

**MAIN
COURSE
/
ASIDE
FROM BEEF**

Charcoal Grilled Norwegian King Salmon	88
Mousseline Potato Cream Spinach with Garlic Hollandaise Sauce	
Pan-Seared Hokkaido Scallops	98
Harong Fume Caviar Crème Brunoise Quinoa Roasted Capsicum Sauce	
Pan-Seared Halibut Fillet	98
Grilled Green Asparagus Baby Potatoes Kale & Broccoli Puree	
Josper-Oven Grilled Herb Spring Chicken	78
French Fries Seasonal Vegetables Mushroom Gravy	
Roasted Milk-Fed Lamb Leg (Boneless)	128
<i>Air Flown from Burgos, Spain</i> Cannellini Mushroom Casserole Potatoes Vegetables	
Dry-Aged Duck Breast	118
<i>From our Penang Hill Farm</i> Purple Olive & Seasonal Vegetables Fried Dauphinoise Potato Red Wine Balsamic Sauce	
Braised Black Angus Beef Rib	128
Potato Mousseline Seasonal Vegetables Smokey BBQ Sauce	

PASTA

Fettuccine Con Coda Di Bue, Funghi E Gremolata	78
Braised Angus Beef Oxtail Butter Mushroom Lemon Zest & Smoked Garlic	
Pappardelle Duck Confit	68
Cherry Valley Duck Tomato & Bell Pepper Rosemary & Thyme	
Spaghetti Frutti Di Mare All' Aglio Olio	78
Tiger Prawns Hokkaido Scallops Octopus	

ARTISAN HANDMADE PASTA

Homemade Egg Dough with 24 Eggs from Our Penang Hill Farm

Ravioli Ai Pere E Gorgonzola (V)	78
Creamy Gorgonzola Marinated Pear & Herbs Filling Walnut Butter Sage Sauce	
Tortelloni Di Spinaci Ricotta (V)	78
Baby Spinach & Ricotta Filling Marinara Sauce	
Raviolori Alla Carbonara Inversee	78
Ravioli stuff with traditional Carbonara Smoke Duck Peccorino Poached Egg from Chili Fed Chicken	

•(V) Vegetarian

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



SIGNATURE JOSPER CHARCOAL-GRILLED STEAKS

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

Charcoal-grilled in the Josper 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.

Certified Australian Black Angus

Medallion 200gm	188
Tenderloin 200gm	188
Rib Eye 200gm	198
Striploin 200gm	158

PERFECT TO SHARE OR DARE TO DEVOUR SOLO

Chilled Aged Grain Fed

Porterhouse	368
(A minimum of 700gm)	
T - Bone	338
(A minimum of 600gm)	
Sirloin on Bone	318
(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 Any Two From Below:

POTATOES

Baked Potato (Sour Cream, Chives, Beef Bacon) | Truffle Fries | Mousseline Potatoes

VEGETABLES

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

SAUCE SELECTION:

Béarnaise | Red Wine Sauce | Green Peppercorn Sauce | Mushroom Sauce | Barbecue Sauce | Herbs Butter

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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 on a Zesty 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 | Avocado
 | Beetroot | Tobiko | Toasted Quinoa

Carpaccio A La Cipriani 68
 Black Angus | Garden Greens | Pearl Onions | 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
 | Cherry Tomatoes | Balsamic Glaze

Carribean Crab Cakes 38
 Orange | Mango | Garden Greens | Roasted Peppers | Tartar Aioli

SOUP

Cream of Mushroom Soup 28
 Truffle Oil | Shitake | Oyster Mushroom | Button Mushroom

Tomato Seafood Soup 35
 Lobster Butter | Prawns | Scallops | Squid

Classic Onion Leek Soup 32
 Gruyère | Provolone Crouton

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SWEET TREATS

Tiramisu with Mango Sauce 32
 Mascarpone | Espresso | Amaretto

Hot & Cold 35
 Vanilla Ice Cream | Hot Cherry Sauce | Fresh Whipped Cream

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

Belgium Dark Chocolate Mud Pie (Slice) 32
 Toasted Pecan | Vanilla Ice-Cream

Home-Baked Cheese Cake (Slice) 32
 Berries Compote | Vanilla Ice Cream

Rum & Raisin Pancake "Kaiserschmarrn" 48
Please anticipate a delightful 15-minute wait for perfection

Homemade Ice Cream 18
 • Banana
 • Vanilla
 • Rum & Raisin
 • Pistachio
 • Chocolate

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



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