



# BREAKFAST

8AM - 11AM

<b><i>Pegaga Muesli</i></b>	RM 28
Homemade nutty granola with fresh mango, strawberry jam & choice of almond/soy/oat milk	
<b><i>Chocolate Smoothie Bowl</i></b>	RM 32
Cocoa, banana, dates & almond milk with our homemade nutty granola	
<b><i>Red Smoothie Bowl</i></b>	RM 32
Papaya, red dragonfruit, maple & choice of almond/soy/oat milk with our homemade nutty granola	
<b><i>Yellow Smoothie Bowl</i></b>	RM 32
Mango, banana, pineapple, ginger & lime with homemade nutty granola	
<b><i>Tropical Fruit Plate</i></b>	RM 18
Freshest daily local fruits from the market & garden (gluten-free)	
<b><i>Bread Basket</i></b>	RM 22
Homemade selection of vegan breads with marmalade, strawberry jam & peanut butter	
<b><i>Avocado Toast</i></b>	RM 28
Mashed avocado on white/brown toast, roast tomato, grilled mushrooms & seeds	
<b><i>Vegan French Toast</i></b>	RM 25
Homemade bread toasted with a coconut-banana 'custard'. Served with nuts, fresh fruits & gula Melaka drizzle	
<b><i>Falafel Wrap</i></b>	RM 36
Homemade falafel & hummus wrapped with salsa in a tortilla	
<b><i>Pegaga Nasi Lemak</i></b>	RM 22
Fragrant coconut rice with tempeh mushroom rendang, sambal, peanuts, cucumber & tomato (gluten-free)	
<b><i>Rice Congee</i></b>	RM 18
Silky rice porridge with tempeh, tofu, pickled lettuce, peanuts, fried shallots, ginger, sesame oil & soy sauce (gluten-free)	

"We are committed to sourcing local, fresh and sustainably-grown ingredients."

SUBJECT TO 10% SERVICE CHARGE



PEGAGA

## To start

- Rainbow Rolls** RM 28  
Vietnamese rice paper rolls with fresh herbs, vegetables & fruits. Served with peanut sauce (gluten-free)
- Falafel & Hummus** RM 32  
Homemade falafel & hummus with roast capsicum
- Mushroom Taco** RM 30  
With avocado, battered eryngii, fresh salsa, chili sauce, coriander and lime in a pair of crispy corn taco (gluten free)

## To follow

- Pegaga Bowl** RM 38  
Signature super-bowl of pumpkin kofta, sautéed greens, tempeh, avocado, grilled capsicum & roast mushrooms on a bed of brown rice (gluten-free)
- Nasi Goreng Pegaga** RM 38  
Sautéed white & brown rice with tempeh & chef's spice mix, packed with fresh farm kailan, kacang panjang, carrots, corn, spring onion & peas (gluten-free)
- Rainforest Green Curry** RM 38  
Tempeh & tofu cooked in fragrant coconut, coriander, Thai basil & green chillies, with eggplant, kacang panjang, carrots, okra & baby corn. Served with rice noodles, ulam & sambal (gluten-free)
- Aglia Olio Hijau** RM 35  
A veg'ed up classic spaghetti aglio olio with zucchini, broccoli, sawi, bayam & asparagus
- Pasta Bolognese** RM 35  
Soft tofu in a rich tomato sauce with carrot, celery & peas. With penne pasta
- Sweet Potato & Pineapple Masak Lemak Cili Api** RM 40  
A vegan version of the Negeri Sembilan classic. Rich pineapple curry with orange sweet potato. Served with our fresh, fragrant Nasi Ulam & acar (gluten-free)
- Tempeh Mushroom Rendang** RM 42  
Tempeh & mushroom cooked in creamy coconut & spices, served with our Nasi Ulam or coconut rice (gluten-free)
- Good Earth Burger** RM 40  
Signature pumpkin-millet-chickpea kofta with avocado & salsa in our homemade sesame poppyseed bun
- Love Mee Goreng** RM 30  
Noodles with tofu, potato, locally grown vegetables, wok fried in home made chilli sauce
- Jungle Laksa** RM 32  
Rice vermicelli noodles with coconut gravy, topped with tofu, tempeh, and garnished with fresh local leaf
- Go Green Panini** RM 35  
Locally grown greens served with pesto & mustard, served on freshly baked sourdough toast

