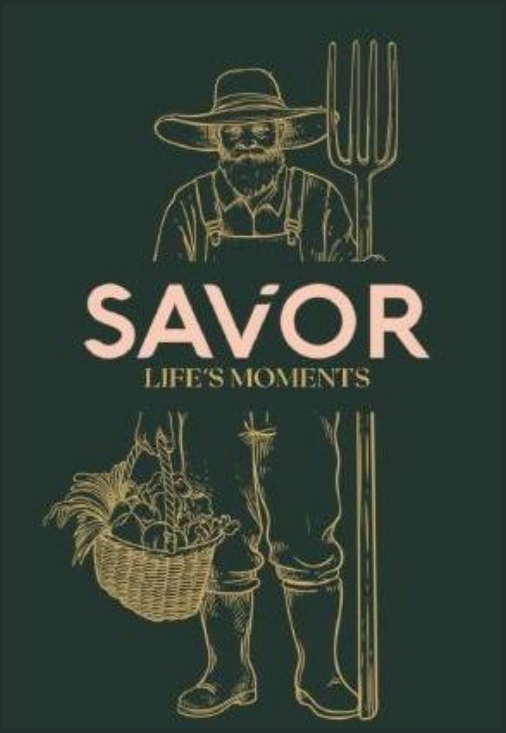


MENU

Familiar flavours, thoughtfully reimagined the plant-based way.

38G, Jalan 28/70A, Desa Sri Hartamas
50480 Kuala Lumpur

01 STARTERS & SOUP

Bang Bang Buffalo Cauli — **RM18**
Get ready for a flavor explosion with our deep-fried cauliflower, tossed in our house buffalo sauce, tangy and mild, with all the flavour and less of the heat.

Mashed Potatoes / Truffle Mash — **RM10 / 14**
Indulge in the creamy perfection of mashed russet potatoes, enriched with coconut milk and a sprinkle of chives, also an optional truffle upgrade for RM4.

Steak Fries — **RM12**
Fall in love with our potato steak fries, accompanied by our home-made cheese sauce, made from potato, carrot and nutritional yeast.

Gado Gado Cabbage Rolls — **RM12**
Cabbage bundles filled with long beans, beansprouts, and coleslaw, elegantly drizzled with our signature peanut sauce.

Shroomy Zoomy / Truffle Shroomy Zoomy — **RM22 / 26**
Swiss button, oyster, and shiitake mushrooms meet in a creamy blend with chervil, and infused green oil served with sourdough toast, with an optional truffle upgrade for RM4.

Shroomy Zoomy Bread Bowl / Truffle Shroomy Zoomy Bread Bowl — **RM30 / 34**
Swiss button, oyster, and shiitake mushrooms meet in a creamy blend with chervil and infused green oil, all nestled in a rustic bread bowl, also an optional truffle upgrade for RM4.

DIM SUM

20 mins preparation

Golden Truffle Dumpling — **RM21**
Jet-black dumplings with a truffle-scented filling, steamed and finished with a touch of edible gold.

Mushroom Siew Mai — **RM12**
Shiitake mushroom and plant-protein filling in a delicate wrapper, topped with diced carrot.

Spicy Mala Dumpling — **RM11**

Tofu Siew Mai — **RM12**

02 NEAPOLITAN PIZZA

Funghi e Tartufo — RM42
Button, shiitake and shimeji mushrooms, earthy truffle oil and melted house-made nut cheese.

Pesto Rucola — RM40
Creamy basil and cashew pesto, peppery rocket and toasted pine nuts. White, no tomato.

Nerano — RM39
Zucchini fried till sweet, lemon zest and house-made nut cheese. A white pizza from the Amalfi Coast.

Genovese Ragù — RM45
Onions slow-cooked for 6 hours until sweet, savoury plant-protein mince and fresh watercress. A Naples classic, despite the name.

Margherita — RM35
House tomato sauce, fresh basil, EVOO and melted house-made nut cheese. The one every pizzeria is judged on.

Norma — RM38
Fried eggplant, house tomato sauce, basil and house-made nut cheese. Named after Bellini's opera from Sicily.

03 PASTA & WESTERN

Swiss Buttermilk Pasta — RM30
Creamy, velvety, and infused with fragrant curry leaves, this comforting dish is a delightful blend of cashew creaminess with the richness of coconut-made shrimp.

Arugula Pesto Pasta — RM32
Pasta elegantly dressed with a vibrant blend of basil, pine nuts, fresh arugula, and flavorful nutritional yeast.

Tex-Mex Mac n Cheese with Yuzu — RM28
Elbow macaroni pasta coated in a savory blend of Mexican cheese, zesty tomato salsa, and plant-protein, elevated by a burst of yuzu.

Aglio e Olio — RM25
A classic fusion of Swiss brown mushrooms, aromatic parsley, and a hint of chili flakes and garlic drizzled with olive oil.

Irish Shepherd's Pie — RM35
A comforting classic crafted with plant-protein, tender peas, and creamy mashed potatoes, served with our homemade black pepper sauce.

Lasagna Neapolitana 2.0 — RM38
A savory symphony of plant-protein, creamy béchamel sauce, luscious tomato, and delicate lasagna sheets.

Swiss Shroom Burger — RM32
A Swiss mushroom sensation featuring our homemade plant-protein patty, luscious home-made cheese sauce (potato, carrot and nutritional yeast), all nestled within a hearty wholemeal bun.

