

SALADS

ARTHUR'S CAESAR SALAD

Crisp romaine lettuce, anchovy garlic dressing, Omega 6-minute egg and parmesan cheese

[G] [E] [F] [D] [M] 

Add on

- Grilled Chicken
- Grilled Prawn



RM
45  170

60 220
79 290

GRILLED CHICKEN SALAD

Genting garden lettuce, creamy ranch dressing, corn, cherry tomatoes, sunflower seeds, pumpkin seeds, shaved Parmesan, and grilled chicken breast

[E] [D] 

45 170

COBB SALAD

Locally farmed greens, smoked duck, Omega 6-minute egg, corn, avocado, quinoa, and blue cheese dressing

[E] [D] 

45 170

SOUPS

SEAFOOD CHOWDER *Arthur's*

Creamy soup with potatoes, black cod, prawns and scallops

[G] [S] [F] [D]

RM
49  180

CREAM OF WILD MUSHROOM

Herbs crème fraîche, mushroom brioche

[G] [D] [V]

35 130

VINE TOMATO

A rich tomato soup with smoked paprika, sun-dried tomato, fresh basil

[D] [V] 

35 130



CARVING TROLLEY



DAILY, 6PM - 10PM


ROAST BLACK ANGUS PRIME RIB 120 DAY GRAIN FED

Served with Yorkshire pudding, béarnaise, and gravy. Includes your choice of two sides.

[G] [E] [D]

RM
240  880

CHAR-GRILLED SHARING PLATTER FOR 4 PERSONS

Accompanied by your choice of four sides and four sauce
RM770  2570

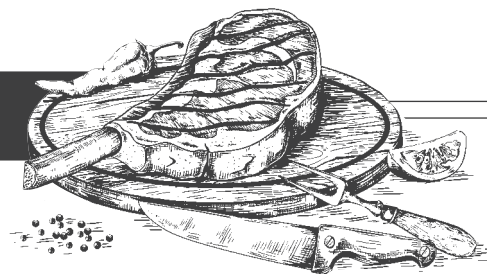
DIAMANTINA BLACK ANGUS
GRAIN FED BEEF
RUMP STEAK (250gm)

DIAMANTINA BLACK ANGUS
GRAIN FED
TENDERLOIN (200gm)

VICTORIA LAMB
LAMB CHOPS (250gm)

DIAMANTINA STANDBROKE
WAGYU BEEF
STRIPLOIN MBS 4 (250gm)

CHAR-GRILLED DELIGHTS



OUR BEEF IS HALAL CERTIFIED

Each cut is grilled over natural lava stone, harnessing intense, even heat that seals in flavor, tenderness, and aroma. This volcanic rock captures the essence of open-fire cooking, delivering a deep smoky char and perfectly seared crust.

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

All selections are 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

CHEF'S SPECIALITIES

Accompanied by your choice of four sides and four sauce
(For sharing 2 – 4 persons)

VICTORIA VALLEY GREEN
PASTURES GRAIN FED
BLACK ANGUS BEEF
TOMAHAWK (1.5kg)
(30 - 40 mins prep time, served sliced)

780 2860

JAPANESE BEEF SERIES

Omi beef cattle are raised in the pristine natural environment of Shiga Prefecture, nourished by waters from the mountains surrounding Lake Biwa, Japan's largest lake.

OMI PRIME JAPANESE WAGYU BEEF 590 2160
A5 SIRLOIN (250gm)

Accompanied by your choice of two sides and one sauce

ATLANTIC SEAFOOD SELECTION

XL TIGER PRAWNS [S]
3 pieces (300gm)



190 700

BOSTON LOBSTER [S]

500gm / 600gm

Choice of preparation:

Char-grilled or Classic Thermidor

490 1800

VICTORIAN LAMB SELECTION

AUSTRALIAN LAMB CHOPS
250gm

190 700

AUSTRALIAN BBQ LAMB RIBS
500gm / 600gm

150 550

SIDE DISHES

Genting leaf salad with
lemon dressing [M] 



