Arthur's
BAR & GRILL

SALADS

	RM	
SALADE DE ARTHURS [D] [N] 🌱	42	160

Mixed garden greens, grill artichokes, pear, walnut, goat cheese, semi-dried tomato, truffle vinaigrette

	RM	
CLASSIC CAESAR [D] [E]	38	140

Romaine lettuce, anchovy garlic sauce, crostini, parmesan, crisp beef brisket, egg
Choice of
• Chicken — 48 180
• Prawn — 70 260

COBB SALAD [D] [E] 🌱 — 39 150
Smoked chicken, egg, lettuce, avocado, corn cherry tomatoes, light blue cheese dressing

MOZZARELLA [D] [V] 🌱 — 52 200
Cameroon heirloom tomato, olive sugar soil, basil, balsamic reduction

PASTA

Accompanied by your choice of pasta and sauces
• Boston lobster claw [S] 🌱 — 98 360
• Norwegian salmon [F] 🌱 — 52 200
• Scallop and prawn [S] 🌱 — 85 320

Choices of pasta
• Spaghetti   • Fettuccine [D] [E] [G]
Choices of sauces
• Arabiatta   • Traditional aglio-olio [D]

SPAGHETTI ALLA PUTTANESCA [V] [D] [E] [G] — 45 170
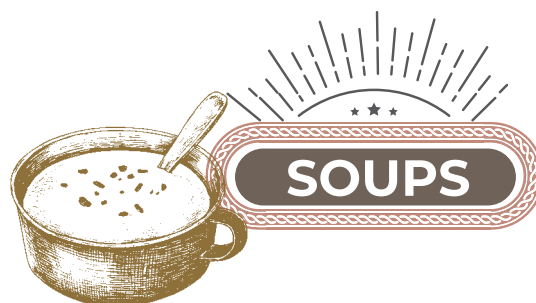Kalamata olives, capers, tomato sauce, extra-virgin olive oil

FETTUCCINI PESTO ALLA GENOVESE — 45 170
Portobello mushroom, pine nuts, rocket salad, parmigiano-reggiano [D] [E] [N] [V] [G]

GNOCCHI AL TARTUFO [D] [E] [V] [G] — 52 200
Pasta dumplings, truffle paste, sage butter

* Gluten-free pasta available on request

SOUPS

	RM	
CREAM MUSHROOM [V] [D]	29	110

Herbs crème fraiche, mushroom brioche

SEAFOOD CHOWDER [S] [D] — 35 130
Crusty bread bowl, clam, shrimp, corn, celery

TOMATO & CRABMEAT [S] [D] — 29 110
Light tomato cream soup, crabmeat, cannellini beans, sourdough crouton

LOCAL FAVOURITES

CHAR KWAY TEOW [SO] [S] [E] — 45 170
Wok-fried flat rice noodles, prawns, soy sauce, chili

MALAYSIAN SEAFOOD MEE MAMAK — 45 170
Fried yellow noodles, prawns, clams, squid [SO] [S] [E]

BLACK PEPPER UDON NOODLES [V] [SO] — 39 150
Wheat noodles, mushroom, fresh vegetables

CONDIMENTS

• Béarnaise [D] [E] — 10 40
• Peppercorn [D] — 12 50
• Beef au jus [D] — 12 50
• Garlic herbs butter [D] — 10 40
• Sweet smokey bbq — 10 40

[C] Celery   [G] Gluten   [S] Shellfish   [E] Egg   [F] Fish   [A] Alcohol   [D] Diary
[M] Mustard   [N] Nuts   [SE] Sesame   [SO] Soya   [V] Vegetarian (meat & fish free)

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SHANGRI-LA CIRCLE
POINTS REDEMPTION

GRILL SELECTION

MEAT & PIE

	RM	
PRIME RIB CARVING TROLLEY [D] [E] 🌱 Australian black angus 120 days grain fed Yorkshire pudding, béarnaise and Au Jus (Dinner only – perfect for sharing)	158	580
WAGYU BEEF SIRLOIN (250gm) [D] 🌱 Garlic confit, tomato cherry on vine, chimichurri sauce Choice of • Rocket salad with aged balsamic • Sautéed mushroom	208	770
BIRYANI LAMB SHANK [D] 🌱 Aromatic spice slow braised shank, grilled asparagus, biryani gravy	95	350
SHEPHERD'S PIE [D] Minced lamb, mashed potato, herbs, Genting Highland leaf salad	58	220
MUSHROOM AND LEEK POTATO PIE Creamy sautéed leek and mushroom sauce, gorgonzola, crisp puff pastry, garden green salad [D] [E] [V]	45	170

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	RM	
AUSTRALIAN BEEF TENDERLOIN (200gm) Grain fed 🌱	115	430
AUSTRALIAN RIB EYE STEAK (250gm) Grain fed 🌱	145	540
LAMB RACK CHOPS (250gm) 🌱	150	550
SOUS VIDE & GRILL CHICKEN FILLET 🌱	52	200
TIGER KING PRAWN (300gm) 🌱	168	620

