


# Oceano

MODERN GRILL

BURGERS	RM		PIZZA	RM	
	<b>Australian Wagyu Beef Burger</b>   	75	250	<b>Shrimp &amp; Asparagus</b>  	75 250
	Mayonnaise, lettuce, tomato, gherkin, cheese, fried egg, fresh onion ring served with french fries & coleslaw			Mozzarella cheese & tomato sauce	
	<b>Grilled Chicken Burger</b>   	55	180	<b>Turkey Ham &amp; Mushroom</b> 	65 220
	Mayonnaise, lettuce, tomato, gherkin, cheese, fried egg, fresh onion ring served with french fries & coleslaw			Mozzarella cheese, tomato sauce	
PASTA	<b>Spaghetti Seafood</b>  	73	240	<b>4 Cheese</b> 	65 220
	Shrimp, mussels, squid, fish, cherry tomato & basil with tomato sauce			Mozzarella cheese, feta, brie, Grano Padano & tomato sauce	
	<b>Lasagna</b>  	70	230	<b>Mascarpone Pizza</b>  	65 220
	Minced beef, eggplant & bechamel sauce layered oven baked pasta served with arugula salad, shaved parmesan & tomato sauce			Shaved parmesan, arugula, truffle paste	
	<b>Spaghetti Carbonara</b>  	69	230	<b>Pepperoni &amp; Chili</b>  	62 210
SALADS	Beef bacon & white button mushroom with parmesan cream sauce		SWEETS	Mozzarella cheese, sweet peppers & tomato sauce	
	<b>Rigatoni Bolognese</b>  	60	200	<b>Classic Margherita</b>  	55 180
	Minced beef with tomato sauce & Grana Padano			Mozzarella cheese, tomato sauce & basil	
	<b>Penne Vegetable</b>   	54	180	<b>Mango Sago Soup</b> 	36 120
	Black olive, asparagus, eggplant & sweet pepper with tomato sauce			Chilled mango & tapioca pearl	
SALADS	<b>Baby Cos Salad</b>    	46	150	<b>Passion Fruit Crème Brûlée</b>   	35 120
	Baby cos lettuce, seared shrimp, croutons & parmesan cheese dressing		ICE CREAM	Vanilla crumble, passion fruit jam	
	<b>Mozzarella</b>  	39	130	<b>Apple Tart with Vanilla Ice Cream</b>   	32 110
	Local mozzarella cheese, cherry tomato, aged balsamic & basil			Salted caramel, apple chips	
	<b>Teriyaki Chicken</b>  	35	120	<b>Fresh Fruits</b> 	25 90
	Mixed green, carrot, cherry tomato, cucumber & homemade soy sesame dressing			Selection of Sabah's tropical fruits	
SNACKS	<b>Mango and Pomelo with Feta Cheese</b>   	45	150	<b>Classic Ice Cream</b> 	
	Mixed green, carrot, cherry tomato, cucumber & roasted sesame dressing			Vanilla	16 60
	<b>Added Topping</b>			Chocolate	16 60
	Grilled Garlic Shrimp 	35	120	Strawberry	16 60
	Grilled Marinated Chicken 	20	70	Dark Chocolate	16 60
SNACKS	<b>Seafood Tempura Platter</b>   	86	280	<b>Premium Ice Cream</b> 	
	Squid, prawn, mussel, soft shell crab, fish served with sweet chili sauce & pickled beetroot tartare sauce			Cookies & Cream	19 70
	<b>Fish &amp; Chips</b>    	77	260	Peppermint with Chocolate Chip	19 70
	Fish of the day, lemon, tartar sauce & french fries				
	<b>Satay</b> 	65	220		
	a dozen sticks of beef or chicken satay served with cucumber, onion, ketupat rice & peanut sauce				
SNACKS	<b>Chicken Wings</b>   	54	180		
	Crispy fried chicken wings & homemade chili pineapple sauce				



 Gluten  Nut  Seafood  Vegetarian  Egg  Alcohol  Dairy

All prices quoted are inclusive of 6% government tax | Pay with Shangri-La Circle Points

 Our produce and cuisine are rooted in Nature, featuring the finest locally and ethically-sourced ingredients.

# OCEANO LUNCH SET

RM148  490

## APPETIZER

**Classic Caesar Salad**     
Romaine lettuce, grilled chicken, poached egg, shaved parmesan, croutons

**Potage Mushroom**     
Caramelized walnut, truffle garlic croute

**Mushroom Arancini**      
Black truffle aioli, Asian mix

## MAIN COURSE

**Australian Wagyu Beef Burger**     
200gm Australian Wagyu beef Patty, black truffle aioli, lettuce, tomato, gherkin, cheddar cheese, fresh onion ring served with fries

**Fish of the Day**     
Char grilled sweet corn salsa, sweet potato fries & tomato lemon beurre blanc

**Grilled Spring Chicken with Honey Glazed (Half bird)**     
Baby potato, green beans & brown chicken juice

**Fettucine Lamb**    
Braised lamb ragout with root vegetables, grated Grana Padano cheese

*Upgrade for Prime Cut Beef for RM60  180*

**Australian Black Angus Beef Tenderloin (120gm)**    
Herbs crushed potato, sautéed spinach & rosemary veal juice

**Australian Black Angus Beef Rib Eye (150gm)**    
Herbs crushed potato, sautéed spinach & rosemary veal juice


## DESSERT



**Citrus Two Ways**     
Orange panna cotta & lemon tart

## ADD ON

**French foie gras (50gm)** RM60  200

# GRILLED

	RM	
<b>Wagyu Rib Eye MB9 (300 gm)</b>	428	1400
<b>Lamb Rack (200 gm)</b>	280	920
<b>Angus Beef Rib Eye (300 gm)</b>	259	850
<b>Angus Beef Tenderloin (180 gm)</b>	225	740
<b>Chicken Breast (200 gm)</b> 	88	290

*All meat & poultry are served with rosemary roasted baby potato, french bean, cherry tomato, herb butter & truffle veal jus  *

	RM	
<b>Sabah Lobster (250 gm)</b> 	205	670
<b>Sabah Barramundi (200 gm)</b> 	115	380
<b>Norwegian Salmon (200 gm)</b>	109	360
<b>Yellow Tail Fusilier (350 gm)</b> 	105	350
<b>Yellow Fin Tuna Steak (200 gm)</b>	100	330

*All seafood are served with herb crush potato, french bean, citrus, capers & tomato salsa  *