

DELIVERY AND TAKEAWAY TERMS

We'll be switching to deliveries and takeaway orders during the lockdown in Kuala Lumpur. We have taken extra measures to ensure that our venue is sanitised daily.

Self Pickup:

For those who would like to pick up their own orders, we will waive the 10% service charge. If you'd like to minimise waste by bringing your own takeaway containers we'd deeply appreciate that, just do give us a heads up. Cutlery is not provided. We encourage you to preorder to minimise waiting time at the venue. We will give you an indication of when your order will be ready for pickup. We are taking extra steps to ensure minimal face to face interaction by setting up a pick up station for takeaway orders.

Delivery:

For those who would like their food delivered, please bear in mind that we will still be charging the 10% service as a delivery charge. Our team will be personally delivering the food to you so you will still see the same friendly faces, just hidden behind masks. We have taken extra measures to ensure all vehicles are disinfected before and after deliveries. We will inform you when your order is on its way with an ETA.

Do note that we will still be including the 6% sst charge on all orders as we have not received any updates on the matter from the government. For those who are loyalty members or those who would like to sign up, you will receive 5% cashback.

All orders can be sent to Rick on +60104033789 and will only be prepared once proof of payment is given. Our banking details are below. Though we don't encourage it, if necessary card payments can still be made in store only for those who haven't preordered. There is hand sanitiser available and we do appreciate you wearing a mask.

A Million Scoville Sdn Bhd
Alliance Bank
140820011085711

BOOZE

BEER / CIDER

Cooper's Pale Ale	23
Cooper's Stout	25
Murray's Wheat Ale	35
Sleeping Giant IPA	35
Single Fin Summer Ale	35
Three Oaks Cider	23

SOFT DRINKS

Jarritos Mexican Cola	15
Jarritos Mandarin	15
Jarritos Guava	15
Jarritos Lime	15

DESSERTS

JOLOKO chili cheesecake 2.0	20
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BREAD & DIPS

All dips served with flat bread. Extra flat bread 5

Walnut hummus, pomegranate, parsley (V+) 25

25

Cucumber, mint, yoghurt, turmeric, cumin (V) 15

15

Avocado, spinach, banana flower, burrata (V) 20

20

Olive tapenade, pickled veg (V) 20

20

PICKINGS

SEAFOOD

- Guava glazed prawn tostadas **35**
- Grilled barramundi with jerk spice
and coconut **30**
- Crispy pomfret with pineapple salsa **25**

MEAT

- Beef tongue skewer with
banana flower (per piece) **15**
- Pork carnitas **30**
- Spicy fried chicken tenders **25**

VEG

- Roasted cauliflower with tahini (V) **25**
- Vegan eggplant ceviche (V+) **20**
- Pulled jackfruit tamales (V+) **20**
- Deep fried spiced broccoli (V) **15**
- Chilaquiles; nachos, brie, egg,
salsa verde (V) **25**

MAINS

Jamaican jerk chicken with mango relish (±750g) **65**

Pork ribs marinated in berbere spices (±700g) **85**

Vegan kebab skewer with fresh herb salad and pommegranate (±150g) **(V+) 45**

Bone-in lamb steak with African peanut sauce (±400g) **120**

Dry aged OP Rib - Australian milk fed beef, JOLOKO seasoning (±450g) **145**

US Hanger steak - hay smoked, chili and seaweed rub (±350g) **115**

SIDES

Jollof rice **(V+) 20**

Fried tostones **(V+) 15**

Spinach salad with butternut with Brussel sprouts **20**

Roast root vegetables **(V+) 25**