16 60

Sautéed mushrooms [D] 



16 60

Sautéed asparagus [D]



39 150

Mashed potato [D]

12 50

Truffle mac and cheese [G] [E] [D]

16 60

Cream spinach [D]



16 60

Crispy onion rings [G] [D]

16 60

Straight-cut French fries [G]



16 60

Sweet potato fries [G]

22 90

SAUCES

Béarnaise [E] [D]

16 60

Black peppercorn [G] [D]



16 60

Morel mushroom [G] [D]



16 60

Garlic herbs butter [D]



16 60

Chimichurri

16 60

MAINS

FISH AND CHIPS [G] [F] [A] [D] *Arthur's*

Crispy batter-fried cod, with tartar sauce, mushy peas, and crispy fries



RM
145  540

PAN-FRIED ASIAN SALMON FILLET [G] [F] [D]

Served with stir-fried baby pak choy, mashed potato, coconut turmeric "Percik" cream sauce, and crispy shallots

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

Served with cauliflower truffle purée, sautéed spinach, and citrus caviar dressing

WHOLE ROASTED SPRING CHICKEN (28 days) [G] [D] [SE] [SO]

Served with mushy peas, mashed potato and house-made chili dip



65 240

SEAFOOD PAELLA (Good for 2) [S]

Saffron rice with roasted smoked peppers, scallops, prawns, and octopus



75 280

SHEPHERD'S PIE [G] [D] [M]

Australian minced lamb topped with duchess potato, served with Genting garden leaf salad

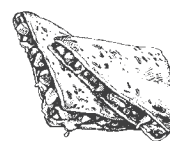
SIZZLING FAJITAS [G] [D]

Peppers, onion, guacamole, sour cream, flour tortillas

Choice of

- Beef Rump Steak
- Chicken Breast

Vegetarian option available



83 310

68 290

65 240

ROASTED CAULIFLOWER [D] [V]

Spiced butter, spinach, wakame, and pomegranate



35 130

PASTA

Gluten-free pasta available upon request

- RM 46


🍴

170

PENNE ARRABBIATA

Spiced plum tomato with garlic and fresh basil

[G] [E] [V]



- 46

170

LINGUINE CARBONARA

Crisp beef brisket in a cream sauce with mushrooms and Parmesan cheese

[G] [E] [D]



- 48

180

PENNE FORMAGGI

Four-cheese cream sauce with grilled chicken

[G] [E] [D]



- 85

320

SPRAGHETTI SEAFOOD

Scallops and prawns with roasted garlic, tomato and fresh basil

[G] [S] [E]



- 46

170

FETTUCCINI PESTO ALLA GENOVESE

House-made pesto, garnished with fresh basil, Parmesan cheese, and olive oil, served with arugula salad

[D] [E] [N] [V]



LOCAL FAVOURITES

- RM 83


🍴

310

CANTONESE SEAFOOD HOR FUN**Arthur's**

Wok-fried king prawns and scallops, choy sum, sliced ginger, scallion, egg gravy

[G] [S] [SE] [SO]



- 69

260

CHAR KWAY TEOW

Wok-fried flat rice noodles, prawns, scallops, soy sauce, chili

[G] [S] [E] [SE] [SO]


- 35


130

MALAYSIAN SEAFOOD MEE MAMAK

Fried yellow noodles, prawns, clams and scallops

Vegetarian option available

[G] [S] [E] [SE] [SO]



SWEET ENDINGS

- RM 35


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130

ARTHUR'S STICKY TOFFEE PUDDING**Arthur's**

Baked with dates, treacle and caramel, topped with salted caramel ice cream

[G] [D]

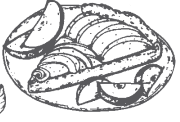

- 35

130

BASQUE BURNT BAKED CHEESECAKE

Highland summer berry compote with vanilla bean ice cream

[G] [E] [D]



