

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

Carribbean 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

**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

Dry-Aged Duck Breast 118
From our Penang Hill Farm
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 Jospers oven for ultimate tenderness,
and finished with a high-heat flash-sear,
our steaks result in a perfectly tender interior with a rich, caramelized crust.

Certified Australian Black Angus Grass Fed

Tenderloin 200gm 168

Certified Australian Black Angus Grain Fed

Medallion 200gm 188

Tenderloin 200gm 188

Rib Eye 300gm 198

Striploin 300gm 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)

Airflown From The Ranches

New Zealand Lamb Cutlet 159

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) | French Fries
| Mousseline Potato | Dauphinoise Potato

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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SWEET TREATS

Tiramisu with Mango Sauce Mascarpone Espresso Amaretto	32
Hot & Cold Vanilla Ice Cream Hot Cherry Sauce Fresh Whipped Cream	35
Panna Cotta Granola Mixed Berries & Mango Fresh Passion Fruit Sauce	28
Belgium Dark Chocolate Mud Pie (Slice) Toasted Pecan Vanilla Ice-Cream	32
Home-Baked Cheese Cake (Slice) Berries Compote Vanilla Ice Cream	32
Rum & Raisin Pancake "Kaiserschmarrn" <i>Please anticipate a delightful 15-minute wait for perfection</i>	48
Homemade Ice Cream	18
<ul style="list-style-type: none"> • Banana • Vanilla • Rum & Raisin • Pistachio • Chocolate 	

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from your bill on next visit at any of our Outlets



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