

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

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 Emulsions -
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

Irish Premium
88 (6 pcs) / 175 (12 pcs)

Gallagher's Special Premium
148 (6 pcs) / 295 (12 pcs)

SEAFOOD MOUNTAIN FOR 2 268

Boston Lobster - Oysters - Jumbo Prawns -
Salmon Gravlox - 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



SURF & TURF 189

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

CARPETBAG 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

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

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 - 300gm 125

CHILLED AGED GRAIN FED

Porterhouse - 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

Baby Lamb Leg 180
New Zealand Lamb Cutlet 138

FRESH CATCH

Norwegian Fresh Salmon 95

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

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

IRISH CREAM COFFEE MUD PIE

32 (SLICE) 88 (WHOLE - 500G)
Toasted Pecan - Coconut Lychee Sorbet

HOME-BAKED CHEESE CAKE

32 (SLICE) 88 (WHOLE - 500G)
Berries Compote - Vanilla Ice Cream

CLASSIC ITALIAN TIRAMISU 33

Mango Coulis

BELGIAN CHOCOLATE FONDUE 49

Banana - Apples - Strawberries - Orange -
Grapes - Savoirdi Biscuits

SELECTIONS OF HOME MADE ICE CREAMS AND SORBETS 18/Serving

Vanilla - 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*



**THE WHISKY BAR
AND
STEAKHOUSE**
KUALA LUMPUR

Freshly Squeezed Fruit Juice

Apple	15
Orange	15
Carrot	15
Lemon	15
Lime	15
Mix Juices	16

Soft Drink

Coke	13
Coke Light	13
Sprite	13
Gingerale	13
Tonic Water	13
Soda Water	13
Red Bull	13
Bitter Lemon	13

Fever Tree

Madagascar Cola	16
Ginger Ale	16
Indian Tonic	16
Soda Water	16

Bottled Water

Acqua Panna (Still)	Big 23 Small 15
San Pellegrino (Sparkling)	Big 23 Small 15

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
Sprite, Ginger Ale and Grenadine	
Fruit Punch	23
Orange, Pineapple, Lemon and Grenadine	
Virgin Mojito	23
Lime Juice, Mint and Soda	
Virgin Strawberry Mojito	25
Lime Juice, Mint, Fresh Strawberry and Soda	
Virgin Colada	23
Pineapple Juice, Whipping Cream, Coconut Cream and Grenadine	
Summer Cooler	23
Sprite and Orange Juice	
Virgin Margarita	23
Lime Juice and Soda	
Virgin Strawberry Margarita	25
Lime Juice, Fresh Strawberry and Soda	

Draught Beers

Tiger	Glass 16 Jug 50
Heineken	Glass 18 Jug 56
Guinness Stout	Glass 20
Apple Fox Cider	Glass 15

Bottled Beers

Paulaner Hefeweissbier Naturub	35
Corona	31
Kirin	27
Tiger Crystal	19

House Wine

Glass 150ml - RM31 | Bottle 750ml - RM155

WHITE

Sartori Pinot Grigio '17 | Italy
Wirra Wirra Adelaide Chardonnay '17 | Australia
Stanley Estate Apopo Sauvignon Blanc '16 | New Zealand

RED

Le Pigole Montepulciano D'Abruzzo '17 | Italy
Deakin Estate Cabernet Merlot '18 | Australia
Churchview Shiraz '17 | Australia

Sparkling Wine

150ml - RM46 | 750ml - RM230

Anna de Codorniu Blanc de Blanc Cava NV | Spain

Sweet Wine

125ml - RM68 | 375ml - RM199

M.Chapoutier Muscat de Beauges de Venise,
Muscat 375 ML | France

Port Wine

Dow's Fine Ruby | Portugal
60ml - RM35 | 100ml - RM53

Graham's Late Bottled Vintage | Portugal
100ml - RM48

SCAN HERE
for more beverage selections:

