



## OUR PHILOSOPHY

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At Horizon Grill, we take dining to a magnificent new height.

From the highest quality produce to classical culinary techniques, our team of passionate chefs has curated an exceptional menu that embodies their understanding of the local and international palate.

Featuring the best of contemporary European cuisine with creative Asian inspired elements, allow us to lead you and your loved ones on a memorable gastronomic journey that comes together with stunning Kuala Lumpur skyline view and exceptional service.

## APPETISER

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### CAVIAR SELECTIONS

Chopped Egg Yolk & Egg White,  
Crème Fraîche, Shallots, Chives,  
Buckwheat Blinis

ALBINO STURGEON 30g	1288
RESERVE LOSTE WHITE STURGEON 30g	600
KALUGA HYBRID QUEEN 30g	480
WILD SALMON ROE 100g	250

### POACHED TIGER PRAWN COCKTAIL 98

Cocktail Sauce, Iceberg Lettuce,  
Local Herbs, Jicama

### TORCHED SCOTTISH SALMON 98

Finger Lime, Chilli Pearls, Puffed Rice,  
Nori Powder, Ponzu Mayonnaise

### ◆ HAND-CUT ANGUS STEAK TARTARE 88

Rice Crisp, Parsley Powder,  
Yuzu Kosho Mayonnaise,  
Chopped Chives, Capers

### PAN SEARED FRENCH FOIE GRAS 128

Fried Quinoa, Chopped Chives,  
Hazelnut Cream, Chicken Jus

## SOUP

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### ◆ SEAFOOD BISQUE 128

Farm Raised Baby Abalone,  
Tiger Prawn, Seabass, Sea Cucumber

### BLACK CHICKEN BROTH 68

Porcini, Matsutake, Shiitake

### IDAHO POTATO & CARAMELISED ONION SOUP (V) 58

Truffle Oil, Chopped Chives

## SALAD

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### ◆ MARKET SALAD 51

Mixed Garden Greens, Kyuri Cucumber,  
Cherry Tomatoes, Shaved Young Mango,  
Shredded Coconut, Cashew Nuts,  
Organic Fine Herbs, Roasted Peanut Dressing,  
Poached Tiger Prawns

### CAESAR SALAD 51

Veal Bacon Bits, Hard Boiled Eggs, Nori

#### ADD ON

Grilled Sakura Chicken Breast	+ 20
Smoked Scottish Salmon	+ 20

### CAMERON HEIRLOOM TOMATO SALAD 51

Tarragon Vinaigrette, Micro Cress,  
Coriander, Sumac

## PASTA

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### ½ BOSTON LOBSTER TAGLIERINI 278

#### CHOICES OF

Arabiatta  
Traditional Aglio-Olio

### SPAGHETTI VEAL BOLOGNAISE 138

Braised Milk-fed Veal Tenderloin,  
Root Vegetables,  
House-made Smoked Tomato Sauce

### LINGUINE PUTANESCA (V) 118

Multi Colored Capsicums, Capers,  
Sourdough Croutons, Chopped Chives,  
Extra Virgin Olive Oil

# SANTA MARIA GRILL



All Grilled meats comes with one (1) choice of sauce & side dish

## JAPANESE BEEF SERIES

Japanese Beef or Wagyu beef are cattle that is of whole or partial Japanese origin.

Omi beef is made from Japanese black cattle grown in Shiga Prefecture and has the longest history of up to 400 years

Kyushu F1 is a crossbreed between a full-blood Wagyu and Holstein cattle

### OMI A5 RIBLOIN

200g	700
250g	875
300g	1,050

### KYUSHU F1 SIRLOIN

200g	396
250g	446
300g	496

### KYUSHU F1 TENDERLOIN

200g	445
250g	496
300g	545

## AUSTRALIAN BEEF SERIES

Produced naturally in Australia, a land of abundant natural pasturelands, and famed for grass-fed beef

### ANGUS PURE T-BONE

500g	450
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### ANGUS PURE SIRLOIN

200g	250
250g	312
300g	375

### ANGUS PURE RIBLOIN

200g	288
250g	360
300g	432

### ANGUS PURE TENDERLOIN

200g	300
250g	375
300g	450

### ANGUS BURGER 88

House-made Mince Angus Beef Patty, Veal Bacon, Sunny Side Up, Gherkins, Cheddar Cheese, Red Onions, Tomato, Butter Lettuce, Shoe String Fries

