

STARTER

| | RM | 🍷 |
|---|-----|-----|
| Caesar Salad 🍷🌱🥩 | 45 | 170 |
| <i>Romaine lettuce, anchovies, crispy beef bacon, parmesan, hard-boiled egg, croutons</i> | | |
| Add on toppings | | |
| <i>Grilled Cajun chicken breast</i> 🌱 | 8 | 30 |
| <i>Grilled tiger prawn (2 pcs)</i> 🌱🍷 | 12 | 50 |
| Cobb Salad 🌱🥩 | 45 | 170 |
| <i>Romaine lettuce, grilled Cajun chicken, crispy beef bacon, cherry tomato, avocado, hard-boiled egg, cucumber, corn, honey mustard dressing</i> | | |
| Grilled Pear Salad 🍷 | 45 | 170 |
| <i>Arugula, feta cheese, pecan nuts, balsamic reduction</i> | | |
| Seared Scallops 🍷🌱🥩 | 48 | 180 |
| <i>Romesco sauce, puffed wild rice, grilled corn salsa, beef bacon and onion jam</i> | | |
| Crab Cake 🍷🌱 | 48 | 180 |
| <i>Remoulade sauce, corn salsa, lime</i> | | |
| Grilled Wagyu Bone Marrow 🍷🌱🥩 | 80 | 300 |
| <i>Served with sticky sweet oxtail and onion jam, chimichurri, charred sourdough bread</i> | | |
| Beef Tartare 🍷🌱🥩 | 88 | 320 |
| <i>Grilled brioche, soft quail egg, Highland parsley, Dijon mustard, salted capers, paprika mayonnaise</i> | | |
| Prawn and Lobster Cocktail 🍷🌱🥩 | 80 | 330 |
| <i>Lemon & Marie Rose sauce, gem lettuce, avocado, caviar</i> | | |
| Farmed Tiger Prawn Hinava 🍷🌱 | 48 | 180 |
| <i>Borneo-style cured tiger prawn, ginger, ginger flower, shallots, chili, Cameron chives, Highland lime juice</i> | | |
| BO6 Appetizer Tasting Platter 🍷🌱🥩 | 148 | 550 |
| <i>Caesar salad, seared scallop, beef tartare, crab cake, prawn and lobster cocktail, mushroom soup, roasted tomato soup, maple glaze grilled baby carrot</i> | | |

FRESH OYSTERS

| | HALF DOZEN | RM | 🍷 |
|-----------------------------|------------|-----|---|
| Fresh Shuck Oyster | | | |
| France Boudeuse | 168 | 620 | |
| Irish Premium Oyster | 118 | 440 | |
| Choose Your Toppings | | | |
| Mignonette sauce | | | |
| Ponzu | | | |
| Rockefeller | | | |
| Kilpatrick | | | |

SOUP

| | RM | 🍷 |
|--|----|-----|
| Creamy Mushroom Soup 🍷 | 34 | 130 |
| <i>Truffled oil, sautéed mushroom, chives</i> | | |
| Roasted Cameron Highland Tomato Soup 🍷🌱🥩 | 30 | 110 |
| <i>Basil oil, hazelnut croutons</i> | | |
| Shrimp Bisque 🍷🌱🥩 | 38 | 140 |
| <i>Sautéed prawn, garlic aioli, buttered leek, pine nuts</i> | | |

CHEFS SIGNATURE DISH

| | RM | 🍷 |
|--|-----|-----|
| Ox-Tail Sheppard Pie 🍷 | 98 | 360 |
| <i>Truffle mashed potato, buttered broccolini</i> | | |
| BO6 Wagyu Beef Burger 🍷 | 62 | 230 |
| <i>220g wagyu beef patties, BBQ short ribs, smoked tomato jam</i> | | |
| Braised Angus Beef Cheek 🍷 | 98 | 360 |
| <i>Truffle mashed potato, herbed wild mushroom, glazed baby carrot</i> | | |
| Almond Crumble Seabass Fillet A la Plancha 🌱🥩🍷 | 62 | 230 |
| <i>Highland cauliflower mousseline, pickled kyuri, basil clam fumet, Pulau Pangkor seabass</i> | | |
| Taylor's Prestons NZ Lamb Rack 🍷🌱 | 162 | 600 |
| <i>Barley ragout, pumpkin purée, tomato confit, balsamic jus</i> | | |
| Fungi Risotto 🌱🍷 | 68 | 250 |
| <i>Genting mushroom, eryngii mushroom, crisp hydroponic kale, parmesan chips, truffle paste</i> | | |
| Pappardelle Pasta 🍷🌱 | 68 | 250 |
| <i>Pappardelle pasta served with a choice of: smoked artichoke tomato coulis & buffalo mozzarella, or creamy spinach, beef bacon & shaved parmesan</i> | | |
| Grilled Chicken Thigh 🌱 | 68 | 250 |
| <i>Lemon and spice rub, pumpkin purée, grilled broccolini, nutmeg spice cream sauce</i> | | |

