

MENU

*The
Original
Intention*

Crafted with passion

TOI DINE & BAR



TOI DINE & BAR

The Original Intention

The Original Intention – A Taste of Purpose

Welcome to TOI DINE & BAR – where our name says it all. TOI stands for The Original Intention,


a philosophy that guides everything we do. Our mission is simple: to bring people together through honest food, genuine hospitality, and unforgettable experiences.

Nestled in the vibrant neighborhood of Austin Heights in Johor Bahru, TOI is more than just a restaurant. It is a place where quality and flavor meet, where every dish is crafted with heart, and where every guest is welcomed like family.

We take pride in offering a refined Western dining experience, with carefully selected ingredients, timeless recipes, and a modern twist. Whether you're here for a casual gathering, a quiet evening, or a celebration, TOI is a space where you can relax, indulge, and reconnect.

Because to us, food is more than nourishment – it's a return to what truly matters.

At TOI, we serve more than meals. We serve intention.






BRUNCH



JAPANESE CRISPY CHICKEN RICE | 29
日式脆皮鸡扒饭 

Savor crispy chicken chop with creamy Mentaiko sauce, served with mushrooms, broccoli, edamame, Shoyu Tamago, and a dash of Furikake for a Japanese flair.



TOI BIG BREAKFAST 豪华早餐 | 29 

Kickstart your day with the Toi Big Breakfast - Mac & Cheese, salad, chicken ham, sausage, mushrooms, curly fries, sourdough toast, and your choice of egg: Scrambled, Sunny Side Up, Onsen Egg, Over Easy, or Omelette.



JAPANESE UNAGI RICE 日式鳗鱼饭 | 43

Enjoy tender grilled Unagi over Japanese rice, with Mentaiko Fried Beancurd, Onsen Egg, broccoli, edamame, and a touch of sesame seeds for extra flavor and texture.



SOY-GLAZED SALMON RICE | 29
日式酱烧三文鱼饭 

Savor Shoyu-cured salmon with Mentaiko beancurd, Shoyu Tamago, broccoli, edamame, and Furikake over fluffy rice for a rich fusion bowl.



Estimated waiting time 15-25 minutes (+/-)

*All Prices are subject to 10% service charge.



*Chef Recommended

CROQUE MADAME 法式火腿芝士蛋三明治



RM 23

“A chicken ham and cheese sandwich with bechamel sauce serve with sunny side egg and mix salade”

RM 27

“Crispy sourdough toasted in seaweed butter, stuffed with juicy beef, sun-dried tomatoes, and a melty mix of parmesan, cheddar, and mozzarella. Rich, cheesy, and seriously satisfying.”



TRIPLE CHEESE BEEF TOASTIES



三重芝士牛肉烤吐司



Estimated waiting time 15-25 minutes (+/-)

*All Prices are subject to 10% service charge.



APPETIZER



FRENCH FOIE GRAS WITH SCALLOP

FOIE GRAS WITH SCALLOP 鹅肝与带子 | 79

Indulge in the luxurious combination of seared foie gras and tender scallops, perfectly paired with arugula and a luscious butternut squash puree. Finished with a drizzle of berries sauce, a touch of parsley aioli, and top with delicate caviar, this dish offers an exquisite balance of richness, freshness, and bold flavors.

Citrus Salad 柑橘沙拉 | 29

Our Citrus Salad offers a refreshing mix of burnt orange slices, cherry tomatoes, Spanish onion, crunchy almonds, and fresh greens. Light, zesty, and perfectly balanced—an uplifting start to any meal.

MUSHROOM SOUP 蘑菇汤 | 23

A rich, earthy blend of three mushrooms, our creamy Mushroom Soup is infused with celery, leek, and finished with truffle oil. Served with crispy sourdough and king oyster mushrooms for the ultimate comfort.

Escargot a La Bourguignonne 法式蜗牛 | 39

A French classic, our Escargot à la Bourguignonne features tender escargots baked in garlic, shallots, parsley, and butter. Served with sourdough to soak up the rich, aromatic sauce—a timeless indulgence.



PRE-ORDER ITEM

4PCS OYSTER ROCKEFELLER | 66

Our Oysters Rockefeller are baked with spinach, garlic, herbs, cream, and Parmesan, then topped with golden breadcrumbs for a rich, savory bite.

(Pre-order 1 day before)



Estimated waiting time 15-25 minutes (+/-)

*All Prices are subject to 10% service charge.