Serves with a choice of two sides and one sauce

FISH

	RM	
FRENCH SEABASS À LA GRENOBLOISE [D] Sautéed spinach, lemon, capers, crouton, beurre noisette	108	400
NORWEGIAN SALMON [D] [E] 🌱 Fennel orange salad, kalamata olives potato, citrus hollandaise	78	290
FISH AND CHIPS [E] [A] 🌱 Battered fried barramundi fillet, french fries, coleslaw, tartar sauce	65	240

EXTRAS
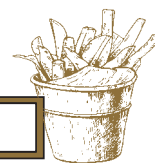
	RM	
Genting Highland leaf salad, 🌱 lemon dressing	14	60
Grilled broccoli, citrus vinaigrette 🌱	14	60
Roasted zucchini, herbs 🌱	14	60
Buttery fine bean, pine nut [N] 🌱	14	60
Green asparagus, garlic flakes 🌱	25	100
Tempura onion rings	14	60
Steak cut fries	14	60
Sweet potato fries	14	60
Mashed potato [D]	14	60

DESSERT

	RM	
WARM CHOCOLATE PECAN BROWNIES [D] [E] [N] Salted caramel sauce, cocoa nib, vanilla ice cream		32 120
NEW YORK CHEESECAKE [D] [E] Morello cherry compote, vanilla ice cream		32 120
TIRAMISU IN JAR [D] [E] [N] Passion fruit coulis, pistachio biscotti		32 120
SALTED CARAMELIZED BANANA PUDDING [D] [E] Coffee sponge, cocoa nib crumble		32 120
AFFOGATO [D] [E] Vanilla ice cream, espresso		32 120

Arthur's
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BURGER BONANZA

Arthur's burger patties are made from ground choice cuts of rump, brisket, and Wagyu. Seasoned with original spice mix and served on signature sea salt brioche buns.

Our meats are sourced from Australia and local sustainable industries, bringing you the highest quality of products for your enjoyment.

THE ORIGINAL
(Beef or Lamb)
Beef - RM38 nett ⏣140
Lamb - RM42 nett ⏣160

¼ Pound Aged Cheddar Cheeseburger, French Fries
🌱 [D] [E]

Double Up Beef @ RM48 nett ⏣180
Double Up Lamb @ RM52 nett ⏣200
Add Beef Brisket @ RM10 nett ⏣40
Add Egg @ RM5 nett ⏣20

DOUBLE ANIMAL
RM72 nett ⏣270

Double Quarter Pound, Double Smoked Beef Brisket, Double Aged Cheddar, Herbs Mustard, Dill Pickle, French Fries
🌱 [D] [E]

POLLO ASADO
RM48 nett ⏣180

Mexican Grilled Chicken, Guacamole, Pickle Jalapeno, Spicy Chipotle Lime Sauce, Tomato, Crunchy Nachos
🌱 [D] [E]

PORTOBELLO BOMB
RM55 nett ⏣210

Roasted XL Portobello Mushrooms, Baby Spinach, Aged Cheddar, Crushed Avocado, French Fries
🌱 [D] [E] [V]

NEW ENGLAND
SHRIMP ROLLS
RM65 nett ⏣240

Grilled Shrimp, Tomato, Celery, Soft Roll, Homemade Potato Chips
[D] [E] [S]

SIGNATURE DR. CHEESE
RM85 nett ⏣320

200gm Wagyu Patty, Grilled Pineapple, Cheese Syringe, Horseradish Mayonnaise, French Fries
🌱 [D] [E]

[C] Celery   [G] Gluten   [S] Shellfish   [E] Egg   [F] Fish   [SO] Soya
[A] Alcohol   [D] Diary   [M] Mustard   [N] Nuts   [SE] Sesame

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⬡ SHANGRI-LA CIRCLE
POINTS REDEMPTION

Arthur's
BAR & GRILL

BUSINESS SET LUNCH [1]
MONDAY - FRIDAY

2-course:
1 Appetiser or Dessert, 1 Main

70 nett per person

260 ◈ SHANGRI-LA CIRCLE
POINTS REDEMPTION

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

APPETISER
ARTHURS CLASSIC CAESAR [D] [E]
Grilled chicken, crostini, parmesan,
crisp beef brisket, egg, caesar dressing
or
TOMATO CREAM [D]
Corn, sourdough croutons, basil oil

MAIN
SOUS VIDE CHICKEN ROULADE [D]
Potato cream, seasonal vegetables, peppercorn sauce
or
WILD CAUGHT BARRAMUNDI [D] [S] [E] [G] 🌱
Tiger prawn, sautéed spinach, citrus hollandaise
or
FETTUCCINI PESTO ALLA GENOVESE [V] [D] [E] [N] 🌱
Portobello mushroom, pine nuts, rocket salad,
parmigiano-reggiano
or
NYONYA LAKSA [E] [S] [SO]
Yellow noddles or mee hoon with prawns, chicken,
coconut curry broth with dried bean curd and boiled egg

