



OUR PHILOSOPHY

我们的哲学理念

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.

在Horizon Grill, 我们致力让用餐体验再创新高。从品质一流的生鲜食材, 到堪称经典的烹饪技巧, 我们充满热诚的厨师团队巧妙地将自身对本地和国际美食的了解, 融汇贯通至精心策划的超凡菜品当中。

凭借充满亚洲创意元素且令人赞不绝口的现代欧式佳肴、吉隆坡令人叹为观止的天际线美景, 以及无微不至的绝佳服务, 且让我们带领您与您的挚爱携手共进, 迈上一趟令人回味无穷的美食之旅。



WE SERVE SUSTAINABLE FOOD

我们诚意献上可持续的美食佳肴

Our commitment to sustainability is at the heart of everything we do, which is why we prioritise using locally sourced and sustainably produced ingredients, including our fish, prawn and scallop from ethical, responsible fisheries.

我们立志精益求精, 以身体力行的方式全面贯彻对可持续性的承诺。这也是为何我们优先选用在本地采购, 以及通过可持续方式生产的食材的原因。我们的鱼虾和扇贝皆来自于负责任且符合道德操守的渔夫。

HORIZON GRILL
**FUOCO,
TERRA E ACQUA**
“火·土·水”之宴

**6-COURSE
TABLE PACKAGE**
6道菜套餐
MYR 788 NETT PER PERSON
每位 788 令吉

FIRST COURSE
第一道菜

HAMACHI 鱒鱼 🍣🌿
Torched Japanese Hamachi, Papaya, Mango, Yuzu Kosho
火烧日本鱒鱼、木瓜、芒果和柚子胡椒酱

SECOND COURSE
第二道菜

HOKKAIDO SCALLOPS 北海道扇贝 🍤🌿
Pan-seared Scallop, Smoked Bonito Emulsion, Fava Bean & Shiso Pesto, Ikura, Black Truffle
香煎扇贝、烟熏鲣鱼酱、蚕豆和紫苏青酱、三文鱼子, 以及黑松露

THIRD COURSE
第三道菜

BONE MARROW 牛骨髓 🍖🌿
Steak Tartare on Grilled Bone Marrow, Salsa Verde, Harissa
鞑靼牛肉配上烤牛骨髓、绿莎莎酱和哈里萨辣酱

PASTA
意大利面

BOTTONI 纽扣意大利面 🍝🌿
Braised Wagyu Short Ribs with Creamy Trumpet Mushroom Sauce
焖炖和牛小排配搭奶油杏鲍菇酱

MAIN COURSES
主菜

Choice of One (1) Main
可任选一道主菜

HALIBUT 大比目鱼 🐟🌿
Asari Japanese Clams, Garlic, Yuzu, Leek, Sweet Potato
日本花蛤、蒜头、柚子、韭葱和红薯

MIYAZAKI TENDERLOIN 宫崎菲力牛排 🥩
Creamy Potato, Hohohotake Mushroom, Leek, Morel Jus, Shaved Black Truffle
幼滑薯泥、日本白菇、韭葱、羊肚菌菇原汁和刨片黑松露

DESSERT
甜品

SANTA MARIA PINEAPPLE & COCONUT 圣玛丽亚黄梨香椰 🍍🥥🌿
Grilled and Marinated with Pink Pepper, Served With Coconut Espuma
以粉红胡椒烧烤和腌制, 配搭椰子泡沫

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CAVIAR SELECTIONS
精选鱼子酱

Chopped Egg Yolk & Egg White, Crème Fraîche, Shallot, Chives, Buckwheat Blini 🍷🌿

IRANIAN BELUGA CAVIAR 30g
伊朗大白鲟鱼子酱 30克

798

碎蛋黄与蛋白、法式酸奶油、红葱、细香葱、荞麦小煎饼

IRANIAN BAERII CAVIAR 30g
伊朗西伯利亚鲟鱼子酱 30克

578

COLD APPETISER*
冷开胃菜*

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may cause foodborne illness risks.*

