

## STARTERS

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

## CHILLED

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

## CAVIAR

<b>Oscietra Prestige 30g</b> E D G	650
<b>Kristal 30g</b> 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

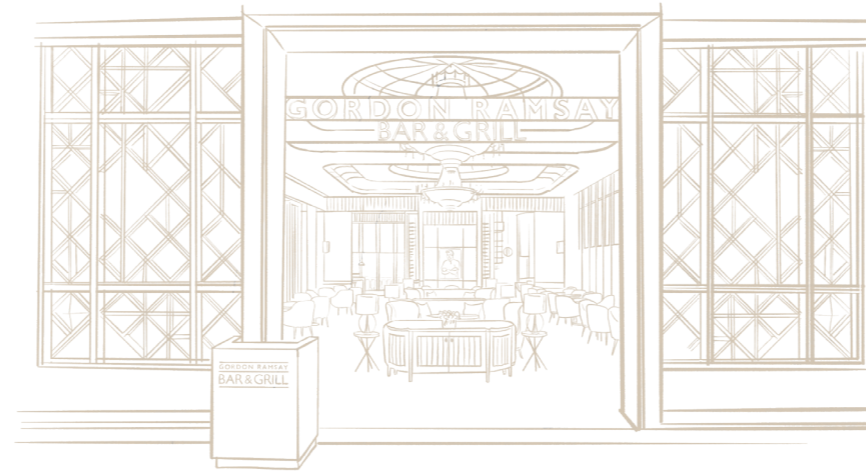
If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before you order your meal.

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

GORDON RAMSAY

BAR & GRILL

SUNWAY CITY KUALA LUMPUR



## GRILL

<b>A5 Japanese IGA Sirloin</b> 150g	430	<b>Black Angus Porterhouse</b> per 100g	80
<b>Hanwoo Sirloin BMS9</b> 1++ 200g	520	<b>Black Angus T-Bone</b> per 100g	70
<b>Hanwoo Tenderloin BMS9</b> 1++ 200g	580	<b>Black Angus NY Strip</b> per 100g	60
<b>Wagyu Sirloin 4/5 MBS</b> 300g	315	<b>Wagyu Tomahawk 6/7 MBS</b> per 100g	95
<b>Wagyu Tenderloin 6/7 MBS</b> 200g	320	<b>Mayura Station Full Blood Wagyu</b>	
<b>Wagyu Rib Eye 6/7</b> 300g	425	<b>Bone in Rib Eye 9+ MBS</b> per 100g	145
		<b>Bone in Sirloin 9+ MBS</b> 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

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

## SIDES

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

## CHEESE

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

## DESSERTS

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