



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.

All-day Brekkie

RISE & SHINE EGGS BENEDICT 34
Poached eggs, fluffy bubble and squeak,
topped with bunga kantan hollandaise,
served with garden salad & coffee dressing
*Choose from: Beetroot-cured salmon / Sarsi-glazed beef
bacon / Grilled halloumi cheese* 🌿

RISE & SHINE FRENCH TOAST 30
Deep fried french toast with lemon curd, berry compote,
hazelnut crumbs, sea salt mascarpone cream,
meringue & fresh berries 🌿
w locally-made vanilla / chocolate ice cream (+8)

BIG BREKKIE 36
Eggs your way, balsamic glazed cherry tomato,
house-battered sweet corn fritters, grilled portobello,
baby spinach with coffee dressing
*Choose from: Beetroot-cured salmon / Sarsi-glazed beef
bacon / Grilled halloumi cheese* 🌿
w toasted sourdough (+4)
w grilled halloumi cheese (+8) 🌿
w grilled lamb banger (+10)

BANGER & HASH 38
Grilled lamb banger, house-made potato hash,
36-hour sous vide salt beef, roasted vegetables,
poached eggs, bunga kantan hollandaise

RISE & SHINE MUFFIN 24
Homemade English muffin, sunny side up egg,
mild cheddar cheese, served with hash brown
*Choose from: Minced chicken patty / Lamb meatball patty
w double patty (+6)*

GOLDEN ROSTI 30
Crispy potato rosti, sunny side up eggs,
pickled zucchini & cultured sour cream
*Choose from: Beetroot-cured salmon / Sarsi-glazed
beef bacon / Grilled halloumi cheese* 🌿

RISE & SHINE EGG DROP 22
Soft scrambled eggs, aged cheddar cheese,
caramelised onion, sriracha aioli, toasted hawaiian
sweet bun 🌿🌿🌿
w beetroot-cured salmon (+8)
w sarsi-glazed beef bacon (+8)
w grilled halloumi cheese (+8) 🌿

SHAKSHOUKA 34
Eggs baked in minced lamb, vegetables &
spiced tomato sauce, ricotta cheese,
served with toasted sourdough

AVOCADO TOAST 30
Toasted sourdough, smashed avocado,
cherry tomato, arugula with coffee dressing,
beetroot pickled pear, baby red radish 🌿
w poached egg (+3)

MUSHROOM TOAST 30
Toasted sourdough, whipped ricotta cheese,
sun-dried cherry tomato cremini & portobello
mushroom, frisée with coffee dressing,
beetroot pickled mushroom, sunflower seed granola
w poached egg (+3) 🌿🌿

GRILLED BANANA BREAD 25
Banana bread with dried fruits & walnut, served with
house-made pumpkin kaya & almond butter 🌿🌿

from 11.30am onwards

Hearty Lunch

FISH & CHIPS 38

Crispy battered butter fish, chips,
lemon zest tartar sauce, cilantro aioli

FRIED CHICKEN BURGER 34

Crispy fried chicken thigh, purple slaw,
sriracha aioli, toasted brioche bun,
served with chips & gherkins
w double patty (+10)

BEEF BURGER 36

180 grams of australian beef patty
with cheddar cheese, house-made burger sauce,
toasted brioche bun, caramelised onion,
served with chips & gherkins
w double patty (+10)

PAN-SEARED CHICKEN 30

Pan-seared brined chicken thigh,
basil pesto drizzle, house-made potato hash,
roasted vegetables & 'au jus'

SALT BEEF MASH 36

36-hour sous vide salt beef, mashed potatoes,
served with avocado & pineapple pico de gallo,
rucola salad & 'au jus'

PULLED DUCK AGLIO OLIO 32

Pulled duck, house-made chilli oil, herb mix of
bunga kantan, spaghetti, fried arugula

TRUFFLE MUSHROOM TAGLIATELLE 30

Cremini mushroom, eringi mushroom, black
truffle mushroom sauce, tagliatelle, beetroot
pickled mushroom, grana padano, parsley 🌿

BASIL PESTO TAGLIATELLE 28

Basil pesto, cherry tomato, hazelnut sourdough
gremolata, tagliatelle 🌿
w marinated chicken (+7)

SPINACH & PEAS RIGATONI 30

Spinach, peas & black truffle sauce, shimeji
mushroom, rigatoni, whole grain dijon mustard,
rocket 🌿

SALT BEEF SANDWICH 32

36-hour sous vide salt beef, caramelised onion,
basil pesto, aged cheddar cheese, sun-dried
tomato, yellow mustard, toasted sourdough, aioli,
served with garden salad & coffee dressing

