

To place your order,  
please proceed to the counter.

# Coffee

## Shop Beans

[beanbrothers.my](http://beanbrothers.my)

## Find Us on IG

[@beanbrothers.my](https://www.instagram.com/beanbrothers.my)

## About Bean Brothers

BEAN BROTHERS was founded in 2013 as a specialty coffee subscription service, through which we put together a panel of competition baristas, judges and experienced coffee roasters to introduce the new global coffee movement to the people around us. To date, we have since expanded from a specialty coffee roastery to ten stores internationally, with a team of 80 baristas and counting. Our roastery now sources vast array of coffee varieties from around the world and serve them in our stores, besides doing wholesale to businesses and other cafes. We are also very active in engaging the industry hosting coffee events, doing coffee trainings and classes. As a guide, Bean Brothers strive to connect people through coffee, creating unique coffee experiences to tens of thousands of people in the community.

## Our Cafes

### **BEAN BROTHERS PETALING JAYA**

1, Jalan PJU 3/50  
Sunway Damansara  
47810 Petaling Jaya  
Selangor Darul Ehsan  
0830 - 2000 (Mon-Sun)  
0830 - 1800 (Tues)

### **BEAN BROTHERS AT THE LINC KL**

G-1, The Linc  
Jalan Tun Razak  
50400 Kuala Lumpur  
0830 - 2000 (Mon-Sun)  
0830 - 1800 (Tues)

### **BEAN BROTHERS BUKIT BINTANG: AN ESPRESSO BAR**

G36, The Starhill  
181, Jln Bukit Bintang  
Bukit Bintang  
55100 Kuala Lumpur  
0900 - 2100 (Mon-Sun)

### **BEAN BROTHERS MENARA MAXIS**

GF, Maxis Tower  
Jalan Ampang  
Kuala Lumpur City Centre  
50088 Kuala Lumpur  
0800 - 1700 (Mon-Fri)  
By Appointment Only  
(Sat-Sun)

# Crowd's Favourite

Black Suit  
Long Black

12



Signature blend black coffee: a bold, nuanced blend of dark chocolate and nutty notes with a hint of sweetness and a satisfying, full-bodied finish.

Velvet White  
Iced Americano

12



Our refreshing double Ethiopian espresso blend iced americano: a vibrant concoction with floral notes and a fruity undertone, balanced with a robust espresso kick. A cool, exhilarating sip with depth.

Black Suit  
Latte

15



Crowd's favourite espresso blend from Brazil, Guatemala, and Ethiopia unfolds with notes of dark chocolate, spice, and floral whispers, cradled in velvety, frothy milk. for a moment of blissful indulgence

Double Ristretto  
Cappuccino

14



Savor the depth of our double ristretto cappuccino: a bold, concentrated coffee essence harmoniously mingling with velvety milk and foam. A rich, nuanced embrace of strong and creamy sensations in every comforting sip.

Barista Select

20



Entrust our barista to select from the finest seasonal beans available, crafting a vibrant, ever-changing coffee canvas with every hand-poured, nuanced sip.



# Espresso

## 1 CHOOSE YOUR COFFEE

Black	Double Espresso	11
	Long Black	12
	Americano	12
White	Flat White	14
	Latte	15
	Cappuccino	14
	Piccolo Latte	14
	Vanilla Latte	16
	Caramel Latte	16
	Mocha	16
Alternative	Extra Shot	3+
	Oat Milk	3+

## 2 CHOOSE YOUR BEAN

**BLACK SUIT**

60% Brazil Sao Paulo  
 15% Ethiopia Mustefa Abakeno Lot #45  
 25% Colombia Tolima Supremo

Roasting **Medium Dark**  
 Tasting Note **Dark Chocolate, Almonds**

**WHITE**

60% Ethiopia Gotiti  
 40% Ethiopia Hambella

Roasting **Medium Light**  
 Tasting Note **Citrus Fruits, Jasmine, Brown Sugar**

# Others

# Filter

## BREW WITH

V60	20
Clever	20
Aeropress	20

**#331** Ethiopia Halo Hartume

Varietal **Kurume, 74110, 74112**  
 Process **Washed**  
 Roasting **Medium**  
 Tasting Note **Peach Pie, Tangerine, Jasmine Tea**

**#332** Peru La Colmena

Varietal **Caturra**  
 Process **Natural**  
 Roasting **Medium**  
 Tasting Note **Butterscotch, Apple, Jujube**

**#318** Brazil Sítio Bateia

Varietal **Catuai**  
 Process **Pulped Natural**  
 Roasting **Medium Light**  
 Tasting Note **Brazil Nut, Lemon Pound Cake**

Single	Moonlight	15
Estate Tea	Golden Tips Pu-Erh	15
	Phoenix Oolong Almond	16

Others	Chocolate	14
	Mint Chocolate	15
	Matcha Latte	15
	Hōjicha Latte	15
	Orange	14



# Food

## The

Volume 08

2023

# Curious Palate

Our cafes has always been driven by the curiosity and adventurous spirits of our patrons. Your eager exploration of our diverse and unique dishes, once varied across locations, has inspired a vision for a greater, unified culinary identity. To harness the essence of this shared culinary journey, we have made the decision to completely revamp and standardise our menu under the theme of The Curious Palate in conjunction with our 8th year birthday celebration.