食用生冷或未彻底煮熟的肉类、禽类、海鲜、贝类或鸡蛋可引发食源性疾病的风险。

HOUSEMADE WAGYU PROSCUITTO 🍖🌿 98
特色和牛火腿

Porcini Mushroom, Parmesan Cheese, Chives, Olive Oil

牛肝菌菇、帕马森芝士、细香葱和橄榄油

OCEAN TROUT & CRAB CANNOLI 🍷 98

Seaweed And Fine Herbs Salad, Dill Mayonnaise, Pink Pepper

海带与混合香料沙拉, 配搭莳萝美乃滋和粉红胡椒

☆ **BONE MARROW 牛骨髓** 🍖🌿 128

Steak Tartare on Grilled Bone Marrow, Salsa Verde, Harissa

鞑靼牛肉配上烤牛骨髓、绿莎莎酱和哈里萨辣酱

HAMACHI 鱒鱼 🍣🌿 118

Torched Japanese Hamachi, Papaya, Mango, Yuzu

火烧日本鱒鱼、木瓜、芒果和柚子

HOT APPETISER
热开胃菜

☆ **HOKKAIDO SCALLOPS 北海道扇贝** 🍤🌿 148

Pan-seared Scallop, Smoked Bonito Emulsion, Fava Bean, Shiso Pesto, Ikura, Black Truffle

香煎扇贝、烟熏鲣鱼酱、蚕豆和紫苏青酱、三文鱼子, 以及黑松露

OYSTER 鲜蚝 🍷 140
3 pieces 3只

Barbeque With Uni Butter & Chili Padi
配搭海胆奶油酱和小辣椒精心烧烤

FOIE GRAS & EEL 鹅肝与鳗鱼 🍷🌿 150

Pan seared Foie Gras, Smoked Eel, Apple with Celery Mostarda and Trumpet Mushroom Sauce

