

SALADS

GRILLED CHICKEN SALAD

Crisp lettuce, ranch dressing, sunflower and pumpkin seeds, shaved parmesan
[D] [E] [N] ✓

RM 32 120

CAESAR SALAD

Crisp romaine lettuce, anchovy garlic dressing, Omega 6-minute egg, parmesan cheese
[G] [E] [F] [D] [M] ✓

45 170

Add on

- Grilled Chicken
- Grilled Prawn

60 220
79 290



COBB SALAD

Smoked duck, Omega 6-minute egg, corn, avocado, quinoa, blue cheese dressing
[E] [D] ✓

45 170

SOUPS

CREAM OF WILD MUSHROOM

Herbs crème fraîche, mushroom brioche
[G] [D]

RM 32 120

VINE TOMATO

A rich tomato soup with fresh basil and olive oil
[D] [G] ✓

32 120



SIGNATURE SEAFOOD CHOWDER

A rich cream soup with potatoes, black cod, prawns and scallops
[G] [S] [F] [D]

49 180

CARVING TROLLEY

DAILY, 6PM - 10PM

ROAST BLACK ANGUS PRIME RIB 120 DAY GRAIN FED

Yorkshire pudding, béarnaise and gravy. Served with your choice of two sides.
[G] [E] [D]

RM 240 880

CHAR GRILL SHARING PLATTER COMBINATION FOR 4 PERSONS

Accompanied by your choice of four sides and sauces

RM700 2570

DIAMANTINA BLACK ANGUS GRAIN FED BEEF RUMP STEAK (250gm)

DIAMANTINA BLACK ANGUS GRAIN FED TENDERLOIN (200gm)

VICTORIA LAMB LAMB CHOPS (250gm)

DIAMANTINA STANDBROKE WAGYU BEEF STRIPLOIN MBS4 (250gm)

CHAR-GRILLED DELIGHTS

PREMIUM MEAT SELECTIONS

OUR BEEF IS HALAL CREDITED AND CERTIFIED

The Omi Beef brand is the oldest in Japan, with a history dating back over 400 years, representing the world's most delicious brand of Wagyu beef.

Our Australian beef is sourced from premium farms across Australia. We begin with the finest cattle, committed to exceptional quality, featuring remarkable tenderness, marbling, and rich flavour, all raised in lush, fertile pastures.

Accompanied by your choice of two sides and one sauce

DIAMANTINA SHIRE BLACK ANGUS GRAIN FED BEEF RUMP STEAK (250gm)

RM 110 410

DIAMANTINA SHIRE BLACK ANGUS GRAIN FED BEEF TENDERLOIN (200gm)

180 660

DIAMANTINA SHIRE SANCHOKU WAGYU BEEF RIBEYE MBS 6-7 (300gm)

460 1690

DIAMANTINA SHIRE STANDBROKE WAGYU BEEF STRIPLOIN MBS4 (250gm)

300 1100

VICTORIA VALLEY GRASS FED ANGUS BEEF T-BONE (500gm)

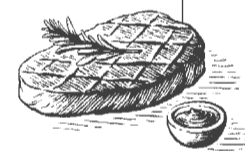
250 920

VICTORIA VALLEY GREEN PASTEURS GRAIN FED BLACK ANGUS BEEF TOMAHAWK (1.5kg) (30 - 40 mins prep time)

780 2860

OMI PRIME JAPANESE WAGYU BEEF TENDERLOIN (200gm)

Omi Beef cattle are raised in the rich, natural environment of Shiga Prefecture, on the pristine waters that spring from the mountains surrounding Lake Biwa, Japan's largest lake.



Accompanied by your choice of two sides and one sauce

WE SERVE SUSTAINABLE ATLANTIC SEAFOOD XL TIGER PRAWNS [S] 3 pieces (300gm)

RM 190 700

BOSTON LOBSTER [S] 500gm / 600gm

490 1800



VICTORIAN LAMB SELECTION AUSTRALIA LAMB CHOPS 250gm

190 700

AUSTRALIA BBQ LAMB RIBS 500gm / 600gm

150 550

SIDE DISHES

Genting leaf salad with lemon dressing ✓ 16 60

Grilled broccoli with citrus vinaigrette ✓ 16 60

Sautéed asparagus [D] 39 150

Cream spinach [D] 16 60

Crispy onion rings [G] [D] ✓ 31 120

Sautéed mushrooms ✓ 16 60

Strait-cut French fries [G] 16 60

Sweet potato fries [G] 22 90

Mashed potato [D] 16 60

Mac and cheese [G] [E] [D] 16 60



SAUCES

Béarnaise sauce [E] [D] 16 60

Peppercorn sauce [G] [D] 16 60

Beef jus [G] [D] 16 60

Garlic herb butter [D] 16 60



MAINS

PAN-FRIED ASIAN SALMON FISH FILLET [G] [F] [D] Green asparagus, bean sprouts, pericik coconut turmeric cream sauce

RM 98 360



BEEF RUMP STEAK [G] [D]

Seared duck foie gras, sautéed onions, asparagus, potato purée, peppercorn sauce

149 550

BLACK COD FISH FILLET [G] [F] [D]

Cauliflower truffle purée, sautéed spinach, citrus caviar dressing

160 590

SIGNATURE FISH AND CHIPS [G] [F] [A] [D] **Arthur's** Crispy batter-fried cod, tartar sauce and chips

145 540

SIZZLING FAJITAS [G] [D]

Peppers, onions, guacamole, sour cream, flour tortillas
Choice of

- Beef Rump Steak
- Chicken Breast

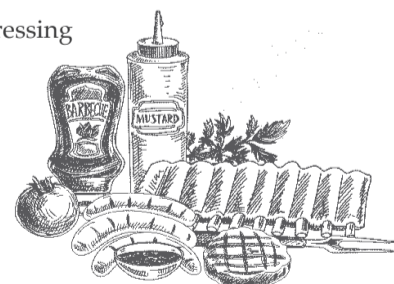
Vegetarian option is available

83 310

ROASTED CAULIFLOWER [G] [V] ✓

Spiced butter, spinach, wakame, pomegranate

68 260



Arthur's Signature Dish

[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).