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## *The sweet end*

### *Pegaga Chocolate Cake*

RM 22

62% dark chocolate cake baked with rice & corn flours. Finished with a rich coconut-chocolate ganache. Reduced sugar (gluten-free)

### *Coconut Mango Pudding*

RM 26

Coconut agar-agar with mango jelly and red dragonfruit

### *Ice cream French Toast*

RM 28

Homemade bread toasted with a coconut-banana 'custard'. Served with caramelised banana, gula Melaka drizzle & homemade ice-cream (coconut or mango)

### *Vegan Carrot Cake*

RM 25

Made with flax seeds and light spices, served with coconut ice cream

### *Pegaga Homemade Ice cream*

RM 10

. Coconut ice cream

per scoop

. Mango ice cream

### *Pegaga Homemade Sorbet*

RM 8

. Sour Plum Lime Sorbet

per scoop

. Lychee Bunga Kantan Sorbet



PEGAGA

## HEALTHY JUICES

\* all our juices are freshly blended to order, with a little ice.

<i>Beetroot, Orange &amp; Carrot Juice</i>	RM 25
<i>Pineapple, Citrus &amp; Mint Juice</i>	RM 25
<i>Celery, Green Apple &amp; Cucumber Juice</i>	RM 25
<i>Watermelon Lychee Cooler</i>	RM 25
<i>Dragonfruit Soursop Cooler</i>	RM 25

## SMOOTHIES

<i>Chocolate Smoothie</i>	RM 28
<i>Cocoa, banana, dates &amp; almond milk</i>	
<i>Red Smoothie</i>	RM 28
<i>Papaya, red dragonfruit, maple &amp; almond/soy/oat milk</i>	
<i>Yellow Smoothie</i>	RM 28
<i>Mango, banana, pineapple, ginger &amp; lime</i>	

## JUICES

<i>Apple</i>	RM 20
<i>Orange</i>	RM 20
<i>Pineapple</i>	RM 20
<i>Watermelon</i>	RM 20
<i>Fresh Young Coconut</i>	RM 20

## MINERAL

<i>Sole</i>	RM 12
<i>Perrier</i>	RM 16

## COFFEE

Choice of Almond / Oat / Soy Milk

<i>Americano</i>	RM 12
<i>Espresso</i>	RM 12
<i>Cappuccino</i>	RM 18
<i>Latte</i>	RM 18

## TEA

<i>Jasmine Green Tea</i>	RM 13
<i>Earl Grey Tea</i>	RM 13
<i>Peppermint Tea</i>	RM 13
<i>Camomille Tea</i>	RM 13



PEGAGA

**WHITE WINE**

**LAMURA GRILLO TERRE SICILIAN**

ITALY

*Organic wine*

GL BTL  
RM 20 RM 80

**CASTELLO DE ARESAN SAUVIGNON BLANC**

SPAIN

*Organic & vegan white wine*

RM 30 RM  
120

**RED WINE**

**LAMURA NERO D'AVOLA TERRE SICILANE**

ITALY

*Organic wine*

GL BTL  
RM 20 RM 80

**CASTELLO DE ARESAN SHIRAZ**

SPAIN

*Organic & vegan red wine*

RM 30 RM  
120

**WHITE WINE**

**GUSTAVE LORENTZ RIESLING GRAND CRU ALTENBERG**

FRANCE

*Vegan friendly & organic wine*

BTL  
RM  
380

**ROSE WINE**

**DOMAINE DE LA PERRIERE SANCERRE ROSE AOC**

FRANCE

*Vegan friendly & organic wine*

BTL  
RM  
200

**RED WINE**

**FERRATON GIGONDOS ROUGE LES MURAILLES**

FRANCE

*Vegan wine*

BTL  
RM 330

**JOSEPH DROUHIN BEAUJOLAIS VILLAGES**

FRANCE

*Vegan wine*

RM  
180