香煎鹅肝、烟熏鳗鱼、苹果配搭西芹芥末汁蜜饯, 以及黑喇叭菇酱



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SALAD

沙拉

CAESAR SALAD 凯撒沙拉

Hard Boiled Egg, Nori, Crouton

水煮蛋、紫菜、面包丁

ADD ON 加料

Grilled Honey-Miso Chicken Breast + 30

香烤蜜汁味增鸡胸肉

Smoked Scottish Salmon + 30

烟熏苏格兰三文鱼

BURRATA 布拉塔

Grilled Tomatoes, Avocado, Basil Oil

香烤番茄、鳄梨和罗勒油

PASTA

意大利面

½ BOSTON LOBSTER SPAGHETTI

波士顿龙虾意大利直面

CHOICES OF 可任选

Arrabbiata Sauce with

Cherry Tomato, Basil, Chili

香辣番茄酱配搭小番茄、罗勒和辣椒

Traditional Aglio-Olio with

Olive Oil, Garlic, Chili

传统蒜香意大利面配搭橄榄油、蒜头和辣椒

☆ RAVIOLI

意大利饺

Double Ravioli of Spinach & Pumpkin,

Butter Sage Sauce, Parmesan Cheese,

Toasted Hazelnut, Black Truffle

菠菜与南瓜双味意大利饺、奶油鼠尾草酱、

帕马森芝士、烤榛子和黑松露

SOUP

汤类

☆ TUSCANY CACCIUCCO

托斯卡纳海鲜汤

Tiger Prawn, Octopus, Asari Clam,

Squid With Crab Tuille

虎虾、八爪鱼、花蛤、鱿鱼和蟹香瓦片饼

CHESTNUT & MUSHROOM SOUP

栗子蘑菇汤

Porcini, Morel, Portobello, Hohohotake,

Shiitake, French Chestnut, Black Truffle

牛肝菌菇、羊肚菌菇、大啡菇、日本白菇、

日本一口菇、法国栗子和黑松露

SLOW-COOKED LAMB RAGÙ TAGLIATELLE

慢炖羊肉酱意大利扁面

Kalamata Olives, Pecorino Cheese,

Fava Bean, Mint

卡拉马塔橄榄、佩科里诺芝士、蚕豆和薄荷

☆ BOTTONI

纽扣意大利面

Braised Wagyu Short Ribs with

Creamy Trumpet Mushroom Sauce

焖炖和牛小排配搭奶油杏鲍菇酱

AQUARIUM

生猛海鲜

BOSTON LOBSTER

波士顿龙虾

Half or Whole 半只或整只

Burnt Garlic Butter, Chopped Chives,

Roasted Baby Potato

奶油蒜烧、配搭细香葱碎、烤小马铃薯

☆ LOBSTER GRATIN THERMIDOR

法式焗龙虾

Whole Lobster Gratin with Porcini Mushroom,

Roasted Baby Potatoes, Shaved Black Truffle

焗烤全龙虾配搭牛肝菌菇、

烤小马铃薯和刨片黑松露

FOR TWO PERSONS

双人套餐

*GRILLED SURF & TURF 688

COMBINATION  

海陆双拼烧烤

Choices of 2 side dishes

附带2道自选配菜

Herb Crusted Half Lobster, Sabah Prawn,

Beef Angus Tenderloin, Thyme Juice,

American Sauce

外层裹上香草料的半只龙虾、沙巴大虾、

安格斯菲力牛排、百里香汁、美式酱

RISOTTO BOUILLABAISSE

马赛鱼汤意大利烩饭

Lobster, Octopus, Hokkaido Scallop,

Barramundi, Iranian Saffron

龙虾、八爪鱼、北海道扇贝、金目鲈、伊朗番红花

SEAFOOD

海鲜

HALIBUT

大比目鱼

Asari Japanese Clams, Garlic, Yuzu,

Leek, Sweet Potato

日本花蛤、蒜头、柚子、韭葱和红薯

COD

鳕鱼

Braised Cod Tripe with Kanzuri & Saffron,

Green Pea Espuma, Tempura Avocado

焖炖鳕鱼肚配搭日式柚香辣椒、

烟熏马铃薯、红椒粉和香烤灯笼椒

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*AUSTRALIAN RACK OF LAMB

澳洲羊排

Pistachio-crusted, Seasonal Vegetable,

Eggplant, Caviar, Mint Sauce

外层裹上开心果的羊排、配搭新鲜时蔬、

茄子、鱼子酱、薄荷酱



CHEF'S SIGNATURE
厨师招牌菜



WELLBEING
健康



VEGETARIAN
素食



LACTOSE
乳糖



GLUTEN
麸质



NUTS
坚果

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*SANTA MARIA GRILL

All Grilled Meats Are Complementary With One(1) Sauce & One(1) Side

☆ JAPANESE BEEF SERIES 日本牛肉系列

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

日本牛肉或和牛肉是指整个或部分源自于日本的牛肉

KAGAWA A5 SIRLOIN 香川A5西冷牛排

Olive feed beef created since 700 A.D. on the island of Shodoshima, Kagawa prefecture. After the olives are pressed for olive oil, the fruit still has a lot of nutrients left in it and that oleic acid improves the tenderness and umami flavor of meat and is abundant in olives, a specialty of Kagawa.

鸟取和牛肉具有密集的大理石纹理、迷人的鲜味，以及入口即化的愉悦口感，在和牛爱好者间备受追捧。这些牛只饲养于鸟取县的大山一带。

200g	250g	300g
668	738	888

MIYAZAKI A5 TENDERLOIN 宫崎A5菲力牛排

This wagyu is born and raised and processed in the prefecture of Miyazaki, Japan. It has unique wagyu characteristics, such as buttery and tender texture

这种和牛在日本宫崎县培育、饲养和加工。它具有和牛独一无二的肉质特性，口感分外顺滑柔嫩。

200g	250g	300g
578	650	728

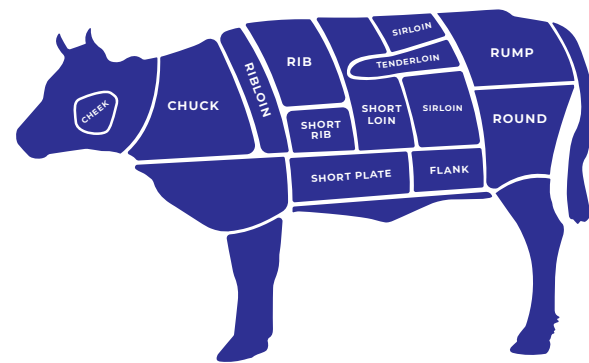
TOMAHAWK A5 战斧 A5 牛排

Carved from the rib and is known to be incredibly marbled, with large chunk of fat in the middle that melts deliciously when grilled

从肋骨上切下的肉块会呈献出华丽的大理石纹理，切块中具有丰富的肌间脂肪，而且还会在烤制时逐渐融化，绽放出令人垂涎的肉香

ASK FOR AVAILABILITY
请问是否有提供

GUIDE TO OUR BEEF CUTS 牛肉部位分解图



☆ ANGUS BURGER 安格斯汉堡 118

*AVAILABLE FOR LUNCH ONLY 仅供午餐时段

House-made Minced Angus Beef Patty, Veal Bacon, Sunny Side Up, Gherkins, Cheddar Cheese, Onion, Tomato, Butter Lettuce