TOI DINE & BAR

Western Restaurant



BEST SELLER

Collection

BUSINESS HOURS : 12PM TO 11PM



*Chef Recommended

SIGNATURE PORK

	RM
Iberico Collar Steak 夹心肉 	79
Iberico Secreto 秘肉 	99
Iberico Loin Ribs 小排  (Shoyu Garlic default)	59
Iberico Presa 肩胛肉	99

**Sauce : Wasabi Citrus/ Shoyu Garlic /
Chimicurri**

ADD ON SIDE DISHES

(Choose Any Two)

Fries	Homemade Potato Wedges
Curly Fries	Sauteed baby kailan
Pearl Corn Ribs +RM 2	Mashes Potato +RM 2 add Truffle oil

OTHER IBERICO DISHES

Iberico Ragu	39
Iberico Burger	46
Iberico Char Siew <i>(Seasonal Item)</i>	Market price



Estimated waiting time 15-25 minutes (+/-)

*All Prices are subject to 10% service charge.





*Chef Recommended



Australia Angus MB3 Ribeye

Angus MB3 Ribeye 安格斯肋眼牛扒

RM 189

— Enjoy our juicy Black Angus MB3 Ribeye (200g) with roasted potatoes, sweet corn, cherry tomatoes, and homemade brown sauce. (Sides may vary with seasonal freshness.)

Angus MB3 Striploin 安格斯西冷牛扒

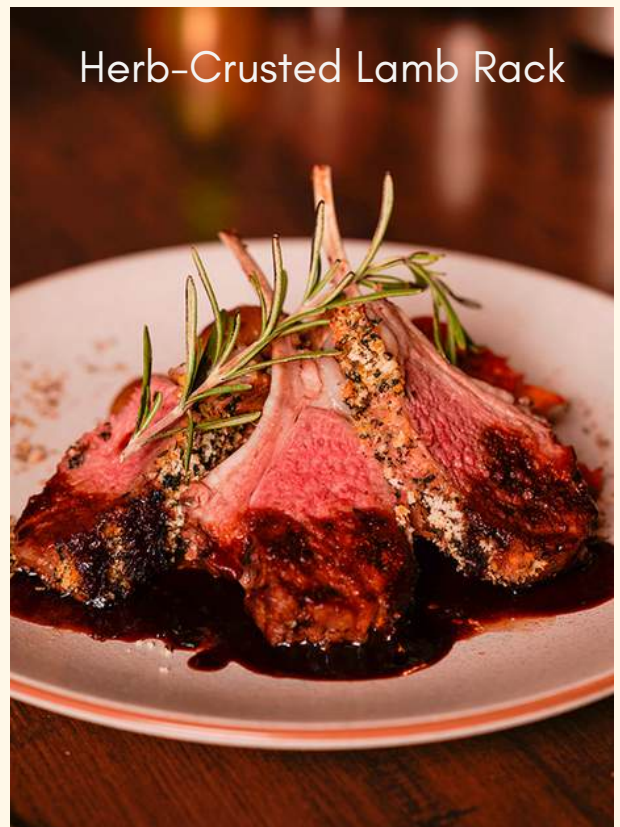
RM 139

— Savor our MB3 Angus Striploin (200g) – tender, marbled, and perfectly grilled. Paired with roasted baby potatoes, seasonal salad, and rich homemade brown sauce. (Sides may vary with seasonal availability.)

Herb-Crusted Lamb Rack 香草烤羊架

RM 108  (30min)

— Savor our herb-crusted New Zealand lamb rack, roasted to perfection and served with baby potatoes, sautéed veggies, and bold Guinness sauce. (Sides may vary with seasonal availability.)



Herb-Crusted Lamb Rack



Estimated waiting time 15-25 minutes (+/-)

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| BURGER

WAGYU BEEF BURGER 和牛汉堡

RM49

- Sink your teeth into our juicy 160g Wagyu beef patty, layered with caramelized onions, roasted capsicum, arugula, gherkin, and melted Gouda cheese. Dressed with creamy parsley aioli and Dijon mustard for a balanced kick. Served with crispy fries and a refreshing wasabi dressing salad—a gourmet twist on the classic burger experience.



IBERICO PORK BURGER 黑毛猪汉堡

RM 46

- Grilled 160g Iberico pork patty topped with creamy mushrooms, caramelized onions, roasted capsicum, arugula, and melted Gouda, finished with parsley aioli. Served with curly fries and a citrus salad for the perfect indulgent-yet-fresh combo.



