

Starters & Salads

CAESAR SALAD 39

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

ORANGE CAPRESE SALAD 42

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

MUSHROOM AND ASPARAGUS SALAD 38

Portobello Mushroom - Button Mushroom - Asparagus - Semi Dried Tomatoes - Mustard Dressing

WARM SMOKED DUCK 40

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

PRAWN COCKTAIL 40

Prawns - Shrimps - Cos Lettuce - Avocado - Quail Egg - Olive - Brandied Cocktail Sauce

GRILLED FROG LEG PROVENCALE 35

Frog Leg - Tomato - Garlic - Parsley - Olive Oil

CRAB CAKES 58

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

PAN SEARED SEA SCALLOPS 68

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

BEEF CARPACCIO 48

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

STEAK TARTAR 56

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

PAN-FRIED FOIE GRAS 65

Beetroot Tempura - Asparagus Salad - Beaujolais Pear

FRESHLY SHUCKED OYSTERS

6 pcs **88** / 12 pcs **175**

SEAFOOD MOUNTAIN FOR 2 268

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

**Sides Included*

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

Soups

CREAM OF MUSHROOM 30

Truffle Oil - Bruschetta

FRENCH ONION SOUP 30

Beef Ball - Gruyere Toast

The Classics

STEAK BORDELAISE 179

Josper Grilled Tenderloin - Roasted Bone Marrow - Crispy Smoked Garlic - French Beans - Whipped Potatoes - Rich Bordelaise Glaze

CARPETBAG STEAK 168

Tenderloin - Oysters - Beef Bacon - Seasonal Vegetables - Mashed Potato - Morel Cognac Sauce

SURF & TURF 189

Tenderloin - Masala Wine Sauce - Half a Boston Lobster - Brown Garlic Butter - Scallop - Shallot Balsamic Oil - Sautéed Seasonal Vegetables - Mashed Potato

All Time Favourites

BEEF BOURGUIGNON 105

Button Mushroom - Cipollini Onion - Gin - Fettuccine

BBQ SHORT RIBS 129

Sautéed Seasonal Vegetables - Mashed Potatoes - Smoked BBQ Sauce

OVEN ROASTED SPRING CHICKEN 69

Sauteed Seasonal Vegetables - Potato Wedges - Mushroom Gravy

GRILLED KING PRAWNS 118

Vegetable Tagliatelle - Saffron Sauce - Tomato Pesto

HALIBUT FILLET 105

Asparagus - Fennel - Potatoes - Thyme Butter - Tomato Tapenade

LIVE BOSTON LOBSTER 208

Butter Poached - Infused with Thyme - Linguine - Vegetable Ribbons

BEEF STROGANOFF 105

Rosti Potatoes - Sour Cream - Beetroot - Gherkin and Pearl Onion Salad

SPAGHETTI SEAFOOD AGLIO-OLIO 59

Prawns - Shrimps - Squid - Fish - Scallop - Garlic - Chili - Basil



All prices are in Ringgit Malaysia, subject to 10% service charge and 6% service tax
For reference only, subject to changes at management's discretion

Josper Charcoal Grilled Steaks & Fresh Catch



BLACK ANGUS PURE CERTIFIED

AUSTRALIAN ANGUS BEEF

Medallion - 200 gm	149
Tenderloin - 200 gm	149
Rib Eye - 300 gm	139
Striploin - 300 gm	125

CHILLED AGED GRAIN FED

Porterhouse - 700 gm	180
T - Bone - 650 gm	170
Sirloin on Bone - 600 gm	155

AIRFLOWN

FROM THE RANCHES

Baby Lamb Leg	180
New Zealand Lamb Cutlets	138

FRESH CATCH

Norwegian Fresh Salmon	95
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All Above Grilled Meat and Fresh Catch Orders Are Accompanied with Sautéed Seasonal Vegetables

Please choose 1: Garlic Mashed Potato - French Fries - Potato Wedges - Baked Potato

SAUCE SELECTION: Chimichurri - Red Wine - Black Pepper - Mushroom - Béarnaise - Lemon Butter Sauce - Lamb Jus - Red Wine Lobster

Specials: Iberico Lamb

IBERICO LAMB RIBS - 300GM 95

Served with Tangy Salad and Tomato Salsa

IBERICO LAMB RACK - 350GM 195

IBERICO LAMB LOIN - 350GM 198

Served with Mousseline Potatoes, Sautéed Vegetables, Tomato Salsa and Lamb Jus

Desserts

CRÊPE SUZETTE 58 **PREPARED TABLESIDE**
Crêpes - Cognac - Grand Marnier -
Caramelised Orange Butter Sauce - Vanilla Ice Cream

WERNER'S SPECIAL 32
Fresh Strawberries - Vanilla Ice Cream - Mango Sauce -
Raspberry Sorbet

ANDREAS' SPECIAL 32
White Chocolate Ice Cream -
Banana Soaked In Passion fruit - Red Wine Poached Pears -
Chocolate Crumble - Chocolate - Almond Slivers

FOREST FRUITS AND VANILLA PANNACOTTA 29
Mango - Pomegranate - Passionfruit Ice Soup

COCOANUTS 35
Chocolate Sponge - Coconut Caramel and Flakes -
Toasted Pecan - Chocolate Ganache - Coconut Lychee Sorbet

SHHHH...P & C 35
Pandan and Coconut Milk Cheese Cake - Pistachio Ice Cream -
Red Wine Poached Pear - Guinness Treacle - Tiramisu Sabayon

CLASSIC ITALIAN TIRAMISU 33
Mango Coulis

HOME BAKED STRUDEL 32
Plum - Apricot - Green Pear -
Peach and Passion Fruit Ice Cream

BELGIAN CHOCOLATE FONDUE 49
Banana - Apples - Strawberries - Orange -
Grapes - Savoirdi Biscuits

SELECTION OF HOME MADE
ICE CREAMS AND SORBETS 18/SCOOP
Guinness - Vanilla - Chocolate - White Chocolate -
Pistachio - Olive Oil - Raspberry Sorbet -
Mango Sorbet

CHEESE PLATTER 68
Camembert Domaine D'Antignac Au Lait Cru
Soft, Creamy Ripen Cow Milk Cheese

San Simon
Smoked, Woody Taste, Buttery And Slightly
Acidic From The Milk

Gorgonzola
Buttery, Crumbly, Salty With A Bite From It's Blue Vein

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

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