

# Arthur's BAR & GRILL

## BUSINESS SET LUNCH [1]

MONDAY - FRIDAY

2-course: RM70 nett per person  260  
Appetiser or Dessert and Main

### BEVERAGE

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



### APPETISER

PANZANELLA SALAD [G] [D] [V]

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



Add On

ASPARAGUS SALAD - RM25  100

Grilled summer green asparagus with fresh shaved parmesan cheese and black truffle  
Topped with quinoa and drizzled with citrus lemon flax seed dressing

### MAIN

CHICKEN BREAST [G] [D] 

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

or

PICCATA FISH FILLET [G] [F] [D]

Barramundi fish fillet batter fried with egg and parmesan, lemon caper butter sauce, vegetable and mashed potato

or

SURF AND TURF [G] [S] [D]

100gm fillet mignon and grilled prawn, mashed potatoes, sautéed garlic and asparagus with café de paris butter



Add On

AUSTRALIAN 140GMS LAMB CUTLETS - RM48  180




### DESSERT

CRÈME BRÛLÉE [G] [D]

Meringue, tangerine and vanilla ice cream

 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).

15 JULY 2024

# Arthur's BAR & GRILL

## BUSINESS SET LUNCH [2]

MONDAY - FRIDAY

2-course: RM70 nett per person  260  
Appetiser or Dessert and Main

### BEVERAGE

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



### APPETISER

SEAFOOD CHOWDER [G] [S] [D]

A rich cream soup with prawn and clams

*Add On*

ASPARAGUS SALAD - RM25  100

Grilled summer green asparagus with fresh shaved parmesan cheese and black truffle  
Topped with quinoa and drizzled with citrus lemon flax seed dressing

### MAIN

GRILLED CHICKEN [G] [D] 

Vegetable caponata, creamy pomme purée with herb gravy  
or

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

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

or

BEEF BOURGUIGNON [G] [E] [D]

Slow cooked beef casserole baked with  
puff pastry served with mixed salad

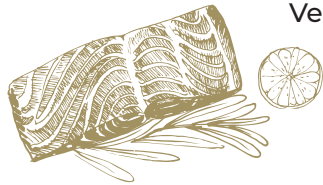
*Add On*

AUSTRALIAN 120GMS GRASS FED RUMP STEAK - RM45  180

### DESSERT


BREAD AND BUTTER PUDDING [G] [D]

Salted caramel ice cream



 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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# Arthur's BAR & GRILL

## BUSINESS SET LUNCH [3]

MONDAY - FRIDAY

2-course: RM70 nett per person  260  
Appetiser or Dessert and Main

### BEVERAGE

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

### APPETISER

SMOKED DUCK SALAD [E]

Potatoes, beans, olives, plum tomatoes, egg, smoked duck, mesclun salad balsamic dressing

Add On

ASPARAGUS SALAD - RM25  100

Grilled summer green asparagus with fresh shaved parmesan cheese and black truffle  
Topped with quinoa and drizzled with citrus lemon flax seed dressing

### MAIN

STROGANOV [G] [E] [D] [M]

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

or

CLASSIC RAGU [G] [E] [D]

Fettuccine pasta topped with lamb bolognaise, grated parmesan cheese and fried basil

or

SEABASS ALLA PUTTANESCA [G] [F]

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

Add On

AUSTRALIAN 120GMS GRAIN FED BEEF TENDERLOIN - RM48  180

### DESSERT


CHILLED MANGO PUDDING [G] [D]

Mango purée, fresh mango



 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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