- 35

130

TIRAMISU

Coffee sponge, mascarpone cream cheese, vanilla bean sauce with vanilla ice cream

[G] [E] [D]

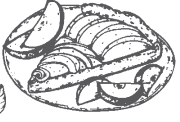

- 35

130

BAKED APPLE CRUMBLE

Stewed apples with cinnamon and vanilla ice cream

[G] [D]



- 15

60

CHOCOLATE TRUFFLE ICE CREAM

Dark chocolate ganache with gold-dusted cocoa nibs and caramelized pecan brittle

[G] [D] [N]



BURGERS

All burger buns are baked fresh in-house daily and served with house-made tomato ketchup

- RM 53

🍴

200

SATAY BURGER**Arthur's**

Flame-grilled chicken satay layered with crisp lettuce, cucumber, and grilled onions, topped with mustard mayonnaise, BBQ sauce, and satay sauce. Served with crisp fries.

[G] [E] [M] [N]





- 45

170

ARTHUR'S FLAMED BURGER

5.8 oz flame-grilled Black Angus beef patty topped with caramelized onions, guacamole, aged cheddar cheese, lettuce, tomato, dill pickle, mustard mayonnaise, and BBQ sauce. Served with crisp fries.

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


- 99

370

WAGYU TOURNEDO BURGER

6 oz Wagyu beef patty with caramelized onions, aged cheddar cheese, lettuce, tomato, dill pickle, and hot English mustard mayonnaise. Served with crisp fries.

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



- 53

200

SWISS MUSHROOM BURGER

5.8 oz flame-grilled Angus beef brisket layered with portobello mushrooms, caramelized onions, Emmental cheese, lettuce, tomato, dill pickle, mustard mayonnaise, and BBQ sauce. Served with crisp fries.

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


- 45

170

BBQ CHICKEN BURGER

Char-grilled chicken thigh topped with caramelized onions, lettuce, tomato, dill pickle, tomato relish, and BBQ sauce. Served with crisp fries.

[G] [M]


- 48

180

OUR VEGAN BURGER

Flame-grilled portobello mushroom and peppers with spinach and guacamole, lettuce, tomato, dill pickle, and BBQ sauce. Served with sweet potato fries.

[G] [M] [V]



SNACK BITES

DAILY, 2PM - 6PM

- RM 36


🍴

140

ARTHUR'S CLASSIC NACHOS

Mozzarella cheese, jalapeños, guacamole, sour cream, and tomato salsa

[G] [D] [V]



- 36

140

CHICKEN QUESADILLAS

Stuffed with mozzarella cheese, peppers, jalapeños, and ranch dressing


[G] [E] [D] [V]


- 36

140

SWEET POTATO FRIES

[G]



- 22

90

REGULAR FRIES

Served with tomato ketchup

[G]



- 49

180

MESSY FRIES

Beef brisket, BBQ sauce and aged cheddar cheese

[G] [D] [M]



- 36

140

PARMESAN TRUFFLE FRIES

Tossed in truffle paste and parmesan cheese, served with truffle aioli

[G] [E] [D]



- 62

230

GARLIC PRAWNS

Olive oil, fresh garlic, dried chili, chili flakes, and toasted baguette

[G] [S]


- 50

190

ARTHUR'S SATAY (½ Dozen)

Flame-grilled marinated chicken or beef skewers with onions, cucumbers, rice cube, and peanut sauce

[G] [N]

45

170

• Chicken

55

210

• Beef

34

130

SMOKED CHICKEN WINGS (½ Dozen)

Toast with honey, house-made chili dip

[SE] [SO]

44

170

FRIED BABY OCTOPUS

Served with fresh lemon and tartar sauce

[G] [E] [D]

65

240

JAPANESE A5 WAGYU SKEWER (3 Pieces)

Served with chimichurri

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)

SHANGRI-LA CIRCLE
POINTS REDEMPTION

20 June 2025

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).