


Steak & Bordeaux


EVERY THURSDAY

Indulge in culinary perfection with our exquisite Wagyu steaks, cooked to your preference and served alongside your choice of appetizer and dessert. Each dish is expertly crafted to complement the rich and intricate notes of our selection of Bordeaux wine.

RM298 nett  1100

Les Legendes R Rouge, Domaine Barons
De Rothschild Lafite, Bourdeaux, France 2019


RM56 by glass  210

RM270 by bottle  990

APPETISER

ARTHUR'S CAESAR SALAD

Baby Romaine, Cheese Crackers,
Beef Briskets, Egg, Anchovy Dressing

[C] [E] [F] [D] [M] 

or

SEARED SCALLOP

Cauliflower Purée, Fava Beans,
Shimeji Mushroom

[S] [D]

or

SEAFOOD CHOWDER

Shrimp, Clams, Corn

[G] [S] [D]

STEAKS SELECTION

All grilled meat are complimentary
with two side dishes and one sauce

WAGYU RIBEYE MBS 7


or

WAGYU TENDERLOIN MBS 7

or

WAGYU SIRLOIN MBS 4

Choose of side dishes :

- Sautéed Asparagus
- Pan-fried Mushroom
- Creamy Baby Spinach [D]
- Mashed Potatoes [D]
- Genting Leaf Salad 

Choose of sauces :


- Béarnaise [D] [E]
- Classic Au Jus [C] [D]
- Peppercorn [C] [D]
- Café De Paris Butter [D]
- Morel Mushroom [G] [D]

DESSERTS


Coffee Chocolate Pot De Creme [G] [D]

or

Chocolate Raspberry Lava Cake [G] [D]

 SHANGRI-LA CIRCLE
POINTS REDEMPTION

[C] Gluten [S] Shellfish [E] Egg [F] Fish [D] Dairy [M] Mustard

 Rooted in Nature; Our produce and cuisine is Rooted in Nature,
featuring the finest locally and ethically-sourced ingredients.

Please advise your server if you have any allergies.

Prices include 10% service charge and 6% government tax. (SST)

BAR & GRILL
Arthur's