

STARTERS & SALADS

CAESAR SALAD 39

Paired with Kingsbarns, Dream To Dram, Limited Release, Bottled 2020 62
Romaine Lettuce - Beef Bacon - Anchovies -
Garlic Croutons - Sundried Tomato - Parmesan Dressing

ORANGE CAPRESE SALAD 42

Paired with Highland Park, 12YO, Viking Honour 63
Bufala Mozzarella - Orange - Tomato - Beetroot - Basil -
Crushed Black Pepper - Sea Salt - Extra Virgin Olive Oil

MUSHROOM AND ASPARAGUS SALAD 39

Paired with Arran, Amarone 63
Asparagus - Duo of Mushrooms - Feta Cheese -
Capsicum - Onion - Walnut - Mint Leaf - Mustard Dressing

WARM SMOKED DUCK 42

Paired with Amrut, Indian 63
Smoked Duck Breast - Avocado - Beets -
Semi Dried Tomatoes - Micro Greens - Citrus Emulsion

PRAWN COCKTAIL 59

Paired with Nomad, Outland Whisky, Gonzalez Byass, Spain 82
Prawns - Brandied Cocktail Sauce - Lettuce - Avocado -
Tomato and Beetroot - Tobiko - Toasted Quinoa -
Passionfruit Dressing

CRAB CAKES 59

Paired with Deanston, Virgin Oak 73
Garden Greens - Roasted Peppers - Fennel -
Olive - Orange - Tarator Aioli

PAN SEARED SEA SCALLOPS 69

Paired with Glenglassaugh, Octaves Classic, Batch 2 (2018) 93
Quinoa - Tomato Confit - Sautéed Snow Pea Sprout -
Pink Peppercorn - Lemon Butter Sauce

BEEF CARPACCIO 49

Paired with The BenRiach, Septendecim, 17YO 83
Garden Greens - Parmesan Shavings - Pearl Onions -
Lemon Emulsion - Mustard Dressing - Cracked Pepper

STEAK TARTAR 59

Paired with Bunnahabhain, 12YO, Small Batch Distilled 78
Anchovies - Raw Egg - Mixed Herbs - Onion - Capers -
Horseradish - Cognac

PAN-FRIED FOIE GRAS 69

Paired with Teaninich, 2008/2021, 13YO, #709849, Auld Goonsy's Malt 98
Beetroot Tempura - Asparagus Salad - Beaujolais Pear

FRESHLY SHUCKED OYSTERS

Irish Premium
88 (6 pcs) / 175 (12 pcs)

Gallagher's Special Premium
148 (6 pcs) / 295 (12 pcs)

SEAFOOD MOUNTAIN FOR 2 298

Boston Lobster - Oysters - Jumbo Prawns -
Salmon Gravlax - Scallops

**Sides Included*

*Mignonette Vinegar - Lemon Wedges - Cocktail Sauce -
Wasabi - Kikkoman and Calamansi*

SOUPS

CREAM OF MUSHROOM 30

Paired with Benromach, 15YO (2020) 63
Truffle Oil - Bruschetta

FRENCH ONION SOUP 30

Paired with Springbank, 10YO, Bottled 17-3-2021 56
Beef Ball - Gruyere Toast

THE CLASSICS

STEAK BORDELAISE 218

Josper Grilled Tenderloin -
Roasted Bone Marrow -
Crispy Smoked Garlic - Sautéed Vegetables -
Whipped Potatoes - Rich Bordelaise Glaze



CARPETBAG STEAK 218

Tenderloin - Oysters - Beef Bacon -
Seasonal Vegetables - Mashed Potato -
Morel Cognac Sauce

SURF & TURF 248

Tenderloin - Masala Wine Sauce -
Half a Boston Lobster - Brown Garlic Sauce -
Scallop - Shallot Balsamic Oil -
Sautéed Seasonal Vegetables - Mashed Potato

ALL TIME FAVOURITES

BEEF BOURGUIGNON 109

Button Mushroom - Cipollini Onion - Gin - Fettuccine

BBQ SHORT RIBS 129

Sautéed Seasonal Vegetables - Mashed Potatoes -
Smoked BBQ Sauce

OVEN ROASTED SPRING CHICKEN 69

Sauteed Seasonal Vegetables - Potato Wedges -
Mushroom Gravy

GRILLED KING PRAWNS 119

Vegetable Tagliatelle - Saffron Sauce - Tomato Pesto

HALIBUT FILLET 109

Asparagus - Fennel - Potatoes - Thyme Butter -
Tomato Tapenade

LIVE BOSTON LOBSTER 228

Butter Poached - Infused with Thyme - Linguine -
Vegetable Ribbons

BEEF STROGANOFF 109

Rosti Potatoes - Sour Cream - Beetroot -
Gherkin and Pearl Onion Salad

SPAGHETTI SEAFOOD AGLIO-OLIO 59

Prawns - Shrimps - Squid - Fish - Scallop - Garlic -
Chili - Basil

SPAGHETTI AL PESTO 42

Duo Of Mushroom - Manchego Cheese - Garlic - Basil

Whisky Serving – 20ML

All prices are in Ringgit Malaysia, subject to 10% service charge and 6% service tax