自制的安格斯牛肉馅饼、小牛培根、太阳蛋、腌小黄瓜、切达芝士、洋葱、番茄、奶油生菜



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*圣玛丽亚烧烤精选

所有烧烤肉类皆配搭1份自选酱料和1份配菜

ARGENTINIAN BEEF SERIES 阿根廷牛肉系列

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

德维萨 (Devesa)牛肉来自于阿根廷潘帕斯省最优质的阿伯丁安格斯牛 (Aberdeen Angus Cattle)品种

DEVESA CORN-FED ANGUS RIBLOIN

德维萨玉米饲安格斯肋眼牛排

200g	250g	300g
298	368	408

SPANISH BEEF SERIES 西班牙牛肉系列

Dry aged for 30 days

30天干式熟成牛肉

Our Galician beef range comes from retired Frisona dairy cows between 6 and 8 years. The older cattle are much plumper and have a higher fat percentage and better meat marbling as they feed on natural grass. With this, the Galician beef steaks has a distinct and unique flavour

我们的加利西亚 (Galician)牛肉来自于饲养年份达6至8年的弗里索纳 (Frisona)奶牛。由于以天然牧草为食，年龄较大的牛只拥有更充盈饱满、脂肪含量比例更高、大理石纹理更明晰的肉质。因此，加利西亚牛肉具有与众不同的独特风味

GALICIAN PRIME RIB

加利西亚牛肋排

700g
598

GALICIAN TENDERLOIN 加利西亚菲力牛排

加利西亚菲力牛排

200g	250g	300g
388	442	526

☆ AUSTRALIAN BEEF SERIES 澳洲牛肉系列

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

在澳大利亚这片自然牧草丰富的土地上，我们以自然方式生产的安格斯牛肉备受推崇，澳大利亚也因其草饲牛肉而享誉全球

ANGUS T-BONE

安格斯T骨牛排

500g
548

ANGUS TENDERLOIN

安格斯菲力牛排

200g	250g	300g
308	368	428

ANGUS WAGYU SIRLOIN MARBLING 6-7

安格斯和牛西冷牛排

200g	250g	300g
328	388	448

ANGUS RIBLOIN

安格斯肋眼牛排

200g	250g	300g
288	338	388

SIDE DISH 配菜

- ☆ Sautéed Forest Mushroom 香炒野生蘑菇 40
- ☆ Grilled Green Asparagus with Watercress Pesto 烤青芦笋配上西洋菜青酱 40
- Brussel Sprouts with Smoked Duck 菜胆配搭烟熏鸭肉 40
- Steak Cut Fries 炸薯角 30
- Truffle Mashed Potato 松露薯泥 40
- Roasted Baby Potato 烤小马铃薯 28

SAUCE 酱料

- Peppercorn Trio 三色胡椒粒 22
- Beef Jus 牛肉原汁 22
- Béarnaise 法式伯那西酱 22
- Porcini & Trumpet De La Mort Mushroom 牛肝菌与灰喇叭菌 30
- Chimichurri 阿根廷青酱 22

DESSERT 甜品

☆ STRAWBERRY TART 🧁🍓 草莓塔	36
Fresh Strawberry, Cream 新鲜草莓、奶油	

☆ MILLEFEUILLE 🥧🍌 法式千层酥	36
Puff Pastry, Ivory Cream 酥皮、象牙色奶油	

APPLE STRUDEL 🥧🍏🍷 脆皮苹果卷饼	36
Puff Pastry, Fresh Apple, Cinnamon 酥皮、新鲜苹果、肉桂	

TIRAMISU 🍰🍷 提拉米苏	36
Mascarpone Cream, Savoiardi and Lavazza Coffee 马斯卡彭芝士奶油、手指饼干和拉瓦萨咖啡	

CHOCOLATE MOUSSE 🍰🍫🍷 巧克力慕斯	36
Valrhona Equatorial Mousse With Hazelnut Praline 法芙娜赤道慕斯，配搭榛子果仁糖	

SANTA MARIA PINEAPPLE & COCONUT 🍷🍷🍓 36 圣玛丽亚黄梨与香椰	
Grilled and Marinated with Pink Pepper, Served With Coconut Espuma 以粉红胡椒烧烤和腌制，配搭椰子泡沫	