This decision and curation of this new menu was born from careful consideration of all your feedback and preferences. The captivating dishes that have delighted and enchanted you now form the backbone of our new menu, striking a balance between our creative specialties and time-honored favourites. Beyond

enhancing the preparation methods for each dish and elevate the quality of our ingredients, this menu fortifies our brand's identity. In doing so, we extend a cohesive, memorable coffee and food experience to everyone who steps into our cafes.

Our journey into The Curious Palate is more than a strategic shift - it's a heartfelt celebration of our growth and commitment to you that have spurred us on from the very beginning. Each dish is more than just a meal; it's an experience, a memory, and a story. We are profoundly grateful for the unwavering support and look forward to satiating curiosities and creating cherished memories, one plate at a time.

To place your order, please proceed to the counter. If you have any food allergies or specific dietary needs, we kindly request that you inform one of our staff members before placing your order. Your well-being is important to us, and we are here to assist you in making a safe and enjoyable dining choice.

All-Day: **0830 – 1630**

-  Vegan
-  Spicy
-  Contains Nuts
-  Contains Cheese

Bread & Viennoiserie

## Croissant

8



## Sourdough

8



# Let's



## Bagel

8

### ADD ON

Scrambled Eggs	+5
Poached or Sunny-Side Up	+3
Egg Mayo	+5
Ham & Cheese 	+6
Avocado	+7
Cultured Sour Cream	+4
Whipped Butter	+5
Smoked Salmon	+12
Strawberry Jam	+4
Orange Marmalade	+4
Honey	+5

# Roll!



# Join The

Flexitarian   
36



Embrace a harmonious balance with our dishes, crafted for a nutritious and versatile diet

# Good Guide

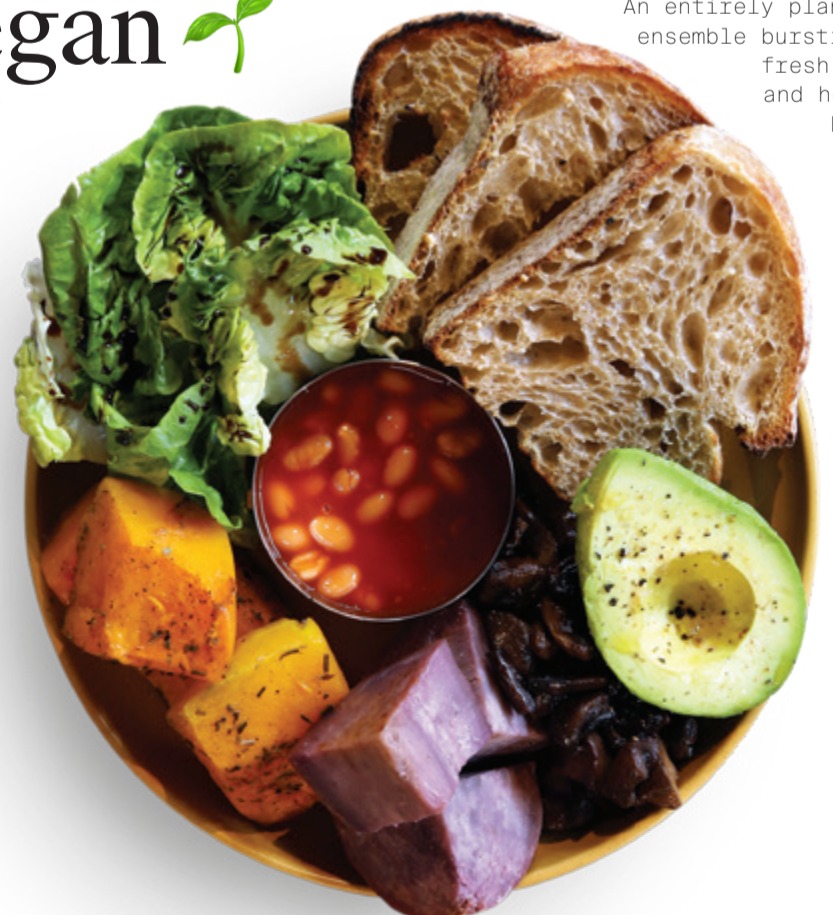
Ovolacto   
24

A harmonious blend of egg and avocado for the ultimate comfort meal



Vegan   
26

An entirely plant-based ensemble bursting with fresh flavors and healthful benefits





