

# BEAST

## BAR & GRILL

### STARTERS

- Caramelized  
French Onion Soup,  
Four Cheese Toast  
39
- Wild Mushroom Soup &  
Truffle Crème, Toasted Ciabatta  
39
- Caesar Salad  
with Parmigiano Reggiano,  
Croutons, Beef Bacon,  
Anchovies, Served Tableside  
39
- Butter Corn Steamed Clams,  
Lime & Corn Relish  
39
- Normandy Scallop Gratin,  
Brandy, Four Cheese & Chives (a)  
49
- Earl Grey Tea Smoked Salmon,  
Crème Fraîche, Salmon Roe,  
Lambs Lettuce  
& Cherry Tomatoes  
49
- Crab Cake,  
Lime & Corn Relish  
49
- Roasted Wagyu Bone  
Marrow Brûlée,  
with Potato Crisps  
& Pickled Onions  
69
- Wild Caught Tiger Prawns,  
Poached, Served Cold with  
Spicy Brandy Emulsion (a)  
99
- Wagyu Beef Tartare, Capers,  
Mustard & Brandy Emulsion,  
Potato Crisps (a)  
99

(n) contains nuts  
(a) contains alcohol  
(v) vegetarian

All prices quoted are in RM  
and are inclusive of prevailing GST  
and subject to 10% service charge.

### CRUDO BAR

	MARKET PRICE
Oysters of the Day with a choice of condiments Mignonette (a)   Salsa Para   Citrus Pesto   Konbu Wasabi   Ginger Jalapeno	
Salmon with Soy & Yuzu (a) Jicama, Salmon Roe & Citrus Salad	59
Jalapeno Tuna Tartare Avocado & Ginger Dressing, Potato Crisps	59
Hokkaido Scallop Ceviche Avocado, Salmon Roe, Toasted Sesame Seeds & Spicy Yuzu Mayo	69

### MAINS

Josper Grilled Sous Vide Half Chicken Chimichurri, Confit Fried Potatoes & House Salad	69
Crispy Five-Spiced Duck Breast (a) Brandied Cherries & Cherry Jus	79
Pan-Seared Lamb Loin with Citrus Chilli Oil Charred Oranges & Celery	129
Miso Cod (a) Pickled Radish Salad & Potato Scales	149
Wild-Caught Tiger Prawns Grilled on Salt Brick Salsa Para	149
Surf & Turf Josper Grilled Lobster & Tenderloin with Confit Fried Potatoes	239
Whole Grilled Fish of The Day Salsa Para	MARKET PRICE

### BURGERS

All burgers are served on our homemade brioche buns with confit fried potatoes & house salad

Botanical	Confit Portobello Mushroom, Beer Battered Onion Rings, Truffle Béarnaise, Salsa Para & Charred Leek Puree (v)	59
BBQ	Prime Beef Bacon, Josper Grilled Beef Patty, Cheddar Cheese & BBQ Sauce	89
Beast	Josper Grilled Beef Patty, Confit Portobello Mushroom & Swiss Cheese	89
Beauty	Seared Foie Gras, Josper Grilled Beef Patty, Cheddar Cheese & Beef Jus	129

# Our burger patties are made in-house with a blend of hand-chopped striploin, short rib & chuck

### LOBSTERS

- Lobster Roll  
Canadian Lobster Claws, Avocado,  
Spicy Yuzu Mayo on Toasted Brioche Bun,  
Potato Crisps & House Salad  
129
- Lobster Linguine (a)  
Canadian Lobster sautéed with  
Wine, Garlic Oil & Chilli  
189
- Lobster Mac & Cheese  
Josper Grilled Lobster, Four Cheese,  
& House Salad  
189
- Whole Grilled Lobster  
Clarified Thyme Butter,  
Confit Fried Potatoes & House Salad  
299

### SIDES

- Creamy Mashed Potatoes (v)  
20
- Confit Fried Potatoes  
with Rosemary (v)  
20
- House Salad with Shallot  
& Apple Cider Vinaigrette (v)  
20
- Beer Battered Salt & Vinegar  
Onion Rings (v) (a)  
25
- Mac & Cheese (v)  
25
- Roasted Cauliflower Cheese (v)  
25
- Morrish Roasted Baby Carrots (v)  
25
- Blistered Snap Peas with  
Mascarpone & Salmon Roe  
29
- Roasted Broccolini  
with Peanut & Cilantro Relish (n)  
29
- Roasted Brussel Sprouts  
with Butter & Sea Salt  
29
- Truffle Oil  
Roasted Portobello Mushroom (v)  
29