

DINNER MENU

Appetizers

Joe's Caesar Salad

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 Mixed Salad Leaves, Salmon Flakes,

& Avocado. Served with Homemade Orange Dressing (F, RIN)

Crispy Tortilla Chips 58
Chili Beef Con Carne, Tomato Salsa,
Jalapeno, Cheese Sauce and Sour
Cream (D, G)

Soups

Seafood Chowder 68 255 Carrot, Celery, Leek, Potatoes, Green Onions, Assorted Seafood (RIN, F, S, C, D, G)

Smoked Tomato Soup 45 169 Served with Garlic Bread (RIN, D, G)

Pasta

Spaghetti Alfredo 58
Grilled Chicken, Aged Parmesan and
Cream (D, G, E)

Linguini with 68 255 Garlic & Prawns

Sundried Tomatoes, Olives Oil, Garlic & Prawns (**D**, **G**, **E**, **S**)

Linguine with 58
Tomato Sauce
Cherry Tomatoes, Basil (**D**, **G**, **E**)

Burgers

Juicy Lucy

218

218

78 293

Wagyu Beef Patty with Cheese Lava, Fresh Onions, Cucumber & Tomato Slices and Garlic-Yoghurt Sauce. Served with Fries (D, G, E, M, SE)

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)

7.18

RM

RM438 @1,643 Catch Of

Market Price

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)



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Pizzas

Pepperoni 68 255
Tomato Sauce, Mozzarella Cheese, and Beef Pepperoni (D, G)

Quattro Formaggi 68 255
Mozzarella, Gruyere, Parmesan and Gorgonzola (D, G, RIN)

Joe's Signature 78
Tomato Sauce, Mozzarella, Pickled
Onion, Asparagus, Arugula Salad and
Homemade Smoked Beef (D, G)

Sides

RM30_{each} © 113
Stir-fried Mixed Vegetables (RIN)
Grilled Vegetables (RIN)
Truffle Mashed Potatoes (RIN, D)

Roasted Potatoes (RIN)

Sautéed Mushrooms (RIN)

Crispy Onion Rings (RIN, G, E, D)

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

293

Desserts

RM

Hot Chocolate Lava 48 180 Runny Bitter Valrhona Cake, Served with Vanilla Ice Cream (D, E, G)

Fresh Fruit Platter 30 113
Seasonal Selection

Baked Apple Tart 38 143 Sablé Breton, Apples & Soaked Raisins, Caramel Ice Cream (**D**, **G**, **E**)

Fresh Local Pineapple served with Vanilla, Coconut & Pineapple Ice Cream, Coconut, & Pineapple Jellies, Crispies, and Butterscotch Sauce (D, G, E, RIN)

Banana Sundae 38 143
3 scoops of Ice Cream, fresh Bananas &
Butterscotch Sauce (D, G, E, RIN)

farm To Table

Butcher's Cut Sharing Platter (for 2 - 3 persons)

Kofta.

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

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)

flame-grilled Butcher's Cut

Australian Grain Fed Chilled
Black Angus Ribeye RM208
Steak(240gm) \$\@780\$
Served with Grilled Vegetables,
Mashed Potatoes & Crispy Onion Rings
(D, G, E)

Australian Grain Fed Chilled
Black Angus Tenderloin
(240gm)

Served with Grilled Vegetables,

RM178

668

Mashed Potatoes & Crispy Onion Rings

Australian Grain Fed Chilled
Short Ribs RM158
Tender Braised Short Ribs in \$593
Succulent Smoked Texas

Australian Lamb Fore RM148
Shanks \$555

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

Barbeque Sauce (D, G, E, C)

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

(D, G, E)