# Raise

## Spiced Cinnamon Apple French Toast 🥜🧀

28

Indulge in the sweet and spiced flavors of cinnamon apple French toast topped with banana tempura and vanilla ice cream



## Turkish Egg Çilbir 🌶️🥜🧀

Experience the taste of Türkiye with poached eggs slathered with our smoky yoghurt, served with sourdough

26



## Citrus Smoked Salmon on Bagel 🧀

29

Savory smoked salmon with a refreshing citrusy twist served on a golden bagel

# Toast!



# Healthy, Hearty

Berry & Quinoa  
Granola Yogurt 

26

Fruits and Chia  
Outside Pudding 

19

# and a



Mixed berries compote layered with creamy quinoa and granola yogurt for a refreshing start



Nutritious chia seeds and hearty oatmilk come together in a satisfying bowl of wholesome goodness

# Wholesome Bowls



# Dressed To Impress

## Kale Salad 🌱🥜🧀

25

A vibrantly fresh kale salad tossed in our tahini dressing for a light and healthy option



## Classic Caesar Salad 🧀

22

A timeless classic featuring crisp romaine lettuce, our special Caesar dressing, and smoked duck chips



### OPTION TO ADD

Grilled Chicken	+6
Poached Egg	+3

# Impress



# The Rajang Steak Sandwich 🥜🧀

34



Juicy steak slices in our secret Rajang marinate, sandwiched between artisan baked bread. A meat lover's delight

# Whipped Cream Cheese & Avocado Sandwich 🥜🧀

33



Creamy whipped cream cheese and fresh avocado slices layered in a crunchy sourdough. A mouthful of creamy goodness

# Simple

# Grilled Cheese Sandwich 🧀

25



Three types of cheese perfectly grilled for a crispy outside and a gooey, cheesy inside

# Three eats



# Greens

## Tahini Quinoa Buddha Bowl

26

Nutty quinoa paired with a variety of fresh veggies, drizzled with tahini dressing. A bowl of wholesome goodness healthful benefits



## Tofu Medley with Miso Soy Glaze

29

Pan-seared miso soy tofu on bed of pumpkin carrot mash and an assortment of grilled vegetables. A vegetarian's dream



## Baba Ganoush with Homemade Pita Bread

26

Creamy Baba Ganoush served with warm fluffy pita bread

# Wholesome Goodness



# Smoked Duck Aglio Olio with a Kick 🌶️

29



Smoky duck slices with spicy aglio olio style, served over al dente spaghetti, a flavorful twist to a classic

# Chicken & Basil Pesto 🥜🧀

29



Succulent chicken pieces tossed in a fresh basil pesto, served over al dente tagliatelle, a comforting and hearty dish

# Seafood Parma Rosa Spaghettini

35



A mix of seafood cooked in a flavorful Parma Rosa sauce, served over al dente spaghetti



Truffle  
Green Peas  
Tagliatelle



32



# Gastronomic Delight

Al dente tagliatelle  
tossed vibrant green  
peas and crunchy edamame  
offering a symphony of  
earthy and fresh nuances  
in every bite



of

Grilled Whole Seabass with Rucola Salad 🥜🧀

55

The Ocean



Freshly grilled seabass served with a crisp rucola salad. A bite of the ocean

The

Char-Grilled Sirloin Steak 🧀

60

of



200g of Aussie grass-fed beef sirloin steak, masterfully grilled, perfected with our house special salsa sauce

Grasp

The Earth





# Truffle Accentuated Fries

22

Thick fries tossed in luxurious truffle oil and paste. A touch of elegance



# Cheesy Corn Pull-Apart Fries

25

Thick fries draped in stretchy cheese and dotted with sweet and savoury corn. A playful twist on a favorite



# Mushroom Tempura

18

Crispy on the outside, soft on the inside. Our mushroom tempura is a crowd-pleaser



# Cheesy Fries

18

Hearty-cut fries lavishly blanketed with mozzarella and shavings of Parmigiano. Indulgence in every bite

Decadent Desserts

Meal on a sweet note with our scrumptious desserts

# Toasted Almond Panna Cotta with Kelulut Honey

20

# Mouthful



Creamy almond panna cotta drizzled with tangy and floral kelulut honey. A sweet end to your meal

# Smoked Sea Salt Chocolate Brownie

14

Rich chocolate brownie with a hint of smoky sea salt. Sweet and salty perfection

# Walnut & Banana Bread

9

Moist banana bread studded with crunchy walnuts. A sweet treat you can't resist

OPTION TO ADD

Vanilla Ice Cream +5

# of Magic