

## STARTERS & SALADS

CAESAR SALAD 恺撒沙拉 39

*Paired with Kingsbarns, Dream To Dram, Limited Release, Bottled 2020 62*

Romaine Lettuce - Beef Bacon - Anchovies -  
Garlic Croutons - Sundried Tomato - Parmesan Dressing

ORANGE CAPRESE SALAD 卡布里沙拉 42

*Paired with Highland Park, 12YO, Viking Honour 63*

Bufala Mozzarella - Orange - Tomato - Beetroot - Basil -  
Crushed Black Pepper - Sea Salt - Extra Virgin Olive Oil

MUSHROOM AND ASPARAGUS SALAD

白蘑菇, 蘆筍, 菲达奶酪沙拉 39

*Paired with Arran, Amarone 63*

Asparagus - Duo of Mushrooms - Feta Cheese -  
Capsicum - Onion - Walnut - Mint Leaf - Mustard Dressing

WARM SMOKED DUCK 烟燻鸭胸 42

*Paired with Amrut, Indian 63*

Smoked Duck Breast - Avocado - Beets -  
Semi Dried Tomatoes - Micro Greens - Citrus Emulsion

PRAWN COCKTAIL 鸡尾虾 59

*Paired with Nomad, Outland Whisky, Gonzalez Byass, Spain 82*

Prawns - Brandied Cocktail Sauce - Lettuce - Avocado -  
Tomato and Beetroot - Tobiko - Toasted Quinoa -  
Passionfruit Dressing

CRAB CAKES 蟹肉枣 59

*Paired with Deanston, Virgin Oak 73*

Garden Greens - Roasted Peppers - Fennel -  
Olive - Orange - Tarator Aioli

PAN SEARED SEA SCALLOPS 黄油扇贝 69

*Paired with Glenglassaugh, Octaves Classic, Batch 2 (2018) 93*

Quinoa - Tomato Confit - Sautéed Snow Pea Sprout -  
Pink Peppercorn - Lemon Herbed Butter Sauce

BEEF CARPACCIO 意式牛肉刺身 49

*Paired with The BenRiach, Septendecim, 17YO 83*

Garden Greens - Parmesan Shavings - Pearl Onions -  
Lemon Emulsion - Mustard Dressing - Cracked Pepper

STEAK TARTAR 鞑靼牛肉 59

*Paired with Bunnahabhain, 12YO, Small Batch Distilled 78*

Anchovies - Raw Egg - Mixed Herbs - Onion - Capers -  
Horseradish - Cognac

PAN-FRIED FOIE GRAS 香煎鹅肝 69

*Paired with Teaninich, 2008/2021, 13YO, #709849, Auld Goonsy's Malt 98*

Crispy Loaf - White Wine Poached Pear - Berries  
Compote - Passionfruit Puree

FRESHLY SHUCKED OYSTERS 生蠔

Irish Premium

88 (6 pcs) / 175 (12 pcs)

Gallagher's Special Premium

148 (6 pcs) / 295 (12 pcs)

SEAFOOD MOUNTAIN FOR 2 海鲜拼盘 328

Boston Lobster - Oysters - Jumbo Prawns -  
Salmon Gravlax - Scallops

*\*Sides Included*

*Mignonette Vinegar - Lemon Wedges - Cocktail Sauce -  
Wasabi - Kikkoman and Calamansi*

