

STARTERS & SALADS



FRESHLY SHUCKED OYSTERS 生蠔
Irish Premium 88 (6 pcs) / 175 (12 pcs)
Gallagher's Special 148 (6 pcs) / 295 (12 pcs)



CAESAR SALAD 恺撒沙拉 39
Romaine Lettuce - Beef Bacon - Anchovies - Garlic
Croutons - Sundried Tomato - Parmesan Dressing

ORANGE CAPRESE SALAD (V) 卡布里沙拉 42
Bufala Mozzarella - Orange - Tomato - Beetroot - Basil -
Crushed Black Pepper - Sea Salt - Extra Virgin Olive Oil

MUSHROOM AND ASPARAGUS SALAD (V) 白蘑菇，芦筍，菲达奶酪沙拉 39
Asparagus - Duo of Mushrooms - Feta Cheese - Capsicum -
Onion - Walnut - Mint Leaf - Mustard Dressing

WARM SMOKED DUCK 烟燻鸭胸 42
Smoked Duck Breast - Avocado - Beets - Semi Dried
Tomatoes - Micro Greens - Citrus Emulsion

PRAWN COCKTAIL 鸡尾虾 59
Prawns - Brandied Cocktail Sauce - Lettuce - Avocado -
Tomato and Beetroot - Tobiko - Toasted Quinoa -
Passionfruit Dressing

CRAB CAKES 蟹肉枣 59
Garden Greens - Roasted Peppers - Fennel -
Olive - Orange - Tarator Aioli

PAN SEARED SEA SCALLOPS 黄油扇贝 69
Quinoa - Tomato Confit - Sautéed Snow Pea Sprout -
Pink Peppercorn - Lemon Herbed Butter Sauce



BEEF CARPACCIO 意式牛肉刺身 49
Garden Greens - Parmesan Shavings - Pearl Onions -
Lemon Emulsion - Mustard Dressing - Cracked Pepper

STEAK TARTARE 鞑靼牛肉 59
Anchovies - Egg Yolk - Mixed Herbs - Onion - Capers -
Horseradish - Cognac

PAN-FRIED FOIE GRAS 香煎鹅肝 69
Crispy Loaf - White Wine Poached Pear - Berries
Compote - Passionfruit Puree

SOUPS

CREAM OF MUSHROOM 奶油蘑菇汤 30
Truffle Oil - Bruschetta

FRENCH ONION SOUP 法式洋葱汤 30
Gruyere Toast

CLASSIC MAINS



BBQ SHORT RIBS 烧汁烤牛仔骨 129
Sautéed Seasonal Vegetables - Mouseline Potato -
Smoked BBQ Sauce

OVEN ROASTED SPRING CHICKEN 童子鸡 69
Sautéed Seasonal Vegetables - Mouseline Potato -
Mushroom Gravy

PAN ROASTED HALIBUT FILLET 比目鱼 109
Parmesan Crusted - Asparagus - Fennel - New Potatoes -
Confit Tomato - Lemon Herbed Butter Sauce



NORWEGIAN FRESH SALMON 鲑鱼 99
Confit Tomato Minted Green Pea Mashed Potato -
Herb-Lemon Butter Sauce

GRILLED KING PRAWNS 烤明虾 119
Vegetable Tagliatelle-Saffron Sauce-Tomato Pesto

RISOTTO

RISOTTO AL SALMONE MARINATO 腌制三文鱼烩饭 68
Saffron | Lemon Zest | Roasted Quinoa |
Parmigiano Reggiano | Marinated Salmon



PASTA SPECIALS

Crafted with tradition and an artisanal spirit, our pasta is slow-dried, bronze die-cut, and made from the finest semolina—qualities that define the unmistakable bite and sauce-loving texture of De Cecco.