ICE CREAM & SORBET 🍷🍷🍷 13 精选雪糕和雪葩	<i>per scoop</i>
SELECTIONS OF 任选	
Vanilla, Chocolate, Hazelnut, Matcha Green Tea, Mango, Lemon, Raspberry, Strawberry 香草、巧克力、榛子、绿抹茶 芒果、柠檬、覆盆子、草莓	

TEA 茶

ENGLISH BREAKFAST 英式早茶	33
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ORGANIC EARL GREY 有机格雷伯爵茶	33
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POMEGRANATE OOLONG 石榴乌龙茶	33
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GINGER OOLONG 姜乌龙茶	33
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MOROCCAN MINT 摩洛哥薄荷茶	33
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JAPANESE SENCHA 日本煎茶	33
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CHAMOMILE 洋甘菊茶	33
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ORGANIC ROOIBOS 有机南非博士茶	33
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JASMINE 茉莉花茶	33
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DARJEELING 大吉岭茶	33
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LIPTON BLACK TEA 立顿红茶	25
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TEH TARIK 拉茶	25
<i>Malaysians' Favourite Pulled Milk Tea</i> 大馬人喜爱的奶茶	
NESCAFÉ TARIK 雀巢香浓拉咖啡	25
<i>Malaysians' Favourite Milk Coffee</i> 大馬人喜爱的奶香咖啡	

COFFEE 咖啡

SINGLE ESPRESSO 单份浓缩咖啡	33
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DOUBLE ESPRESSO 双份浓缩咖啡	36
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AMERICANO 美式咖啡	32
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MACCHIATO 玛奇朵	33
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CAPPUCCINO 卡布奇诺	34
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CAFFÈ LATTE 拿铁	34
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HOT CHOCOLATE 热巧克力	34
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HOT MILK 热牛奶	28
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NATURE'S MOCKTAIL 天然无酒精鸡尾酒

HORIZON ROYAL 地平线皇族	39
Orange, Carrot, Celery, Fresh Lemon Juice 橙子、胡萝卜、芹菜、鲜柠檬汁	

HORIZON CRUSH 地平线之恋	39
Red Dragon Fruit, Watermelon, Fresh Lemon Juice 红火龙果、西瓜、鲜柠檬汁	

HORIZON BOOSTER 地平线活力加	39
Cucumber, Young Ginger, Fresh Lemon Juices, Lemonade 黄瓜、嫩姜、鲜柠檬汁、柠檬水	

COCKTAIL 鸡尾酒

APEROL SPRITZ 阿佩罗橙光	63
Aperol, Prosecco, Soda 阿佩罗利口酒、普罗赛克气泡酒、苏打水	

NEGRONI 尼格罗尼	62
Gin, Campari, Sweet Red Vermouth 金酒、金巴利酒、甜红味美思酒	

COSMOPOLITAN 大都会	54
Vodka, Orange Liqueur, Cranberry, Fresh Lime 伏特加、橙子利口酒、蔓越莓、新鲜青柠汁	

WHISKEY SOUR 威士忌酸	54
Whiskey, Lemon, Simple Syrup 威士忌、柠檬、净糖浆	

FRESHLY SQUEEZED JUICE 鲜榨果汁

ORANGE 橙汁	32
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GREEN APPLE 青苹果汁	32
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WATERMELON 西瓜汁	32
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HONEYDEW 密瓜汁	32
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CARROT 萝卜汁	32
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SOFT DRINKS 汽水

COKE 可乐	24
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COKE ZERO 无糖可乐	24
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SPRITE 雪碧	24
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GINGER ALE 姜汁汽水	24
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TONIC WATER 奎宁水	24
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SODA WATER 苏打水	24
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WATER 饮用水

	500ml	650ml	1 litre
DRINKING WATER 饮用水			20
ACQUA PANNA 普娜天然泉水	32		42
<i>Natural Spring Water</i> 天然泉水			

SAN PELLEGRINO 圣培露	32		42
<i>Sparkling Water</i> 气泡水			

BOTTLED BEER 瓶装啤酒

GUINNESS STOUT 健力士黑啤 325ml	39
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TIGER 虎牌啤酒 325ml	35
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HEINEKEN 喜力啤酒 325ml	35
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LIQUEUR SELECTIONS 精选利口酒

