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**DINING IDEAS**

# Brunch & Munch

Bacon, eggs and booze

*Non-halal*

BY KATHLYN URSULA D'SOUZA

Well, well, well. A new pet-friendly joint popped up in the middle of Ampang, one that has quite an infectious and rhyme-y name. However, pork lovers are guaranteed to have a field day because everything – and we mean everything – is basically made up of egg and pork. Just those two ingredients dominate the entire menu.

A giant egg adorns the middle of the restaurant, an ode to its biggest menu contributor. The décor is most certainly refreshing and lively, which somehow puts you at ease before having the best meal of your life. But first, let's talk about the smoothies that have quite interesting names – with reference to 80s hit songs like "Careless Whisper", "Abracadabra", "Karma Chameleon" and "Beat It". Interesting, no?

And now, on to the food:

## **Brunch & Munch Carbonara**

We had to try their signature dish and that would be their Carbonara. As mentioned earlier, their main ingredients comprise egg and pork, so naturally their Carbonara is egg-based. Their take on the traditional dish is savoury and light, unlike most Carbonara dishes that would make one feel a little too sick and overwhelmed.

## **Egg-cellent Salad**

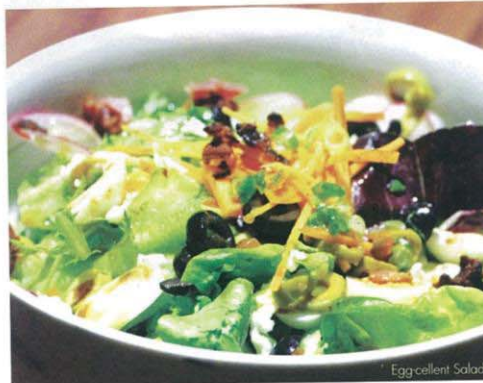
A nice pun to go with a nice dish. If you're a bit too conscious about the amount of pork you are or have been consuming, then this would definitely put your mind (and stomach, and most probably cholesterol) at ease. A healthy dish consisting of egg white, quail egg, carrot, bacon, onion rings, radicchio, rocket with honey citrus dressing and lemon would make you feel a little bit healthier (and lighter!)

## **Pork Corn Belly**

If you're opting for something that would stimulate your taste buds without going too overboard with the portion, then this is the dish for you. Slices of roasted pork belly are drenched with dark soy



Brunch & Munch Carbonara



Egg-cellent Salad

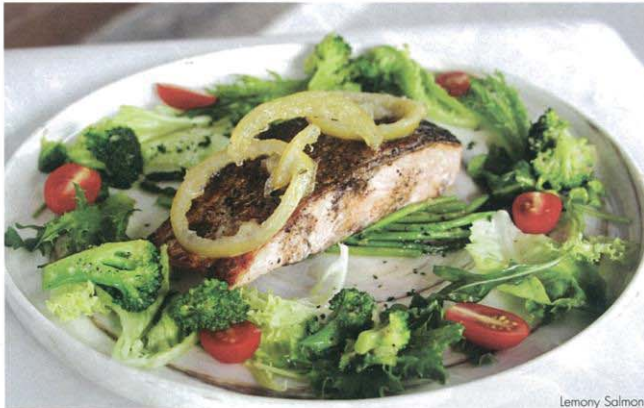


Pork Corn Belly

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## DINING IDEAS



Lemony Salmon

sauce, and a side choice of hash brown or rice is guaranteed to tease the tongue and before you know it, you'll be out of meat. Nobody judges here, so there will be no questions if you ask for another.

### Lemony Salmon

Fine – you've come to a place that serves mainly pork but you're itching for something else. If that something else happens to be salmon, then have it pan-seared with lemon, lime, red onions, cherry tomato, broccoli, asparagus, arugula, fine pick-mix greens and honey-citrus dressing. The presentation is fabulous, and all for you to devour.



Cheese Boar-Ger

### Brunch & Munch Cheese Boar-Ger

If the name is any indication as to what you should be expected, this would be the most blatant giveaway. This burger (or shall we say, boar-ger) isn't for the faint-hearted because it's made up of house-made BBQ pork patty, lap cheong, bacon, sunny egg, aged cheddar, pineapple relish, tomato, gherkin, lettuce and coleslaw. Expect to sweat with the overload of effort, desire or both.

### The Pig-za

Did we scare you with the previous dish? Don't be – here's your reprieve in the form of mini slices of pizza aptly named Pig-za for its ingredients – shredded pork, lap cheong, tomato concasse, mozzarella, parmesan, red onion and English mustard mayonnaise topped with arugula. We bet that you cannot resist some pizza, let alone pork ones!



The Pig-za

### Chocolate Choco Crunch and Pineapple Caramelised Cheesecake

You can't say no to dessert because it goes to the other stomach, yes? Have it giant-sized here and bursting with flavours.

If you need some strong drinks to wash down the amount of porky goodness, alcohol is readily available here. Relax, unwind and eat.

Lot G-05, G Village, G Residence Condo,  
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