

Welcome to  
**PAGI PLACE**

Teras Jernang  
- Established Dec 2020 -

# Story of Pagi Place

## And how it came to be

Pagi Place has undergone twice a time rebranding. Established in 2016, known as SugarRush Studio, focuses more on meringue kisses. SugarRush rebranded to Pagi Cakes after discovering there was already a well-known cafe in Klang Valley, and the fact that the founder normally bakes between 12 am - 12pm.

Between 2017 and 2022, Pagi has remained as Pagi Cakes and focuses heavily on whole cakes, custom cakes, and cake supply to other cafes and establishments. At peak, Pagi serves up to 16 cafes at a time. We were well known for our mille-crepe and we had close to 200 types of cake menu.

Pagi Place was initially a 'cove' in front of the founder's house for customers to buy slice cakes and self-pick-up stations. This happened sometime around December of 2020, when our regulars at Cyberjaya Farmers Market requested to purchase slice cakes, and as all markets and something similar could not be held due to Covid-19, we decided to put a small chiller in front of our production house so customers could start perusing on available choices. That chiller was 98-liter 4-glass chiller.

But when there were cakes, people started asking for coffee. So we took a nose-first dive into the world of coffee and cafes. That was the start of Pagi Place. We were known as Pagi Place by Pagi Cakes back then.

Sometime in September 2022, the founder decided to flip the model after long contemplation. The co-founder Mimi, who was responsible for menus and products could no longer tolerate the idea of selling desserts as she firmly believes that health comes first from our gut. She made a total flip and decided to delve into the world of sourdough and scrapped almost all cakes from the previous menu. It was a drastic change, but indeed it was a needed change.

Sourdough bagels and sourdough waffles were the staples back then, but things took a considerable change when Mimi accidentally introduced shakshouka and grilled cheese with tomato soup.

Sometime in early 2023, we switched out all of our sugar for baking to unrefined organic raw cane sugar. And we haven't stopped since.

# Menu

## Simple Bits

*No-frill simple bits perfect for light but high quality breakfasts.*

7

### **Country Toast with butter**

*Slices of sourdough country loaf, lightly toasted and served with a portion of butter.*

Kombu | Miso | Butter-of-the-week

10

### **Kopitiam Roti Set**

*Buttered sourdough country loaf toasted to perfection with house-made kaya. We make our kaya with kampong egg and organic raw cane sugar.*

8

### **Quick Toast with Berry**

*A slice or two of sourdough country loaf of the day toasted to perfection, served with a dollop of butter and house-made jam.*

12 - 16

### **Toast and Soup**

*A slice of toast served with a bowl of hearty heart-warming soup of the week. Watch our soup-of-the-day board to know what's serving for the week.*

18

### **Sourdough Pancakes**

*Pancakes made from sourdough discards, with milk, butter, and served with honey, butter, cream and fresh berries or fruits. This is an adult's portion.*

6

### **Onsen kampong eggs**

*A pair of gently cooked onsen kampong eggs served with Sarawak Peppers and selected premium light soy sauce.*

8

### **Scrambled kampong eggs**

*Two eggs with fresh milk, a touch of salt, and cooked in melted butter.*

# Menu

## For You, Kiddo!

*Please grow up big and strong, kiddo! Specifically designed for kids below 12.*

**12**

### **Mini Sourdough Pancakes**

*Pieces of baby pancakes served with fresh strawberries and blueberries, with cream and honey on the side.*

*Warning : Kids size.*

**14**

### **Mini Pancakes with Scrambled Kampong Eggs**

*Mini sourdough pancakes, two eggs with fresh milk, a touch of salt, and cooked in melted butter.*

*Warning : Kids size.*

**12**

### **Kiddo Bagel with Sunny Side Up and Cheese**

*Extra soft buttered mini bagel served with sunny side up egg and sprinkles of cheese mix of gouda, mozzarella and cheddar.*

*Warning : Kids size.*

**8**

### **Kiddo Bagel with Berry Jam and Butter**

*Extra soft buttered mini bagel served with sunny side up egg and sprinkles of cheese.*

*Warning : Kids size.*

**20**

### **Kiddo Platter Set**

*Extra soft buttered mini bagel served with scrambled eggs, little bits of pancakes, fresh berries, honey, cream with a side of mini yoghurt cup topped with house-made berry jam.*

*Warning : Kids size.*

# Menu

## Set On The Go

*For everyone out there looking for light, quick fix of breakfast.  
7.30 am - 11.00 am*

*Add +3 for hot cafe latte | +4 for iced cafe latte | +4 for hot Yuri Matcha Latte | +5 for iced Yuri Matcha Latte*

*\*please note, the portion for these options have been adjusted for light eaters*

**25**

### **It's A Set; Pagi's Shakshuka**

*Pagi's Shakshuka for 1, with Hot Americano or Tea.*

**25**

### **It's A Set; Pagi's Turkish Egg**

*Pagi's Turkish Egg for 1, with Hot Americano or Tea.*

**28**

### **It's A Set; Pagi's Grilled Cheese with Tomato Soup**

**- Up-size Tomato Soup + 5**

*Grilled cheese and tomato soup for 1, with Hot Americano or Tea.*

**20**

### **It's a Set; Tomato Soup with Toasted Sourdough Slice**

*Hearthy House-made Tomato Soup with toasted, buttered sourdough slice, with Hot Americano or Tea.*