	BY GLASS <i>Double Shot</i>	BY BOTTLE
GRAND MARNIER 柑曼怡利口酒	60	620

KAHLÚA 甘露咖啡利口酒	60	610
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DRAMBUIE 杜林标利口酒	60	550
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LUXARDO LIMONCELLO 乐莎度柠檬利口酒	55	480
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BAILEYS' IRISH CREAM 百利爱尔兰奶油甜酒	55	470
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COINTREAU 君度利口酒	50	450
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CHEF'S SIGNATURE
厨师招牌菜



WELLBEING
健康



VEGETARIAN
素食



LACTOSE
乳糖



GLUTEN
麸质



NUTS
坚果

All prices quoted are in Malaysian Ringgit (MYR) and are inclusive of prevailing government taxes. **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. 所有价格均以马来西亚令吉 (MYR) 进行计算且包含现有的政府税务。 **过敏提示：** 菜单中的佳肴可能含有过敏成分。若您对任何食物过敏或有特别的饮食要求，请在点餐前告知我们的餐厅领班。

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SPIRIT SELECTIONS

精选烈酒

BY GLASS
Double Shot

一杯 (两盎司)

BY BOTTLE

一瓶

BLENDED WHISKY

混合威士忌

ROYAL SALUTE 皇家礼炮 230 2,700
Aged 21 years 酒龄21年

JOHNNIE WALKER 尊尼获加 180 2,000
XR, Aged 21 Years 酒龄21年

JOHNNIE WALKER 尊尼获加 80 730
Black Label 黑牌

CHIVAS REGAL 芝华士 95 900
Aged 12 years 酒龄12年

JOHN JAMESON 约翰詹姆斯 80 800

SINGLE MALT WHISKY

单一麦芽威士忌

MACALLAN 麦卡伦 230 2,400
Aged 15 years 酒龄15年

MACALLAN 麦卡伦 130 1,400
Aged 12 years 酒龄15年

THE GLENLIVET 格兰威特 220 2,100
Aged 18 years 酒龄18年

THE GLENLIVET 格兰威特 110 1,200
Aged 12 years 酒龄12年

AMERICAN WHISKY

美国威士忌

RITTENHOUSE RYE 110 1,000
瑞顿房黑麦威士忌

MAKER'S MARK 90 990
美格威士忌

TEQUILA

龙舌兰

PATRÓN SILVER 120 1,200
培恩银龙舌兰酒
Mexico 墨西哥

DON JULIO REPOSADO 80 700
唐胡里奥金标龙舌兰酒
Mexico 墨西哥

SPIRIT SELECTIONS

精选烈酒

BY GLASS
Double Shot

一杯 (两盎司)

