

SALADS 沙拉

ARTHUR'S CAESAR SALAD

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

凯撒沙拉

脆爽罗马生菜、凤尾鱼蒜酱、Omega 6分钟溏心蛋、帕尔马干酪

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

Add on 附加:

- Grilled Chicken 烤鸡
- Grilled Prawn 烤大虾



RM 45 170

GRILLED CHICKEN SALAD

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

烤鸡沙拉

云顶菜园生菜、浓郁奶香田园沙拉酱、甜玉米、樱桃番茄、葵花子、南瓜子、帕尔马干酪碎和烤鸡胸肉

[E] [D]

45 170

COBB SALAD

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

考伯沙拉

本地农场新鲜蔬菜、熏鸭肉、Omega 6分钟溏心蛋、玉米、牛油果、藜麦和蓝纹奶酪酱

[E] [D]

45 170

SOUPS 汤羹类

SEAFOOD CHOWDER **Arthur's**

Creamy soup with potatoes, black cod, prawns and scallops

海鲜浓汤

柔滑浓汤搭配土豆、银鳕鱼、大虾和扇贝

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

RM 49 180

CREAM OF WILD MUSHROOM

Herbs crème fraiche, mushroom brioche

奶油野菇汤

香草法式酸奶油、蘑菇、布里欧修面包

[G] [D] [V]

35 130

VINE TOMATO

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

番茄浓汤

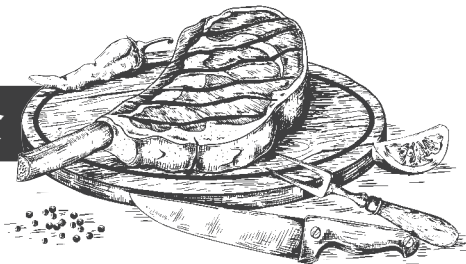
添加烟熏红椒粉、晾晒番茄干和新鲜罗勒的浓厚番茄汤

[D] [V]

35 130



CHAR-GRILLED DELIGHTS 碳烤美食



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.

我们的牛肉获得了清真认证。

每块肉都采用天然火山岩烤制，经过高温均匀加热，保留了风味、香气与柔嫩口感。火山岩浓缩明火烹饪精华，可带来浓郁烟熏风味与理想焦脆口感。

我们的澳洲牛肉采自澳大利亚优质农场。我们优选草木丰茂、土地肥沃的牧场培育出的良种肉牛，其品质出众，肉质鲜嫩、脂肪含量适中且风味浓郁。

所有精选肉食均搭配您自选的两种配菜和一种酱料。

DIAMANTINA SHIRE 110 410
BLACK ANGUS GRAIN FED BEEF
RUMP STEAK (250gm)
迪亚曼蒂纳郡谷饲黑安格斯牛肉 (250克)
牛腿扒

DIAMANTINA SHIRE 180 660
BLACK ANGUS GRAIN FED BEEF
TENDERLOIN (200g)
迪亚曼蒂纳郡谷饲黑安格斯牛肉 (200克)
里脊牛排

DIAMANTINA SHIRE 460 1690
SANCHOKU WAGYU BEEF
RIBEYE MBS 6-7 (300gm)
迪亚曼蒂纳郡SANCHOKU和牛
雪花等级MBS 6-7 (300克)

DIAMANTINA SHIRE 300 1100
STANDBROKE WAGYU BEEF
STRIPLOIN MBS4 (250gm)
迪亚曼蒂纳郡STANDBROKE和牛
西冷牛排，雪花等级MBS4 (250克)

VICTORIA VALLEY GRASS FED 250 920
ANGUS BEEF
T-BONE (500gm)
维多利亚谷草饲安格斯牛肉
T骨牛排 (500克)

CHEF'S SPECIALITIES

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

主厨特色菜

搭配您自选的四种配菜和四种酱料
(适合2至4人共享)

VICTORIA VALLEY GREEN 780 2860
PASTURES GRAIN FED
BLACK ANGUS BEEF
TOMAHAWK (1.5kg)
(30 - 40 mins prep time, served sliced)
维多利亚谷绿色牧场谷饲黑安格斯牛肉
战斧牛排 (1.5公斤)
(烹调时间为30-40分钟，切片上餐)

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.

