



Sigi's Caesar

À LA CARTE

LIGHT

	Price (RM)	SLC Points
V Garlic Bread Mascarpone Cheese, Parmesan and Truffle Oil	25	83
V Bruschetta Rye Bread, Tomato, Capers, Kalamata, Basil and Olive Oil	30	100
V Crostini Tomato, Jalapeño, Avocado and Burrata	30	100

SALAD

Sigi's Caesar Baby Gems, Tomato, Poached Egg, Anchovies Dressing, Parmesan and Croutons <i>Choice of Grilled Meat</i>	43	143
Chicken & Avocado	10	33
Prawn & Avocado	15	50
Salmon Bits & Avocado	15	50
Calamari Fried Polenta Calamari, Lemon, Chilli, Grilled Lemon and Garlic Aioli	25	83
Sigi's Signature Salad Lettuce, Garden Greens, Boiled Egg and Goma Dressing	35	117
Watermelon & Tomato Mint, Arugula, Red Onion with Prawn	35	117
Warm Tuna Carpaccio Bell Pepper, Zucchini Salad, Lemon and Pink Pepper Scented	39	130
Avocado Salad Baby Spinach Salad, Avocado, Orange, Grilled Fennel and Crispy Shallot	39	130
Caprese Tomato, Mozzarella, Arugula, Basil and Balsamic Reduction	45	150
Spiced Crabmeat Pineapple, Tomato, Avocado, Crunchy Summer Macadamia	49	163
Seared Scallop Jerusalem Artichoke Purée and Cauliflower Couscous	60	200

SOUP

Cream of Mushroom Red Onion with Duck Confit	34	113
Smoky Bell Pepper with Chive and Sour Cream	34	113

MAIN

Pulau Farmed Barramundi Garden Pea, Fennel and Dill Purée, Steamed Broccoli and French Beans Lemon Zest	84	280
Crusted Pistachio Herbs Salmon Arugula, Fennel, Asparagus and Crushed Potato	84	280
Grilled Baby Chicken Quarter Back Potato, Watercress Salad and Eggplant Chutney	84	280
Lamb Shank Vegetable Ragout, Creamy Mash and Vegetables	120	400
Stuffed Cod Fish Stuffed Spanish Pepper with Herbs Raspberry Vinaigrette, Tomato Coulis and Blossom Fennel Crisp	120	400
Grilled Rosemary Lamb Rack Portobello Mushroom and Mash, Sautéed Leek	150	500
Grilled Tiger Prawn Melted Garlic Mushroom Butter, Seasonal Greens, Sigi's Salad	189	629

PASTA

	Price (RM)	SLC Points
Gnocchi Blue Cheese Cream, Wild Mushroom, Beef Ragout	45	150
Spaghetti alle Vongole Olive, Garlic, Fresh Chilli, Vongole, Sundried Tomato and Caper	45	150
Beef Lasagna Spring Vegetables and Classic Tomato Ragout	48	160
Pappardelle Wild Mushroom Fricassee and Cheese Sauce	48	160
Ravioli Filled Prawn Meat, Tomatoes, Pistachio and Almond Butter Sauce	52	173
Squid Ink Pasta Garlic, Fresh Cherry Tomato Cream, Aragosta, Basil and Zucchini	59	196

PIZZA

Margherita Tomato Sauce, Oregano and Mozzarella	48	160
Black Truffle White Pizza, Arugula, Mushroom, Blue Cheese, Fried Egg and Drizzle Truffle Oil	48	160
Fromage Tomato Sauce, Mozzarella, Feta, Brie and Blue	50	167
Chicken Tandoori Tomato Sauce, Mozzarella, Chicken, Rucola	55	183
Smoked Salmon Tomato Sauce, Mascarpone, Smoked Salmon and Arugula	58	193
The Godfather Beef Pepperoni, Chicken Sausages, Grilled Chicken Strips, Ground Beef, Sweet Onions and Olives. Topped with Mozzarella	58	193
Seafood Alfredo Cameron Highland Tomato, Mascarpone, Lobster, Scallops, Squid Ring	68	226

DESSERT

Crispy Banana Spring Roll with Vanilla Ice Cream, Chocolate Sauce and Strawberry Compote	35	117
Crème Brûlée with Pistachio Madeleine	35	117
Classic Tiramisu with Fresh Strawberry Salsa	35	117
Chocolate Lava Pudding with Wild Berries Compote	35	117
Traditional Pecan Tart with Caramel Ice Gelato	35	117
Fresh Fruit Pavlova with Raspberry Sorbet	35	117



Chicken Tandoori



Black Truffle

B Beef **S** Spicy **N** Contains Nuts **V** Vegetarian **H** House Speciality

R Rooted in Nature - our cuisine features the finest locally and ethically-sourced ingredients and produce.

