

## SALAD & APPETIZERS



### OYSTERS OF THE WEEK, FRESHLY SHUCKED

Irish Premium	88 (6pcs)	175 (12pcs)
Gallagher Oysters	148 (6pcs)	295 (12pcs)

#### Horiatiki 36

Greek Style Salad

Cherry Tomatoes | Crisp Cucumber | Red Onion | Bell Pepper  
| Feta Cheese | Olives | Lime Vinaigrette

#### Classic Caesar 36

Romaine Lettuce | Beef Bacon | Ciabatta Croutons  
| Garlic Anchovy dressing | Parmesan Cheese

#### Red Vine Tomatos & Watermelon 36

Cucumber Cubes | Crumbled Feta Cheese | Caper Mustard dressing

#### Prawn Cocktail 2.0 58

Juicy Prawns with Classic Cocktail Sauce | Lettuce | Arenkha Caviar  
| Toasted Quinoa

#### Carpaccio A La Cipriani 68

Black Angus | Garden Greens | Lemon Mustard Dressing  
| Parmesan Shavings | Crushed Black Pepper

#### Foie Gras Au Torchon 48

Homemade Cherry Valley Duck Liver Pate | Pistachio  
| Tomato Marmalade | Crunchy Brioche | Microgreens

#### Burrata 58

Mushroom Terrine | Crispy Quinoa | Mixed Greens  
| Campari Balsamic

#### Carribean Crab Cakes 38

Orange | Mango | Garden Greens | Roasted Peppers | Tartare Aioli

## SOUP

#### Cream of Mushroom Soup 28

Truffle Oil | Shitake | Oyster Mushroom | Button Mushroom

#### Minestrone alla Primavera 32

Spring Vegetables | Cannellini Beans | Aromatic Herbs |  
Extra-Virgin Olive Oil | Freshly Gated Parmesan

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.

# PASTA ARTIGIANALE

Crafted with tradition and an artisanal spirit, our pasta is slow-dried, bronze die-cut, and made from the finest semolina—qualities that define the unmistakable bite and sauce-loving texture of De Cecco.

## Select your Pasta:

**Spaghetti | Fettuccine | Rigatoni | Pappardelle |**  
**Squid Ink Spaghetti** (recommended for Seafood Pastas) 

## Select your preferred Method:

<b>Marinara Rustica (V)</b> San Marzano Tomatoes   Garlic   Genovese basil	38	<b>Aglio e Olio di Mare</b>  Garlic   Chili Infused Olive Oil   Seafood Essence	48
<b>Burrata Basilico (V)</b> Burrata   Spinach   Basil pesto   Roasted Pine Nuts	58	<b>Vongole</b>  Clams   Garlic   Fresh Parsley	48
<b>Bolognese</b> Slow-Braised Angus Beef Ragù   Vegetable Brunoise   Herbs	45	<b>Nero di Seppia</b>  Squid Ink   Calamari   Garlic   Fresh Herbs	46
<b>Polpette alla Caprese</b> Angus Meatballs   Tomato Sauce   Bechamel   Capers   Anchovies	45	<b>Sugo all' Astice</b>  Lobster Butter   Tiger Prawns   Sauteed Scallops	65
<b>Cacciatore</b> Smoked Duck   Wild Mushroom Ragù   Tomato   Bell Pepper	50		

## PACCHERI REINTERPRETATI

### A Dialogue of Texture, Depth & Fire

Paccheri delicately filled with bold, expressive flavours and Jospser oven-baked to a golden finish. A composed dish that pays homage to Southern Italian tradition—reborn with restraint and elegance.

<b>Carbonara Affumicata</b> Egg Yolk   Smoked Duck Bacon   Peccorino	<b>Farciti ai Frutti di Mare</b> Seafood   Slow-Roasted Tomato   Cream	<b>Spinaci e Ricotta</b> Spinach   Ricotta   Fresh Herbs
52	58	55
<b>Indulge in all three Paccheri variations with our Tasting Trio</b>		
68		

## RISOTTO

<b>Risotto al Salmone Marinato</b>	68
Saffron   Lemon Zest   Roasted Quinoa   Parmigiano Reggiano   Marinated Salmon	

## PIZZE

<b>Margherita (V)</b> Buffalo mozzarella   Sweet Basil   Cherry Tomatoes   EVOO	38	<b>Verdure (V)</b> Asparagus   Broccoli   Mushrooms   Cherry Tomato   Pesto	40
<b>Pollo BBQ Affumicato</b> Grilled Chicken   BBQ Sauce   Capsicum   Mozzarella	42	<b>Frutti di Mare</b> Crab   Squid   Shrimp   Arugula   Mozzarella	52
<b>Diavola</b> Beef Pepperoni   Chilli Flakes   Oregano   Mozzarella	45	<b>Anatra Affumicata</b> Duck Breast   Caramelized Shallots   Chilli   Mozzarella	48

