

DINNER MENU

Appetizers

Joe's Caesar Salad	RM	☺
Romaine Lettuce, Parmesan Shavings, Anchovies, Beef Strips, Garlic Croutons & Hard Boiled Egg. Served with Caesar Dressing (F, D, G, E, S, M)		
• Plain	58	218
• Grilled Chicken	68	255
• Grilled Prawns	68	255
Joe's Chef Salad	60	225
Mixed Salad Leaves, Salmon Flakes, & Avocado. Served with Homemade Orange Dressing (F, RIN)		
Crispy Tortilla Chips	58	218
Chili Beef Con Carne, Tomato Salsa, Jalapeno, Cheese Sauce and Sour Cream (D, G)		

Soups

Seafood Chowder	RM	☺
Carrot, Celery, Leek, Potatoes, Green Onions, Assorted Seafood (RIN, F, S, C, D, G)		
68	255	
Smoked Tomato Soup	45	169
Served with Garlic Bread (RIN, D, G)		

Pasta

Spaghetti Alfredo	RM	☺
Grilled Chicken, Aged Parmesan and Cream (D, G, E)		
58	218	
Linguini with Garlic & Prawns	68	255
Sundried Tomatoes, Olives Oil, Garlic & Prawns (D, G, E, S)		
Linguine with Tomato Sauce	58	218
Cherry Tomatoes, Basil (D, G, E)		

Burgers

Juicy Lucy	RM	☺
Wagyu Beef Patty with Cheese Lava, Fresh Onions, Cucumber & Tomato Slices and Garlic-Yoghurt Sauce. Served with Fries (D, G, E, M, SE)		
78	293	
Lamb Burger	68	255
Lamb Patty, Guacamole, Pico de Gallo & Jalapeño. Served on Charcoal Bun (D, G, E, M)		
Beef Burger	65	244
Beef Patty, Streaky Beef, Fried Egg, Gherkins & Tomatoes. Served on Sesame Bun (D, G, E, M, SE)		

Signature Dishes

Joe's Seafood Lighthouse (for 2 - 3 persons) RM438 ☺1,643

A bountiful combination of fresh Kudat Seafood, featuring Rock Lobster, Slipper Lobster, Green Mussels, Mud Crabs, Tiger Prawn, Scallops, Squids, & Clams. Paired with your choice of local sauce:

- Signature Homemade Chili Sauce (E)
- Spicy Kam Heong Sauce (S)
- Sambal Tuhau Sauce (S)
- Buttermilk Cream Sauce (D)



Catch Of The Day

Customize seafood with your choice of cooking method: and flavourful sauces.

Cooking method: Steamed | Chargrilled | Stir-fried | Oven-baked | Deep-fried

Sauce: Signature Homemade Chili Sauce (E) | Spicy Kam Heong Sauce (S) | Homemade Sambal Tuhau (S) | Buttermilk Cream Sauce (D) | Superior Soya Sauce (SO, F) | Percik Sauce (S) | Ginger Flower and coriander Chili Sauce | Nyonya Asaam Sauce (S, F)

Market Price

(RIN) Rooted in Nature, (C) Celery, (G) Gluten, (S) Shellfish, (E) Egg, (F) Fish, (D) Dairy, (M) Mustard, (N) Nuts, (SE) Sesame, (SO) Soya

All prices are quoted in Malaysian Ringgit, and include 10% Service Charge and prevailing Government taxes.

Shangri-La Circle Points suggested above are estimates and may fluctuate to the day's rate. Redemption must made at point of bill settlement, adjust payment type after bill has been settled are not allowed.



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Pizzas

	RM	🍴
Pepperoni Tomato Sauce, Mozzarella Cheese, and Beef Pepperoni (D, G)	68	255
Quattro Formaggi Mozzarella, Gruyere, Parmesan and Gorgonzola (D, G, RIN)	68	255
Joe's Signature Tomato Sauce, Mozzarella, Pickled Onion, Asparagus, Arugula Salad and Homemade Smoked Beef (D, G)	78	293

Sides

	RM30 _{each}	🍴
Stir-fried Mixed Vegetables (RIN)		113
Grilled Vegetables (RIN)		
Truffle Mashed Potatoes (RIN, D)		
Roasted Potatoes (RIN)		
Sautéed Mushrooms (RIN)		
Crispy Onion Rings (RIN, G, E, D)		

Desserts

	RM	🍴
Hot Chocolate Lava Runny Bitter Valrhona Cake, Served with Vanilla Ice Cream (D, E, G)	48	180
Fresh Fruit Platter Seasonal Selection	30	113
Baked Apple Tart Sablé Breton, Apples & Soaked Raisins, Caramel Ice Cream (D, G, E)	38	143
Sunny Pineapple Fresh Local Pineapple served with Vanilla, Coconut & Pineapple Ice Cream, Coconut, & Pineapple Jellies, Crispies, and Butterscotch Sauce (D, G, E, RIN)	48	180
Banana Sundae 3 scoops of Ice Cream, fresh Bananas & Butterscotch Sauce (D, G, E, RIN)	38	143

Flame-grilled Butcher's Cut

Australian Grain Fed Chilled Black Angus Ribeye Steak(240gm)	RM208	🍴780
Served with Grilled Vegetables, Mashed Potatoes & Crispy Onion Rings (D, G, E)		
Australian Grain Fed Chilled Black Angus Tenderloin (240gm)	RM178	🍴668
Served with Grilled Vegetables, Mashed Potatoes & Crispy Onion Rings (D, G, E)		
Australian Grain Fed Chilled Short Ribs	RM158	🍴593
Tender Braised Short Ribs in Succulent Smoked Texas Barbeque Sauce (D, G, E, C)		

Farm To Table

Butcher's Cut Sharing Platter
(for 2 - 3 persons) RM428 🍴1,605

A hearty selection of premium cuts, featuring Lamb Loin Chops, Black Angus Beef Steak, Cajun Chicken Thighs, Homemade Chicken Chipolata Sausages and Lamb Kofta.

Served with Truffle Mashed Potatoes and Crispy Onion Rings (D, G, E)

Wagyu Beef Tomahawk Steak M5 RM538 🍴2,018
(1,800gm) (Ideal for 3-4 persons)

Savour the rich, buttery flavour of premium M5 Wagyu beef, expertly cooked to perfection.

Served with refreshing Side Salad, decadent Truffle Mashed Potatoes and Crispy Onion Rings (D, G, E)

Australian Lamb Fore
Shanks RM148
🍴555

Served with Risotto and Fire Roasted
Vegetables (D, G)