STARTERS & SALADS
CAESAR SALAD 39
Romaine Lettuce – Beef Bacon –
Garlic Croutons – Sundried Tomato –
Parmesan Dressing
PRAWN COCKTAIL 40
Prawns – Shrimps – Cos Lettuce – Avocado –
Quail Egg – Olive – Brandied Cocktail Sauce
BEEF CARPACCIO 48
Garden Greens – Parmesan Shavings –
Pear Onions – Lemon Emulsions –
Mustard Dressing – Cracked Pepper
FRESHLY SHUCKED OYSTERS
Irish Premium
88 (6 pcs) / 175 (12 pcs)
148 (6 pcs) / 293 (12 pcs)
SEAFOOD MOUNTAIN FOR 2 268
Boston Lobster – Oysters – Jumbo Prawns –
Salmon Gravlax – Scallops
*Side Included
Mignonette Vinegar – Lemon Wedges –
Cocktail Sauce - Wasabi – Kikkoman and Calamansi

JOSPER CHARCOAL
GRILLED STEAKS & FRESH CATCH
All Grilled Meat and Fresh Catch Orders are
accompanied with sautéed seasonal vegetables, choice of
carbohydrate and sauce
Carbohydrate Selection:
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
BLACK ANGUS PURE CERTIFIED
AUSTRALIAN ANGUS BEEF
Medallion - 200gm 149
Tenderloin - 200gm 149
Rib Eye - 300gm 139
Striploin - 305gm 125
CHILLED AGED GRAIN FED
Porthouse - 700gm 180
T-Bone - 650gm 170
Sirloin on Bone - 600gm 155

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

AIRFLOWN FROM THE RANCHES
Lamb Cutlet 13
Baby Lamb Leg 180
FRESH CATCH
Norwegian Fresh Salmon 95

SOUPS
CREAM OF MUSHROOM 30
Truffle Oil – Bruschetta
FRENCH ONION SOUP 30
Beef Ball – Gruyere Toast
THE CLASSICS
SURF & TURF 189
Tenderloin - Marsala Wine Sauce - Half a Boston Lobster -
Brown Garlic Sauce - Scallop - Shallot Balsamic Oil -
Sautéed Seasonal Vegetables - Mashed Potato
CARPET BAG STEAK 168
Tenderloin - Oysters - Beef Bacon - Seasonal Vegetables -
Mashed Potato - Morel Cognac Sauce
ALL TIME FAVORITES
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
Sautéed Seasonal Vegetables -
Potato Wedges - Mushroom Gravy
GRILLED KING PRAWNS 118
Vegetable Tagliatelle - Saffron Sauce - Tomato Pesto
SPAGHETTI SEAFOOD AGLIO-Olio 59
Prawns - Shrimps - Squid - Fish - Scallop -
Garlic - Chili - Basil
BEEF STROGANOFF 105
Rosti Potatoes - Sour Cream - Beetroot -
Gherkin and Pearl Onion Salad
DESSERTS
CRAPE SUZETTE 58
Crêpes - Cognac - Grand Marnier -
Caramelised Orange Butter Sauce - Vanilla Ice Cream
IRISH CREAM COFFEE MUD PIE 32
Sauce
32 (SLICE) - 88 (WHOLE - 500G)
32 (SLICE) - 88 (WHOLE - 500G)
TOASTED PECAN - COCONUT LYCHEE SORBET
HOME-BAKED CHEESE CAKE 32
(SCRUTI) - 88 (WHOLE - 500G)
BERRIES COMPOTE - VANILLA ICE CREAM
CLASSIC ITALIAN TIRAMISU 33
Mango Coulis
BELGIAN CHOCOLATE FONDUE 49
Banana - Apples - Strawberries - Orange -
Grapes - Savoiardi Biscuits
SELECTIONS OF HOME MADE
ICE CREAMS AND SORBETS 18/Serving
Vanilla - Chocolate - Pistachio - Olive Oil - Raspberry Sorbet -
Mango Sorbet
Freshly Squeezed Fruit Juice
Apple - Orange - Carrot - Lemon - Lime - Mix Juices
Soft Drink
Coke - Coke Light - Sprite - Gingerale -
Tonic Water - Soda Water - Red Bull
Bitter Lemon - Fever Tree
Coffee
Teeling’s Irish Coffee with Guinness Treacle 42
Americano 12
Long black 12
Single Espresso 12 | Double Espresso 15
Single Macchiato 12 | Double Macchiato 15
Cappuccino 15
Café Latte 15
Café Mocha 15
Hot Chocolate 15
Mocktails
Shirley Temple 23
Fruit Punch 23
Virgin Mojito 23
Virgin Mojito 25
Virgin Colada 23
Virgin Margarita 23
Virgin Strawberry Margarita 25

All prices are in Ringgit Malaysia, subject to 10% service charge and 6% service tax

For more beverage selections, please scan the QR code.