



## STARTERS AND SOUPS

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|---|-----|
| PRAWN ESCAVECHE<br>POMEGRANATE SEEDS  | 105 |
| SEARED HOKKAIDO SCALLOP<br>PEAR & GINGER CHUTNEY • GRAPE GASTRIQUE  | 98  |
| BRAISED ESCARGOT<br>PARSLEY CREAM • LEEKS • GARLIC  | 78  |
| BLUE SWIMMER CRAB CAKE<br>PEQUILLIO PEPPER AIOLI • ARUGULA • ASPARAGUS  | 88  |
| PAN SEARED DUCK FOIE GRAS <b>(A)</b><br>GREEN APPLE • SANGRIA JUS • BRIOCHE   | 128 |
| FINE DE CLAIRE OYSTERS <i>half dozen</i><br>CLASSIC • LEMON • SHALLOT VINEGAR • CHILI - COCOA SALSA<br><i>OR</i><br>JOSPER GRILLED • BEEF CHORIZO • GREEN APPLE | 128 |
| BURRATA<br>ORANGE COMPOTE • ARUGULA • BALSAMIC REDUCTION  | 78  |
| MANDARIN GRILL SUMMER SALAD<br>HEIRLOOM TOMATOES • ASPARAGUS • CUCUMBER • BASIL CREAM   | 68  |
| YOUNG ROMAINE CAESAR SALAD<br>WITH BEEF BRISKET OR SMOKED SALMON  | 68  |
| GREEN ASPARAGUS SOUP<br>TRUFFLE DAUPHINE POTATO • SPINACH & GARLIC FOAM   | 38  |
| PARIHUELA <b>(A)</b><br>PERUVIAN SEAFOOD BISQUE • PRAWNS • CORN   | 56  |
| WILD MUSHROOM & ANCHO CHILI SOUP<br>TORTILLA • SOUR CREAM • CORIANDER   | 42  |

## JOSPER CHARCOAL GRILL

ALL GRILLED DISHES ARE SERVED WITH YOUR CHOICE OF ONE SIDE DISH AND ONE SAUCE.

|  |            |      |  |
|--|------------|------|--|
| CHAROLAIS, GRAIN FED,<br>AUSTRALIA, 150 DAYS   |            |      |  |
| TENDERLOIN   | 200g       | 248  |  |
| RIBEYE   | 300g       | 198  |  |
| SIRLOIN  | 300g       | 188  |  |
| CHATEAUBRIAND <i>suggested for 2 to 3 guests</i><br><i>Please allow thirty to forty-five minutes cooking time</i>                | 500g       | 548  |  |
| MARGARET RIVER WAGYU, TAJIMA, GRAIN FED<br>AUSTRALIA, BMS 6/7  |            |      |  |
| TENDERLOIN   | 150g       | 378  |  |
| RIBEYE   | 300g       | 398  |  |
| SIRLOIN  | 200g       | 388  |  |
| *TOMAHAWK STEAK • B.M.S. 6-7 <i>suggested for 3 to 4 guests</i><br><i>Please allow thirty to forty-five minutes cooking time</i> | 1.7-2kg    | 1198 |  |
| LAMB   |            |      |  |
| DORPER LAMB, <i>AUSTRALIAN, free grazer</i>  | WHOLE RACK | 218  |  |
| TAILOR PRESTON LAMB, <i>NEW ZEALAND, free grazer</i>   | WHOLE RACK | 218  |  |
| FISH   |            |      |  |
| ATLANTIC COD FISH  | 200g       | 218  |  |
| NORWEGIAN SALMON   | 200g       | 138  |  |
| VEGETARIAN   |            |      |  |
| WILD MUSHROOM RISOTTO<br>CRISPY MUSHROOMS • PARMESAN   |            | 108  |  |
| SMOKED EGGPLANT RAVIOLI<br>TOMATO FONDUE • MANCHEGO  |            | 88   |  |

## CLASSIC MAINS

|   |                    |
|---|--------------------|
| BOSTON LOBSTER GALLEGA STYLE<br>CONFIT POTATOES • GARLIC • PAPRIKA                                  | 388                |
| NORWEGIAN SALMON A LA PLANCHA<br>SPINACH • BABY BEETROOT • CUMIN - WHITE BALSAMIC VINEGAR REDUCTION | 138                |
| MALAY STYLE BAKED BARRAMUNDI<br>TOMATO SAMBAL • FIRE ROASTED CHILLI                                 | 108                |
| ORGANIC SPRING CHICKEN<br>SEASONAL VEGETABLES • SUN DRIED TOMATOES • CHICKEN JUS                    | 158                |
| AUSTRALIAN LAMB RACK<br>SLOW COOKED • POLENTA • ARUGULA • CHIPOTLE REDUCTION                        | 198                |
| BLACK ANGUS BEEF SHORT RIB <b>(A)</b><br>BRAISED BEEF • SCALLIONS • GINGER INFUSED BEEF JUS         | 188                |
| SIDE DISHES   | 18                 |
| STEAK FRIES   |                    |
| PATATAS BRAVAS • SPICY TOMATO SAUCE   |                    |
| CRUSHED POTATOES • EXTRA VIRGIN OLIVE OIL • PARSLEY   |                    |
| WILD MUSHROOM RAGOUT • PARSLEY • GARLIC • ONION   |                    |
| GREEN ASPARAGUS • BUTTER  |                    |
| HUMITA • ROASTED BELL PEPPER • PARMESAN   |                    |
| SPINACH SAUTÉED OR A LA CREAM OR WITH FRIED EGG   |                    |
| ARUGULA SALAD • VEGETABLE BRUNOISE • CHERRY TOMATOES • VINAIGRETTE                                  |                    |
| SAUCES  | 12                 |
| PEQUILLO PEPPER AIOLI   | MUSHROOM           |
| SAFFRON SABAYON   | CHIPOTLE REDUCTION |
| CHIMICHURRI   | RED WINE           |

**(A)** CONTAINS ALCOHOL \*PREMIUM BEEF CUTS ARE SUBJECT TO A MAXIMUM DISCOUNT OF 25%

ALL PRICES QUOTED ARE IN MALAYSIAN RINGGIT AND INCLUSIVE OF 10% SERVICE CHARGE AND 6% GST

PLEASE HIGHLIGHT ANY SPECIFIC FOOD ALLERGIES OR INTOLERANCES TO OUR COLLEAGUES BEFORE ORDERING • WE ENDEAVOUR TO SOURCE FOR LOCAL AND SUSTAINABLE INGREDIENTS WHENEVER POSSIBLE