DESSERT
PROFITEROLES [D] [E]
Vanilla ice cream, chocolate sauce

[C] Celery   [G] Gluten   [S] Shellfish   [E] Egg   [F] Fish   [A] Alcohol   [D] Diary
[M] Mustard   [N] Nuts   [SE] Sesame   [SO] Soya   [V] Vegetarian (meat & fish free)

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Arthur's
BAR & GRILL

BUSINESS SET LUNCH [2]
MONDAY - FRIDAY

2-course:
1 Appetiser or Dessert, 1 Main

70 nett per person

260 ◇ SHANGRI-LA CIRCLE
POINTS REDEMPTION

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

APPETISER
CHICKEN COBB SALAD [D] [E] [G] 🌱
Greens, hard boiled egg, avocado, corn, light blue cheese dressing

or

MUSHROOM SOUP [D] [G]
Foraged mushroom, truffle oil

MAIN
BEEF AND MUSHROOM RAGOUT [D]
Mashed potato, farmers market salad

or

GRILLED BARRAMUNDI [D] [E] [S] 🌱
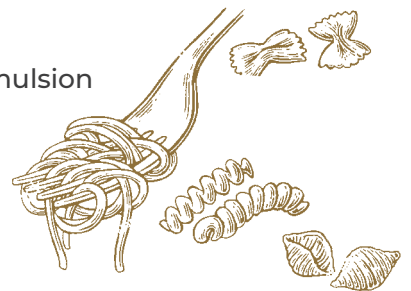House made crab cake, broccoli, passion fruit emulsion

or

SPAGHETTI CARBONARA [D] [E] [V]
Egg yolks, parmigiano reggiano, cream

or

CHAR KWAY TEOW [SO] [S] [E]
Wok-fried flat rice noodles, prawns, soy sauce, chili

DESSERT
BROWNIE PARFAIT [D] [E] [N]
Vanilla chantilly cream, caramelized banana

[C] Celery   [G] Gluten   [S] Shellfish   [E] Egg   [F] Fish   [A] Alcohol   [D] Diary
[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:
1 Appetiser or Dessert, 1 Main

70 nett per person

260 ⬡ SHANGRI-LA CIRCLE
POINTS REDEMPTION

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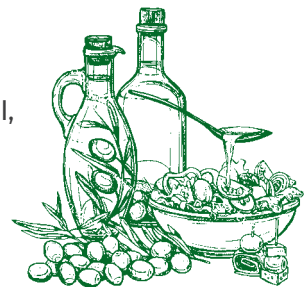

APPETISER
MOZZARELLA SALAD [D] 🌱
Ripe tomato, balsamic reduction, sweet basil,
sugar olive soil, baguette toast
or

CLAM CHOWDER [D] [S] [G] 🌱
Clams, celery, corn

MAIN
LAMB RAGOUT FETTUCCINI [D] [E]
Braised Australian lamb tomato ragout, parmigiano reggiano
or
FISH AND CHIPS [E] [A] 🌱
Crisp barramundi fillet, French fries coleslaw,
tartar sauce
or
BEYOND MEAT BURGER [V] 🌱
Beyond's plant based protein burger, focaccia bun,
confit portobello mushroom, French fries
or
MALAYSIAN MEE MAMAK [E] [SO] [S]
Fried yellow noodles, chicken, prawns, clams, squid

DESSERT
COFFEE CRÈME BRÛLÉE [D] [E] [N]
Berries, biscotti

[C] Celery   [G] Gluten   [S] Shellfish   [E] Egg   [F] Fish   [A] Alcohol   [D] Diary
[M] Mustard   [N] Nuts   [SE] Sesame   [SO] Soya   [V] Vegetarian (meat & fish free)

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	RM	
ARTHUR'S CLASSIC NACHOS [V] [D] [G] Guacamole, sour cream, tomato salsa	22	90
Add chicken chili con carne	28	110
SLIDERS [D] [G] Wagyu beef, tomato sofrito, fresh mozzarella Korean fried chicken, gojujiang chili sauce Fried barramundi, tartar sauce	38	140
CHICKEN WINGS (½ doz) [S] [SO] [N] BBQ full wing, chili dip	28	110
GARLIC PRAWNS [S] [G] French baguette	33	130
SALT & PEPPER SQUID [E] [G] Lime and coriander	16	60
ARTHUR'S SATAY (½ doz) [N] 🌱 Chicken or beef, peanut sauce, traditional condiments	20	80
ROASTED CAULIFLOWER [V] [N] Zaatar, tahini sauce	10	40
PARMESAN FRENCH FRIES [V] [D] [E] Truffle aioli	18	70

SHANGRI-LA CIRCLE
POINTS REDEMPTION

[C] Celery [G] Gluten [S] Shellfish [E] Egg [F] Fish [A] Alcohol [D] Diary
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