

Oceano^o

MODERN GRILL

From the flames of the charcoal grill, succulent roast from the brick oven to the concise wine list, Oceano Modern Grill's cuisine features fresh local seafood, high quality meats created from imaginative combinations of ingredients and taste.

The spacious and comfortable interior decorated with the colours of the sea reflects the honesty and respect for the ocean that lays just next to the restaurant at Ocean Wing lobby level with an outdoor terrace that overlooks a 3km white sandy beach, where one can sit back and enjoy the evening.

Oceano recently refreshed its culinary direction to provide enhanced dining options, specifically with local guests in mind. Some of the new signature highlights includes brick oven baked whole lobster thermidor, premium Australian Wagyu, Sabah live lobsters and finish off the meal with the all-time favourite hot chocolate fondant topped with aged balsamic ice cream.



SCAN CODE
FOR MENU

HIGHLIGHTS*

SUITABLE FOR 2 PERSONS



RM



GRILLED MEAT PLATTER

308

1065

Wagyu Beef Skewer, Angus Beef Rib Eye, Angus Beef Tenderloin Medallions, Lamb Rack Cutlet, Chicken Thigh, Chicken Sausage & Foie Gra Slider

Served with truffle & classic choron sauce, char grilled sweet corn salsa, grilled summer vegetables and sweet potato fries

GRILLED SEAFOOD PLATTER

244

843

Fresh Water Prawn, Sabah Lobster, Hokkaido Scallop, Seabass, Blue Mussels, Baby Squid & Yellow Fin Tuna

Served with salsa verde & tomato lemon beurre blanc, char grilled sweet corn salsa, mix green salad & sweet potato fries

*Cooking time would be minimum of 30 minutes

Alcohol Dairy Egg Gluten Nuts Seafood Vegetarian

All rates quoted are inclusive of 6% government tax.

Pay with Shangri-La Circle points

ENTRÉE

RM



FOIE GRAS SLIDER	78	270
Truffle mayonnaise, Asian mix, tomato & rice puff		
SEARED HOKKAIDO SCALLOP	54	187
Smoked Herring caviar, micro greens & truffle edamame beans puree,		
LOBSTER SALAD	48	166
Fennel, salad greens, semi dried tomato, radish pickled & French dressing		
MAGURO TUNA	48	166
Avocado, salmon caviar, radish, ginger & soy gel		
MOZZARELLA	32	111
Salad greens, tomato cherry salsa & basil pesto		
OCEANO GREEN SALAD	22	76
Orange, carrot, pickled pumpkin, pumpkin seed, dry figs & citrus vinaigrette		

SOUP

SEAFOOD CHOWDER	44	151
Tender shrimp, fish, scallop & squid combine in a creamy white wine broth with vegetables		
POTAGE MUSHROOM	35	121
Caramelized walnut & truffle garlic croute		
FENNEL FISH SOUP	34	118
Breaded fish & shellfish oil		
TOMATO & CHICKPEA SOUP	32	111
Vegetable brunoise & spinach		

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





MAIN COURSE

RM




CLASSIC BEEF WELLINGTON*      	128	443
Baked Angus beef tenderloin, caramelized onion, mushroom duxelles and foie gras wrapped in puff pastry served with black truffle jus		
SALMON WELLINGTON*      	71	246
Baked salmon, creamy spinach and mustard wrapped in puff pastry served with lemon beurre blanc		
LINGUINI LOBSTER   	68	235
Shellfish Infused Tomato Sauce, Semi Dried Tomato, Garlic and Chili Oil		
SPAGHETTI CAVIAR   	67	231
Parmesan Garlic Sauce, Asparagus, Semi Dried Tomato and Smoked Herring Caviar		
SQUID INK RISOTTO   	67	231
Grilled Baby Squid, Semi Dried Tomato & Italian bottarga		

 *Cooking time would be minimum of 25 minutes

 Alcohol  Dairy  Egg  Gluten  Nuts  Seafood  Vegetarian

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FROM THE BRICK OVEN*

SUITABLE FOR 2 PERSONS



RM



WHOLE LOBSTER THERMIDOR **350** **1208**
(500gm-800gm)

Served with salad bowl and roasted root vegetables

WHOLE SEABASS CARTOCCIO **164** **557**
(800gm-1kg)

Fresh herbs, lemon, capers, cherry tomato and Sauvignon Blanc

WHOLE SPRING CHICKEN **106** **366**
(500gm-800gm)

Baby potato, Root Vegetable, French Bean & Brown Chicken Jus

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FROM THE CHARCOAL GRILL FROM THE LAND

RM



Wagyu Rib Eye MB7(300 gm)	388	1341
Angus Beef Rib Eye (300gm)	208	719
Angus Beef Tenderloin (180gm)	178	616
T-Bone Steak (400gm)	134	465
Lamb Rack (200gm)	119	411
Chicken Whole Leg Quarter Back (350gm)	60	207

ONE CHOICE OF SAUCE

Black pepper sauce, classic choron sauce, truffle veal jus or roasted shallot jus

Additional sauce will be charged at RM8.

ONE CHOICE OF SIDE DISH

Grilled summer vegetable, rosemary roasted baby potato, sweet potato fries, jasmine steamed rice or saffron & raisin steamed rice

Additional side dish will be charged at RM14.

FROM THE CHARCOAL GRILL FROM THE OCEAN

	RM	
Sabah Lobster (250 gm)	121	418
Seabass half fillet (350 gm)	83	286
Norwegian Salmon (200 gm)	78	270
Sole Fish Half Fillet (350 gm)	71	246
Baby Squid (350 gm)	67	231
Yellow Fin Tuna Steak (200 Gm)	60	207

ONE CHOICE OF SAUCE

Lemon herb blanc, salsa verde, spicy grilled salsa or chimichurri sauce

Additional sauce will be charged at RM8.

ONE CHOICE OF SIDE DISH

Grilled summer vegetable, herb crushed potato, sweet potato fries, jasmine rice or saffron & raisin rice

Additional side dish will be charged at RM14.

DESSERT

RM



SEASONAL SABAH FRUIT PLATTER 🍷	18	62
SELECTION OF ICE CREAM AND SORBET OF THE DAY 🥛🥚 Please check with our service associate for the available selection	25	87
BANANA CREPES 🥛🥚🥜🌱 Served With nutella, toasted almond & vanilla ice cream	28	97
CHOCOLATE TART 🥛🥚🥜 Meringue, honeycomb & orange curd	32	111
CARAMELIZE PEAR 🥛🥚🥜 Cinnamon crumble, swiss meringue, chamomile gel & yogurt sorbet	32	111
CHOCOLATE LAVA * 🥛🥚🥜🌱 Nutella, raspberry curd, crumble & passion fruit sorbet	34	118

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OCEANO SET MENU

RM198 PER PERSON |  684

AMUSE BOUCHE

CHEF CREATION OF THE DAY

ENTRÉE

HOKKAIDO SCALLOP    
Carrot puree, herbs oil & rice crisps




or

FOIE GRAS SLIDER  
Truffle mayonnaise, lettuce & tomato

SOUP

POTAGE MUSHROOM SOUPE   
Caramelize walnut & truffle garlic croute




MAIN COURSE

GRILLED AUSTRALIAN ANGUS BEEF TENDERLOIN   
Potato mousse, vegetable medley,
rosemary veal jus

or


GRILLED NORWEGIAN SALMON  
Artichoke barley & herbs citrus salsa

DESSERT

ASSIETTE OF CITRUS   
Mango pomelo sago, lemon tart &
orange panna cotta

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