BY BOTTLE

一瓶

COGNAC

干邑

MARTELL CORDON BLEU 260 2,800
马爹利蓝带

MARTELL RED BARREL 100 1,100
马爹利红桶陈酿

HENNESSY X.O 280 3,000
轩尼诗 X.O

HENNESSY V.S.O.P 140 1,300
轩尼诗 V.S.O.P

VODKA

伏特加

RUSSIAN STANDARD IMPERIAL 120 1,200
俄罗斯斯丹达帝威
Russia 俄罗斯

BELVEDERE 90 950
雪树
Poland 波兰

GIN

金酒

MONKEY 47 DRY GIN 110 1,100
猴王47干金酒
Germany 德国

HENDRICKS 100 990
亨利爵士
Scotland 苏格兰

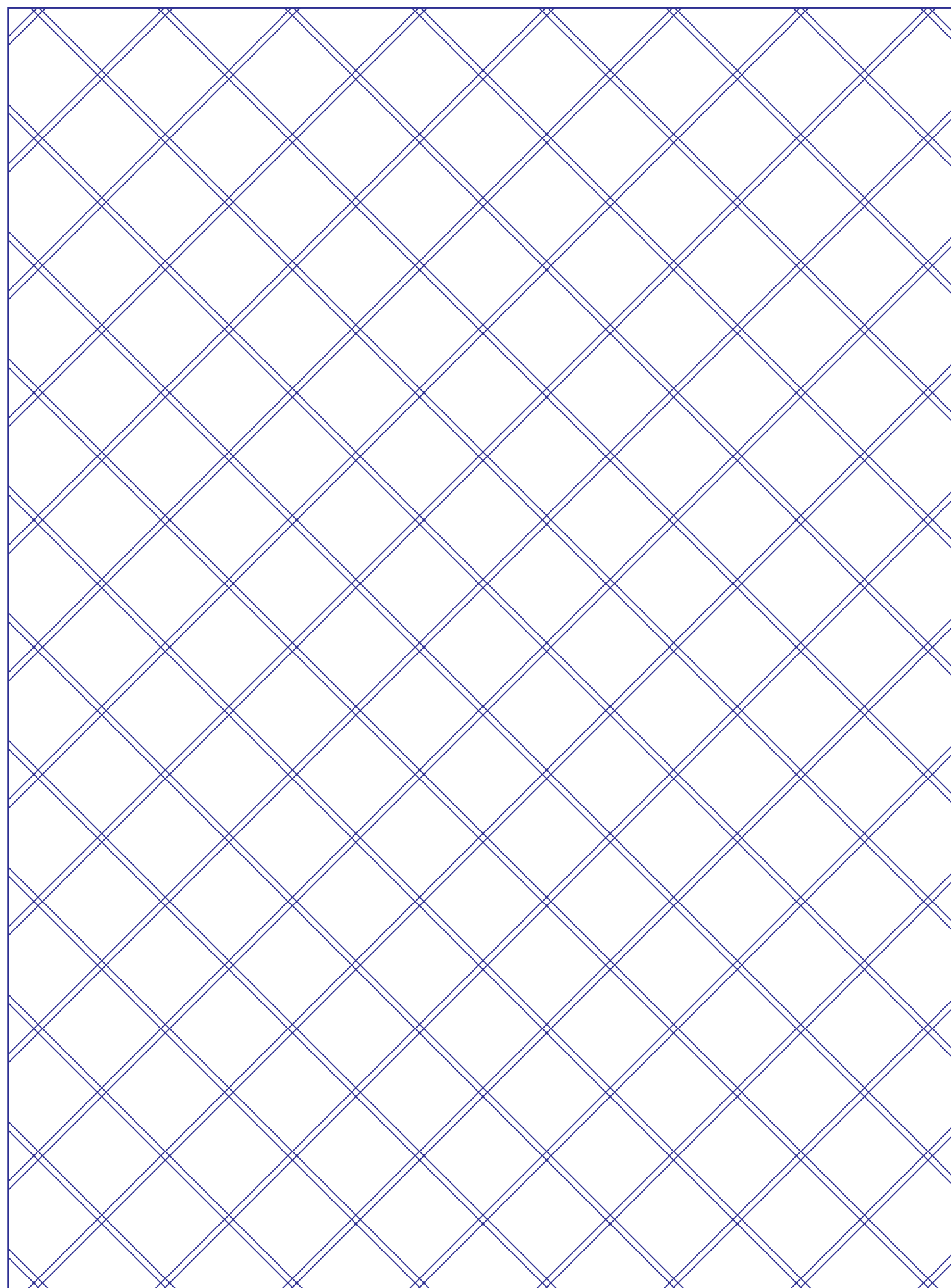
RUM

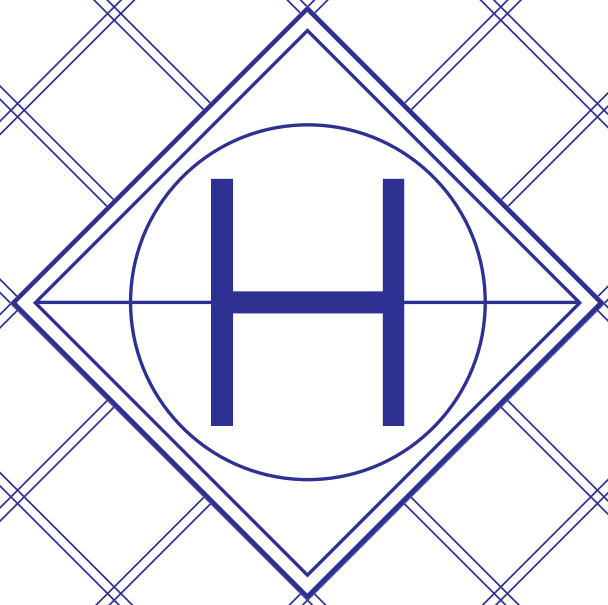
朗姆

KRAKEN SPICED RUM 90 800
挪威海怪加香黑朗姆酒
Trinidad & Tabago 特立尼达和多巴哥

HAVANA CLUB 3-YEAR 80 780
哈瓦那俱乐部3年朗姆酒
Cuba 古巴

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