

STARTERS & SALADS

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

ORANGE CAPRESE SALAD 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
白蘑菇, 蘆筍, 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 TARTAR 鞑靼牛肉 59
Anchovies - Raw Egg - 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

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
Truffle Oil - Bruschetta

FRENCH ONION SOUP 法式洋葱汤 30
Gruyere Toast

THE CLASSICS

STEAK BORDELAISE
菲力波爾多 218
Josper Grilled Tenderloin -
Roasted Bone Marrow -
Crispy Smoked Garlic - Sautéed Vegetables -
Mouseline Potato - Rich Bordelaise Glaze



CARPETBAG STEAK 牛蚝同早 218
Tenderloin - Oysters - Beef Bacon -
Seasonal Vegetables - Mouseline 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 - Mouseline 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 - Mouseline Potato -
Smoked BBQ Sauce



PASTURE RAISED HOLIDAY CHICKEN 118
Breast - Stuffed with Succulent Herb and Turkey Ham
- Purple Sweet Potato Dauphinoise - Brussels Sprouts
- Cranberry 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 -
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

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)		298
T - Bone 丁骨 (no less than 600gm)		278
Sirloin on Bone 帶骨西冷 (no less than 600gm)		258

AIRFLOWN FROM THE RANCHES

Australian Lamb Cutlet 羊排 169

Side Orders: Choose Any Two From Below:

POTATOES

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

VEGETABLES

Green Asparagus | Creamed Spinach with Garlic
| Sauteed Seasonal Mushrooms |
Steamed Broccoli

SAUCE SELECTION:

Chimichurri | Béarnaise | Red Wine Sauce |
Black Pepper Sauce | Mushroom Sauce |
Barbecue Sauce | Herbs Butter

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



YULETIDE STOLLEN 35

German - Style Christmas Loaf - Custard & Raspberry Sauce,
Rum and Raisin 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

El Cevado
"more for less eating"

THE WHISKY BAR
STEAKHOUSE

DINING IN
THE DARK

CIELO
ALL DAY & NIGHT

DIRECTOR'S CUT



Prime Steaks T&E

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

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.