## DRY AGED SERIES

Dry aged in our Dry Ager for 30 days

### SCOTTISH BONE IN RIBLOIN WITH FILLET

Crown Aberdeen Angus cattle, largely bred and grass-fed

500g	488
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### IRISH BONE IN RIBLOIN

Certified Irish Angus cattle graze on lush open pastures of Ireland

500g	428
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## ARGENTINE BEEF SERIES

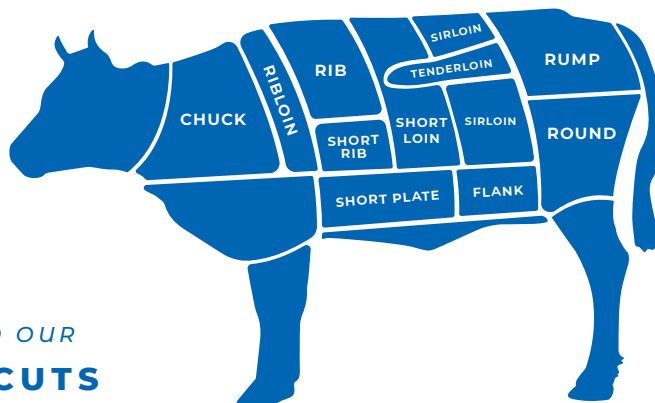
Devesa beef are of the finest breed of Aberdeen Angus cattle from the province of Pampas, Argentina.

### DEVESA CORN-FED ANGUS RIBLOIN

200g	288
250g	360
300g	375

### DEVESA CORN-FED ANGUS TENDERLOIN

200g	300
250g	375
300g	450



GUIDE TO OUR  
**BEEF CUTS**

# SANTA MARIA GRILL

## SEAFOOD SERIES



### BOSTON LOBSTER

<i>Half Lobster</i>	278
<i>Whole Lobster</i>	556
Garlic Butter, Chopped Chives, Roasted Cocktail Potatoes	

### SABAH XL TIGER PRAWNS

<i>3 pieces</i>	238
Spiced Ulam Pesto, Sautéed Topinambour, Burnt Lemon, Fennel Purée	

### TUNA BELLY

<i>200g</i>	428
Smoked Spiced Rub, Sautéed Root Vegetables, Horseradish Cream, Chicken Jus	

### SILVER COD

<i>160g</i>	178
Grape & Port Wine Sauce, Sautéed Spinach, Confit Taro, Sautéed Lotus Roots, Wild Leaves	

### WEST AFRICAN

### OCTOPUS TENTACLES

<i>±160g</i>	158
Basil Purée, Malaysian Herb Salad, Manuka Honey Scented Idaho Potato Custard	

## SIDE DISHES

Sautéed Forest Mushrooms	38
Grilled Green Asparagus	38
Sautéed Greens of the Day	20
Steak Cut Fries	20
Creamed Spinach	20
Mashed Buttery Potatoes	20
Roasted Baby Potatoes	20

## SAUCES

Peppercorn Trio	20
Beef Jus	20
Béarnaise	20
Porcini & Morel Mushrooms	20

## HOUSE SMOKED MEAT SERIES

All meats are smoked in our Alto-Shaam System with Mesquite Wood Chips

*All Smoked meats comes with a side of Roasted Baby Potatoes & Sautéed Seasonal Greens of the day*

**AUSTRALIAN BEEF BRISKET** 300g 238  
Served with Beef Jus

**AUSTRALIAN WAGYU BEEF RUMP** 300g 288  
Served with Beef Jus

**AUSTRALIAN LAMB SHANK** 288  
Served with Apricot & Prunes Caramel

**SMOKED ½ KAMPUNG CHICKEN** 138  
Served with Burnt Lemon, Chicken Jus

## DESSERT

◆ **WICKED CHOCOLATE PUDDING** 38  
Espuma of Chocolate, Chocolate Pearls, Chocolate Cream

**CHOCOLATE SAUCISSON** 28  
Raspberry Gel, Chocolate Crumble, Hazelnut Ice Cream

**KEY LIME TART** 28  
Gold Flakes, Whipped Cream, Shredded Coconut

**GRANNY SMITH APPLE PIE** 25  
Freshly Sliced Apples, Cookie Crumble, Vanilla Yoghurt Ice Cream

**SELECTIONS OF ICE CREAM & SORBET** 18  
*Choice of 3 scoops*  
*Hazelnut, Mixed Berry Yoghurt, Chocolate, Vanilla, Black Sesame*  
Served With Tropical Fruit Compote, Cookie Crumble and Chocolate Marbles