BUDDHA SANDWICH 32

Grilled portobello mushroom, avocado, paneer
cheese, tomato, yellow mustard, basil pesto,
toasted sourdough, aioli, served with
garden salad & coffee dressing 🌿

Goodness In A Bowl

HORCHATA SMOOTHIE 23
Banana emas, pineapple, low fat yoghurt,
coconut cream, house-made almond butter,
mixed berries, pomegranate, toasted hawaiian
coconut flakes, granola, chia seeds 🌿

DRAGON FRUIT SMOOTHIE 23
Red dragonfruit, honey jackfruit, mango,
low fat yoghurt, coconut cream, roasted walnuts,
chia seeds, toasted hawaiian coconut flakes 🌿

AVOCADO SMOOTHIE 27
Avocado, fresh milk, low fat yoghurt,
brown sugar syrup, mango, mixed berries,
pomegranate, granola, chia seeds 🌿

Sides

HOUSE-MADE SEASONED FRIES 15

SWEET CORN FRITTERS 15

TEMPURA OYSTER MUSHROOM 20

SMASHED AVOCADO 15

MASHED POTATO 12

SAUTÉED SEASONAL VEGETABLE 13

HAWAIIAN SWEET BUN 8

TOASTED SOURDOUGH 8

LOCALLY-MADE ICE CREAM 10

VANILLA, CHOCOLATE



vegetarian friendly



nuts friendly



seeds friendly

Prices shown are in Ringgit Malaysia and
subject to service charge and prevailing taxes.

Classics

	H / C
DOUBLE ESPRESSO	8.8 / 9.8
ESPRESSO MACCHIATO	9.8 / 10.8
LONG BLACK / AMERICANO	10.8 / 11.8
PICCOLO LATTE	11.8 / 12.8
LATTE / CAPPUCCINO	13.8 / 14.8
FLAT WHITE	13.8 / 14.8
MOCHA	14.8 / 15.8
HAZELNUT / CARAMEL LATTE	15.8 / 16.8

Alternative milk	3
Soy milk	
Almond milk	
Oat milk	

Coffee Creations

	H / C
PINEAPPLE COLD BREW Burnt MD2 pineapple syrup, fresh pineapple juice, black cold brew	- / 15
CASHEW COCO COLD BREW Toasted cashew coconut syrup, almond milk, black cold brew	- / 14
ASAMBOI TONIC House-made asamboi syrup, espresso, tonic water	- / 14
BREAKFAST LATTE Toasted cereal steep milk, ristretto	16 / -
APPLE CINNAMON COLD BREW Apple cinnamon syrup, black cold brew	- / 15

Chocolate

HOT 13.8

COLD 14.8

Matcha Latte

HOT 13.8

COLD 14.8

Alternative milk 3

Soy milk

Almond milk

Oat milk

Tea

English Breakfast, Earl Grey, Peppermint,
Chamomile, Green Tea 8 / 9

Shrubs Series

H / C

CRANBERRY PINK PEPPER - / 20

Fresh & dried red cranberry, black & pink
peppercorn, elderflower tonic, soda water,
apple cider vinegar

STRAWBERRY BALSAMIC - / 17

Fresh strawberries, balsamic vinegar,
apple cider vinegar, demerara sugar

GUAVA ASAMBOI - / 15

Green guava, asamboi, white sugar,
apple cider vinegar

Craft Soda

COLA 14

Rise & Shine house-made cola syrup,
soda water

ICE CREAM SODA 15

Rise & Shine house-made ice cream
soda syrup, soda water

Oleo Saccharum

	H / C
COFFEE	- / 21
Coffee oleo saccharum, vietnamese condensed milk, espresso	
LEMON & LIME	- / 15
Lemon & lime oleo saccharum, house-made citrus honey syrup, espresso, soda water	
ORANGE	- / 15
Orange oleo saccharum, house-made honey orange syrup, ristretto, fresh milk	

Juices

ORANGE OASIS	16
House-blend of navel & valencia oranges	
PURPLE PARADISE	16
Pineapple, beetroot, green apple, mint	
MIGHTY GREEN	16
Orange, celery, cucumber, mint, ginger, baby spinach, green apple	
TROPICAL	16
Pineapple, green apple, passionfruit	

Wine

WHITE	G / B
SAUVIGNON BLANC	28 / 165
Grower's Gate (Australia)	
Red	
SHIRAZ	28 / 165
Grower's Gate (Australia)	

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