JOSPER CHARCOAL GRILLED STEAKS & FRESH CATCH

CERTIFIED 100%

BLACK ANGUS BEEF (AUS)
GRAIN FED | WET-AGED FOR 21 DAYS

Medallion 小菲力	- 200gm	188
Tenderloin 菲力	- 200gm	188
Rib Eye 肋眼	- 300gm	198
Striploin 西冷	- 300gm	158

PERFECT TO SHARE OR
DARE TO DEVOUR SOLO:

Porterhouse 紅屋牛排	- 368
(no less than 700gm)	
T - Bone 丁骨	- 338
(no less than 600gm)	
Sirloin on Bone 帶骨西冷	- 318
(no less than 600gm)	

COMPLIMENTARY UPGRADE: 
60gm of Pan Seared Foie Gras with any 2 Steak Orders.

AIRFLOWN FROM THE RANCHES

Baby Lamb Leg 小羊腿	182
New Zealand Lamb Cutlet 羊排	149

FRESH CATCH

Norwegian Fresh Salmon 鮭魚	99
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All Grilled Meat and Fresh Catch Orders are accompanied with sautéed seasonal vegetables, choice of potato and sauce.

Potato Selection:

Garlic Mashed Potato - French Fries -
Potato Wedges - Baked Potato

Sauce Selection:

Chimichurri - Red Wine - Black Pepper -
Mushroom - Béarnaise - Red Wine Lobster -
Lamb Jus - Lemon Butter Sauce

UPGRADE: STEAK ROSSINI 48

Treat yourself to a classic Rossini style steak.
Top your steak with additional 60g of sliced,
succulent Pan-Seared Foie Gras

DESSERTS

CRÊPE SUZETTE 58 **PREPARED TABLESIDE**
Crêpes - Cognac - Grand Marnier -
Caramelised Orange Butter Sauce - Vanilla Ice Cream

WERNER'S SPECIAL 32
Fresh Strawberries - Vanilla Ice Cream -
Mango Sauce - Raspberry Sorbet

ANDREAS' SPECIAL 32
Banana Soaked In Passion fruit -
Red Wine Poached Pears - Chocolate Crumble -
Vanilla Ice Cream - Almond Slivers

IRISH CREAM COFFEE MUD PIE 32
Toasted Pecan - Coconut Ice Cream

HOME-BAKED CHEESE CAKE
32 (SLICE) 88 (WHOLE - 500G)
Berries Compote - Vanilla Ice Cream

CLASSIC ITALIAN TIRAMISU 33
Mango Coulis

BELGIAN CHOCOLATE FONDUE 49
Banana - Apples - Strawberries - Orange -
Grapes - Savoirdi Biscuits

SELECTIONS OF HOME MADE
ICE CREAMS AND SORBETS 18/Serving

+ Vanilla	+ Dark Chocolate	+ Pistachio
+ Banana	+ Rum and Raisin	+ Strawberry
+ Coconut	+ Raspberry Sorbet	+ Mango Sorbet

CHEESE PLATTER 68

Manchego

Firm Consistency With Buttery Texture

Camembert Domaine D'Antignac Au Lait Cru
Soft, Creamy Ripen Cow Milk Cheese

San Simon

Smoked, Woody Taste, Buttery And Slightly
Acidic From The Milk

Gorgonzola

Buttery, Crumbly, Salty With A Bite From It's Blue Vein

*Cheese Platters are accompanied with Pumpernickle,
Grapes, Crackers, Walnuts and Dried Apricots

Join our

WERNER'S PRIVILEGE



NO SIGN UP FEE

**Receive RM25 Sign up Gift +
Start collecting 10% Cashback**

from your bill on next visit at any of our Outlets



SNACK MENU

Pan Fried Frog Leg Garlic-Parsley-Olive Oil	RM35
Charcoal Grilled Prawns with Beef Bacon	RM32
Calamari with Aioli Sauce	RM32
Charcoal Grilled Chicken Wings	RM26
Breaded Chicken Fillet	RM26
Cheesy Chicken Sausage with Spicy Caramelised Onions	RM28
BBQ Chicken Sandwich	RM28
Sautéed Mushrooms with Garlic	RM26
French Fries with Black Pepper Gravy	RM18



Pan Fried Frog Leg



BBQ Chicken Sandwich

PIZZA

Pepperoni Pizza Tomato - Mozzarella Cheese - Beef Pepperoni	RM41
Hawaiian Pizza Turkey Ham - Pineapple - Mayonnaise	RM41
Seafood Pizza Fresh Water Prawns - Squid - Crab Meat	RM52



Charcoal Grilled Prawns



THE WHISKY BAR
& STEAKHOUSE

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