## NATURE'S MOCKTAIL

**HORIZON GODDESS** 36  
Green Apple, Honey Dew, Fresh Lemon Juice

**HORIZON ROYAL** 36  
Orange, Carrot, Celery, Fresh Lemon Juice

**HORIZON CRUSH** 36  
Red Dragon Fruit, Watermelon, Fresh Lemon Juice

**HORIZON BOOSTER** 36  
Cucumber, Young Ginger, Fresh Lemon Juices, Lemonade

**HORIZON NIRWADA** 36  
Mango, Avocado, Mint Leaf, Coconut Cream, Honey

## COCKTAIL

**APEROL SPRITZ** 46  
Aperol, White Wine, Soda

**COSMOPOLITAN** 46  
Absolut Blue Vodka, Orange Liqueur, Cranberry & Lime

**WHISKEY SOUR** 46  
Ballentine's, Lemon Juice, Simple Syrup

**NEGRONI** 46  
Beefeater Gin, Campari, Sweet Vermouth

## HOUSE POURING

*Glass Bottle*

### BUBBLES

**VEUVE CLICQUOT** 95 475  
Ponsardin, France

**MOËT & CHANDON** 108 550  
Imperial Rosé, France

**MASOTTINA** 65 350  
Prosecco, France

### WHITE WINE

**PINOT GRIGIO** 41 250  
Banfi Placido, Italy

**CHARDONNAY & VIOGNIER** 37 180  
Belles Vignes, France

**SAUVIGNON BLANC** 70 325  
Cloudy Bay, New Zealand

**RIESLING** 44 217  
Alkoomi, Australia

**CHABLIS** 70 320  
Albert Bichot, France

### RED WINE

**GRENACHE, SYRAH & MARSELAN** 37 180  
Belles Vignes, France

**PINOT NOIR** 70 350  
Kim Crawford, New Zealand

**CABERNET SAUVIGNON** 56 277  
Teusner The Gentleman, Australia

**MALBEC** 55 275  
Terrazas Reserva Range, Argentina

**MERLOT** 50 225  
Dark Horse, USA

### ROSÉ

**CHÂTEAU MIRAVAL** 60 300  
Côtes de Provence, France

### SWEET WINE

**THOMAS BARTON** 60 300  
Sauternes, France

## CHAMPAGNE

*Vintage Bottle*

Laurent Perrier, La Cuvee Brut NV 925

Mumm Cordon Rouge NV 500

Perrier- Jouet Brut NV 750

Taittinger, Brut Reserve NV 550

### VINTAGE CHAMPAGNE

Dom Pérignon, Brut 2009 1,500

Dom Pérignon, Rosé 2004 2,900

### N.V. CHAMPAGNE ROSÉ

Laurent Perrier, Cuvée Rosé NV 1,510

Perrier-Jouet, Rosé NV 1,000

## WHITE WINE

*Vintage Bottle*

### PINOT GRIS

Tempus Two "Silver Series", 2018 180  
Australia

### SAUVIGNON BLANC

Waimea, New Zealand 2019 217

Stratum, New Zealand 2019 225

Sancerre Vacheron, France 2017 457

### CHARDONNAY

Miguel Torres, Chile 2015 250

Linderman's Bin 65, Australia 2018 189

### GEWURZTRAMINER

Philippe Dreschler, France 2018 320

## RED WINE

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*Vintage*   *Bottle*

### ROSÉ

Whispering Angel,  
Chateau d'Esclans, France      2018      380

### PINOT NOIR

Pioneer Block 14, Saint Clair,  
New Zealand      2017      320

Odyssey, New Zealand      2012      300

Erath, Oregon, USA      2018      320

### GRENACHE

Chapoutier, Gigondas, France      2016      478

### SYRAH / SHIRAZ

Guigal, Cote du Rhone, France      2017      300

Penfolds Bin 28 Kalimna, Australia      2017      488

### MALBEC

Catena Zapata, Argentina      2016      330

### TEMPRANILLO

El Coto de Imaz Reserva, Spain      2018      350

