

EGG DROP 2.0

Tapestry Fluffed Eggs, Sarsi-glazed Beef Bacon,
Caramelised Onion, Sriracha Aioli, Sourdough

33

GUACAMOLE & CHILLI

Tapestry Fluffed Eggs, Smashed Avocado, Chilli-oil,
Sourdough

32

MAGIC MUSHROOMS

Tapestry Fluffed Eggs, Sautéed Mushrooms, Truffle Oil,
Sourdough

35

SALMON AVOCADO

Tapestry Fluffed Eggs, Beetroot-cured Salmon, Avocado,
Sourdough

38

BURRATA & TOMATO

Oven-dried Cherry Tomatoes, Burrata, Pesto, Sourdough

55

SMOKED DUCK

Tapestry Fluffed Eggs, Maple-glazed Smoked Duck,
Sourdough

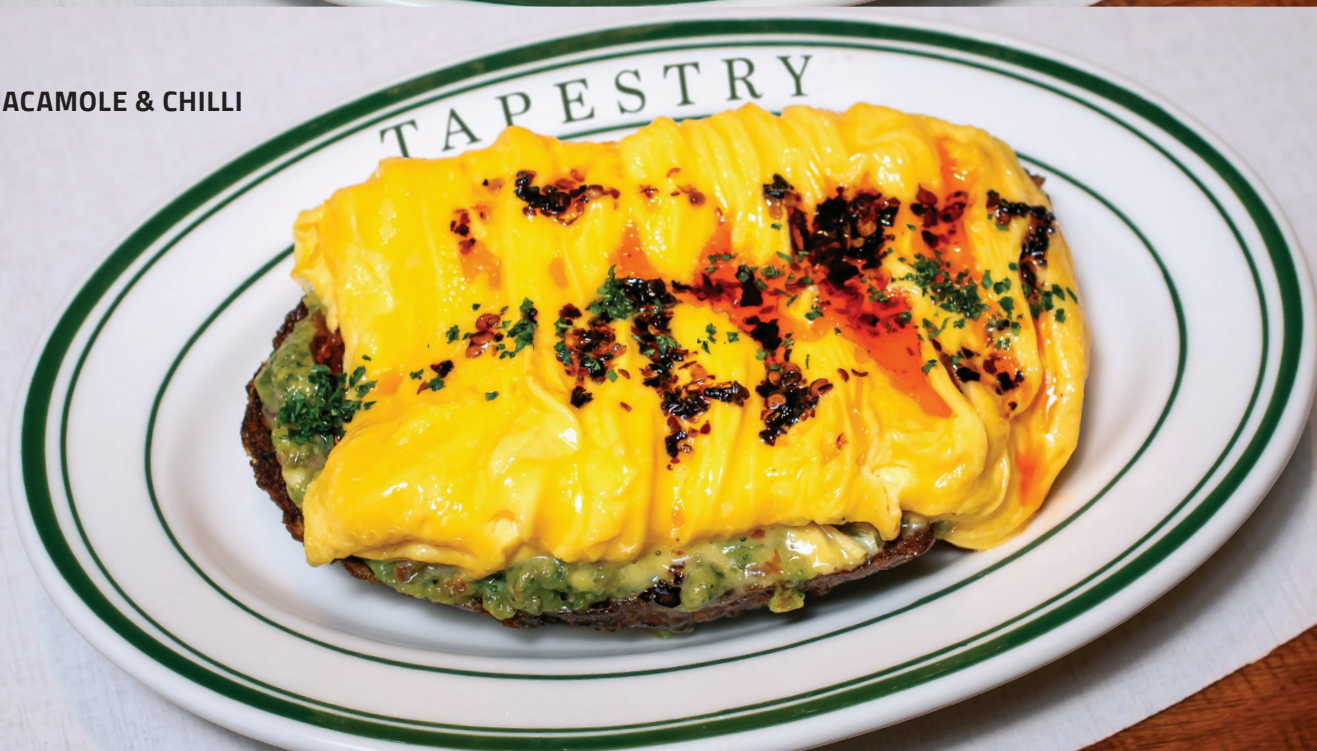
42

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EGG DROP 2.0



GUACAMOLE & CHILLI







MAGIC MUSHROOMS







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Pancakes



- THE BUTTERMILK CLASSIC**  **22**
Whipped Maple Honey Butter, Maple Syrup
- BERRIES SUNDAE PANCAKE**   **30**
Fresh Strawberries, Fresh Blueberries, Mix Berries Compote, Brownie Crumble, Vanilla Ice-Cream
- BREAKFAST PANCAKE**  **35**
Sunny Side-up, Beef Bacon Strips, Soy Maple Syrup