Tangy Tango Chick'n Burger — RM35
A delightful dance of flavors – our crispy homemade chick'n patty made with plant-protein, topped with our signature homemade sweet and spicy sauce, fresh lettuce, ripe tomato, and nestled in a soft, toasted bun.

04 ASIAN

Linopot d'Odu — RM28

"Grandma's Wrapped Rice", a Sabahan tradition passed down through generations. Served with Tuhau Sambal (wild ginger), spicy-sweet Bambangan (wild mango), fresh Pucuk Manis with soy chips, and sweet-savory Mushroom Stems.

Nasi Kerabu — RM26

A Kelantanese classic, made plant-based. Butterfly blue pea rice with an array of fresh ulam and a tantalizing sambal tumis, served with our "chicken" percik: yuba (a.k.a. tofu skin) in place of chicken, grilled in a fragrant, spiced percik sauce.

Sambal Squid Nasi Lemak — RM28

A plant-based feast featuring succulent sambal squid made from young coconut flesh (no konjac, no mock squid), savory plant-protein anchovies, crunchy peanuts, flavorful mushroom rendang skewers, paku pakis, zesty sambal, refreshing cucumber, crispy tempeh strips, and fragrant coconut rice.

Savor Signature Sarawak Laksa — RM28

Immerse yourself in the delights of our laksa featuring crispy coconut in place of prawns, fried shimeji mushrooms, tofu puffs, an array of vegetables, fresh coriander, and zesty calamansi, all served with rice vermicelli in a mild, spicy vegetable broth.

Savor's Creamy Curry Mee — RM26

Immerse yourself in a bowl brimming with handcrafted noodles, tender chunks of potatoes, eggplant, crisp green beans, fresh bean sprouts and mouth-watering tofu puff all in creamy curry mee soup.

Javanese Meatball Bakso — RM28

A flavorful fusion of mushroom bakso meatballs, tender siew bak choy, aromatic bakso spices, white radish, fresh coriander, and rice vermicelli.

Dry Wan Tan Mee — RM24

Savor the irresistible flavors of our Dry Wantan Mee – a delightful symphony of our homemade Wan Tan noodles tossed with pak choy, topped with tofu with the perfect glaze of our signature Char Siew sauce, served with a bowl of our homemade dumpling soup.

Miso Shoyu Ramen — RM32

Pure umami in a bowl. Our miso broth is slow-cooked in our kitchen with dried shiitake and kombu for a deep, savoury richness, then crowned with seared mushrooms.

Tomyum Ramen — RM30

Hot, sour and creamy. Our tom yum broth is simmered in-house with lemongrass, lime leaves and a splash of coconut milk, comfort with a kick.

05 KIDS

Golden Sea Buddies RM26

2 crispy, plant-based fish fillet paired with a side of savory fries or mashed russet potatoes. A delightful, kid-approved meal!

Little Heroes Tex-Mex Mac N Cheese RM18

Elbow macaroni covered in tasty Mexican cheese, tangy tomato salsa, and yummy plant-protein, all jazzed up with a hint of zesty yuzu. Your little heroes will love every bite!

06 DESSERTS

Mango Peach Pie with Ice Cream — **RM20**

Dive into a delightful dessert featuring succulent mangoes, sweet peaches, homemade cream and a crispy cream cracker crust, topped with our home-made vanilla coconut ice cream.

Savor's Silky Decadence — **RM24**

Immerse yourself in a luxurious treat featuring silken tofu, rich dark chocolate, plant-based milk.

Dolce Tiramisu — **RM25**

A classic Italian dessert, made our way: delicate sponge fingers soaked in decaf coffee, with no alcohol and no egg, balanced with brown sugar and luscious vanilla.

Cheesecake — **RM22**

Experience pure bliss with our Cheesecake, a luscious, creamy filling made with cashew nuts and vegan cheese. Harmonized with a burst of flavor from mixed berries, a drizzle of raspberry syrup, and a touch of lemon.

07 DRINKS

COLD-PRESSED JUICES

Carrot Orange	RM15
Ruby Roots	RM15
Cucumber Basil	RM15
Watermelon Mint	RM15

FIZZ

Tarragon Orange Peach	RM18
Sparkling Strawberry Mint	RM18
The Gentleman Beet	RM18
Passion Mango Bliss	RM16
Blue Citrus Bloom	RM16

COOLERS

Asamboi Cooler	RM12
Lemongrass Pandan Cooler	RM12

SMOOTHIES

Mango Smoothie	RM16
Avocado Smoothie	RM20
Sunshine Smoothie	RM16
Pina Colada Smoothie	RM16
Berry Ginger Smoothie	RM16
Strawberry Rhubarb Smoothie	RM22
Cocoa-Nut Sweet Potato Smoothie	RM16

TEA & CAFFREE (100% Caffeine-free · Iced +RM1)

Tea Infusions (served hot) — RM20

Lemongrass Pandan · Lemon Ginger · Chrysanthemum Sweet Osmanthus · Butterfly Blue Lotus Pandan · Jasmine Flower Pandan · Peach Flower · Lavender Blue Lotus · Rose Damask.

Black Coffee	RM18
Latte	RM18
Vanilla Latte	RM17
Mocha Latte	RM17