DESSERTS

| | RM | 🍷 |
|---|---------|---------|
| Apple Crumble 🍷🌱 | 32 | 120 |
| <i>Salted caramel, vanilla ice cream</i> | | |
| Chocolate Fondant 🍷🌱 | 32 | 120 |
| <i>Vanilla anglaise, strawberry ice cream</i> | | |
| Log Koko 🍷🌱🥩 | 32 | 120 |
| <i>Pahang artisanal chocolate log brûlée, cinnamon gelato</i> | | |
| Coconut Crème Brûlée with 🍷🌱 | 32 | 120 |
| Crystallised Candied Ginger | | |
| <i>Coconut gelato</i> | | |
| Idolci Gelato Selection: 🍷🌱 | 12 22 | 50 90 |
| <i>Single Double Scoop</i> | | |
| <i>Coconut OR Tiramisu</i> | | |



Click to view
online menu

🍷 Signature 🌱 Alcohol 🥩 Beef 🥜 Contain Nuts 🍷 Dairy 🌱 Gluten 🌱 Non Dairy 🍷 Seafood 🍷 Soy 🌱 Spicy 🍷 Sugar Free 🌱 Vegetarian 🌱 Rooted in Nature
🍷 Shangri-La Circle Point Redemption

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

BUTCHERS CUTS

Tenderloin

Angus Grain Fed
Stanbroke, Queensland, Australia 220gm

RM 198  730

Black Angus Grass Fed
O'connor, Victoria, Australia 220gm

218 800

Pure Angus 200 Days
Thomas Foods, South Australia 220gm

228 840

Ribeye

Angus Grain Fed
Stanbroke, Queensland, Australia 220gm

RM 188  690

Black Angus Grass Fed
O'connor, Victoria, Australia 220gm

188 690

Wagyu MB6-7
Stanbroke, Queensland, Australia 220gm

248 910

Striploin

Angus Grain Fed
Stanbroke, Queensland, Australia 220gm

RM 168  620

Black Angus Grass Fed
O'connor, Victoria, Australia 220gm

168 620

Pure Angus 200 Days
Thomas Foods, South Australia 220gm

188 690

On the Bone

Tomahawk Grain Fed
Stanbroke, Queensland, Australia 1.2kg

RM 668  2450

21 days Butter Dry Aged OP Ribs Grain Fed
Stanbroke, Queensland, Australia 1kg


558 2050

21 days Dry Aged T-Bone Grain Fed
Stanbroke, South Australia 220gm

218 800

Top It Up

Searced Foie Gras

RM 48  180

Blue Cheese

22 90

Sides

Creamy Spinach with Grated Parmesan

RM 22  90

Jumbo Grilled Asparagus with Roasted Almond and Garlic

22 90

Honey-Glazed Cameron Carrot, Maple Syrup and Rosemary

22 90

Buttered Broccolini

25 100

Sautéed Wild Mushroom, Beef Jus Glaze

22 90

Lobster Mac and Cheese with Herbs and Jalapeños

28 110

Truffled Steak Fries

20 80

Buttery Mash Potato

20 80

Sauces

Mushroom

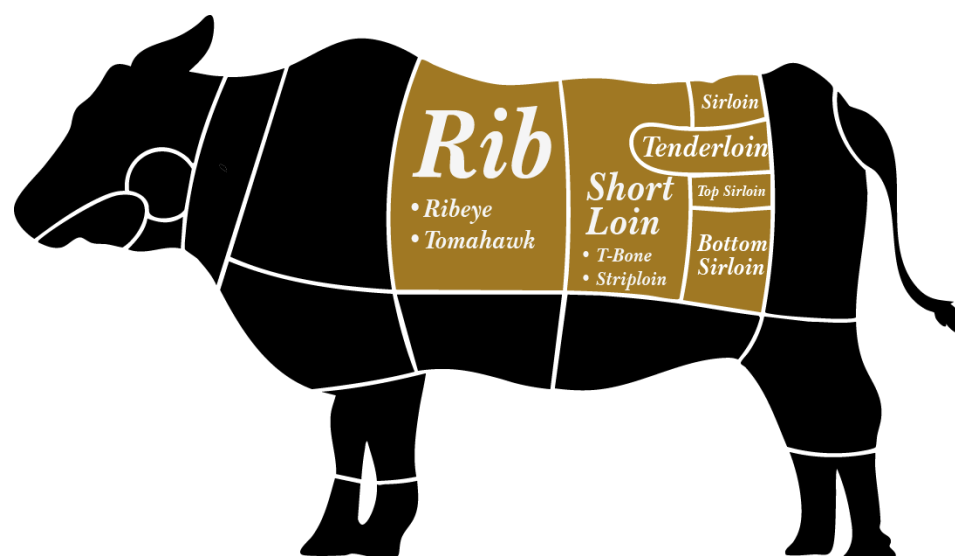
Béarnaise

Sarawak Peppercorn

Blue Cheese

Genting Herbs Chimichurri

BARA Signature BBQ



Click to view
online menu

 Signature  Alcohol  Beef  Contain Nuts  Dairy  Gluten  Non Dairy  Seafood  Soy  Spicy  Sugar Free  Vegetarian  Rooted in Nature

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