



M E N U

Bray is an all-sourdough specialty bakery where we focus on the Malaysian palate & eating habits. Same goes for our food where we use sourdough methods to incorporate into our food and we support our local farmers & suppliers to create dishes which is unique to their own but also suitable for all taste buds.

(Please refer to our counter order or QR code for pastries & sourdough loaves availability)





MCO Sourdough Toast



mushroom butter

apple jam

pesto

Signature MCO Sourdough Toast 7 [V]

*a mix of apple onion & multigrain porridge
Chef's first two sourdough that he created during MCO 1*

- +4 mushroom butter / french salted butter
- +4 housemade apple, figs, rose jam
- +4 signature tomato pesto (contains nuts)
- +4 housemade nyonya kaya
- +4 half boil egg 63°C & soy sauce
- +7 brulee chicken liver pate & prune

Basil Focaccia Sourdough Toast With Pesto 15 [V]

bray's on take on focaccia loaf serve with signature pesto

Rice Roti Toast With Kaya & Butter 13 [V]

childhood nostalgia flavours



Truffle Candied Wedges



Avocado Salad

Truffle Candied Wedges 22 [V]

*hand cut wedges, sweet & savoury truffle cheese seasoning,
truffle burnt butter sauce*

Mushroom & Truffle Milk Foam Soup 28 [V]

medley of mushrooms with onion jam toast

Roasted Tomato & Shellfish Bisque 34

mussels, lobster bisque, hearty tomato soup with cheese toast

Avocado Salad 29 [V]

truffle miso dressing, baked cheese avocado, sourdough soil

Warm Duck Salad 31

*ricotta cheese, warm peas, miso dressing, duck confit,
raisins, savoury nuts, pesto*

SMALL PLATES



The Baker's Breakfast 32

eggs of your choice, chicken duck spam, mushrooms, cultivateat tomatoes, truffle miso arugula, pesto, sourdough toast

Eggs Benedict 29

*sourdough muffin, cultivateat tomato salad, avocado hollandaise, choice of **smoke salmon** or **salt beef**
+3 changed to sourdough pancakes (chef personal fav)*

Avocado on Sourdough 31 [V]

avocado mash, hummus, cream cheese, crushed mint peas, cultivateat tomato salad, multigrain

Sourdough Pancakes 27 [V]

maple blueberry compote, mascarpone, spiced maple orange syrup, marigold

Brûlée French Toast 24 [V]

vanilla, cinnamon, mascarpone, spiced maple orange syrup, salted butter

ALL-DAY BREAKFAST



Charred Eggplant
& Zucchini Shakshuka



Sweet Potato
Hummus
& Moroccan Beef



Seafood Stew
& Saffron



Lamb Potato
Gratin Pie

Seafood Stew & Saffron 39

lobster bisque with prawn, mussels, squid, saffron, pesto, spinach, sourdough toast

Lamb Potato Gratin Pie 34

bolognese of lamb, mashed potato, parmigiano cheese, pickled cucumber, sourdough toast

Sweet Potato Hummus & Moroccan Beef 34

ricotta cheese, allium oil, browned butter, chickpeas, dry spiced rub, sumac onion, sourdough toast

Charred Eggplant & Zucchini Shakshuka 32 [v]

capsicum pomodoro stew, egg, smoked paprika, pesto, sourdough toast

OPEN TOAST

comes with a side of truffle-candied wedges & corn miso salad

Smoked Salmon 39

cream cheese, warm peas, horse radish cream, capers, poached eggs

Mushroom Pesto 37 [V]

cream cheese, medley of mushrooms, soy glaze, semi dried tomatoes, poached egg

choice of bread



apple onion sourdough



porridge multigrain sourdough



brioche sourdough



wholemeal yogurt sourdough



signature croissant +5



Smoked Salmon
Open Toast



Focaccia Grilled Cheese



Masalah Fried Chicken Burger

SANDWICHES

+7 for sides of truffle-candied wedges & corn miso salad

Chimichurri Chicken 26

Salt Beef & Onion 27

Smoked Salmon 29

Spiced Lamb 27

Veggie & Hummus 24 [V]

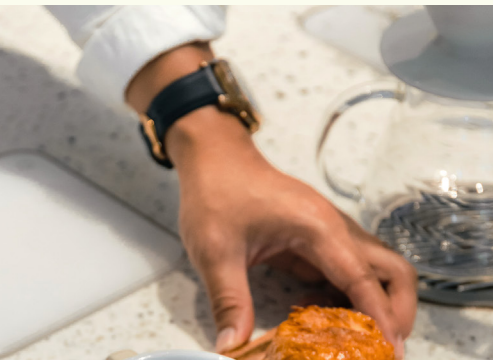
Focaccia Grilled Cheese 26 [V]

parmigiano-reggiano, cheddar, gouda, emmental, semi-dried tomatoes

Brioche Masalah Fried Chicken Burger 31

tempura battered, cream cheese, secret mix spice,

we are here to uncover the coffee that you will love by offering a diverse selection of beans, showcasing local roasters, & embracing seasonality



Barista & Baker's Pairing

we believe in serving our coffee in an optimal temperature for the desired experience. However, do let us know in advance your preferences. we dont judge


COFFEE



x



SINGLE ORIGIN

	hot	iced
espresso	9	
piccolo/macchiato	12	
long black	11	12
flat white	13	
cappuccino	14	15
latte	14	15
mocha	16	17
Signature		
barista & baker's paring	28	
<i>1/2 Black & 1/2 White paired with kouign-amann. (1pax)</i>		
butterscotch spiced latte	16	17
espresso tonic		16
affogato 		20
<i>bray's x söfte croissant ice cream with espresso & sourdough cereal</i>		
<i>oat milk / soy milk +4</i>		
Ready To Drink Bottle (RTD)		
latte		18
oat latte		20

COFFEE & DRINKS



Signature Inhouse Blend
White Chocolate & Kaya Matcha

LOOSE LEAF TEA 13

Tea Drop, Melbourne, served in a teapot

South Melbourne Breakfast

Supreme Earl Grey

Sencha Green Tea

Oolong Kiwi Berry

Chamomile

Special Inhouse Blend with honey & orange +3

JUICES 13



Anti - inflammatory

pink lady apple, strawberry

Detox

apple, spinach, passionfruit, kale

Immunity

carrot, apple, passionfruit

ALTERNATIVES

	Tea	Latte
Signature Inhouse Blend White Chocolate & Kaya Matcha	12	16
<i>by : Matcha Hero origin - Kyoto, Japan flavor profile - Sweet and smooth</i>		
Premium Matcha Wakatake	13	18
<i>by : Matcha Hero origin - Kyoto, Japan flavor profile - good balance of bitterness & astringency</i>		
65% Signature Venezuela Chocolate w Sea Salt		17
<i>ice +1 , oat milk / soy milk +4</i>		

REFRESHERS

Berry Special 17

macerated mixed berries sorbet, honey, passion fruit

Apple Ginger Fizz 17

burnt honey, apple cider, ginger ale and cinnamon

Lemongrass Lychee Cooler 16

lychee, lemongrass, mix spices and rose soda

Seasonal Lemonade 15

lemon syrup, elderflower, bluepea, mint soda

Zenboocha Kombucha (250ml) 16

Lychee Rose | Seasonal special

Dotto Kombucha (250ml) 17

Honey Ginger | Seasonal special



65% Signature Venezuela
Chocolate w Sea Salt

COFFEE & DRINKS