



## MIYAZAKI A5 WAGYU

### ANTIPASTO

#### MIYAZAKI A5 WAGYU AND TRUFFLE BRUSCHETTA

Wagyu Bruschetta • Truffle Oil • Sea Urchin • Ricotta Cheese Mousse

108 +

#### SEARED MIYAZAKI A5 WAGYU CARPACCIO

Seared A5 Wagyu Carpaccio • Parmesan Dressing • Hazelnut and Caramelized Pearl Onion

138 +

### SECONDI

#### MIZAYAKI A5 WAGYU BURGER

Homemade Bun • 150g Wagyu Patty • Balsamic Onions Jam • Burrata Cream • Baby Spinach • Truffle Sauce • Steak Fries

248 +

#### MIYAZAKI A5 WAGYU GLAZED WITH RED WINE <sup>(A)</sup>

150g A5 Wagyu Glazed with Barolo Wine • Shallots • Thyme • Creamy Polenta • Beef Jus

438 +

#### MIYAZAKI A5 WAGYU BRAISED SHORT RIBS <sup>(A)</sup>

200g Wagyu Short Ribs Braised with Red Wine • Celeriac Puree • Sweet and Sour Tuscan Kale • Herbs Gremolata

418 +

#### MIYAZAKI A5 WAGYU FLAMBÉ STRIPLOIN <sup>(A)</sup>

180g Wagyu Striploin • Roasted Mushrooms • Pumpkin Puree • Cognac • Sarawak Pepper Sauce

558+

#### JOSPER GRILLED MIYAZAKI A5 WAGYU STRIPLOIN STEAK

With your choice of premium sauces and sides:

138+ per 50g, minimum order 150g

#### SAUCES

18+

Périgueux Sauce  
Pomodoro Hollandaise  
Mushrooms with Miso Sauce

#### SIDES

28+

Baby Carrots with Miso Glaze  
Heirloom Tomato Salad with White Balsamic  
Truffle and Parmesan Creamy Polenta

All prices are in Ringgit Malaysia

Please highlight any specific food allergies or intolerances to our colleagues before ordering. We endeavour to source for local and sustainable ingredients whenever possible.

<sup>(A)</sup> CONTAINS ALCOHOL