

HIGHLIGHTS*



RM



SUITABLE FOR 2 PERSONS

GRILLED MEAT PLATTER

460 1500

Australian Angus Beef Rib Eye (150gm)
Australian Angus Beef Tenderloin (120gm)
Spanish Lamb Rack (150gm)
Boneless Chicken Thigh (200gm)
Sheep Casing Chicken Sausage (140gm)
2 Pieces of Foie Gras Slider (30gm each)

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

GRILLED SEAFOOD PLATTER

460 1500

Sabah Flower Lobster (200gm)
Hokkaido Scallop (60gm)
River Scampi (160gm)
Sabah Native Barramundi (100gm)
Blue Mussels (100gm)
Baby Squid (100gm)
Yellow Fin Tuna (100gm)

Served with spicy grill salsa & lemon beurre blanc, char
grilled sweet corn, 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



GARDEN FRESH SALAD 🥗🌿

Charred Grilled Cauliflower Sous Vide Asparagus, Fig, Pesto Sauce, Pickled Onion, White Button Mushroom, Tomato Confit & Grana Padano Chips

35

120

OCEANO GREEN SALAD 🥗🌿

Orange, carrot, pickled pumpkin, pumpkin seed, dry figs & citrus vinaigrette

32

110

MOZZARELLA 🥗🌿

Salad greens, cherry tomato salsa & basil pesto

45

150

BLACKENED MAGURO TUNA 🐟🌿

Dijon mustard, lemon beurre blanc & Asian slaw

60

200

GRILLED BABY SQUID 🐙🌿

Baby squid (150gm), avocado salsa, lemon, semi dried tomato & Italian bottarga

60

190

PAN SEARED

FRENCH FOIE GRAS 🐔🌿

60gm of foie gras, toasted brioche, balsamic reduction & strawberry jam

62

210

SEARED HOKKAIDO SCALLOP 🐚🌿

3pcs of scallop (30gm each), smoked Herring caviar, salad greens & truffle edamame beans puree

92

300

LOBSTER SALAD 🦞🌿

Fennel, salad greens, semi dried tomato, radish pickled & French dressing

108

360

JAPANESE HARIMA OYSTER 🦪

Classic mignonette, sea grape, Tosaka seaweed & lemon

2 PIECES

68

230

HALF DOZEN

163

540

SOUP

TOMATO & CHICKPEA SOUP 🍅🌿

Vegetable brunoise & spinach

45

150

POTAGE WHITE MUSHROOM 🍄🌿

Caramelized walnut & truffle garlic croute

58

190

SEAFOOD CHOWDER 🍷🍲🐟

Tender shrimp, fish, scallop & squid combine in a creamy white wine broth with vegetables

62

200

🍷 Alcohol 🥛 Dairy 🥚 Egg 🌾 Gluten 🥜 Nuts 🐟 Seafood 🌿 Vegetarian

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MAIN COURSE

RM



CLASSIC BEEF WELLINGTON*

Australian black angus beef tenderloin, caramelized onion & mushroom duxelles wrapped in puff pastry
Served with grilled summer vegetable & black truffle beef jus

162

530

BRAISED AUSTRALIAN ANGUS BEEF CHEEK

Mashed potato, Tenom valley vegetable and rosemary red wine jus

125

410



SALMON WELLINGTON*

Baked salmon, quinoa, spinach & grain mustard wrapped in puff pastry
Served with green salad & lemon beurre blanc

103

340

PASTA

LINGUINI LOBSTER

Shellfish infused tomato sauce, semi dried tomato, garlic and chili oil

188

620

SPAGHETTI PRAWN

Grilled river prawn, basil, chili flakes, garlic and extra virgin olive oil

110

360

FETTUCINI CLAM

Saffron, cherry tomato, edamame bean, artichoke and creamy beurre blanc

105

350

SPAGHETTI CAVIAR

Creamy parmesan garlic sauce, asparagus, semi dried tomato and smoked herring caviar

85

280

RISOTTO

SQUID INK RISOTTO

Grilled baby squid, semi dried tomato and Italian bottarga

88

290

ASPARAGUS RISOTTO

Fermented lemon, grilled asparagus, semi dried tomato and Grana Padano

79

260

*Cooking time would be minimum of 30 minutes

Alcohol Dairy Egg Gluten Nuts Seafood Vegetarian

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FROM THE BRICK OVEN*



SUITABLE FOR 2 PERSONS

WHOLE SPRING CHICKEN

(600gm-700gm)

Baby potato, grilled Tenom valley vegetable & brown chicken sauce

RM



148

490

WHOLE SEABASS CARTOCCIO

(900gm-1kg)

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

219

750

WHOLE LOBSTER THERMIDOR

(600gm-700gm)