### MERLOT

Taylors, Australia      2018      318

Stag's Leap, Napa Valley, USA      2017      500

### CABERNET SAUVIGNON

Ferngrove Karri Oak Estate, Australia      2015      500

### BORDEAUX

Château Fombrauge,  
St. Emilion, France      2018      637

Château Cantin,  
St. Emilion, France      2015      472

Château Rahoul, Graves, France      2015      453

### AMARONE

Tenuta Sant'  
Antonio, Italy      2015      542

### VALPOLICELLA

Allegrini, Superiore DOC, Italy      2016      300

### SWEET WINE

Chapoutier, Muscat de Beaumes-  
de-Venise, France      2017      284

## TEAS

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ENGLISH BREAKFAST      27

ORGANIC EARL GREY      27

POMEGRANATE OOLONG      27

GINGER OOLONG      27

MOROCCAN MINT      27

JAPANESE SENCHA      27

CHAMOMILE      27

ORGANIC ROOIBOS      27

JASMINE      27

DARJEELING      27

TEH TARIK      27

## COFFEE

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SINGLE ESPRESSO      25

DOUBLE ESPRESSO      27

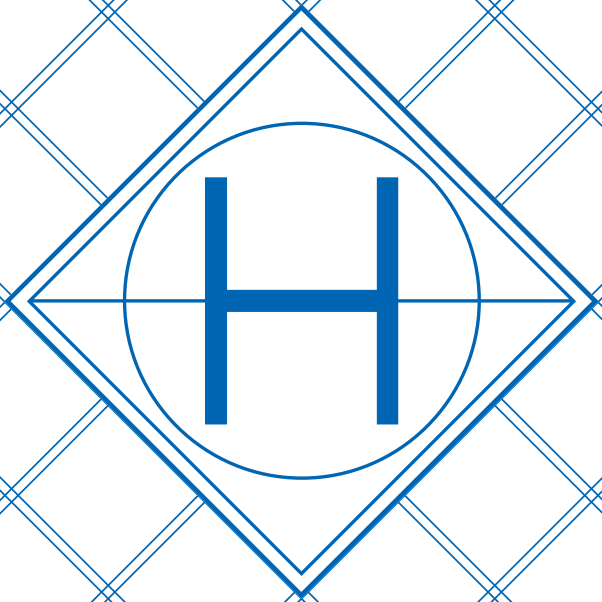
AMERICANO      25

MACCHIATO      27

CAPPUCCINO      27

CAFFÈ LATTE      27





**HORIZON GRILL, 58<sup>TH</sup> FLOOR**

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#horizongrill  
#banyantreekualalumpur

All prices quoted are in Malaysian Ringgit (MYR). Extension of Sales and Service Tax (SST) exemption till 30 June 2021.  
Our menus are highly seasonal and are subject to change based on market availability.

**ALLERGY NOTICE:** The menu items may contain allergen ingredients. Before placing an order, kindly notify our host if you have any food allergy of special dietary requirements.

HORIZON GRILL  
**SET LUNCH MENU**

**2 / 3 COURSES** MYR 98 / 128

**FIRST COURSE**

*CHOICE OF*

**MARKET SALAD**

Mixed Garden Greens, Kyuri Cucumber, Cherry Tomatoes, Shaved Young Mango, Shredded Coconut, Cashew Nuts, Organic Fine Herbs, Roasted Peanut Dressing, Poached Tiger Prawns

*or*

**CAMERON HEIRLOOM TOMATO SALAD (v)**

Tarragon Vinaigrette, Micro Cress, Coriander, Sumac

*or*

**BLACK CHICKEN BROTH**

Porcini, Matsutake, Shiitake

**MAIN COURSE**

*CHOICE OF*

**ANGUS BURGER**

House-made Minced Angus Beef Patty, Veal Bacon, Sunny Side Up, Gherkins, Cheddar Cheese, Red Onions, Tomato, Butter Lettuce, Shoestring Fries

*or*

**MESQUITE SMOKED**

**AUSTRALIAN WAGYU BEEF RUMP 150GM**

Beef Jus, Roasted Baby Potatoes, Sautéed Root Vegetables

*or*

**HICKORY SMOKED  
QUARTER KAMPUNG CHICKEN**

Chicken Jus, Ulam Salad, Mashed Potatoes

*or*

**LINGUINE PUTTANESCA (v)**

Multi Colored Capsicums, Capers, Sourdough Croutons, Chopped Chives, Extra Virgin Olive Oil

**DESSERT**

**SELECTIONS OF YOGHURT ICE CREAM**

Chocolate / Vanilla Yoghurt

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Discount is not applicable on the Set menu.

