

REIMAGINE CHINATOWN

RM228 per person
(min. 2 pax)

Upper House Salad, Sea Birdnest, Calamansi, Chili,
Peanut, Dry Figs

Prawn Toast, Tiger Prawn Paste , Wasabi, Leek

Crispy CCF, Rice Wrap, Tiger Prawn

Damn Good Wing, Chicken Wings, Shrimp Sambal,
Coconut, Glutinous Rice

Wagyu Char Siew
(supplementary RM68)

Upper House Rice Bowl, Claypot Rice, Dried Shitake,
Chicken Lap Cheong

Smoked Duck Breast ,Orange, Sichuan Pepper

Local Churros, ChewyFried Dough | Caramel Sauce |
Chocolate



Welcome to Upper House KL !

Nestled in the heart of Chinatown, Upper House KL brings you **Modern Asian Cuisine** inspired by the flavors, stories, and heritage of our vibrant neighborhood. We're all about reinventing nostalgic dishes and giving them a fresh, exciting twist which preserving the essence of the original while infusing our own creative flair.

Our **Tasting Menu: Reimagine Chinatown** is a culinary journey through reinterpreted classics. Each dish is crafted with inspiration from the streets around us, strive to use locally sourced ingredients to bring out bold, authentic flavors in a whole new way. Curious about where to find the original version? Just ask our team, we'll happily share the hidden gems that inspired our creations!

But here's where it gets even more fun, you can be part of the experience! If there's a dish from the neighborhood that holds a special place in your heart, let us know. We'd love to reinterpret it and maybe even feature it on our menu.

So, sit back, soak in the stunning rooftop views, and get ready to rediscover Chinatown.

Cheers to food, drinks, culture, and great conversations at Upper House KL!

MAINS

Fish with Portuguese Sambal	68
Pan-seared Fish Fillet, Calamansi, Kaffir Lime	
Buttermilk Squid ink Pasta (D)	85
Squid Ink Pasta, Tiger Prawn, Buttermilk Sauce, Spring Onion	
Dry Asam Laksa	68
Tiger Prawn, Bunga Kantan, Mint leaf, Mackerel, Pineapple, Daun Kesom	
Lobster Bisque Pasta	99
Squid Ink Pasta, Tiger Prawn, Lobster Bisque	
Spring Chicken (GF)	78
Grilled Half Spring Chicken, BBQ Sauce ,Lemon	
Smoked Duck	75
Smoked Duck Breast, Orange, Sichuan Pepper, Mantou	
Sultan Crab Biryani (N)	148
Crab Meat, Sri Lanka Curry, Basmati Rice, Kishmish, Cashew Nuts	
Wagyu Sirloin (GF) -250gm	375
Australain Wagyu Striploin MB6/7, Chimichurri	
Upper House Rice Bowl	88
Claypot Rice, Dried Shitake, Chicken Lap Cheong	
Premium Upper House Rice Bowl	168
Foie Gras, Abalone, Claypot Rice, Dried Shitake, Chicken Lap Cheong	

BITES

Fried School Prawn	32	Fried Banana Blossom (V)	28
Corriander , Wild Betel Leaf ,Lime		Banana Flower, Green Sambal	
King Mushroom	26	Grilled Sweet Corn	30
Cordyceps Flower , Soy Glaze, Butter		Pecorino Romano Cheese, Sweet Aioli	
Truffle Cheese Fries	32	Grilled Seasonal Veg (V)	28
French Fries, House Dip			

SMALL PLATES

Upper House Salad (N)(V) (GF)	38
Sea birdnest, Baby Romaine, Calamansi, Bird Eyes Chili ,Peanuts, Dry Figs, Beetroot	
Crispy CCF	42
Rice Wrap, Nori, Tiger Prawn, Mango, Teriyaki Sauce	
Asian Tacos (V)	32
Avocado ,Tomato Salsa, Mango, White Sesame Seed, Aioli ,Teriyaki Sauce	
Damn Good Wing	42
Chicken Wings , Shrimp Sambal , Coconut , Glutinous Rice	
Bursting Meatballs	38
Wagyu Beef Rendang, Yam	
Prawn Toast	38
Tiger Prawn, Wasabi, Leek	
Grilled Squid (GF)	98
Fried Garlic, Spring Onion, Spiced Sauce	
Wagyu Char Siew	88
Australain Beef, Cucumber , Pink Radish	
Butter Fish	48
Yuzu Soy ,Fried Garlic, Spring Onion	
Seafood Otak Otak (GF)	72
Tiger Prawn, Spanish Mackerel	

SWEETS

Coffee and Tea (D) (V)	38
Choux, Burnt Honey Cream	
Longan Pudding	40
Longan Compote Almond White Chocolate	
Local Churros (D)	38
ChewyFried Dough Caramel Sauce Chocolate	
Nian Gao Waffle	48
Nian Gao Shredded Coconut Coconut Ice Cream Caramel Sauce	

V – Vegetarian, GF – Gluten Free, N – Contain nuts, D – Contain dairy
All prices are in RM subject to 10% service charge and prevailing SST