## SOUPS

CREAM OF MUSHROOM 奶油蘑菇汤 30

*Paired with Benromach, 15YO (2020) 63*

Truffle Oil - Bruschetta

FRENCH ONION SOUP 法式洋葱汤 30

*Paired with Springbank, 10YO, Bottled 17-3-2021 56*

Beef Ball - Gruyere Toast

## THE CLASSICS

STEAK BORDELAISE

菲力波尔多 218

Josper Grilled Tenderloin -

Roasted Bone Marrow -

Crispy Smoked Garlic - Sautéed Vegetables -

Whipped Potatoes - Rich Bordelaise Glaze

CARPETBAG STEAK 牛蚝同早 218

Tenderloin - Oysters - Beef Bacon -

Seasonal Vegetables - Mashed Potato -

Morel Cognac Sauce

SURF & TURF 水陆之饌 258

Tenderloin - Masala Wine Sauce -

Half a Boston Lobster - Brown Garlic Sauce -

Scallop - Shallot Balsamic Oil -

Sautéed Seasonal Vegetables - Mashed Potato

## ALL TIME FAVOURITES

BEEF BOURGUIGNON 红酒炖牛肉 109

Button Mushroom - Cipollini Onion - Gin - Fettuccine

BEEF STROGANOFF 俄罗斯酸奶牛肉 109

Rosti Potatoes - Sour Cream - Beetroot -

Gherkin and Pearl Onion Salad

BBQ SHORT RIBS 烧汁烤牛仔骨 129

Sautéed Seasonal Vegetables - Mashed Potatoes -

Smoked BBQ Sauce

OVEN ROASTED SPRING CHICKEN 童子鸡 69

Sautéed Seasonal Vegetables - Potato Wedges -

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

Sautéed Seasonal Vegetables - Confit Tomato

Minted Green Pea Mashed - Lemon Herbed Butter Sauce

LIVE BOSTON LOBSTER 波士顿龙虾 278

Butter Poached - Infused with Thyme - Linguine -

Vegetable Ribbons

GRILLED KING PRAWNS 烤明虾 119

Vegetable Tagliatelle - Saffron Sauce - Tomato Pesto

SPAGHETTI SEAFOOD AGLIO-OLIO

海鲜意大利面 59

Prawns - Shrimps - Squid - Fish - Scallop - Garlic -

Chili - Basil

SPAGHETTI AL PESTO 松子青酱意大利面 42

Duo Of Mushroom - Manchego Cheese - Garlic - Basil



Whisky Serving – 20ML

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
Tenderloin 菲力	- 200gm	188
Rib Eye 肋眼	- 300gm	198
Striploin 西冷	- 300gm	158
Porterhouse 紅屋牛排 (no less than 700gm)		368
T - Bone 丁骨 (no less than 600gm)		338
Sirloin on Bone 帶骨西冷 (no less than 600gm)		318

### AIRFLOWN FROM THE RANCHES

New Zealand Lamb Cutlet 羊排 149

All Grilled Meat and Fresh Catch Orders are accompanied with sautéed seasonal vegetables, choice of potato and sauce.

#### Potato Selection:

Garlic Mashed Potato - French Fries - Potato Wedges - Baked Potato

#### Sauce Selection:

Chimichurri - Red Wine - Black Pepper - Mushroom - Béarnaise - Lamb Jus - Lemon Herbed Butter Sauce

### UPGRADE: STEAK ROSSINI 48

Treat yourself to a classic Rossini style steak. Top your steak with additional 60g of sliced, succulent Pan-Seared Foie Gras

## DESSERTS

CRÊPE SUZETTE 橘香薄餅捲 58

#### PREPARED TABLESIDE

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

CHERRIES JUBILEE ~ PREPARED TABLESIDE  
火焰櫻桃 58

Cherry - Cognac - Cherry Brandy - Caramelised Orange Butter Sauce - Vanilla Ice Cream

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

Fresh Strawberries - Vanilla Ice Cream - Mango Sauce - Raspberry Sorbet

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

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

IRISH CREAM COFFEE MUD PIE 百利咖啡泥沼派 32  
Toasted Pecan - Coconut Ice Cream

HOME-BAKED CHEESE CAKE 芝士蛋糕  
32 (SLICE) 88 (WHOLE - 500G)  
Berries Compote - Vanilla Ice Cream

CLASSIC ITALIAN TIRAMISU 提拉米苏 33  
Mango Coulis

BELGIAN CHOCOLATE FONDUE 巧克力热锅 49  
Banana - Apples - Strawberries - Orange - Grapes - Savoirdi Biscuits

#### SELECTIONS OF HOME MADE ICE CREAMS AND SORBETS

自制软冰淇淋 18/Serving

+ Vanilla	+ Dark Chocolate	+ Pistachio
+ Banana	+ Rum and Raisin	+ Strawberry
+ Coconut	+ Raspberry Sorbet	+ Mango Sorbet

BAKED CAMEMBERT 烤卡蒙贝尔 43  
Olive Oil - Smoked Garlic - Tomato Confit - Walnut - Thyme and Rosemary - Bread and Cracker

CHEESE PLATTER 芝士拼盘 68

**Manchego** 西班牙, 曼切戈  
Firm Consistency With Buttery Texture

**Camembert Domaine D'Antignac Au Lait Cru** 法国, 卡蒙贝尔  
Soft, Creamy Ripen Cow Milk Cheese

**San Simon** 西班牙, 圣西蒙  
Smoked, Woody Taste, Buttery And Slightly Acidic From The Milk

**Gorgonzola** 意大利, 戈贡佐拉  
Buttery, Crumbly, Salty With A Bite From It's Blue Vein

\*Cheese Platters are accompanied with Pumpernickle, Grapes, Crackers, Walnuts and Dried Apricots

Join our

### WERNER'S PRIVILEGE



**NO SIGN UP FEE**

**Receive RM25 Sign up Gift + Start collecting 10% Cashback**  
from your bill on next visit at any of our Outlets



Complimentary Valet Parking at VIDA, Bukit Ceylon ONLY from 6PM onwards with a minimum spend of RM100/car.

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