Estimated waiting time 15-25 minutes (+/-)

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| MAIN COURSE

🕒 ROASTED SPRING CHICKEN 童子鸡

RM 33

- Roasted spring chicken on silky pomme purée, served with tenderstem broccoli, grilled asparagus, and a bold peri-peri sauce for a flavorful kick. A dish that clucks all the right boxes.

(Sides may vary with seasonal availability)



NORWAY SALMON 挪威三文鱼

RM 52

- Pan-seared Norwegian salmon with zesty lemon herb sauce, served alongside roasted baby potatoes and a fresh seasonal salad—a light, wholesome, and flavorful dish.



Estimated waiting time 15-25 minutes (+/-)

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PASTA

iBERICO RAGU 黑毛猪番茄肉碎意面 | 39



Slow-cooked Iberico minced pork in basil tomato sauce with a touch of sake, tossed with cherry tomatoes and topped with arugula. Bold, umami-rich, and refreshingly balanced.



iBERICO RAGU

SEAFOOD AGLIO OLIO 海鲜蒜香意面 | 42



Tiger prawns and scallops sautéed in garlic, olive oil, and seafood stock, topped with tobiko and fresh parsley. A bold, flavorful twist on the classic.



SEAFOOD AGLIO OLIO

CARBONARA 培根蛋酱意面 | 39

Egg yolk-based Carbonara with truffle oil, cured yolk, crispy bacon, Iberico pork, and fresh parsley. A rich, decadent twist on the classic.

SPAGHETTI ALLE VONGOLE 蛤蜊意面 | 32

Experience bold flavor with our Miso White Clam Soup—fresh clams in savory miso broth, infused with garlic, bird's eye chili, and a hint of togarashi for a spicy, umami kick.

SQUID INK 墨汁意面 | 43



Dive into bold flavor with our Squid Ink Pasta—tender baby squid, cherry tomatoes, and arugula over savory squid ink noodles. A vibrant, seafood-forward dish with fresh herbal notes.



SQUID INK SPAGHETTI



Estimated waiting time 15-25 minutes (+/-)

*All Prices are subject to 10% service charge.



*Chef Recommended

| SUPER VALUE MEAL



CHICKEN CHOP WITH MUSHROOM PEPPER SAUCE 黑椒蘑菇鸡扒 | 12.9

Grilled chicken chop served with savory mushroom pepper sauce, creamy mashed potatoes, and a side of fresh mixed salad.



CREAM BASED CARBONARA 培根白酱意面 | 12.9

Creamy pasta tossed with smoky bacon and topped with a rich onsen egg. A comforting classic with a silky, indulgent finish.



SEAFOOD MARINARA 海鲜番茄意面 | 22

Juicy prawns and squid in a rich tomato butter sauce, topped with fresh arugula for a peppery finish. Bold ocean flavors with a tangy twist.



SEAFOOD ALFREDO

海鲜阿佛列多酱意面 | 22

A creamy blend of prawns, squid, and velvety butter sauce, perfectly complemented by fresh arugula for a burst of flavor in every bite.



Estimated waiting time 15-25 minutes (+/-)

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MAKAN TOGETHER



Iberico Pork Ribs Platter

IBERICO PORK RIBS PLATTER 黑毛猪小排拼盘

RM 178

— Enjoy tender Iberico pork ribs served with fries, sweet corn, salad, cocktail sausages, and honey mustard sauce—perfect for 2–3 to share.

PORK SAUSAGES PLATTER 猪肉香肠拼盘

RM 86

— Bockwurst, Weisswurst, and spicy Chorizo sausages, plus cocktail sausages, sweet corn, curly fries, fresh salad, and honey mustard dip.

BITES PLATTER 小吃拼盘

RM 119

— A shareable platter featuring crispy curly fries, 2 pcs Iberico and Wagyu sliders, mala karaage, golden calamari rings, pearl corn ribs, and a fresh mixed salad—a perfect mix of flavors and textures.



Estimated waiting time 20–35 minutes (+/-)

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| TAPAS

CALAMARI 炸苏东爪 | 23

Sprinkle cajun mixed spiced with tartar sauce



CALAMARI RINGS 苏东圈 | 29

Calamari rings serve with tartar sauce

SOURDOUGH 酸面包 | 8

Serve with balsamic & Olive oil



MALA KARAAGE 麻辣酥炸小金鸡 | 19

Mala mixed spice, Karaage, Truffle mayo

WAGYU SLIDER 牛肉小汉堡 | 15

A juicy Wagyu patty topped with caramelized onions, gherkin, smoky capsicum, Gouda, and Dijon mustard—rich flavor in a perfect bite.