Prices are in Ringgit Malaysia (RM) and inclusive 10% service charge & 6% government tax



SURF & TURF

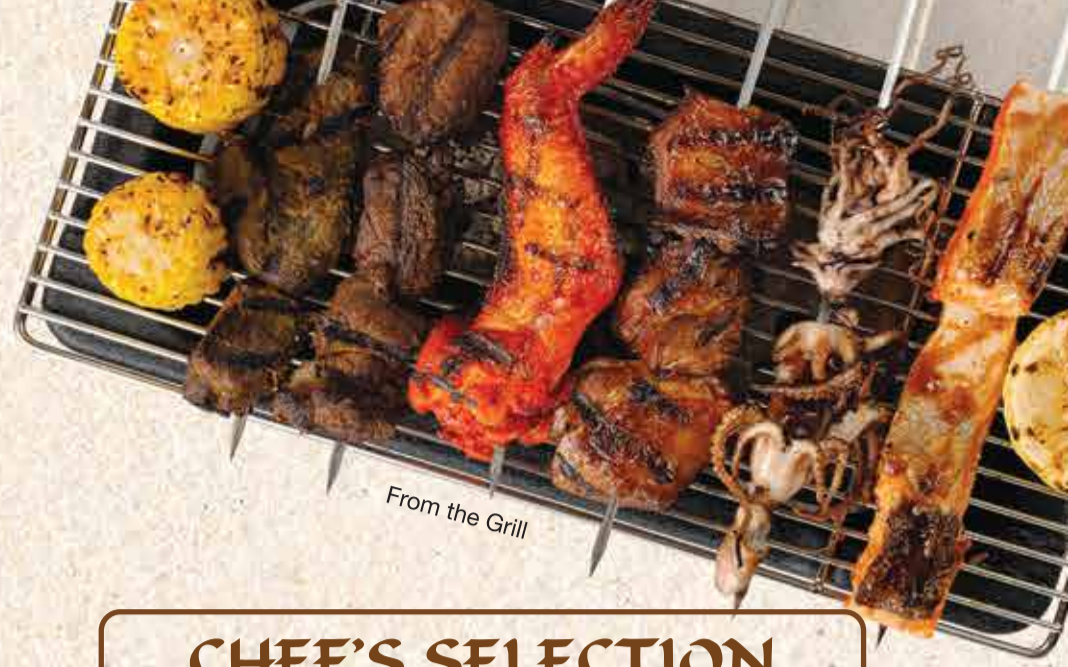
	Price (RM)	SLC Points
Sigi's Seafood Truffle Garlic Lime King Prawn, Scallops, Sicily Yellowfin Tuna, BBQ Mussel, Butter Lobster, served with Fries, Salad and Corn on the Cob	328	1092
Striploin (200g) Argentina Grain-fed Angus served with Fries, Salad and Corn on the Cob	120	400
Ribeye (200g) Australian Grass-fed served with Fries, Salad and Corn on the Cob	130	433
Tenderloin (200g) Australian Grass-fed served with Fries, Salad and Corn on the Cob	180	599

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| Choice of Sauces | Choose One Mustard |
| • Blue Cheese Sauce | • Sigi's Peach Mustard |
| • Béarnaise Sauce | • Pommery Mustard |
| • Peppercorn Sauce | • Dijon Mustard |
| • Parsley and Shallot Relish | |

Add-on Sides		
Dirty Rice with Vegetable and Spring Onion	15	50
Sautéed Broccoli, Lemon Zest	15	50
Truffle Fries and Parmesan	18	60
Sautéed Eringi, Shimeji, Shiitake Mushrooms, Garlic, Rosemary	18	60
Buttery Leek Mashed Potato	18	60
Baked Mac and Cheese, Aged Cheddar, Truffle Oil	18	60
Creamed Spinach, Nutmeg, Parmesan	20	67

CHEESE PLATTER

Three (3) Types of Raw Milk Cheeses
Nuts, Crackers, Dried Fruits, Chutney and Grapes
RM80 266



CHEF'S SELECTION

RM156 nett per person 519
(Minimum 2 orders per table)

SHARING ON YOUR TABLE

Sigi's Signature Salad with Salmon
Chilled cooked Prawn, Green Lip Mussel

FROM THE GRILL

Beef
Red Curry Spiced Sirloin, Beef Kofta Cumin

Chicken
Yakitori Chicken Skewer, Chicken Satay

Seafood / Fish
Salmon Teriyaki, Baby Octopus marinated with Lemon & Coriander

SIDE DISHES

Sautéed Eringi, Shimeji, Shiitake Mushrooms, Garlic, Rosemary
Buttery Leek Mashed Potato

DESSERT

Crème Brûlée with Pistachio Madeleine



WEEKEND CATCH

Please check for availability

Whole Fish (800g - 1kg)
Local Tamarind Sauce, Sigis Salad, Fries and Cajun on Cob
RM120 400

Grilled Lobster (400g)
Mushroom Sauce, Sigis Salad, Fries and Cajun on Cob
RM180 599



SHANGRI-LA CIRCLE

Shangri-La Circle points to be redeemed reflected above are only an estimation and may fluctuate according to the daily rate.