

**BAR & GRILL**  
**Arthur's**







## SALADS

### Gourmet Salad [D] [E]

Grilled artichokes, quail egg, black truffle, shaved parmesan, sun-dried tomato, balsamic dressing

RM 48 180

### CLASSIC CAESAR [G] [D] [E]

38 140

Romaine lettuce, anchovy garlic sauce, crostini, parmesan, crisp beef brisket, egg

Choice of

- Chicken
- Prawn

48 180  
70 260

### COBB Salad [D] [E]

39 150

Smoked chicken, eggs, lettuce, avocado, corn, cherry tomatoes, light blue cheese dressing

### HOUSE SMOKED [D] [F]

65 240

### NORWEGIAN SALMON

Lemon crème fraîche, mixed leaf & navel orange salad, "Kaviar" trout roe

### SEARED DUCK FOIE GRAS [D] [M] [A] [N] 78 290

French toast royale, pistachio, cherry mustard



## PASTA

### Accompanied by your choice of pasta and sauces

- Half Boston Lobster [S] 188 690
- Norwegian Salmon [F] 54 200
- Scallop and Prawn [S] 85 320

### Choices of pasta

- Spaghetti • Fettuccine [D] [E] [G]

### Choices of sauces

- Arabiatta • Traditional aglio-olio [D]

### FETTUCCINI PESTO ALLA GENOVESE 45 170

Portobello mushroom, pine nuts, rocket salad, parmigiano-reggiano [D] [E] [N] [G] [V]

\* Gluten-free pasta available on request

[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)

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SHANGRI-LA CIRCLE  
POINTS REDEMPTION



## SOUPS

### CREAM MUSHROOM [D] [G]

RM 32 120

Herbs crème fraîche, mushroom brioche

### CELERY ROOT VELOUTE [D] [N] [S] [C]

42 160

Grilled scallop, toasted hazelnut, truffle oil

### LOUISIANA SHRIMP BISQUE [S] [D] [C]

51 190

Corn and sour cream



## 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 [S] [SO] [E] [G]

## EXTRAS

Genting Highland leaf salad, lemon dressing

14 60

Grilled broccoli, citrus vinaigrette

14 60

Roasted zucchini, herbs

14 60

Buttery fine bean, pine nut [D] [N]

14 60

Green asparagus, garlic flakes

28 110

Onion rings [G]

14 60

French fries [G]

14 60

Sweet potato fries [G]

14 60

Mashed potato [D]

14 60



## CONDIMENTS

### Béarnaise [D] [E]

10 40

### Peppercorn [D] [G]

12 50

### Beef au jus [D] [G]

12 50

### Garlic herbs butter [D]

10 40

### Grain mustard butter [D] [M]

15 60





## GRILL SELECTION



### GRILL SELECTION

Serves with a choice of two sides and one sauce

#### AUSTRALIAN MEAT SERIES

	RM	
GRAIN FED BEEF TENDERLOIN (200gm)	135	500
WAGYU TENDERLOIN MBS 7 (200gm)	320	1180
WAGYU RIB EYE MBS 7 (250gm)	368	1350
WAGYU SIRLOIN (250gm)	238	880
RACK OF LAMB (250gm)	165	610
PRIME RIB CARVING TROLLEY [D] [E] [G]	178	660
Australian black angus 120 days grain fed Yorkshire pudding, béarnaise and Au Jus Your choice of two sides (Dinner only – perfect for sharing)		

### MEAT ALTERNATIVE

BEYOND MEAT [V]	50	190
Beyond's plant-based protein burger, focaccia bun, confit portobello mushroom, cheddar cheese, French fries		
LENTIL BOLOGNESE [V] [N]	32	120
Eggless pasta, walnut, balsamic vinegar		
ROASTED CAULIFLOWER [V]	32	120
Spiced butter, pomegranate		
CHICKEN SCHNITZEL [V] [G]	42	160
Meat alternative, mixed garden salad, lemon wedges		

### MAINS

XL TIGER PRAWN (300gm) [S]	RM 178		660
Your choice of two sides and one sauce			
BOSTON LOBSTER (500/600gm) [S] [D]	360	1320	
Burnt lemon, farmers market salad, roasted baby potatoes, garlic butter			
SHEPHERD'S PIE [D] [C]	58	220	
Minced lamb, mashed potato, herbs, Genting Highland leaf salad			
ARTHURS SURF AND TURF [D] [M] [S]	135	500	
Grilled grain fed beef tenderloin and XL tiger prawn, green asparagus, mashed potato with kalamata olives, grain mustard butter			
FRENCH SEABASS À LA GRENOBLOISE	140	520	
Sautéed spinach, lemon, capers, crouton, beurre noisette [D] [G] [F]			
NORWEGIAN SALMON [D] [E] [N] [G] [F]	78	290	
Spinach, quinoa and walnut salad, mushroom tempura, lemon basil mousseline			
FISH AND CHIPS [E] [A] [G] [F]	65	240	
Battered fried barramundi fillet, French fries, coleslaw, tartar sauce			