日产牛肉系列

近江牛在滋贺县清新天然的环境中成长，环绕日本最大湖泊琵琶湖的群山为这里提供了水源，滋养着这片土地。

OMI PRIME JAPANESE WAGYU BEEF 590 2160
A5 SIRLOIN (250gm)
日产优质近江和牛
A5级西冷牛排 (250克)

Accompanied by your choice of two sides and one sauce

搭配您自选的两种配菜和一种酱料

RM

==ATLANTIC SEAFOOD SELECTION ==
精选大西洋海鲜

XL TIGER PRAWNS [S] 190 700
3 pieces (300gm)
特大虎虾3只 (300克)

BOSTON LOBSTER [S] 490 1800
500gm / 600gm
Choice of preparation
Char-grilled or Classic Thermidor
波士顿龙虾(500克/600克)
可选烹调方法: 碳烤或经典热月方式



== VICTORIAN LAMB SELECTION ==
精选维多利亚羊肉

AUSTRALIAN LAMB CHOPS 190 700
(250gm)
澳洲羊排 (250克)

AUSTRALIAN BBQ LAMB RIBS 150 550
(500gm / 600gm)
澳洲烧烤羊肋排 (500克/600克)

SIDE DISHES 配菜

Genting leaf salad with lemon dressing 16 60
云顶田园叶菜沙拉，佐清香柠檬酱 [M]

Sautéed mushrooms [D] 16 60
嫩炒蘑菇

Sautéed asparagus [D] 39 150
嫩炒芦笋

Mashed potato [D] 12 50
土豆泥

Truffle mac and cheese [G] [E] [D] 16 60
松露奶酪通心粉

Cream spinach [D] 16 60
奶油菠菜

Crispy onion rings [G] [D] 16 60
酥脆洋葱圈

Straight-cut French fries [G] 16 60
直切炸薯条

Sweet potato fries [G] 22 90
炸红薯条



SAUCES 酱料

Béarnaise [E] [D] 16 60
贝亚恩蛋黄酱

Black peppercorn [G] [D] 16 60
黑椒酱

Morel mushroom [G] [D] 16 60
羊肚菌酱

Garlic herbs butter [D] 16 60
蒜蓉香草黄油酱

Chimichurri 16 60
阿根廷香辣酱



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

14 August 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).



CARVING TROLLEY 烤肉切割车

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.

每日晚上6点至晚上10点

烤120天谷饲黑安格斯优质肋排

搭配约克夏布丁、贝阿恩酱和肉汁。

包括您自选的两种配菜。

[G] [E] [D]

RM
240 880

CHAR-GRILLED SHARING PLATTER FOR 4 PERSONS

Accompanied by your choice of four sides and four sauce

4 人份碳烤拼盘

搭配您自选的四种配菜和四种酱料

RM770 2570

DIAMANTINA BLACK ANGUS GRAIN FED BEEF

RUMP STEAK (250gm)

迪亚曼蒂纳谷饲黑安格斯牛肉

牛腿扒 (250克)

DIAMANTINA BLACK ANGUS GRAIN FED TENDERLOIN (200gm)

迪亚曼蒂纳谷饲黑安格斯

里脊牛排 (200克)

VICTORIA LAMB LAMB CHOPS (250gm)

维多利亚羊肉

羊排 (250克)

DIAMANTINA STANDBROKE WAGYU BEEF

STRIPLOIN MBS 4 (250gm)

迪亚曼蒂纳STANDBROKE和牛

西冷牛排, 雪花等级MBS4 (250克)

MAINS 主菜

FISH AND CHIPS Arthur's

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

炸鱼和薯条

酥脆裹面炸鳕鱼配鞑靼酱、豌豆泥和脆炸薯条

[G] [F] [A] [D]



RM
145 540

PAN-FRIED ASIAN SALMON FILLET

Served with stir-fried baby pak choy, mashed potato, coconut turmeric

"Percik" cream sauce, and crispy shallots

亚洲风味香煎去骨三文鱼

配炒小白菜、土豆泥、椰浆姜黄粉奶油酱 "Percik"、脆爽红葱和一片青柠

[G] [F] [D]

98 360

BLACK COD FISH FILLET

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

去骨银鳕鱼

配花椰菜松露泥、嫩炒菠菜和柑橘鱼子酱

[G] [F] [D]

160 590

WHOLE ROASTED SPRING CHICKEN (28 days)

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

整烤童子鸡

配豌豆泥、土豆泥和羊肚菌酱

[G] [D] [SE] [SO]



65 240

SEAFOOD PAELLA (Good for 2)

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

西班牙海鲜饭 (适合2人享用)

藏红花饭配烟熏辣椒、扇贝、大虾和章鱼

[S]



75 280

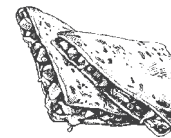
SHEPHERD'S PIE

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

牧羊人派

烩澳洲羊肉加公爵夫人土豆泥, 搭配云顶菜园叶菜沙拉

[G] [D] [M]



45 170

SIZZLING FAJITAS

Peppers, onion, guacamole, sour cream, flour tortillas

燃情墨西哥烤肉卷

辣椒、洋葱、墨西哥牛油果酱、酸奶油、墨西哥薄饼

[G] [D] 刀

Choice of 可选

• Beef Rump Steak 牛腿扒

• Chicken Breast 鸡胸肉

Vegetarian option available 提供素食选项

83 310

68 290

65 240

ROASTED CAULIFLOWER

Spiced butter, spinach, wakame, and pomegranate

烤花椰菜

调味黄油、菠菜、裙带菜和石榴

[D] [V]



