

## FLAME GRILLED

<b>Australian Black Angus Ribeye</b> Black Garlic Aioli, Roasted Cinnamon Vine, Grilled Zucchini	148	<b>Smoked Australian Lamb Ribs</b> King Mushroom, Salad	88
<b>Atlantic Miso Black Cod ✦</b> Ikura, Fragrant Lotus Leaf	90	<b>Lamb Tomahawk ✦</b> Spice Blend, Beetroot Hummus	99
<b>Tuscan Char-Grilled Chicken</b> Seared Chicken Thigh, Oyster King Mushroom, Creamy Mediterranean	49	<b>Flaming Wagyu Steak</b> Australia Sirloin, Porcini Dressing, Garlic Mashed Potato, Buttered Beans	168

## MAIN

<b>Seafood Aglio Olio</b> Linguine, Giant Freshwater Prawn, Ikura	72	<b>Smokin' Beef Ribs ✦</b> Australian Braised Ribs, Mashed Potato, Cherry Tomato	138
<b>Garlic Prawn Pasta 🍴 ✦</b> Linguine, Tiger Prawn, Rich Garlic Butter Infusion, Cold Pressed Olive Oil	55	<b>Australian Wagyu Cheeks</b> Braised Wagyu, Juniper Berry Soy	98
<b>Seafood Marinara</b> Linguine, Squid, Prawn, Tomato Coulis	45	<b>Cod &amp; Chips</b> Salad, U.S Fries, Homemade Tartar Sauce	85
<b>Soft Shell Crab Linguine 🍴</b> Romesco Sauce	51	<b>Spinach Risotto ✦</b> Add On: Grilled Prawns 22 Thai Style Cuttlefish 18 Grilled Chicken 18 Grilled King Oyster Mushroom 15	23
<b>Mushroom Alfredo Linguine</b> King Oyster Mushroom, Cold Pressed Olive Oil	35	<b>Chicken Croissant Burger</b> Spiced Grilled Chicken Thigh, French Butter Croissant, Fresh Greens	45
<b>Bolognese Bliss</b> Linguine, Australian Minced Beef, Cold Pressed Olive Oil, Tomato Coulis	38	<b>Steak Sandwich</b> Black Angus Rib Eye, Korean Salt Bread, Caramelize Onion, Crisp Shoestring Fries	60
<b>Mac &amp; Cheese</b> Macaroni, Mozzarella Cheese	30		



SCAN HERE TO  
 EXPLORE OUR PICTURE MENU

 Spicy ✦ Signature

All prices quoted are in Ringgit Malaysia (RM) and subject to 10% service charge and prevailing government taxes

## APPETIZER

<b>5 Star Crispy Salad</b> ✦ Starfruit, Fresh Prawn, Jackfruit Dressing	<b>32</b>	<b>Spanish Garlic Shrimp</b> 🌶️ Focaccia, Cold Pressed Olive Oil	<b>45</b>
<b>Smoked Salmon Caesar Salad</b> Ikura, Organic Egg	<b>35</b>	<b>Grilled Tiger Prawns</b> ✦ Cajun Butter	<b>38</b>
<b>Nautical Seafood Soup</b> Tiger Prawn, Squid, Mussel, Tomato Broth	<b>30</b>	<b>Chili Lime Chicken Skewers</b> Chicken Thigh, Citrus Soy Marinade	<b>28</b>
<b>Wild Forest Mushroom Soup</b> Mushroom Duxelles, Parmesan Foam	<b>28</b>	<b>Hanwoo Beef Skewer</b> (2pcs) Premium Korean Beef	<b>55</b>
<b>Live Mussels in Spicy Broth</b> Australian Mussels	<b>68</b>	<b>Grilled Calamari Skewers</b> Glazed Spicy Soy	<b>36</b>
<b>Seared U.S Scallops</b> ✦ Beurre Blanc, Miso	<b>48</b>		

## NIBBLE

<b>Truffle Chips</b> U.S Potato, Parmesan	<b>24</b>	<b>Chicken Wings with Fermented Garlic Aioli</b> Black Garlic Aioli	<b>30</b>
<b>Amazing Nachos</b> ✦ Guacamole, Salsa, Sour Cream Beef Chili Con Carne	<b>25</b> <b>32</b>	<b>Zesty Fries With Sriracha Aioli</b> U.S Fries, Lemon Pepper	<b>24</b>
<b>Tiger Prawn Poppers</b> ✦ Crispy Prawn, Tartar Dip	<b>38</b>	<b>Charred Corn</b> Pearl Corn Kernel, Crispy Chicken Skin	<b>22</b>

## DESSERT

<b>Coconut Panna Cotta</b> Gula Melaka, Fresh Coconut Cream	<b>17</b>	<b>Starfruit Mille-feuille</b> ✦ Toasted Marshmallows, Berry Cream Mascarpone, Salted Caramel	<b>25</b>
<b>Above the Cloud Tiramisu</b> Mascarpone, 70% Dark Cocoa Powder, Almond Sponge, Ipoh Coffee, Crispies	<b>25</b>	<b>Strawberry Cream Cheese Mousse Patisserie</b> Madeleine Sponge, Red Velvet Cocoa Powder, Lemon, French Chantilly Cream	<b>23</b>
<b>Macadamia Dream Cheese Cake</b> ✦ Australian Macadamia, Caramel Sauce	<b>23</b>	<b>Ferrero Rocher Mousse Patisserie</b> Dark Chocolate, Almond, French Chantilly Cream	<b>23</b>
<b>Gelato/ Sorbet</b> Kindly speak to our servers on flavours available	<b>15</b>		