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## MORNING KICK STARTER

Choose 1 (One) Dish

### HOMEMADE GRANOLA ENERGY BOWL

Dragon Fruit Yogurt, Apple, Orange Jus  
Topped with Organic Granola, Banana, Strawberry,  
Coconut Flakes, Sunflower Seeds, Honey

### ALMOND FRENCH TOAST

With Strawberry, Maple Syrup

### WAFFLES

Fresh Made Waffle, Real Maple, Honey,  
Whipped Cream, Chocolate, Banana

## BITES DELIGHTS

Choose 1 (One) Dish

### INSALATONA

Home-Cultivated Rocket Leaves with Lettuce,  
Radicchio, Cherry Tomatoes, Black & Green Olives,  
Red Onion, Sun-Dried Tomatoes, Peppers, Mozzarella,  
Topped with Grated Parmesan and Nuts,  
Sprinkled with Sweet Balsamic Dressing

### DIM SUM BASKET SELECTION

Chicken Siew Mai, Shrimp Har Gow,  
Pillow Vegetable Dumplings, Chili Sauce

### HOMEMADE BIRCHER MUESLI

Whole Oats Soaked in Yogurt, Honey,  
Green Apples, Dried Fruits, Hazelnuts

### SEASONAL FRUIT PLATE

Selection of Seasonal Fruits



## BANYAN TREE SUNRISE BREAKFAST SET

110 per person

### FROM THE TABLE

Complimentary

#### FRESH FROM OUR BAKERY

Selection of Baked Croissants, Pastries,  
Muffins, Breads, Butter, Jams

#### COLD CUTS & CHEESE PLATE

### INTERNATIONAL SELECTION

Choose 1 (One) Dish

#### ARABIC SELECTION OF COLD MEZZE

Labneh, Baba Ganoush, Hummus, Baked Pita Bread

#### NASI LEMAK

Beef Rendang, Turmeric Fried Chicken, Sambal Squid, Chili  
Sambal, Coconut Milk Rice, Fried Anchovies, Fried Peanuts,  
Pan-Fried Egg, Kaya Butter Toast & Malay Kuih

#### CONGEE

Rice Porridge, Shredded Chicken, Egg Yolk, Char Kuey,  
Spring Onion, Crispy Shallots, Sesame Oil & Soy Sauce

#### JAPANESE RICE BOWL 'DONBURI'

Grilled Salmon, Tamago, Steamed White Rice,  
Japanese Pickles, Miso Soup

#### TADKA DHAL

Yellow Lentilles, Hand Crushed Garlic, Burned Cumin,  
Dried Red Chili, Served with Roti Canai

#### NOODLE

Dry Vermicelli Noodle, Chicken, Mix Vegetables,  
Spring Onion, Fish Balls, Baby Bak Choy, Chili,  
Light Soya Sauce, Vegetables Broth

## EGGS SENSATION

Choose 1 (One) Dish

### TWO EGGS, 'AS YOU WISH'

Fresh Eggs, Prepared to preference

### BANYAN TREE BIG BREAKFAST

2 Eggs Any Style, Sourdough Bread, Green Asparagus,  
Chicken Sausage, Roasted Organic Tomato,  
Sautéed Wild Mushrooms, Baked Beans, Beef Bacon

### CLASSIC EGGS BENEDICT

2 Poached Egg, Turkey Ham, Hollandaise Sauce  
Toasted House Made English Muffins

### AVOCADO ON TOAST

2 Avocado Guacamole, Poached Egg,  
Cottage Cheese, Micro Herbs

### EGG ROYALE

2 Poached Egg, Wilted Spinach, Smoked Salmon,  
Toasted English Muffins, Hollandaise Sauce

### SKILLET BEEF MINUTE STEAK & EGG

Grilled Beef Fillet, Sunny Side Up Egg

### EGG WHITE OMELETTE

Chopped Chives, Roasted Tomato

## BEVERAGES

Complimentary

### COFFEE

Speciality Blend / Decaffeinated / Single Espresso /  
Double Espresso / Cappuccino / Café Latte /  
Macchiato / Hot Milk / Hot Chocolate

### TEA

English Breakfast / Earl Grey / Darjeeling / Chamomile /  
Pomegranate Oolong / Green Tea Sencha / Jasmine Tea /  
Moroccan Mint / Organic Rooibos / Teh Tarik

### FRESHLY SQUEEZED JUICE

Carrot / Dragon Fruit / Honeydew / Orange /  
Pineapple / Watermelon

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