35 130

LOCAL FAVOURITES 本地热门美食

CANTONESE SEAFOOD

HOR FUN Arthur's

Wok-fried king prawns and scallops,

choy sum, sliced ginger, scallion, egg gravy

粤式海鲜河粉

炒大虾和扇贝、姜片、大葱、蛋花肉汁

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



RM
83 310

CHAR KWAY TEOW

Wok-fried flat rice noodles,

prawns, scallops, soy sauce, chili

炒粿条

炒河粉、大虾、扇贝、酱油和辣椒

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



69 260

Vegetarian option available

提供素食选项

35 130

MALAYSIAN SEAFOOD MEE MAMAK

Fried yellow noodles,

prawns, clams and scallops

马来西亚嘛嘛档海鲜炒面

炒黄面、大虾、蛤蜊和扇贝

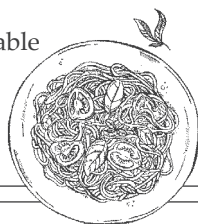
[G] [S] [E] [SE] [SO]

Vegetarian option available

提供素食选项

69 260

35 130



PASTA 意大利面

Gluten-free pasta available upon request
可根据要求提供无麸质意大利面和全谷物意大利面

PENNE ARRABBIATA

Spiced plum tomato with garlic and fresh basil

香辣番茄酱通心粉

调味李子番茄配大蒜和新鲜罗勒

[G] [E] [V]



RM
46 170

LINGUINE CARBONARA

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

培根蛋奶扁面

鲜脆牛腩肉搭配奶油酱汁与蘑菇和新鲜帕尔马干酪

[G] [E] [D]

46 170

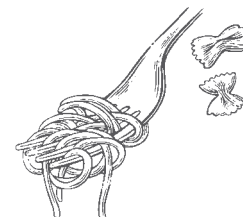
PENNE FORMAGGI

Four-cheese cream sauce with grilled chicken

奶酪通心粉

四种奶酪制成的奶油酱汁搭配烤鸡肉

[G] [E] [D]



48 180

SPAGHETTI SEAFOOD AGLIO-OLIO

Scallops and prawns with roasted garlic, tomato and fresh basil

香蒜橄榄油海鲜意大利面

扇贝、大虾搭配烤大蒜、番茄和新鲜罗勒

[G] [S] [E]

85 210

FETTUCINI PESTO ALLA GENOVESE

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

served with arugula salad

罗勒青酱扁面

自制意大利松子青酱配新鲜罗勒、帕尔马干酪和橄榄油, 搭配芝麻菜沙拉

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

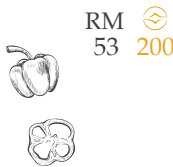
46 170

BURGERS 汉堡

All burger buns are baked fresh in-house daily and served with house-made tomato ketchup
所有汉堡面包每日现场新鲜烤制，并搭配自制番茄酱。

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.
沙嗲汉堡
火烤沙嗲鸡肉配脆爽生菜、黄瓜和烤洋葱及芥末蛋黄酱、烧烤酱和沙嗲酱。配酥脆炸薯条。
[G] [E] [M] [N]



RM 53 200

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.
火焰汉堡
5.8 oz 火烤黑安格斯牛肉饼配焦糖洋葱、墨西哥牛油果酱、熟成切达奶酪、生菜、番茄、莳萝泡菜、芥末蛋黄酱和烧烤酱。配酥脆炸薯条。
[G] [E] [D] [M]

45 170

WAGYU TOURNEDO BURGER

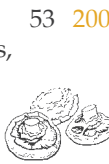
6 oz Wagyu beef patty with caramelized onions, aged cheddar cheese, lettuce, tomato, dill pickle, and hot English mustard mayonnaise. Served with crisp fries.
酱汁嫩和牛汉堡
6 oz 和牛肉饼配焦糖洋葱、熟成切达奶酪、生菜、番茄、莳萝泡菜和辣味英式芥末蛋黄酱。配酥脆炸薯条。
[G] [E] [D] [M]



99 370

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.
瑞士蘑菇汉堡
5.8 oz 火烤安格斯牛腩配波特贝洛菇、焦糖洋葱、瑞士多孔干酪、生菜、番茄、莳萝泡菜、芥末蛋黄酱和烧烤酱。配酥脆炸薯条。
[G] [E] [D] [M]



53 200

BBQ CHICKEN BURGER

Char-grilled chicken thigh topped with caramelized onions, lettuce, tomato, dill pickle, tomato relish, and BBQ sauce. Served with crisp fries.
烧烤鸡肉汉堡
碳烤鸡腿肉配焦糖洋葱、生菜、番茄、莳萝泡菜、茄蓉酱和烧烤酱。配酥脆炸薯条。
[G] [M]



