

STARTERS

White Bean Cappuccino V D Black truffle, girolles, pearl haricot beans	65
Beef Consommé E Beef short rib, bone marrow, pearl barley, ulam raja	65
Crab Chawanmushi SF D Cauliflower, salmon ikura, Sauce Vin Blanc	110
Grilled Hokkaido Scallops D SF Sea urchin hot sauce, wild trout roe, finger lime	140
Classic Caesar Salad E D G 36-month aged Parmesan, anchovies, croutons	55
Smoked Aged Beef Tartare E SE Pickled radish, confit egg yolk, tendon crackers	75
Arnold Bennett Twice-baked Soufflé E D G Smoked haddock, aged cheddar sauce, fine herb salad	65

CHILLED

Oysters SF Irish Gillardeau Oysters, Blood Orange Mignonette	1/2 dozen / 1 dozen 125 / 220
Seafood Tower E D SF Fresh oysters, Boston Lobster, scallops buttermilk, dressed crab, prawns, tuna otoro	petit / grand 395 / 790

CAVIAR

Oscietra Prestige 30g E D G	650
Kristal 30g E D G	750
Served with buckwheat blinis, crème fraîche, fine herbs	

E Egg N Nuts D Dairy G Gluten
SF Shellfish V Vegetarian A Alcohol SE Sesame

If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before you order your meal.

Prices are quoted in Malaysian Ringgit (MYR) and are subject to prevailing taxes.

GORDON RAMSAY
BAR & GRILL
SUNWAY CITY KUALA LUMPUR

TOMAHAWK
FRIDAYS

MYR888.00+ for 4 persons

- Grilled Hokkaido Scallops
Sea urchin hot sauce, wild trout roe, finger lime
- 1.2kg Wagyu Tomahawk
served with pomme purée, creamed spinach and broccolini
- Crêpes Suzette
Grand Marnier liqueur, clementine, vanilla ice cream

GRILL

A5 Japanese IGA Sirloin 150g	430	Black Angus Porterhouse per 100g	80
Hanwoo Sirloin BMS9 1++ 200g	520	Black Angus T-Bone per 100g	70
Hanwoo Tenderloin BMS9 1++ 200g	580	Black Angus NY Strip per 100g	60
Wagyu Sirloin 4/5 MBS 300g	315	Mayura Station Full Blood Wagyu	
Wagyu Tenderloin 6/7 MBS 200g	320	Bone in Rib Eye 9+ MBS per 100g	145
Wagyu Rib Eye 6/7 300g	425	Bone in Sirloin 9+ MBS per 100g	135

42-day dry-aged beef, served with Roscoff Onion. Cooked in our Jospier grill.
Choice of accompaniment: Chimichurri, peppercorn, red wine jus, béarnaise, Café de Paris butter, selection of mustards

MAINS

Classic Beef Wellington E D G Pomme purée, red wine jus, fine salad Served tableside	280	Wild Mushroom Fettuccine E D V 36-month aged parmesan, black truffle	120
Bar & Grill Burger D G SE 200g Wagyu beef patty, tomato apple ketchup, sweet onion relish, gruyère cheese, multigrain bun, Koffmann fries	95	Wild Mediterranean Sea Bass D SF Confit tomatoes, black olive, roe, bouillabaisse	220
Dukkah-spiced Texel Lamb E D G Aubergine, romesco, black olive, rosemary jus	180	Seared Japanese Flounder D SF Saffron pomme purée, smoked blue mussels, confit tomatoes, bouillabaisse	145
Truffle Roast Chicken D G Confit wing, fondant potato, celeriac purée, black garlic, jus gras	120	Boston Lobster Thermidor E D SF Mixed leaf salad, lemon balm	half / whole 188 / 370

SIDES

Mixed Salad V Fine beans, horseradish, heritage carrots, tomatoes, mustard vinaigrette	35
Koffmann Fries V	35
Pomme Purée D V Smoked bone marrow jus, parsley	35
Creamed Spinach D V Nutmeg, pine nuts, chive flowers	35
Sautéed Wild Mushrooms V N Chestnuts, black truffle	50
Grilled Broccolini E V Smoked emulsion, toasted pumpkin seeds	55
Lobster Mac & Cheese E D G SF Aged smoked mozzarella, Boston lobster	75

CHEESE

Brie de Meaux D G N V Black truffle, caramelised walnut, quince, malt loaf	65
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DESSERTS

Crêpes Suzette D G E A Grand Marnier liqueur, clementine, vanilla ice cream	150
Apple Tarte Tatin (for 2) E D G V Caramel sauce, vanilla ice cream 20 minutes preparation time	120
Bombe Alaska A E D V 70% Valrhona chocolate, vanilla, orange, Grand Marnier liqueur	75
Sticky Toffee Pudding E D V Brown butter miso ice cream, toffee sauce	65
Matcha Knickerbocker Glory D G E Matcha ice cream, strawberries, white chocolate crumble, Earl Grey diplomat cream	65
Blackberry Parfait V Lemon mousse, blackberry sorbet, lemon balm	65