PASTA

Gluten free pasta and whole grain pasta available on request

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|--|-------|-------|
| PENNE ARABIATA
Spiced plum tomato with garlic and fresh basil
[G] [E] [V] | RM 46 | 🍴 170 |
| LINGUINE CARBONARA
Crisp beef brisket in a cream sauce with parmesan
[G] [E] [D] | 36 | 140 |
| PENNE FORMAGGI
Four cheese cream sauce with grilled chicken
[G] [E] [D] | 48 | 180 |
| LINGUINE SEAFOOD
Scallops and prawns with roasted garlic, tomato and fresh basil
[G] [S] [E] | 85 | 320 |
| FETTUCINI PESTO ALLA GENOVESE
Fresh basil, parmesan cheese, olive oil served with arugula salad
[D] [E] [N] [V] | 46 | 170 |

LOCAL FAVOURITES

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|--|-------|-------|
| CHAR KWAY TEOW
Wok-fried flat rice noodles, prawns, scallops, soy sauce, chili
[G] [S] [E] [SO]
Vegetarian option is available | RM 69 | 🍴 260 |
| MALAYSIAN SEAFOOD MEE MAMAK
Fried yellow noodles, prawns, clams and scallops
[G] [S] [E] [SO]
Vegetarian option is available | 69 | 260 |
| SIGNATURE CANTONESE SEAFOOD HOR FUN
Wok-fried king prawn and scallops, sliced ginger, scallion, egg gravy
[G] [S] [E] [SE] [SO] | 83 | 310 |

BURGERS

All burger bun are baked fresh everyday in-house, with house-made tomato ketchup

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|--|-------|-------|
| ARTHUR'S FLAMED BURGER
Black Angus beef patty topped with caramelized onions, avocado guacamole, aged cheddar, lettuce, tomato, dill pickle, mustard mayo, BBQ sauce with crisp fries
[G] [D] [M] [N] | RM 45 | 🍴 170 |
| WAGYU Tournedo Burger
Wagyu beef patty with caramelized onions, aged cheddar, lettuce, tomato, dill pickle, hot english mustard mayonnaise with fries
[G] [E] [D] [M] [N] | 99 | 370 |
| SWISS MUSHROOM BURGER
Flamed Angus beef brisket with caramelized onions, sautéed mushrooms, emmental, aged cheddar, BBQ sauce with fries
[G] [D] [N] | 53 | 200 |
| BBQ CHICKEN BURGER
Grilled chicken thigh with grilled onions, BBQ sauce, lettuce, caramelized tomato, dill pickle with fries
[G] [D] [N] | 45 | 170 |
| THE IMPOSSIBLE BURGER
Plant-based burger, flamed mushroom, aged cheddar cheese, sun-dried tomato mayo, BBQ sauce with fries
[G] [E] [D] [N] [V] | 57 | 210 |
| PORTOBELLO BURGER
Flamed mushroom, baby spinach, crisp onion rings, aged cheddar, tomato, avocado guacamole with sweet potato fries
[G] [D] [N] [V] | 70 | 260 |

SWEET ENDINGS

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|---|-------|-------|
| SIGNATURE BURNT BAKED CHEESECAKE [G] [D] Arthur's
Summer berry compote, vanilla bean ice cream | RM 35 | 🍴 130 |
| TIRAMISU [G] [D]
Coffee sponge, mascarpone cream cheese, vanilla bean sauce | 35 | 130 |
| STICKY TOFFEE PUDDING [G] [D]
Baked with dates, treacle and caramel, topped with salted caramel ice cream | 35 | 130 |
| BAKED APPLE CRUMBLE [G] [D]
Stewed apples with cinnamon, Madagascar vanilla ice cream | 35 | 130 |

SNACK BITES

DAILY, 2PM - 6PM

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| ARTHUR'S CLASSIC NACHOS
Guacamole, sour cream, and tomato salsa
[G] [D] [V] | RM 36 | 🍴 140 |
| CHICKEN QUESADILLAS
Jalapeño, mozzarella, and ranch dressing
[G] [E] [D] [V] | 36 | 140 |
| SWEET POTATO FRIES [G] | 36 | 140 |
| REGULAR FRIES [G] | 22 | 90 |
| MESSY FRIES
Beef brisket, BBQ sauce and aged cheddar cheese
[G] [D] | 49 | 180 |
| PARMESAN TRUFFLE FRIES
[G] [D] | 40 | 150 |
| GARLIC PRAWNS
Spiced with olive oil, chilli and fresh garlic
[G] [S] | 62 | 230 |
| ARTHUR'S SATAY (½ Dozen) [N]
Flamed chicken or beef with peanut sauce
• Chicken
• Beef | 50 | 190 |
| HICKORY BBQ CHICKEN WINGS (½ Dozen)
[SE] [SO] | 34 | 130 |
| FRIED BABY OCTOPUS
Served with fresh lemon and tartare sauce
[G] [E] [D] | 44 | 170 |
| FRIED FISH FINGERS (3 Pieces)
Served with fresh lemon and tartare sauce
[G] [E] [F] [D] | 40 | 150 |

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

SHANGRI-LA CIRCLE
POINTS REDEMPTION

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