

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	
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 EDG	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 EDG	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 EDG		650
Kristal Caviar 30g EDG		750
Fine herbs, crème fraîche, buckwheat blinis		

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

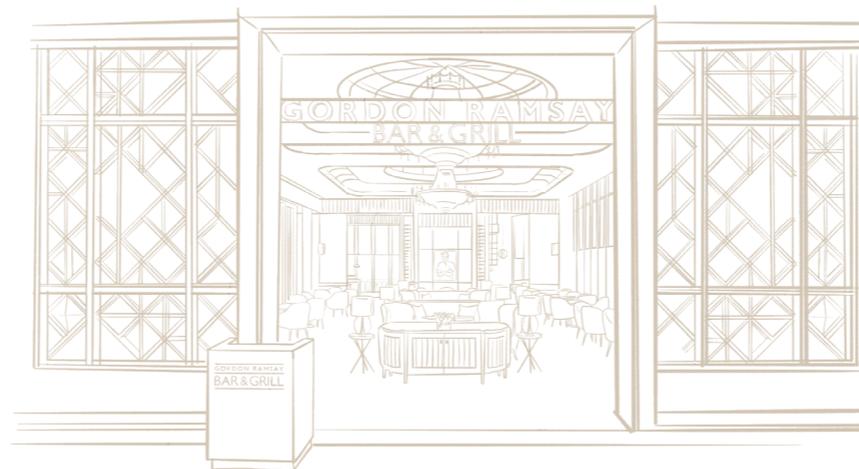
If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before you order your meal.

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

GORDON RAMSAY

BAR & GRILL

SUNWAY CITY KUALA LUMPUR



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 Café de Paris butter and Roscoff Onion. Cooked in our Josper grill.
Choice of sauce: *Chimichurri, peppercorn, red wine jus, béarnaise, a selection of mustard*

MAINS

Wild Mushroom Fettuccine EDV	120	Langoustine Agnolotti ED SF	150
36-month aged parmesan, black truffle		Black truffle, langoustine bisque	
Bar & Grill Burger D G SE	95	Searred Japanese Flounder SF D	145
200g Wagyu beef patty, tomato apple ketchup, sweet onion relish, gruyère cheese, multigrain bun, Koffmann fries		Saffron pomme purée, smoked blue mussels, confit tomatoes, bouillabaisse	
Dukkah-spiced Texel Lamb EDG	180	Boston Lobster Thermidor ED SF	half / whole 188 / 370
Aubergine, romesco, black olive, rosemary jus		Mixed leaf salad, lemon balm	
Truffle Roast Chicken DG	120		
Confit wing, fondant potato, celeriac purée, black garlic, jus gras			

Classic Beef Wellington EDG	280
Pomme purée, red wine jus, fine salad Served tableside	

SEASONAL BLACK TRUFFLE

Freshly sliced tableside to complement your dish of choice

Black Truffle per 2g V	24
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SIDES

Creamed Spinach D V	35
Nutmeg, pine nuts, chive flowers	
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	
Roasted Carrots D	45
Labneh, chilli oil, puffed buckwheat	
Grilled Broccolini E V	55
Smoked emulsion, toasted pumpkin seeds	
Lobster Mac & Cheese EDG SF	75
Aged smoked mozzarella, Boston lobster	

CHEESE

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

DESSERTS

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