

10 new restaurants, cafés, and bars in Malaysia to visit in April

2024
29 March 2024

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By Chelsea Rozario | Mar 29, 2024



COVER Sarawak laksa and kolok mee from Nuff, one of April's new restaurants (Photo: Instagram / @nuff.co)

Explore the new restaurants, bars, and cafés April has to offer

Our local dining scene experiences constant evolution. Fresh faces continually emerge, punctuating our established and diverse culinary landscape with welcome innovation and novelty. Every month seems to offer up a slew of new restaurants and charming coffeehouses, keeping things exciting for bona fide foodies and die hard cafe-hoppers.

We put together a list of recently opened dining venues at the beginning of each month, compiling new restaurants, cafés, and bars into a handy guide you can refer to when in search of the next must-visit eatery. The month of April sees haunts ideal for group dining and [Raya](#) celebrations, from a laidback taqueria to a zero-proof mocktail spot.

While we continue to be in the season of [Ramadan](#), some restaurants mentioned below may operate on extended buka puasa hours—perfect if you’re looking for late-night eats or new Iftar spots.

10. Sage Restaurant & Wine Bar

Fusion | Mid Valley City



PHOTO 1 OF 3 Shio Koji-aged cod with Japanese curry powder-spiced cauliflower sauce (Photo: Instagram / @sage.restaurantandwinebar)

You may be asking yourself why Sage, a restaurant that has stood the test of time, is mentioned in an article about new restaurants. The [French](#) Japanese fusion dining venue has recently reopened, unveiling a complete overhaul of its interior and menu. The restaurant remains helmed by chef Don John, whose expertise lies in seamlessly marrying French and Japanese cuisines.

Sage's menu comprises a variety of sharing plates, from Kobe carpaccio with black truffle to aged cod with spiced cauliflower. Expect its signature soufflé for dessert or order its vanilla ice cream dressed in Arodoino olive oil and flaky sea salt.