IBERICO SLIDER 黑毛猪肉小汉堡 | 15

Iberico slider with a tender pork patty, caramelized onions, roasted capsicum, melted Gouda, and creamy parsley aioli packed with bold, smoky, and tangy flavors.



KOREAN SESAME MIDDLE WINGS 韩式芝麻鸡中翅 | 19

Crispy middle wings glazed in shoyu, garlic, and honey, topped with toasted sesame seeds for a sweet-savory crunch.



Estimated waiting time 15-25 minutes (+/-)

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*Chef Recommended

| TAPAS

CURLY FRIES 卷曲薯条 | 17

Curly Fries sprinkle cajun mixed spiced



FRIES 薯条 | 12

Straight cut spirnkle cajun mixed spiced



TRUFFLE FRIES 松露味薯条 | 23

Straight cut with truffle oil,Grated cheese



FISH FINGER 鱼条 | 23

Fish finger serve with homemade Tartar sauce



TRUFFLE MASHED POTATO 松露马铃薯泥 | 19

Dizzle truffle sauce on top, paired with sourdough

PEARL CORN RIBS 珍珠玉排 | 19

Top with parmesan cheese, Togarashi & tartar sauce



CHICKEN WINGS 炸鸡翅 | 25

Crispy chicken wings serve with chili sauce



Estimated waiting time 15-25 minutes (+/-)

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| DESSERTS

BASQUE BURNT CHEESE CAKE 巴斯克蛋糕

RM 23

- Basque burnt cheesecake with a caramelized top, served with black sesame ice cream for a rich, nutty delight.

SEMIFREDDO 意式半冻

RM 19

- Nutty semifreddo paired with zesty yuzu sorbet—a rich and refreshing combo.



BROWNIE 布朗尼

RM 19

- Rich chocolate brownie with refreshing yuzu sorbet.



SIGNATURE TIRAMISU WITH YUZU SORBET



招牌提拉米苏与柚子雪葩

RM 26

- Our Signature Tiramisu blends rich mascarpone and coffee-soaked sponge with a hint of alcohol, paired with zesty yuzu sorbet for a refreshing twist. (Contains alcohol)



Estimated waiting time 15-25 minutes (+/-)

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| BEVERAGE

COFFEE 咖啡

HOT / COLD

AMERICANO	9	9
LATTE	12	12
COCONUT LATTE 👍	13	13
MOCHA	15	15

MATCHA 抹茶

TOI MATCHA LATTE 👍	16	16
COCONUT MATCHA LATTE	17	17

TARO 香芋

TOI TARO LATTE 👍	-	16
COCONUT TARO LATTE	-	17
TARO MATCHA 👍	-	19

CHOCOLATE 巧克力

CLASSIC CHOCOLATE	13	13
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MOCKTAILS 特调

MINTZU 👍	-	18
SWEET & SOUR	-	18
VIRGIN PIÑA COLADA	-	16
VIRGIN MOJITO	-	16
- YUZU 👍	-	19
- PASSION FRUIT		
- STRAWBERRY		



BEVERAGE

QUENCHERS 沁饮

HOT / COLD

ICE LEMON TEA	-	9
ICE HONEY LEMON	-	9
YUZU ICE TEA 👍	-	11
STRAWBERRY ICE TEA	-	11
PASSION FRUIT ICE TEA	-	11
COKE, SPRITE, 100 PLUS	-	6

BUNDABERG SERIES

-GINGER BEER	-	11
-ROOT BEER		
-PASSION FRUIT		
-PINK GRAPEFRUIT		
-TRADISIONAL LEMONADE		
-TROPICAL MANGO		
-LEMON LIME & BITTER		

HIGHBALL 酒精特调

SCREWDRIVER	-	25
G&T	-	27
PIÑA COLADA 👍	-	27
MOJITO 👍	-	27

BEERS 啤酒

BTL / 5 BTL

TIGER	15	65
HEINEKEN	17	75
GUINNESS	16	70

CRAFT BEERS 精酿啤酒 👍

“PLEASE Scan the QR code to view our latest craft beer list.”





OPERATING HOURS

*Monday-Sunday
12pm-11pm*

f  **@TOI DINE & BAR**



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