

## FLAME GRILLED

<b>Australian Black Angus Ribeye</b> Black Garlic Aioli, Roasted Cinnamon Vine, Grilled Zucchini	<b>156</b>	<b>Smoked Australian Lamb Ribs</b> King Mushroom, Salad	<b>90</b>
<b>Atlantic Miso Black Cod</b> ✦ Ikura, Fragrant Lotus Leaf	<b>95</b>	<b>Lamb Tomahawk</b> ✦ Blend of Spices, Beetroot Hummus	<b>105</b>
<b>Tuscan Char-Grilled Chicken</b> Seared Chicken Thigh, Creamy Oyster King Mushroom,	<b>55</b>	<b>Flaming Wagyu Steak</b> Australia Sirloin, Porcini Jus, Mashed Potato, Buttered Beans	<b>175</b>

## MAIN

<b>Seafood Aglio Olio</b> Linguine, Giant Freshwater Prawn, Ikura	<b>75</b>	<b>Smokin' Beef Ribs</b> ✦ Australian Braised Ribs, Mashed Potato, Cherry Tomato	<b>145</b>
<b>Garlic Prawn Pasta</b> 🌶️ ✦ Linguine, Tiger Prawn, Garlic Butter, Cold Pressed Olive Oil	<b>60</b>	<b>Australian Wagyu Cheeks</b> Braised Wagyu, Juniper Berry Soy	<b>105</b>
<b>Seafood Marinara</b> Linguine, Squid, Prawn, Tomato Coulis	<b>48</b>	<b>Cod &amp; Chips</b> Salad, U.S Fries, Homemade Tartar Sauce	<b>89</b>
<b>Soft Shell Crab Linguine</b> 🌶️ Romesco Sauce	<b>55</b>	<b>Spinach Risotto</b> ✦ Add On: Grilled Prawns 23 Thai Style Cuttlefish 19 Grilled Chicken 19 Grilled King Oyster Mushroom 16	<b>27</b>
<b>Mushroom Alfredo Linguine</b> King Oyster Mushroom, Cold Pressed Olive Oil	<b>39</b>	<b>Chicken Croissant Burger</b> Spiced Grilled Chicken Thigh, French Butter Croissant, Fresh Greens	<b>48</b>
<b>Bolognese Bliss</b> Linguine, Australian Minced Beef, Cold Pressed Olive Oil, Tomato Coulis	<b>38</b>	<b>Steak Sandwich</b> Black Angus Rib Eye, Korean Salt Bread, Caramelized Onion, Shoestring Fries	<b>65</b>
<b>Mac &amp; Cheese</b> Macaroni, Mozzarella Cheese	<b>33</b>		



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, Ginger Torch Flower Dressing	<b>35</b>	<b>Spanish Garlic Tiger Prawns</b> 🌶️ Focaccia, Cold Pressed Olive Oil	<b>49</b>
<b>Smoked Salmon Caesar Salad</b> Atlantic Smoked Salmon, Poach Egg, Grana Padano,	<b>38</b>	<b>Grilled Tiger Prawns</b> ✦ Cajun Butter	<b>42</b>
<b>Nautical Seafood Soup</b> Tiger Prawn, Squid, Mussel, Tomato Broth	<b>33</b>	<b>Chili Lime Chicken Skewers</b> Chicken Thigh, Citrus Soy Marinade	<b>30</b>
<b>Wild Forest Mushroom Soup</b> Mushroom Duxelles	<b>30</b>	<b>Hanwoo Beef Skewer</b> (2pcs) Premium Korean Beef	<b>60</b>
<b>Live Mussels in Spicy Broth</b> Australian Mussels	<b>72</b>	<b>Grilled Calamari Skewers</b> Glazed Spicy Soy	<b>39</b>
<b>Seared U.S Scallops</b> ✦ Beurre Blanc, Miso	<b>52</b>		

## NIBBLE

<b>Truffle Chips</b> U.S Potato, Parmesan	<b>28</b>	<b>Chicken Wings with Fermented Garlic Aioli</b> Black Garlic Aioli	<b>34</b>
<b>Amazing Nachos</b> ✦ Guacamole, Salsa, Sour Cream Beef Chili Con Carne	<b>25</b> <b>35</b>	<b>Zesty Fries With Sriracha Aioli</b> U.S Fries, Lemon Pepper	<b>26</b>
<b>Tiger Prawn Poppers</b> ✦ Crispy Prawn, Tartar Dip	<b>40</b>	<b>Charred Corn</b> Pearl Corn Kernel, Crispy Chicken Skin	<b>24</b>

## DESSERT

<b>Coconut Panna Cotta</b> Gula Melaka, Fresh Coconut Cream	<b>20</b>	<b>Starfruit Mille-feuille</b> ✦ Toasted Marshmallows, Berry Cream Mascarpone, Salted Caramel	<b>27</b>
<b>Above the Cloud Tiramisu</b> ✦ Mascarpone, 70% Dark Cocoa Powder, Almond Sponge, Ipoh Coffee, Crispies	<b>28</b>	<b>Strawberry Cream Cheese Mousse Patisserie</b> Madeleine Sponge, Red Velvet Cocoa Powder, Lemon, French Chantilly Cream	<b>25</b>
<b>Macadamia Dream Cheese Cake</b> Australian Macadamia, Caramel Sauce	<b>25</b>	<b>Ferrero Rocher Mousse Patisserie</b> Dark Chocolate, Almond, French Chantilly Cream	<b>25</b>
<b>Gelato/ Sorbet</b> Kindly speak to our servers on flavours available	<b>18</b>		