GORDON RAMSAY
BAR & GRILL
SUNWAY CITY KUALA LUMPUR

STARTERS

Kabocha Pumpkin Velouté V D — 65
Sauteéd girolles, black truffle

Chicken Consommé E — 65
Smoked chicken, turnip, pearl barley, black truffle

Escargot SF — 65
Garlic breadcrumbs, parsley, lemon zest

Aged Beef Tartare E — 85
Oscietra caviar, black truffle, egg yolk, pickled mushrooms, game chips

Grilled Hokkaido Scallops D SF — 80
Sweet corn hot sauce, barbecued corn, finger lim

Seared Foie Gras A D — 95
Caramelised endive, sauternes sauce

Hamachi Carpaccio G — 65
Burnt cucumber, lime, coriander

Classic Caesar Salad E D G — 55
36-month aged Parmesan, anchovies, croutons

Arnold Bennett Twice-baked Soufflé E D G — 65
Smoked haddock, aged cheddar sauce, fine herb salad

CHILLED

Oysters SF — ½ dozen / 1 dozen — 125 / 220
Irish Gillardeau Oysters, Blood Orange Mignonette

Seafood Tower E D SF — petit / grand — 395 / 790
Fresh oysters, rock lobster, scallop tartare, dressed crab, king prawns, hamachi

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.

SUNDAY ROAST

Wagyu Prime Rib D G E — 250
served table side
Wagyu Prime Rib 4/5 MBS, Yorkshire pudding, parsnip purée, braised beef, roast potatoes, brussel sprouts, oven-roasted carrots

Roast Turkey D G N — 150
Sage & apricot stuffing, parsnip, braised red cabbage, roast potatoes

Angus Sirloin D G E — 220
Sirloin of Angus Beef, Yorkshire pudding, butter-roasted potatoes, brussel sprouts, oven-roasted carrots

Saddle of Lamb D G E — 180
Lamb, Yorkshire pudding, butter-roasted potatoes, brussel sprouts, oven-roasted carrots

GRILL

A5 Japanese Miazaki Sirloin 200g	430
Hanwoo Sirloin BMS9 1++ 200g	520
Hanwoo Tenderloin BMS9 1++ 200g	580
Wagyu Sirloin 4/5 MBS 300g	315
Wagyu Tenderloin 6/7 MBS 200g	320
Wagyu Rib Eye 6/7 300g	425
Black Angus Porterhouse per 100g	80
Black Angus T-Bone per 100g	70
Black Angus NY Strip per 100g	60
Wagyu Tomahawk 6/7 MBS per 100g	95
Whole Australian Rock Lobster est 600g	385
Lobster XO sauce, ulam raja	
Two Super King Prawns	135
Thai chimichurri	

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

MAINS

Grilled Australian Lamb Chops D — 180
Sweet potato, smoked garlic basil tomato jus

Classic Beef Wellington E D G — 280
Truffle pomme purée, red wine jus, fine salad
Served tableside

Wagyu Beef Fillet Rossini D G E — 300
Seared foie gras, creamed spinach, brioche

Roast Chicken D G E — 180
Black truffle stuffed leg en croûte, morel mushrooms

Idiot Burger D G E — 95
Barbecue beef short rib, smashed beef patty, mushroom, smoked cheese, tomato, red onion, fries

Cacio e Pepe D G — 120
Sarawak Black Pepper, Pecorino Romano

Wild Japanese Sea Bass D SF — 175
Cauliflower, mussels, potato, lobster bisque

Skate Meunière D — 165
Brown butter, capers, lemon, parsley

Seafood Risotto (for 2) D SF — 220
Grilled tiger prawn, sea bass, scallop, saffron

SEASONAL ITALIAN BLACK TRUFFLE
Freshly sliced tableside to complement your dish of choice
Black Winter Truffle 5g V — 60

SIDES

Mixed Salad V — 35
Fine beans, heritage carrots, tomatoes, mustard vinaigrette

Braised Red Cabbage V — 35
Cranberry, cinnamon, preserved lemon

Roasted Brussel Sprouts D N — 35
black garlic, walnut brown butter

Creamed Spinach D V — 35
Nutmeg, pine nuts, chive flowers

Sautéed Wild Mushrooms V N — 50
Chestnuts, black truffle

Duck Fat Roast Potatoes D V — 35
Chimichurri

Truffle Pomme Purée D V — 35
Black truffle butter, parsley,

Koffmann Fries V — 35

CHEESE

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

DESSERTS

Christmas Pudding A D G E N — 65
Brown butter ice cream, Brandy Anglaise

Sticky Toffee Pudding E D V — 65
Malt ice cream, toffee sauce

Bombe Alaska A E D V — 75
Pain d'épice, Bentong ginger, Planteray rum

64% Valrhona Chocolate Fondant E D V — 75
Manjari chocolate, black cardamom ice cream

Crêpes Suzette D G E A — 95
Grand Marnier liquer, clementine, orange marmalade ice cream

Apple Tarte Tatin (for 2) E D G V — 120
Caramel sauce, vanilla ice cream
20 minutes preparation time