

YAKITORI

SKIN (かわ) KAWA	7
FILLET (ささみ) SASAMI	8
THIGH (モモ) MOMO	9
WING (手羽) TEBA	8
TAIL (ぼんじり) BONJIRI	8
GIZZARD (砂ずり) SUNAZURI	7
CHICKEN TSUKUNE + EGG YOLK & PONZU	14
SMOKED DUCK + SCALLOPS (GF)	18
KING OYSTER MUSHROOM + TRUFFLE CREAM (V)	14
LAMB CUTLET + CHIMICHURRI	39
CHEESE ONIGIRI (V)(GF)	12
SPICY SURIMI ONIGIRI + MENTAICO CREME	15

KICKSTARTERS

CHAWANMUSHI	
Foie Gras • Prawn Chunks • Bisque • Ebiko	34
Truffle Creme • Crisp Enoki • Spring Onion (V)	25
SUSHI HAND ROLL	
Scallop • Pickles • Avocado • Caviar (GF)	29
Crisp Skin Salmon Belly • Tartare • Ikura (GF)	26
Uni • Ebiko • Ikura • Cucumber • Wasabi Pickle (GF)	37
Ebi Tempura • Herbed Aioli • Kimuchi • Ebiko	29
FRESH OYSTER	
Pomelo • Ponzu • Kombu Oil (GF)	17 / ea
Lemongrass • Bunga Kantan (GF)	17 / ea
Thai Green Nam Jim • Ebiko (GF)	17 / ea
EDAMAME (V)	
Rice Vinegar • Smoked Salt (GF)	16
Chilli Oil • Roasted Sesame (GF)	16
Garlic Granules • Caramelised Soy	16

SPECIALTY SALADS

TUNA CEVICHE & POMELO (GF)	39
Toasted Coconut • Cashew • Baby Tomato • Chuka Wakame	
CRISP TOFU & GREENS (V)	24
French Bean • Edamame • Almond • Snow Peas • Rocket	
JELLY FISH & SMOKED DUCK (GF)	29
Lettuce • Beancurd Skin • Crisp Tofu Puff • Grapes • Baby Tomato	
YUNNANESE WAGYU CARPACCIO	42
Yuzu Yoghurt • Poached Egg • Croutons • Chilli Lemongrass	

SIGNATURE PLATES

SIGNATURE SANDO	
Prawn & Crab Katsu • Ebiko • Kewpie	48
MB 8 Wagyu Striploin • Mustard • Bulldog BBQ	128
GRILL STUFFED SQUID (GF)	60
Chicken Mince • Tomato & Celery • Caramelised Fish Sauce	
SCALLOPS & PRAWN ROLL	55
Kombu Butter • Tartar Sauce • Ikura • Brioche Roll • Onion Rings	
SEARED SCALLOPS (GF)	48
Shiso • Taro Straw • Watermelon • Avocado Yuzu Mousse	
PAN FRIED ATLANTIC SALMON (GF)	52
Cannellini Cream • Root Vegetable Stew • Crisp Chickpeas	
RIVER PRAWNS CLAYPOT GLASS NOODLE	128
Crab Roe Butter • Shiitake • Crisp Shrimp • Ginger • Chinese Celery	
PRAWN WANTON & RAMEN SOUP	30
Wood Ear Mushroom • Baby Choy Sum • Chilli Oil • Bonito Flakes	
SICHUAN SPICY DUMPLINGS (6 pcs)	36
Chicken & Prawn • Peanut & Sesame Sauce • Vinegar • Chilli Oil	
CREAMY CHILLI LEMONGRASS CLAMS	40
White Clams & Flower Clams • Wing Beans • Okra • Toast	

SOCIAL PLATES

A5 MIYAZAKI WAGYU SIRLOIN	185 / 100gm
AUSSIE WAGYU MB 8 STRIPLON	118 / 100gm
MB 6 WAGYU TOMAHAWK (3 DAYS PRE ORDER) (GF)	88 / 100gm
Creamy Potato Mash • Rosemary Roasted Potato • Steamed Vegetables	
GARLIC-ONION FRIED RICE & WOK FRIED EGG	
Avocado • Spring Onion • Crisp Kale (V)(GF)	28
Beef Mince • Tongue • Thai Basil • Chilli (GF)	35
Crab Meat • Prawn • Ebiko • Spring Onion (GF)	38
GYUTANDON (OX TONGUE & ONSEN EGG RICE BOWL)	28
Fermented Chilli & Onion Stir Fry • Sprng Onion • Onsen Egg	
OYAKODON (CHICKEN & EGG RICE BOWL)	27
Tender Chicken Chunks • Soy & Mirin Simmered Eggs • Sweet Onion	
SEAFOOD CLAYPOT CONGEE (GF)	128
XL River Prawn • Crab Meat • White Clams • Ebiko • Ginger • Coriander	
RENDANG CLAYPOT RICE (GF) ** 20 minutes **	68
Pan Fried Atlantic Salmon • Ikura • Shiso Leaf • Crushed Nori	
GRILLED HALF CHICKEN ADOBO (GF) ** 25 minutes **	56
Creamy Potato Mash • Charred Vegetables • Crisp Garlic	
CHICKEN KARAAGE BAO (3 pcs)	39
Crisp Chicken Thigh • Yuzu Marmalade Mayo • Steamed Gua-Bao	
CROQUETTES (5 pcs) (V)	22
Caramelized Onion • Sweet Green Peas • Mozzarella • Chilli Mayo	
500g CHILLED COCKTAIL TIGER PRAWNS (GF)	66
Lemon Burnt Butter • Nam Jim Sauce • Marie Rose Sauce	
HIGHLAND SWEET CORN RIBS	19
Parmesan • Chilli Oil • Aioli • Spring Onion • Charred Lime	
CHICKEN DRUMETTE & KARE KARE	46
Crisp Chicken Drumette • Peanut Tomato-Fermented Shrimp Sauce	

FLYING PEACOCK

Pan Asian Dining | Yakitori | Bar

SWEET ENDINGS

CINNAMON APPLE & PEAR CRUMBLE	18
Almond Crumble • Roasted Sesame • Vanilla Ice Cream	
MATCHA TIRAMISU	22
Houjicha Matcha Mascarpone • Jasmine Sponge • Black Sesame	

MOCKTAILS

PEACOCK PARADISE	17
Guava Juice • Passion Fruit Juice • Lime Juice • Rosemary	
JIANG LAI	18
Pineapple Juice • Lime • Ginger Syrup • Tonic Water • Pineapple Slice	
MAMMA BOI	16
Yuzu Marmalade • Asam Boi • Lemon	
KWAI FA JELLY PEARY	18
Oolong Tea • Pear Purée • Osmanthus Jelly	

DRINKS

GREEN TEA (HOT / COLD)	6
COKE	8
SPRITE	8
GINGER ALE	8
TONIC	8
SAN PELLEGRINO (1L)	25
ACQUA PANNA (1L)	25

*All prices are in Ringgit Malaysia and are subject to 10% service charge & prevailing government tax



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PAN ASIAN DINING | YAKITORI | BAR

Flying Peacock's menu draws inspiration from the rich culinary traditions of Asia. The intention behind this menu is to create a delightful sharing experience. Embark on a culinary journey that transcends borders and savors the captivating flavors of this Pan-Asian and Yakitori menu with a European twist

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