Served with green salad & lemon beurre blanc

460

1500

GRILLED AUSTRALIAN WAGYU BEEF TOMAHAWK

(1.2kg)

Served with grilled white mushroom and black pepper sauce

880

2870

 *Cooking time would be minimum of 45 minutes

*Chef recommendation to Pre-order 3 hours in advance

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FROM THE CHARCOAL GRILL FROM THE LAND

	RM	
CHICKEN BREAST  (200gm) Herb crush potato, french bean, fried onion & brown chicken jus	88	290
GRILLED AGNEI IBERICO SPANISH RACK OF LAMB  Asparagus, Truffle Green Pea Puree, Potato Gratin, Mint Sauce	280	920
AUSTRALIAN GRAIN FED ANGUS BEEF TENDERLOIN  (180gm) Mash potato, Tenom valley vegetable & truffle beef jus	225	740
AUSTRALIAN GRAIN FED ANGUS BEEF RIB EYE  (300gm) Sauté white mushroom, café de Paris butter & veal jus	259	850
AUSTRALIAN WAGYU MB9  BEEF RIB EYE (300gm) Broccoli, cherry tomato, café de Paris butter & black pepper sauce	428	1400
SIDE DISH	20	70
MASHED POTATO  ROSEMARY ROASTED BABY POTATO  GRILLED TENOM VALLEY VEGETABLE  HERB CRUSHED POTATO  SWEET POTATO FRIES  FRENCH FRIES  JASMINE STEAMED RICE 		

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FROM THE CHARCOAL GRILL FROM THE OCEAN

	RM	
YELLOW FIN TUNA STEAK   (200gm) Herb Crush Potato, Tomato & Capers Salsa	100	330
YELLOW TAIL FUSILIER FISH HALF FILLET   (200gm) Fennel Confit Risotto, Avocado Salsa	105	350
NORWEGIAN SALMON  (200gm) Artichoke Barley Risotto, Broccoli, Lemon Beurre Blanc	109	360
NATIVE SABAH BARRAMUNDI    (200gm) Vegetable Stew, X.O Butter Sauce	115	380
SABAH FLOWER LOBSTER   (200gm) Grilled Tenom Valley Vegetable, Lemon Wedges, Lemon Beurre Blanc	205	670
SIDE DISH	20	70
MASHED POTATO  		
ROSEMARY ROASTED BABY POTATO 		
GRILLED TENOM VALLEY VEGETABLE  		
HERB CRUSHED POTATO  		
SWEET POTATO FRIES  		
FRENCH FRIES  		
JASMINE STEAMED RICE 		

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DESSERT

RM



SEASONAL SABAH FRUIT PLATTER 🌿

32

110

HOMEMADE ICE CREAM AND SORBET OF THE DAY 🍦

Please check with our service associate for
the available selection

38

130

CHOCOLATE TART 🍰🍫🍌

Meringue, honeycomb and orange puree

48

160

CARAMELIZE PEAR 🍐🍰🍫

Cinnamon crumble, swiss meringue, chamomile gel
and yoghurt sorbet

48

160



CHOCOLATE LAVA* 🍰🍫🍌

Nutella, raspberry curd, crumble and
vanilla ice cream

52

170

CANTALOUPE MELON BALL 🍉🍰🍫🌿

Poached in spiced red wine syrup,
cinnamon tuille and vanilla ice cream

55

180

LOCAL CHEESE PLATTER FOR 2 🍰🧀🍷

Brie, Camembert, Cheddar, Feta & Soft
Mozzarella Crackers, Fresh Berries, Fresh
Fig, Dried Guava, Candied Pecan Nut,
Sabah Pineapple Mint Jam

92

300



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OCEANO

SET MENU

RM268 PER PAX |  880

AMUSE BOUCHE

CHEF CREATION OF THE DAY

ENTRÉE

JAPANESE HARIMA OYSTER  
Classic mignonette, sea grape,
Tosaka seaweed & lemon

or

PAN SEARED FRENCH FOIE GRAS   
Toasted brioche, balsamic reduction & strawberry jam

SOUP

SABAH PUMPKIN SOUP    
Kinarut feta cheese & toasted almond

MAIN COURSE

GRILLED AUSTRALIAN ANGUS BEEF RIB EYE   
Mashed potato, Tenom valley vegetable & truffle veal jus
Add on RM60 for 50gm of foie gras


or

ALMOND HERB CRUSTED BLACK COD FISH   
French bean, tomato & saffron sauce
Add on RM60 for 50gm of Sabah slipper lobster

DESSERT

DARK CHOCOLATE MOELLEUX    
Raspberry coulis, vanilla crumb,
vanilla ice cream & honeycomb tuille

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