

STARTERS & SALADS

CAESAR SALAD 39

Paired with Kingsbarns, Dream To Dream, 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 Herbed 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

Crispy Loaf - White Wine Poached Pear - Berries
Compote - Passionfruit Puree

FRESHLY SHUCKED OYSTERS

Irish Premium

88 (6 pcs) / 175 (12 pcs)

Gallagher's Special Premium

148 (6 pcs) / 295 (12 pcs)

SEAFOOD MOUNTAIN FOR 2 328

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 258

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 红酒炖牛肉 109

Button Mushroom - Cipollini Onion - Gin - Fettuccine

BEEF STROGANOFF 俄罗斯酸奶油牛肉 109

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

BBQ SHORT RIBS 烧汁烤牛仔骨 129

Sautéed Seasonal Vegetables - Mashed Potatoes -
Smoked BBQ Sauce

OVEN ROASTED SPRING CHICKEN 童子鸡 69

Sautéed Seasonal Vegetables - Potato Wedges -
Mushroom Gravy

PAN ROASTED HALIBUT FILLET 比目鱼 109

Parmesan Crusted - Asparagus - Fennel - New Potatoes -
Confit Tomato - Lemon Herbed Butter Sauce

NORWEGIAN FRESH SALMON 鲑鱼 99

Sautéed Seasonal Vegetables - Confit Tomato
Minted Green Pea Mashed - Lemon Herbed Butter Sauce

LIVE BOSTON LOBSTER 波士顿龙虾 278

Butter Poached - Infused with Thyme - Linguine -
Vegetable Ribbons

GRILLED KING PRAWNS 烤明虾 119

Vegetable Tagliatelle - Saffron Sauce - Tomato Pesto

SPAGHETTI SEAFOOD AGLIO-OLIO

海鲜意大利面 59

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

SPAGHETTI AL PESTO 松子青酱意大利面 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

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

AIRFLOWN FROM THE RANCHES
New Zealand Lamb Cutlet 羊排 149

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 - Lamb Jus - Lemon Herbed 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 橘香薄餅捲 58

PREPARED TABLESIDE

Crêpes - Cognac - Grand Marnier - Caramelised Orange Butter Sauce - Vanilla Ice Cream

WERNER'S SPECIAL 草草不恭 32
(草梅, 香草, 覆盆子)

Fresh Strawberries - Vanilla Ice Cream - Mango Sauce - Raspberry Sorbet

ANDREAS' SPECIAL 香气四溢 32
(香蕉, 百香果, 香梨, 杏仁)

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

IRISH CREAM COFFEE MUD PIE
百利咖啡泥沼派 32

Toasted Pecan - Coconut Ice Cream

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

CLASSIC ITALIAN TIRAMISU 提拉米苏 33
Mango Coulis

BELGIAN CHOCOLATE FONDUE 巧克力热锅 49
Banana - Apples - Strawberries - Orange - Grapes - Savoirdi Biscuits

SELECTIONS OF HOME MADE ICE CREAMS AND SORBETS
自制软冰淇淋 18/Serving

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

CHEESE PLATTER 芝士拼盘 68

Manchego 西班牙, 曼切戈
Firm Consistency With Buttery Texture

Camembert Domaine D'Antignac Au Lait Cru 法国, 卡蒙贝尔
Soft, Creamy Ripen Cow Milk Cheese

San Simon 西班牙, 圣西蒙
Smoked, Woody Taste, Buttery And Slightly Acidic From The Milk

Gorgonzola 意大利, 戈贡佐拉
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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