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## MAINS

<b>Charcoal Grilled Scottish Salmon</b>	88
Mousseline Potato   Cream Spinach with Garlic   Hollandaise Sauce	
<b>Sauteed Hokkaido Scallops</b>	98
Harong Fume Caviar   Crème Brunoise   Quinoa   Roasted Capsicum Sauce	
<b>Pan-Seared Halibut Fillet</b>	98
Grilled Green Asparagus   Baby Potatoes   Kale & Broccoli Puree	
<b>Pollo alla Parmigiana</b>	58
Breaded Chicken Breast   Tomato   Mozzarella   Baby Potatoes	
<b>Argentine Pampas Sirloin (200gm)</b>	98
French Fries   Seasonal Vegetables   Smokey BBQ Sauce	
<b>Braised Black Angus Beef Rib</b>	128
Potato Mousseline   Seasonal Vegetables   Smokey BBQ Sauce	



## SIGNATURE JOSPER CHARCOAL-GRILLED STEAKS

"Pioneering Flavor : Our Steaks are Reverse-Seared for ultimate indulgence"

Charcoal-grilled in the Jospir oven for ultimate tenderness, and finished with a high-heat flash-sear, our steak result in a perfectly tender interior with a rich, caramelized crust.  
All Cuts are served with Seasonal Vegetables.

### Certified Australian Black Angus Grass Fed

**Tenderloin** 200gm 168

### Certified Australian Black Angus Grain Fed

 **Flaming Tournedo** [Prepared Tableside] 218

**Medallion** 200gm 188

**Tenderloin** 200gm 188

**Rib Eye** 300gm 198

**Striploin** 300gm 158

### Airflown From The Ranches

**Australian Lamb Cutlet** 169

PERFECT TO SHARE  
OR  
DARE TO DEVOUR SOLO

### Chilled Aged Grain Fed

**Porterhouse** 298  
(A minimum of 700gm)

**T - Bone** 278  
(A minimum of 600gm)

**Sirloin on Bone** 258  
(A minimum of 600gm)

**UPGRADE: Pan-Seared Goose Liver** 60gm 48

Top your steak with an additional slice of succulent Pan-Seared Foie Gras

Side Orders: Choose **One Each** From Below

#### POTATOES SELECTION:

French Fries | Mousseline Potato | Dauphinoise Potato | Baby Potatoes

#### SAUCE SELECTION:

Béarnaise | Green Peppercorn | Mushroom | Herb Butter | Black pepper

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## SWEET ENDINGS

**Werner's Special** 36  
Fresh Strawberry | Mango Sauce | Chocolate Mousse |  
Wild Raspberry Sorbet

**Tiramisu with Mango Sauce** 38  
Mascarpone | Espresso | Amaretto

**Caldo e Freddo** 35  
Vanilla Ice Cream | Hot Cherries | Fresh Whipped Cream

**Panna Cotta Granola** 28  
Mixed Berries | Mango | Fresh Passion Fruit Sauce

**Belgium Dark Chocolate Mud Pie** 32  
Toasted Pecan | Vanilla Ice Cream

**Home-Baked Cheese Cake** 32  
Berries Compote | Vanilla Ice Cream

**Homemade Ice Cream:** 18  
Vanilla | Chocolate | Rum & Raisin |  
Mango Sherbet | Raspberry Sherbet

## NON-ALCOHOLIC BEVERAGES

### COFFEE

AMERICANO 13  
LONG BLACK 13  
CAPPUCCINO 15  
CAFÉ LATTE 15  
CAFÉ MOCHA 16  
HOT CHOCOLATE 16  
ESPRESSO Single 13 | Double 15  
MACCHIATO Single 13 | Double 15

### BOTTLED WATER

ACQUA PANNA (Still)  
Big 23 | Small 15  
SAN PELLEGRINO (Sparkling)  
Big 23 | Small 15

### SOFT DRINKS 13

COKE | COKE ZERO | SPRITE | GINGER ALE | TONIC WATER | SODA WATER | RED BULL

### FRESHLY SQUEEZED JUICES 16 | Mix: 17

APPLE | ORANGE | CARROT | LEMON | LIME

### TEA "Dilmah Gourmet Leaf" 15

GREEN TEA w JASMINE | EARL GREY | SINGLE ESTATE DARJEELING | ENGLISH BREAKFAST |  
PURE PEPPERMINT | PURE CHAMOMILE | EXCEPTIONAL BERRY SENSATION | GINGER HONEY |  
ICED TEA | ICE LEMON TEA

### MOCKTAILS 23

VIRGIN MOJITO Fresh Lime | Mint | Soda | ADD STRAWBERRY +2  
VIRGIN MARGARITA Fresh Lime | Fresh Lemon | Soda | ADD STRAWBERRY +2  
VIRGIN COLADA Pineapple Juice | Whipping Cream | Coconut Cream | Grenadine  
SUMMER COOLER Spirte | Fresh Orange  
FRUIT PUNCH Orange | Pineapple | Lemon | Grenadine  
LOVE AT FIRST SIGHT Cranberry | Lime | Lots of Love

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