Smoothie Bowls





- HORCHATA**  **23**
Almond Butter, Gula Melaka, Coconut Milk, Banana, Strawberry, Blueberry, Toasted Hawaiian Coconut Flakes, Pomegranate, Pineapple, Yogurt, Granola, Chia Seeds
- AVOCADO DREAM**  **28**
Strawberry, Blueberry, Pomegranate, Mango, Fresh Avocado, Yogurt, Milk, Brown Sugar, Granola, Chia Seeds
- BERRY HEALTHY SMOOTHIE**   **28**
Blueberry, Strawberry, Banana, Yogurt, Milk, Brown Sugar, Granola, Chia Seeds

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Soups

CREAMY MUSHROOM SOUP 	28
Mushroom, Fresh Cream, Garlic Toast	
FRENCH ONION SOUP 	28
Mozzarella, Onion Jam, Sourdough Toast	

Salads

GARLIC LABNEH SALAD 	35
House-made Garlic Labneh & Harissa, Pumpkin, Beetroot, Garden Greens, Orange, Spiced Roasted Cauliflower	
RAINBOW QUINOA SALAD  	35
Tri-Coloured Organic Quinoa, Garden Greens, Honey Lemon Vinaigrette, Cherry Tomatoes, Roasted Pumpkin	
SOFT SHELL CRAB & WATERMELON SALAD 	42
Soft Shell Crab, Garden Greens, Watermelon, Mint, Basil, Honey Lemon Vinaigrette	

Shareables

SMOKED HUMMUS & SOURDOUGH 	32
House-made Hummus, Fried Chickpeas, Smoked Paprika Oil	
CRISPY CAULIFLOWER 	30
Tempura Cauliflower, Tandoori Spiced Butter, Coconut Yogurt	
CONFIT PORTOBELLO 	25
Portobello Mushroom, Garlic, Rosemary, Thyme	
TRUFFLE FRIES 	35
Skin-on Fries, Truffle Oil, Grated Parmesan	

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SMOKED DUCK
CARBONARA



CLASSIC PESTO



ANGUS BEEF RAGU





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Pastas

BELL PEPPER MISO ZUCCHINI 	30
Spaghetti, Burnt Bell Pepper, Zucchini, Miso, Lemon	
CLASSIC PESTO 	38
Spaghetti, Sweet Basil, Toasted Pine Nuts, Garlic, Lemon, Parmigiano Reggiano	
GINGERFLOWER DUCK CONFIT	39
Spaghetti, Local Duck Confit, Bunga Kantan, Garlic & Chilli Flakes	
SMOKED DUCK CARBONARA 	40
Spaghetti, Smoked Duck, Egg-yolk, Parmigiano Reggiano	
ANGUS BEEF RAGU 	42
Rigatoni, Australian Angus Beef Mince, Cherry Tomatoes, Parmigiano Reggiano	

Mains

SCHNITZEL CAESAR SALAD	38
Breadcrumbs Chicken, Romaine Lettuce, Caesar Dressing, 7-min Egg, Fried Shallots, Grated Parmigiano Reggiano	
LAKSA GORENG SEAFOOD 	40
Spaghetti, Tiger Prawn, Squid, Prawn Oil, Burnt Lime Slice	
SHEPHERD'S PIE	40
Minced Beef, Tomato, Mashed Potatoes, Roasted Vegetables	
FISH & CHIPS	40
Tempura Seabass, Tartar, Skin-on Fries, Lemon Wedge	
BEURRE BLANC SALMON 	50
Pan-seared Salmon, Roasted Vegetables, Mashed Potatoes, Beurre Blanc Sauce	
STEAK FRITES	128
Wagyu Flank Steak, Chimichurri, Skin-on Fries	

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Coffee & Chocolate

	H / C
DOUBLE ESPRESSO	8.8 / 9.8
ESPRESSO MACCHIATO	10.8 / -
LONG BLACK/AMERICANO	10.8 / 11.8
PICCOLO LATTE	11.8 / -
LATTE/CAPPUCCINO/FLAT WHITE	13.8 / 14.8
CARAMEL LATTE	15.8 / 16.8
HAZELNUT LATTE	15.8 / 16.8
MOCHA	14.8 / 15.8
CHOCOLATE	13.8 / 14.8
Alternative Milk Add On	
Almond	2
Oat	2
Soy	2

Hot Tea

ENGLISH BREAKFAST,	10
EARL GREY, PEPPERMINT	
CHAMOMILE, GREEN TEA	

Canned Soda

COKE	10
COKE ZERO	10
SPRITE	10
SCHWEPPES TONIC	10
SCHWEPPES SODA	10
SCHWEPPES GINGER ALE	10

Water

HILDON STILL WATER (750ml)	20
HILDON SPARKLING (750ml)	20

Craft Soda

TAPESTRY COLA	13
ICE-CREAM SODA	15

Fresh Juices

ORANGE OASIS	18
House-blend of Navel & Valencia Oranges	
VITAMIN-C	18
Valencia Orange, Carrot, Ginger	
MIGHTY GREEN	18
Orange, Celery, Cucumber, Mint, Ginger, Baby Spinach, Green Apple	
HEALTHY CHOICES	18
Green Apple, Carrot, Celery	
GLOW-UP	18
Green Apple, Kale, Baby Spinach	

Oleo Saccharum

LEMON & LIME	15
Lemon & Lime Oleo Saccharum, House-made Citrus Honey Syrup, Espresso, Soda Water	
ORANGE	15
House-made Orange Honey Syrup, Ristretto, Fresh Milk	
COFFEE	20
Coffee Oleo Saccharum, Espresso Vietnamese Condensed Milk	

House-made

	H / C
ASAM BOI TONIC	- / 18
BLUE PEA LEMONADE	- / 18
THE ARNOLD	- / 18
BLOOMING FLOWER HONEY TEA	18 / -

THE ARNOLD



BLUE PEA LEMONADE



MIGHTY GREEN



ORANGE OASIS



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House Pour
Wines (White)

MARLBOROUGH RIDGE, SAUVIGNON BLANC
Wairau Valley, New Zealand, 2020

GLS / BTL
38 / 180

TERRAZAS RESREVA, CHARDONNAY
Mendoza, Argentina, 2022

38 / 180

House Pour
Wines (Red)

RICHLAND, MERLOT
Riverina, South Australia, 2023

GLS / BTL
38 / 180

TERRAZAS RESERVA, CABERNET SAUVIGNON
Mendoza, Argentina, 2021

40 / 190

Premium Wines
by bottle

WHITE

SAN SIMONE PRESTIGE, PINOT GRIGIO
Friuli Grave, Italy, 2023

220

BORSAO SELECCION BLANCO, MACABEO, CHARDONNAY
Aragon, Spain, 2023

390

RED

SIERRA CANTABRIA, CRIANZA
Rioja, Spain, 2019

270

TERRAZAS, GRAND MALBEC
Mendoza, Argentina, 2020

390

HENTLEY FARM VILLAIN & VIXEN, SHIRAZ
Barossa Valley, South Australia, 2021

220

ROSÉ

LOS VASCOS, ROSÉ
Colchagua Valley, Rapel Valley, Chile, 2023

210

Tapestry, The Gardens Mall

Thank you for choosing to dine with us at Tapestry, The Gardens Mall.
We're all about warm hospitality, crafted flavours, and moments worth lingering over.
In Tapestry, We Brunch—and we're so glad you're a part of it.

As we continue to grow with this new outlet and an expanded menu that now extends
into the evening, we're learning every day and truly value your thoughts.

If you've enjoyed your time with us, we'd be incredibly grateful if you could leave us
a kind word or two. Your feedback helps us serve you better, and your support
means the world to our team.

Simply scan the QR code below to leave a Google Review and share your experience:



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 www.tapestrydining.my