

à la carte menu

TO START

Tomato Burrata Salad

Sweet basil, Tomato Puree, Burrata, Cameron Highland Tomato, Baby Spinach, Infused Balsamic

RM 42 134

Hydroponic Sunway X Curly

Kale Salad
Chickpeas, Yard Avocado, Plum, Cameron Cherry Tomato, Pine Nuts, Orange Mustard Dressing

RM 42 134

Farmed Tiger Prawn Hinava

Borneo Style Tiger Prawn Tartare, Ginger, Ginger Flower, Shallots, Chili, Cameron Chive, Highland Lime Juice

RM 45 144

Stanbroke Wagyu Beef Tartare (100g)

Gherkin, Shallot, Quail Egg Yolk, Highland Parsley, Dijon Mustard, Sourdough Toast

RM 85 272

Atlantic Crab Salad

Avocado Ranch, Herbs Sour Cream, Caviar, Microgreens

RM 58 186

Roasted Cameron Highland

Tomato Soup
Basil Oil, Mascarpone

RM 28 90

Chargrilled Japanese Octopus

Chili Rub, Yard Sweet Potato, Genting Parsley Gremolata, Chorizo Ragout

RM 75 240

Seared Scallop

Pahang Young Mango Salad, Cameron Highland Cauliflower Puree, Sauteed Baby Spinach

RM 45 144

Roasted Quail Segment

Orange Semolina Cake | Arugula Salad | Orange Poached Pear | Balsamic Reduction

RM 42 134

Hearty Mushroom Soup

Mushroom Soil, Milk Foam, Truffle Oil, Roasted Mushroom

RM 32 102

CAVIAR

Baeri Classic Caviar (30g)

Oscietra Caviar (30g)

RM 458 1466
RM 478 1530

Served with:

Blinis, Capers, Lemon, Sour Cream, Onion, Egg Yolk, Egg White, Chive

FROM THE SHELL

Catch your favourite freshly shucked oyster from our ice bar prepared to your liking

Oyster Selection:

TRIPLETS HALF DOZEN

Tragheanna Bay | Ireland

Sweet water harvested, uniquely sweet

RM 60 192 RM 110 352

Irish Premium | Ireland

Sweet water harvested, uniquely sweet

RM 60 192 RM 110 352

Gallagher | Ireland

Mellow and fresh, slightly smoky taste

RM 95 304 RM 175 560

Fin De Claire | France

Less meaty with a strong smell of the sea

RM 88 282 RM 165 528

Sydney Rock | Australia

Rich and creamy with mineral notes

RM 88 282 RM 165 528

Oyster served on ice, with:

Ponzu | Red Pepper Chermoula | Mignonette

Like it hot? Select these hot options:

Baked Oyster Mornay | Grill Beurre Maitre

SEA & LAND

Almond Crumble Seabass Fillet A la Plancha

Highland Cauliflower Mousseline, Pickled Kyuri, Basil Clam Fumet, Pulau Pangkor Seabass

RM 58 186

Roasted Spring Chicken Roulade

Stuffed with Spinach and served with Highland Tomato Cherry, Pumpkin Puree, Nutmeg Spice Cream Sauce

RM 78 250

Baked Crusted Salmon

Highland Corn Mousseline, Baby Spinach, Herb Crust, Beurre Blanc Sauce

RM 78 250

Kedah Rock Salt Baked on

Pulau Pangkor Whole Seabass (To Share)

Garden Coriander Pesto, Roasted Onion & Sweet Potato, Highland Tomato, Asparagus, Specialty House Dressing Glaze

RM 138 442

Grilled Kuala Selangor Farm Tiger Prawns

Highland Mesclun Salad, Lemon, Cameron Capsicum Chermoula

RM 148 474

Australian Grilled Barley Lamb Loin

Glazed Lamb Rack Loin, Barley Ragout, Pumpkin Puree, Tomato Confit, Balsamic Jus

RM 158 506

Dry-aged Duck Breast

Braised Red Cabbage, Orange Caramelized Endive, Fenugreek Sauce

RM 88 282

Braised Angus Beef Cheek

Truffle Mashed Potato, Herbs Wild Mushroom, Glazed Baby Carrot, Demi Glaze

RM 98 314

Fungi Risotto

Genting Mushroom, Eryngii Mushroom, Crisp Hydroponic Kale, Parmesan Chips, Truffle Paste