SELECT YOUR PASTA

Spaghetti | Fettuccine | Rigatoni | Pappardelle |

Nero di Seppia (Squid Ink Spaghetti)

(recommended for Seafood Methods) 

SELECT YOUR PREFERRED METHOD

Marinara Rustica (V) 38

San Marzano Tomatoes | Garlic | Genovese basil

Burrata Basilico (V) 58

Burrata | Spinach | Basil pesto | Roasted Pine Nuts

Bolognese 45

Slow-Braised Angus Beef Ragù | Vegetable Brunoise

Polpette alla Caprese 45

Angus Meatballs | Tomato Sauce | Bechamel | Capers | Oregano

Cacciatore 50

Duck | Wild Mushroom Ragù | Tomato | Bell Pepper

Aglione e Olio di Mare  48

Garlic | Chili Infused Olive Oil | Seafood Essence

Vongole  48

Clams | Garlic | Fresh Parsley

Nero di Seppia  46

Squid Ink | Calamari | Garlic | Fresh Herbs

Sugo all' Astice  65

Lobster Butter | Tiger Prawns | Sauteed Scallops

PACCHERI REINTERPRETATI

A Dialogue of Texture, Depth & Fire

Paccheri, delicately filled with refined, expressive flavours and Jospier oven-baked to a golden finish. A composed dish that pays homage to Southern Italian tradition—reborn with restraint and elegance.

Carbonara Affumicata

Egg Yolk | Smoked Duck Bacon |
Peccorino

52

Farciti ai Frutti di Mare

Seafood | Slow-Roasted Tomato |
Cream

58

Spinaci e Ricotta

Spinach | Ricotta | Fresh Herbs

55

Indulge in all three Paccheri variations with our Tasting Trio 68

All prices are in Ringgit Malaysia, subject to 10% service charge and applicable taxes:

6% on food and non-alcoholic beverages, 8% on alcoholic beverages.

JOSPER CHARCOAL GRILLED STEAKS

CERTIFIED 100% BLACK ANGUS BEEF (AUS)

GRAIN FED | WET-AGED FOR 21 DAYS

Medallion 小菲力	- 200gm	188	Porterhouse 紅屋牛排	298
Tenderloin 菲力	- 200gm	188	(no less than 700gm)	
Rib Eye 肋眼	- 300gm	198	T - Bone 丁骨	278
Striploin 西冷	- 300gm	158	(no less than 600gm)	
			Sirloin on Bone 帶骨西冷	258
			(no less than 600gm)	

AIRFLOWN FROM THE RANCHES

Australian Lamb Cutlet 羊排 169

All our Meat Cuts are served with Seasonal Vegetables.

Side Orders: Choose **One Each** From Below

Select Your Potato:

French Fries | Mousseline | Dauphinoise
Baked Potato (Sour Cream, Chives, Beef Bacon)

Select Your Sauce:

Béarnaise | Red Wine | Black Pepper |
Mushroom | Herb Butter



DESSERTS

👤 CRÊPE SUZETTE 橘香薄餅捲 58

PREPARED TABLESIDE

Crêpes - Cognac - Grand Marnier -
Caramelised Orange Butter Sauce -
Vanilla Ice Cream

WERNER'S SPECIAL 草草不恭 32
(草莓, 香草, 覆盆子)

Fresh Strawberries - Vanilla Ice Cream
Mango Sauce - Raspberry Sorbet

HOMEMADE CHEESECAKE 自制芝士蛋糕
32 (Slice) 88 (Whole - 500G)
Berry Compote - Vanilla Ice Cream

SELECTION OF HOMEMADE ICE CREAMS
& SORBETS 冰淇淋和冰糕 18 / Serving

Rum & Raisin | Dark Chocolate | Vanilla |
Raspberry Sorbet | Mango Sorbet

👤 IRISH COFFEE & CREAM CHOCOLATE TORTE 32

百利咖啡泥沼派
Toasted Pecan - Dark Chocolate Ganache
Vanilla Ice Cream

ANDREAS' SPECIAL 香气四溢 32
(香蕉, 百香果, 香梨, 香杏仁)

Banana Soaked In Passion fruit - Red Wine
Poached Pear - Chocolate Crumble - Vanilla Ice
Cream - Almond Slivers

CLASSIC ITALIAN TIRAMISU 提拉米苏 38
Mango Coulis

BAKED CAMEMBERT 烤金文奶酪 43
Olive Oil - Smoked Garlic - Tomato Confit - Walnut
Thyme & Rosemary - Bread & Crackers