**25**

### **It's a Set; Sourdough Smoked Salmon Bagel**

*Hearthy House-made Tomato Soup with toasted, buttered sourdough slice, with Hot Americano or Tea.*

**3**

### **Extra toasts**

*A slice of sourdough country loaf, toasted with butter. Best to be had warm.*

# Menu

## Fancy Brunch

*Hand-made sourdough bread, kampong eggs as natural as possible ingredients, organic sugar, pure butter, and quality oils. etc. We serve you how we wish to be served. Each dish has been calculated to carry just enough portion per person or two.*

**22**

### **Sweet Kiss French-toast**

*Generously buttered bagel drenched in kampong egg custard, served with butter, jam, Turkish yoghurt, and honey on the side.*

**28**

### **Grand Turkish Toast**

*Sourdough country loaf with heaps of pulled lamb, and onsen eggs, finished with dollops of Turkish yogurt and chili butter. Served with salad on the side.*

**24**

### **Pagi's Shakshuka**

*Our best seller*

*House-made spicy tomato gravy with kampong eggs poached in, topped with our spice mix and coriander. Shakshouka now consists of 2 eggs and 3 - 4 toast slices.*

**26**

### **Pagi's Cilbir**

*Yogurt blended with spices and garlic, topped with melted and clarified pure butter infused with chili and finished with onsen kampong eggs. With sides of garlic confit, garnished with Zaatar. Served with our sourdough country loaf, toasted gently upon order.*

**26**

### **Pagi's Grilled Cheese with Tomato Soup**

**- Up-size Tomato Soup + 5**

*Grilled cheese just got upgraded! Now with more tomato soup. Country loaf loaded with cheese and lined with garlic confit, toasted to perfection, and served with a bowl of hearty house-made tomato soup.*

**16**

### **Tomato Soup with Toasted Sourdough Slice**

**- ala carte (without tomato soup)**

*Grilled cheese just got upgraded! Now with more tomato soup. Country loaf loaded with cheese and lined with garlic confit, toasted to perfection, and served with a bowl of hearty house-made tomato soup.*

**3**

### **Extra toasts**

*A slice of sourdough country loaf, toasted with butter. Best to be had warm.*

# Menu

## Sharing Brunch Platter

*Because life is sweeter when you share. And save.*

**65**

### **Because We Should Share - Pagi's Shakshuka**

*Brunch Platter for 3 - 5 people.*

**75**

### **Because We Should Share - Pagi's Turkish Eggs**

*Brunch Platter for 3 - 5 people.*

**75**

### **Because We Should Share - Pagi's Grilled Cheese**

*Brunch Platter for 3 - 4 people.*

**75**

### **Because We Should Share - Team Egg**

*Brunch Platter for 3 - 4 people.*

**99**

### **Sekampung (One Village)**

*Sharing Platter 5 - 6 people*

Pagi's Shakshuka, Pagi's Turkish Eggs, Pagi's Grilled Cheese and Tomato Soup in a single platter set.

# Menu

## Tartine & Bagels

*Handmade and hand-rolled bagels and sourdough loaf are fermented naturally and without preservatives., made into select sandwiches surely to fill you and help you get through your day.*

20 | 24

### **Smoked Salmon Bagel | Tartine**

Our forever best seller smoked salmon sandwiches. Choose between bagel or toast.  
Served with garden salad on the sides.

16 | 20

### **Tuna & Mayo Bagel | Tartine**

*Add cheese + 7.00*

Bagel or toast loaded with tuna made with real, egg based mayonnaise, with garden salad on the sides.

18 | 20

### **Pulled Beef Bagel | Tartine**

*Add cheese + 7.00*

Carnivours united! Sandwich served with house-made pulled beef, served with garden salad on the sides.

23 | 25

### **Pulled Lamb Bagel | Tartine**

*Add cheese + 7.00*

Tender lamb made even more tender! Our lamb are cooked for 8 - 12 hours

10

### **Berry and Butter Bagel | Toast**

*Gently toasted bagel or toast, served with a dollop of butter and house-made jam. For toast, you will receive 2 pieces.*

12

### **Cream Cheese Bagel**

*Add Cream Cheese (50gm) + 6*

*Add Spring Onion + 2*

*Bagel of the day (or choose your bagel) gently toasted and buttered, filled with 100gm classic cream cheese.*



# Menu

## Especially Lunch

*Only available after 11 am - 2pm (weekday) or 3.30pm (weekend).*

*Made lovingly in house for you for to celebrate your lunch-time.*

32

### **Buttermilk Clams with Sourdough Toast**

Flavourful splash of much-loved buttermilk clams made with real milk, dairy cream and pure butter, served with 3-4 piece of sourdough toast or 2 piece of bagel lightly toasted.