RM 68 218

Pappardelle Pasta

Pappardelle Pasta served with a choice of:
Smoked Artichoke Tomato Coulis & Buffalo Mozzarella
OR Creamy Spinach, Beef Bacon & Shaved Parmesan

RM 68 218

bara
.. on six
STEAKHOUSE & BAR



click to view
online menu

🔥 Signature 🍷 Alcohol 🐄 Beef 🥜 Contain Nuts 🥛 Dairy 🌾 Gluten 🚫 Non Dairy 🐟 Seafood 🍲 Soy 🌶️ Spicy 🚫 Sugar Free 🌱 Vegetarian

🔄 Shangri-La Circle Point Redemption

All prices are inclusive of 6% SST and are valid for Shangri-La Circle Point Redemption.

à la carte menu

FROM THE CATTLE FARM

Our cuts of meat are specially picked from Stanbroke farms that are originally from the gulf region in northern Queensland, Australia and curated by our chefs to your preference.

In-House Dry-Aged Butcher Block

Dry-Aged Angus Striploin	Aged 35 Days (220g)	  	RM 188	602
Dry-Aged Porterhouse T-Bone	Aged 42 Days (400g)	  	RM 188	602
Dry-Aged Angus Rib Eye	Aged 35 Days (220g)	  	RM 198	634

Grass-Fed Beef

Tomahawk (1,200g)	 	RM 498	1594
Striploin (250g)	 	RM 158	506
Rib Eye (250g)	 	RM 178	570
Tenderloin (220g)	 	RM 188	602

Stanbroke Wagyu Sanchoku

Sanchoku Wagyu beef is a choice from Stanbroke farm with a Marbling of 5 to 7

Wagyu Rib Eye MB7 (250g)	 	RM 368	1178
Wagyu Tenderloin MB5 (220g)	 	RM 298	954

Sides:

Raisin Almond Quinoa Pilaf
Creamy Parmesan Polenta
Grilled Asparagus
Honey Glaze Cameron Carrot
Sauteed Wild Mushroom
Truffle Fries
Roasted Potatoes

Sauces:

Prunes Mulled Wine Emulsion
Genting Herbs Chimichurri
Sarawak Pepper Corn
Grain Mustard & Coriander Spice Jus
Apple Balsamic Jus
Mushroom

Select one item from the Sides and Sauce list respectively.

All steaks are served with Spicy English Mustard and Dijon Mustard as well as Crushed Kedah Rock Salt & Sarawak Pepper.

SWEET FINISH

Chefs Artisan Cheese Platter  RM 68 218
Fin Briard Aux Truffles, Buchette Cendree Jacquin, Soresina Provolone, Grana Padano

Log Koko  RM 30 96
Pahang Artisanal, Chocolate Log Brulee, Cinnamon Gelato

Cameron Strawberry Anglaise RM 30 96
Strawberry Mousse, Anglaise Cream, Strawberry Gel, Vanilla Gelato, Almond Crumble

Coconut Crème Brûlée with  RM 28 90
Crystalised Candied Ginger
Coconut Gelato

Sungai Pelek Sepang,  RM 30 96
Liberica Coffee Crèmeux
Soaked Sepang Liberica Coffee Finger Cookies, Whipped Mascarpone, Tiramisu Gelato

Idolci Gelato Selection:  RM 12 | RM 22 38 | 70
Single | Double Scoop
Coconut OR Tiramisu

Longan Soya Panna Cotta  RM 28 90
Soya Panna Cotta, Sepang Longan, Cameron Berries Coulis, Tuille

Mango & Lychee Mille Feuille RM 28 90
Crispy Pastry, Mango & Lychee Crème Patisserie, Mango Gel



click to view
online menu

bara
.. on six
STEAKHOUSE & BAR

 Signature  Alcohol  Beef  Contain Nuts  Dairy  Gluten  Non Dairy  Seafood  Soy  Spicy  Sugar Free  Vegetarian
 Shangri-La Circle Point Redemption

All prices are inclusive of 6% SST and are valid for Shangri-La Circle Point Redemption.

