

STARTERS

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

CHILLED

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

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.

WELLINGTON WEDNESDAYS

MYR688.00+ for 2 persons

Indulge in Gordon's Signature dining experience starting with a crisp Caesar Salad, Classic Beef Wellington including pomme purée and broccolini, finishing with a flaming Cherry Bombe Alaska.

GRILL

A5 Japanese IGA Sirloin 150g	430	Black Angus Porterhouse per 100g	80
Hanwoo Sirloin BMS9 I++ 200g	520	Black Angus T-Bone per 100g	70
Hanwoo Tenderloin BMS9 I++ 200g	580	Black Angus NY Strip per 100g	60
Wagyu Sirloin 4/5 MBS 300g	315	Wagyu Tomahawk 6/7 MBS per 100g	95
Wagyu Tenderloin 6/7 MBS 200g	320	Mayura Station Full Blood Wagyu	
Wagyu Rib Eye 6/7 300g	425	Bone in Rib Eye 9+ MBS per 100g	145
		Bone in Sirloin 9+ MBS per 100g	135

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

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

SIDES

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

CHEESE

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

DESSERTS

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