

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	
♦ Steamed King Crab Chawanmushi SF D	110
Cauliflower, Oscietra caviar, Sauce Vin Blanc	
♦ Pâté de Encroute N D G V	75
Duck, foie gras, pistachio, piccalilli	
♦ Ora King Salmon ‘Escabeche’ SF	95
Carrot, saffron, verjus	
♦ 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	
Aged Beef Tartare E	75
Black truffle, bone marrow, fine herb salad, quail egg	
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	
Dressed Crab D SF G	135
Citrus emulsion, finger lime, fine herbs, Colombino olive oil, brioche	
Seafood Tower E D SF	petit / grand 395 / 790
Fresh oysters, Boston Lobster, scallops buttermilk, dressed crab, prawns, tuna otoro	
Oscietra Prestige Caviar 30g E D G	650
Kristal Caviar 30g E D G	750
Fine herbs, crème fraîche, buckwheat blinis	

♦ FESTIVE SPECIALS

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

Festive Menu

MAINS

♦ Wild Mushroom Fettuccine E D V	120
36-month aged parmesan, black truffle	
♦ White Truffle Risotto (for 2) D V	260
Girolles, celeriac, 36-month aged Parmesan	
Classic Beef Wellington E D G	280
Pomme purée, red wine jus, fine salad	
Bar & Grill Burger D G SE	95
200g Wagyu beef patty, tomato apple ketchup, sweet onion relish, gruyère cheese, multigrain bun, Koffmann fries	
Dukkah-spiced Texel Lamb E D G	180
Aubergine, romesco, black olive, rosemary jus	

SERVED TABLESIDE

♦ Bronze Turkey Wellington E D G	180
Duck fat roasted potatoes, roasted parsnips, braised red cabbage, jus gras	
♦ Roast Wagyu Prime Rib D	260
Duck fat roasted potatoes, brussel sprouts, sautéed wild mushrooms, black truffle, bone marrow jus	

FROM THE LAND

A5 Japanese IGA Sirloin 150g	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

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

FROM THE SEA

♦ Langoustine Agnolotti E D SF	150
Black truffle, langoustine bisque	
♦ Seared Japanese Flounder SF D	145
Saffron pomme purée, smoked blue mussels, confit tomatoes, bouillabaisse	
Boston Lobster Thermidor E D SF	half / whole 188 / 370
Mixed leaf salad, lemon balm	

Elevate Your Dish

SEASONAL ITALIAN
WHITE TRUFFLE

Freshly sliced tableside to complement your dish of choice

White Alba Truffle 2g V	110
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TO SHARE ON THE BONE

Black Angus Porterhouse 100g	80
Black Angus T-Bone 100g	70
Black Angus NY Strip 100g	60
Wagyu Tomahawk 6/7 MBS 100g	95
Mayura Station Full Blood Wagyu Rib Eye 9+ MBS 100g	145

SIDES

♦ Duck Fat Roast Potatoes D V	35
Chimichurri	
♦ Creamed Spinach D V	35
Nutmeg, pine nuts, chive flowers	
♦ Roasted Parsnips D V	35
Melaleuca honey, lemon thyme	
♦ Braised Red Cabbage V	35
Cranberry, cinnamon, preserved lemon	
♦ Roasted Brussel Sprouts D N	35
black garlic, walnut brown butter	
♦ Sautéed Wild Mushrooms V N	50
Chestnuts, black truffle	
Koffmann Fries V	35
Pomme Purée D V	35
Smoked bone marrow jus, parsley	
Mixed Salad V	35
Fine beans, heritage carrots, tomatoes, mustard vinaigrette	

CHEESE

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

DESSERTS

♦ Christmas Pudding A D G V N	65
Prune Ice Cream, Brandy Anglaise	
♦ Bombe Alaska A E D V	75
70% Valrhona chocolate, vanilla, orange, Grand Marnier	
♦ Sticky Toffee Pudding E D V	65
Brown butter miso ice cream, toffee sauce	
♦ Pecan Praline Parfait E D G V	65
Cocoa Nib, Chestnut Ice Cream, Manjari Chocolate Sabayon	
70% Valrhona Chocolate Soufflé E D V	65
Valrhona chocolate ice cream	
Apple Tarte Tatin (for 2) E D G V	120
Caramel sauce, vanilla ice cream 20 minutes preparation time	