45 170

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.
我们的纯素汉堡
火烤波特贝洛菇和辣椒配菠菜和墨西哥牛油果酱、生菜、番茄、莳萝泡菜和烧烤酱。配炸红薯条。
[G] [M] [V]



48 180

SWEET ENDINGS 甜品

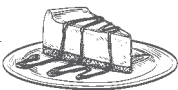
ARTHUR'S STICKY TOFFEE PUDDING Arthur's

Baked with dates, treacle and caramel, topped with salted caramel ice cream
太妃糖布丁
采用椰枣、糖浆和焦糖烤制而成，上配咸焦糖冰淇淋
[G] [D]

RM 35 130

BASQUE BURNT BAKED CHEESECAKE

Highland summer berry compote with vanilla bean ice cream
巴斯克奶酪蛋糕
高地夏季莓果蜜饯搭配香草豆冰淇淋
[G] [E] [D]



35 130

TIRAMISU

Coffee sponge, mascarpone cream cheese, vanilla bean sauce with vanilla ice cream
提拉米苏
咖啡海绵蛋糕、马斯卡彭奶油奶酪、香草豆酱，配香草冰淇淋
[G] [E] [D]

35 130

BAKED APPLE CRUMBLE

Stewed apples with cinnamon and vanilla ice cream
烤苹果酥
肉桂炖苹果，配香草冰淇淋
[G] [D]



35 130

CHOCOLATE TRUFFLE ICE CREAM

Dark chocolate ganache with gold-dusted cocoa nibs and caramelized pecan brittle
松露巧克力冰淇淋
黑巧克力甘纳许酱配加入金粉的可可粉和焦糖脆片
[G] [D] [N]

15 60

SNACK BITES 小食

DAILY, 2PM - 6PM
每日下午2点至晚上6点

ARTHUR'S CLASSIC NACHOS

Mozzarella cheese, jalapeños, guacamole, sour cream, and tomato salsa
ARTHUR'S经典墨西哥玉米片
马苏里拉奶酪、墨西哥辣椒、墨西哥牛油果酱、酸奶油和蕃茄莎莎
[G] [D] [V]



RM 36 140

CHICKEN QUESADILLAS

Stuffed with mozzarella cheese, peppers, jalapeños, and ranch dressing
鸡肉墨西哥玉米饼
馅料包括马苏里拉奶酪、辣椒和墨西哥辣椒，并搭配田园沙拉酱
[G] [E] [D] [V]

36 140

SWEET POTATO FRIES

炸红薯条
[G]

36 140

REGULAR FRIES

Served with tomato ketchup
原味薯条
配番茄酱
[G]



22 90

MESSY FRIES

Beef brisket, BBQ sauce and aged cheddar cheese
什锦薯条
牛腩、烧烤酱和熟成切达奶酪
[G] [D] [M]

49 180

PARMESAN TRUFFLE FRIES

Tossed in truffle paste and parmesan cheese, served with truffle aioli
帕尔马干酪松露薯条
裹沾松露酱和帕尔马干酪，配松露蛋黄酱
[G] [E] [D]

36 140

GARLIC PRAWNS

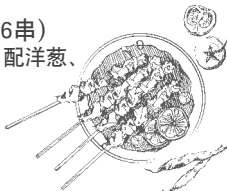
Olive oil, fresh garlic, dried chili, chili flakes, and toasted baguette
蒜蓉大虾
橄榄油、新鲜大蒜、干辣椒、辣椒片和烤法棍
[G] [S]



62 230

ARTHUR'S SATAY (½ Dozen)

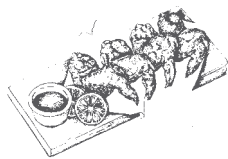
Flame-grilled marinated chicken or beef skewers with onions, cucumbers, rice cube, and peanut sauce
ARTHUR'S 沙嗲 (6串)
火烤腌鸡肉或牛肉串，配洋葱、黄瓜和花生酱
[G] [N]
• Chicken 鸡肉
• Beef 牛肉



50 190

SMOKED CHICKEN WINGS (½ Dozen)

Toast with honey, house-made chili dip
烟熏烧烤鸡翅 (6只)
蜂蜜吐司，自制辣椒酱
[SE] [SO]



34 130

FRIED BABY OCTOPUS

Served with fresh lemon and tartar sauce
香炸小章鱼
配新鲜柠檬和鞑靼酱
[G] [E] [D]

44 170

JAPANESE A5 WAGYU SKEWER (3 Pieces)

Served with chimichurri
日产A5级和牛串 (3串)
配阿根廷香辣酱

65 240



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).