## DESSERT



WARM CHOCOLATE PECAN BROWNIES [D] [E] [N] [G]	32	120
Salted caramel sauce, cocoa nib, vanilla ice cream		
NEW YORK CHEESECAKE [D] [E]	32	120
Morello cherry compote, vanilla ice cream		
TIRAMISU [D] [E]	32	120
Coffee crème anglaise		
MANGO PUDDING [D]	32	120
Fresh mango		
AFFOGATO [D] [E]	32	120
Vanilla ice cream, espresso		




# 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.

## SIGNATURE DR. CHEESE

**RM85 nett**  **320**

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

## 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]

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

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# Arthur's BAR & GRILL

## BUSINESS SET LUNCH<sup>[1]</sup>

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] Dairy  
[M] Mustard [N] Nuts [SE] Sesame [SO] Soya [V] Vegetarian (meat & fish free)



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# Arthur's BAR & GRILL

## BUSINESS SET LUNCH<sup>[2]</sup>

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 <sup>[D]</sup> <sup>[E]</sup> <sup>[G]</sup> 

Greens, hard boiled egg, avocado, corn, light blue cheese dressing  
or

MUSHROOM SOUP <sup>[D]</sup> <sup>[G]</sup>

Foraged mushroom, truffle oil



### MAIN

BEEF AND MUSHROOM RAGOUT <sup>[D]</sup>

Mashed potato, farmers market salad

or

GRILLED BARRAMUNDI <sup>[D]</sup> <sup>[E]</sup> <sup>[S]</sup> 

House made crab cake, broccoli, passion fruit emulsion

or

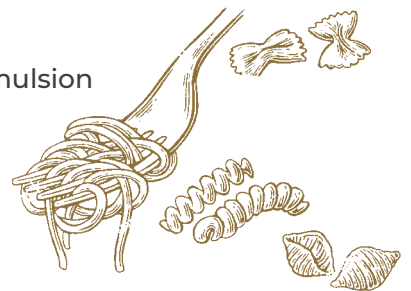
SPAGHETTI CARBONARA <sup>[D]</sup> <sup>[E]</sup> <sup>[V]</sup>

Egg yolks, parmigiano reggiano, cream

or

CHAR KWAY TEOW <sup>[SO]</sup> <sup>[S]</sup> <sup>[E]</sup>

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



### DESSERT

BROWNIE PARFAIT <sup>[D]</sup> <sup>[E]</sup> <sup>[N]</sup>

Vanilla chantilly cream, caramelized banana

<sup>[C]</sup> Celery <sup>[G]</sup> Gluten <sup>[S]</sup> Shellfish <sup>[E]</sup> Egg <sup>[F]</sup> Fish <sup>[A]</sup> Alcohol <sup>[D]</sup> Dairy  
<sup>[M]</sup> Mustard <sup>[N]</sup> Nuts <sup>[SE]</sup> Sesame <sup>[SO]</sup> Soya <sup>[V]</sup> 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)

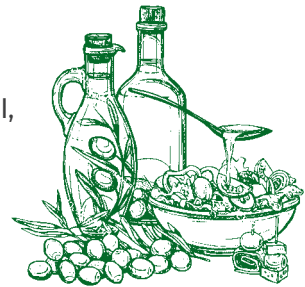
### APPETISER

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 [M] 

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] Dairy  
[M] Mustard [N] Nuts [SE] Sesame [SO] Soya [V] Vegetarian (meat & fish free)



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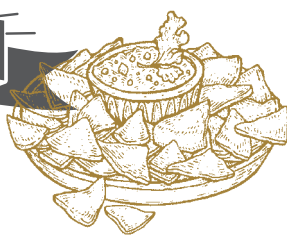
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## BAR BITES



ARTHUR'S CLASSIC NACHOS [D] [M]  
Guacamole, sour cream, tomato salsa

RM   
32 120

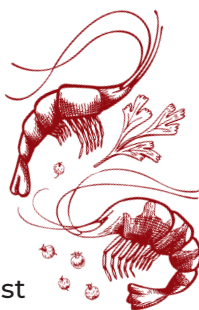
PORTOBELLO MUSHROOM [D] [M]  
Tomato, mozzarella, olives

20 80

ROASTED CAULIFLOWER [M]  
Herbs and lemon oil

12 50

GARLIC PRAWNS [S] [G]  
French baguette



45 170

GOAT CHEESE [D] [N] [G] [M]  
Baked, honey, walnut on toast

38 140

SWEET POTATO FRIES [G] [M]  
Salt and pepper


22 90

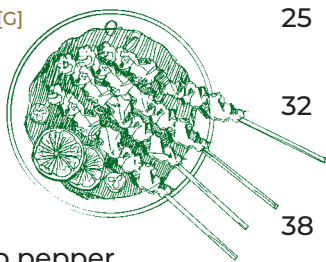
PARMESAN FRENCH FRIES [E] [D] [G] [M]  
Truffle aioli

28 110

SALT & PEPPER WHITE BAIT [E] [G]  
Lime and coriander

25 100

ARTHUR'S SATAY (½ doz) [N]   
Chicken or beef, peanut sauce,  
traditional condiments



32 120

TORI KARAAGE [G]  
Corn-fed thigh, charred shishito pepper,  
ichimi spice


38 140

CHICKEN WINGS (½ doz) [SO]  
BBQ full wing, chili dip

38 140



[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)

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