

DIAMANTINA
PREMIUM AUSTRALIAN BEEF

FARM-TO-FORK

INDULGENCE AT
ARTHUR'S BAR & GRILL

MENU

APPETISER

Tangy Citrus Mesclun Salad with Baby Spinach & Kale
Maple Cold-smoked Grilled Flank Steak
3 Bridges Chardonnay, Australia 2023



SECOND COURSE

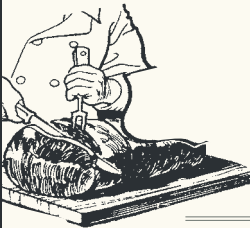
Tartare of Dry Aged 28-day Angus Beef Ribeye
Smoky Richness with a Creamy Citrus Tasting Note
of Greek Yoghurt and Lemon Zest
6-minute Soft Boiled Egg



CHEF'S TASTING PLATE

Cauliflower White Truffle Espresso
From the Trolley:
Chilled Dry-aged Angus Prime Rib
(Flat Iron Style)

Trivento Golden Reserve Malbec, Argentina 2021



MAIN COURSE

Chilled Dry-aged Angus Bone-in Striploin
Wagyu Fat-fried Chips with Smoked Maldon Sea Salt
Sierra Cantabria Reserva, Spain 2016



DESSERT

70% Cacao Tallow Chocolate Sea Salt Slice
Wild Berry Compote & Platinum Caramel Ice Cream
3 Bridges Botrytis Semillon, Australia 2021



RM300 nett per person @1100
RM380 nett per person @1400
with wine pairing