Serves 1 - 2 pax.

33

### **Kari Kambing Kodiang**

A serving of tender lamb-curry made lovingly as a tribute to Mimi's late grandmother who hailed from Kodiang, Kedah. Paired with sourdough toast or bagel, this curry might etch an unforgettable memory of home-cooked, lovingly made meals.

Comes with 3-4 pieces of sourdough toast.

Serves 1 - 2 pax.

65 - 70

### **Lamb Shank Kari Kodiang**

Generous serving of tender lamb shank cooked for 5 hours in mildly-spicy curry made lovingly as a tribute to Mimi's late grandmother who hailed from Kodiang, Kedah. Paired with sourdough toast or bagel, this curry might etch an unforgettable memory of home-cooked, lovingly made meals.

Comes with 3-4 pieces of sourdough toast.

Serves 1 - 2 pax.

+ Add on Nasi Arab Anak Pak Atan - 6 | + Add on Yoghurt Mint/Tomato Salsa - 6 | + Add on Salata - 6

# Menu

## Espresso Based

*Freshly ground single origin whole coffee beans.  
Medium-roast arabica Brazil Santos with a choice of ristretto or espresso ratio to your preference.  
Please notify us your preference upon order. By default our coffee are extracted to espresso standard.*

**7**

### **Espresso | Extra shot**

*Double shot of black gold liquid.*

**7 | 8**

### **Americano**

*Espresso + water*

**10 | 11**

### **Caffé Latte**

*+ 1 Add flavor 1 pump*

*Espresso + fresh milk*

**12 | 13**

### **Mocha**

*Espresso + chocolate powder + fresh milk*

**14 | 18**

### **Salted Caramel 'Macchiato'**

*Espresso shot + fresh milk + salted caramel syrup + house-made salted caramel sauce  
+ whipped cream(iced only)\**

**14 | 18**

### **Banoffee 'Macchiato'**

*Espresso shot + fresh milk + house-made salted caramel sauce + 'banoffee' mix  
+ whipped cream(iced only)\**

*Add flavor + 1 per pump | Add house-made salted caramel drizzle + 3 | Add whipping cream + 3*

# Menu

## Uniquely Pagi (non-coffee)

*For those who are not coffee people*

**16**

### **Belgian Chocolate**

*Couverture chocolate dust + chocolate powder + fresh milk*

**12**

### **Strawberry Milkshake**

*Strawberry cheesecake syrup + fresh milk + whipped cream*

**5 | 6**

### **Fresh Milk**

*Fresh milk*

**14**

### **Apple Cider Sparkling Soda**

*Organic apple cider vinegar + pure honey + soda water + lemon juice*

**14 - 16**

### **Fruit juice**

*Refer to our chiller*

# Menu

## Infused Black Tea

*We use BOH Songket as homage to our own home-grown tea brand.  
Lightly sweetened with house-made organic raw cane sugar syrup or granule form, you may adjust your  
sweetness preference with at our self-service counter.*

7 | 8

### **Rose & Lychee**

*Beautiful balance between rose and lychee notes which gives you an invigorating and  
elegant feel with every sip. Available in hot or cold.*

7 | 8

### **Mango**

*Punchy and playful tropical aroma makes this black tea a wonderful and  
rounded tea. Delicious when hot, delightful served cold.*

7 | 8

### **Earl Grey & Tangerine**

*Move aside, classic Earl Grey! Instead of the classic bergamot aroma infused  
in black teas, this variant proof to be a little more oriental in aroma and flavour  
with the genius infusion of tangerine instead.*

7 | 8

### **Lime & Ginger**

*For all adventurous souls out there, this is the tea for you. Lime lends the  
aroma that calms our nerve while ginger has the capacity to tame our tummy;  
this is the tea to be had on rainy or cloudy, cold days.*

# Menu

## Matcha Green Tea

*Exclusively sourced from the esteemed Niko Neko Matcha. Our matcha will be prepared without milk by default. Add milk to make it matcha-latte (matcha with milk)*

**10 | 11**

**Yuri**

add milk to make it matcha latte + 4

*The most classic matcha beloved to many out there. Perhaps Niko Neko Matcha's most-known matcha. Has pronounced bitter-taste out of all of our matcha collection.*

*Perfect for those who wants extra punch.*

*\*Basic matcha will be prepared with water. Add milk to make it matcha latte.*

**10 | 12**

**Tsubaki Houjicha**

add milk to make it matcha latte + 4

*Tenderly roasted, finely-ground matcha powder with earthy undertone, Tsubaki Houjicha has the lowest caffeine content*

*\*Basic matcha will be prepared with water. Add milk to make it matcha latte.*

**12 | 13**

**Ajisai**

add milk to make it matcha latte + 4

*Renowned for its pistachio-like layers of flavor, with super sweet umami with very, very mild bitterness matcha commonly associated with, this precious Ajisai is a class of its own. Packed with wonderful antioxidants, this is a matcha meticulously prepared hence its exorbitant cost.*

*\*Basic matcha will be prepared with water. Add milk to make it matcha latte.*