

Arthur's BAR & GRILL

BUSINESS SET LUNCH [1]

MONDAY - FRIDAY

2-course: RM80 nett per person  300
Appetiser or Dessert and Main

3-course: RM98 nett per person  360
Appetiser, Main and Dessert

BEVERAGE

Free flow of soft drink
(Coke / Sprite / Ginger Ale / Ginger Beer / Soda or Tonic)



APPETISER

PANZANELLA SALAD [G] [D] [M]

Genting tomatoes, cucumber, pepper, onions, kalamata olives with fresh basil, mozzarella, aged balsamic cold pressed dressing



MAIN

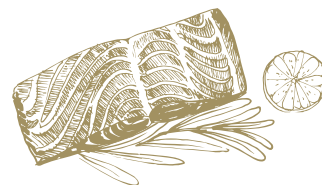
CHICKEN BREAST [G] [D] 

Filled with mushroom and leeks, potatoes purée, sautéed zucchini, peppercorn sauce

or

PAN-FRIED NORWEGIAN SALMON [F] [D] [N]

Artichokes, kalamata olives, cherry tomatoes with mashed potatoes, lemon butter sauce



or

CLASSIC RAGU [G] [E] [D]

Traditional fettuccine pasta topped with lamb ragu sauce, grated parmesan cheese and fried basil



DESSERT

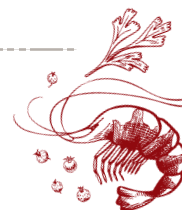
CRÈME BRÛLÉE [G] [D]

Meringue, fresh berries and vanilla ice cream

DELIGHTFUL ADDITION


PAN SEARED SCALLOP - RM34  130

GRILLED FILLET MIGNON (100GM) - RM42  160



 SHANGRI-LA CIRCLE
POINTS REDEMPTION

[C] Celery [G] Gluten [S] Shellfish [E] Egg
[F] Fish [A] Alcohol [D] Dairy [M] Mustard
[N] Nuts [SE] Sesame [SO] Soya [V] Vegetarian (meat & fish free)

 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).

1 MAY 2024

Arthur's BAR & GRILL

BUSINESS SET LUNCH [2]

MONDAY - FRIDAY

2-course: RM80 nett per person  300
Appetiser or Dessert and Main

3-course: RM98 nett per person  360
Appetiser, Main and Dessert

BEVERAGE


Free flow of soft drink
(Coke / Sprite / Ginger Ale / Ginger Beer / Soda or Tonic)



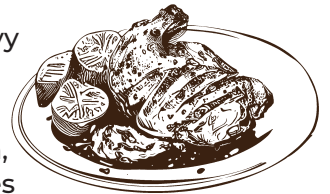
APPETISER

SEAFOOD CHOWDER [G] [S] [D]
Rich cream soup with prawn and clams

MAIN

GRILLED CHICKEN [G] [D] 
Vegetable caponata, creamy pomme purée with herb gravy
or

FISH FILLET PICCATA [G] [E] [F] [D]
Barramundi fish fillet batter fried with egg and parmesan,
lemon caper butter sauce, vegetable and mashed potatoes
or





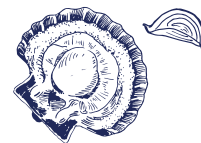
BEEF BOURGUIGNON [G] [E] [D]
Slow cooked beef casserole baked with
puff pastry served with mixed salad

DESSERT

BREAD AND BUTTER PUDDING [G] [D]
Salted caramel ice cream


DELIGHTFUL ADDITION

PAN SEARED SCALLOP - RM34  130
GRILLED XL TIGER PRAWN - RM39  150



 SHANGRI-LA CIRCLE
POINTS REDEMPTION

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[F] Fish [A] Alcohol [D] Dairy [M] Mustard
[N] Nuts [SE] Sesame [SO] Soya [V] Vegetarian (meat & fish free)

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1 MAY 2024

Arthur's BAR & GRILL

BUSINESS SET LUNCH [3]

MONDAY - FRIDAY

2-course: RM80 nett per person  300
Appetiser or Dessert and Main

3-course: RM98 nett per person  360
Appetiser, Main and Dessert

BEVERAGE

Free flow of soft drinks
(Coke / Sprite / Ginger Ale / Ginger Beer / Soda or Tonic)

APPETISER

SMOKED DUCK SALAD [E]

Potatoes, beans, olives, plum tomatoes, egg, smoked duck, mesclun mixed salad and balsamic cold pressed dressing



MAIN

STROGANOFF [G] [E] [D] [M]

Braised chicken cooked in a creamy mushroom sauce with sour cream served with steamed white rice

or

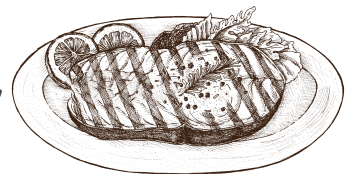
LAMB STEW [G]

Tender lamb stew with carrot, potatoes, and onion simmered in a savory broth flavoured with garlic and thyme

or

SEABASS ALLA PUTTANESCA [G] [F]

Pan-seared seabass fillet served with tomatoes sauce, kalamata olives, capers, garlic, anchovies and crouton



DESSERT

CHILLED MANGO PUDDING [G] [D]

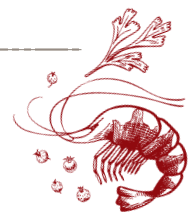
Mango purée and fresh mango



DELIGHTFUL ADDITION


GRILLED XL TIGER PRAWN - RM39  150

GRILLED FILLET MIGNON (100GM) - RM42  160



 SHANGRI-LA CIRCLE
POINTS REDEMPTION

[C] Celery [G] Gluten [S] Shellfish [E] Egg
[F] Fish [A] Alcohol [D] Dairy [M] Mustard
[N] Nuts [SE] Sesame [SO] Soya [V] Vegetarian (meat & fish free)

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