





OUR PHILOSOPHY

At Horizon Grill, we take dining to a magnificent new height.

From the highest quality produce to classical culinary techniques, our team of passionate chefs has curated an exceptional menu that embodies their understanding of the local and international palate.

Featuring the best of contemporary European cuisine with creative Asian inspired elements, allow us to lead you and your loved ones on a memorable gastronomic journey that comes together with stunning Kuala Lumpur skyline view and exceptional service.

APPETISER

CAVIAR SELECTIONS

Chopped Egg Yolk & Egg White,
Crème Fraîche, Shallots, Chives,
Buckwheat Blinis

ALBINO STURGEON 30g	1288+
RESERVE LOSTE WHITE STURGEON 30g	600+
KALUGA HYBRID QUEEN 30g	480+
WILD SALMON ROE 100g	250+

POACHED TIGER PRAWN COCKTAIL 98+

Cocktail Sauce, Iceberg Lettuce,
Local Herbs, Jicama

TORCHED SCOTTISH SALMON 98+

Finger Lime, Chilli Pearls, Puffed Rice,
Nori Powder, Ponzu Mayonnaise

◆ HAND-CUT ANGUS STEAK TARTARE 88+

Rice Crisp, Parsley Powder,
Yuzu Kosho Mayonnaise,
Chopped Chives, Capers

PAN SEARED FRENCH FOIE GRAS 128+

Fried Quinoa, Chopped Chives,
Hazelnut Cream, Chicken Jus

SOUP

◆ SEAFOOD BISQUE 128+

Farm Raised Baby Abalone,
Tiger Prawn, Seabass, Sea Cucumber

BLACK CHICKEN BROTH 68+

Porcini, Matsutake, Shiitake

IDAHO POTATO & CARAMELISED ONION SOUP (V) 58+

Truffle Oil, Chopped Chives

SALAD

◆ MARKET SALAD 51+

Mixed Garden Greens, Kyuri Cucumber,
Cherry Tomatoes, Shaved Young Mango,
Shredded Coconut, Cashew Nuts,
Organic Fine Herbs, Roasted Peanut Dressing,
Poached Tiger Prawns

CAESAR SALAD 51+

Veal Bacon Bits, Hard Boiled Eggs, Nori

ADD ON

Grilled Sakura Chicken Breast	+ 20+
Smoked Scottish Salmon	+ 20+

CAMERON HEIRLOOM TOMATO SALAD 51+

Tarragon Vinaigrette, Micro Cress,
Coriander, Sumac

PASTA

½ BOSTON LOBSTER TAGLIERINI 278+

CHOICES OF

Arabiatta
Traditional Aglio-Olio

SPAGHETTI VEAL BOLOGNAISE 138+

Braised Milk-fed Veal Tenderloin,
Root Vegetables,
House-made Smoked Tomato Sauce

LINGUINE PUTANESCA (V) 118+

Multi Colored Capsicums, Capers,
Sourdough Croutons, Chopped Chives,
Extra Virgin Olive Oil

SANTA MARIA GRILL



All Grilled meats comes with one (1) choice of sauce & side dish

JAPANESE BEEF SERIES

Japanese Beef or Wagyu beef are cattle that is of whole or partial Japanese origin.

Omi beef is made from Japanese black cattle grown in Shiga Prefecture and has the longest history of up to 400 years

Kyushu F1 is a crossbreed between a full-blood Wagyu and Holstein cattle

OMI A5 RIBLOIN

200g	700+
250g	875+
300g	1,050+

KYUSHU F1 SIRLOIN

200g	396+
250g	446+
300g	496+

KYUSHU F1 TENDERLOIN

200g	445+
250g	496+
300g	545+

AUSTRALIAN BEEF SERIES

Produced naturally in Australia, a land of abundant natural pasturelands, and famed for grass-fed beef

ANGUS PURE T-BONE

500g	450+
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ANGUS PURE SIRLOIN

200g	250+
250g	312+
300g	375+

ANGUS PURE RIBLOIN

200g	288+
250g	360+
300g	432+

ANGUS PURE TENDERLOIN

200g	300+
250g	375+
300g	450+

ANGUS BURGER 88+

House-made Mince Angus Beef Patty, Veal Bacon, Sunny Side Up, Gherkins, Cheddar Cheese, Red Onions, Tomato, Butter Lettuce, Shoe String Fries

DRY AGED SERIES

Dry aged in our Dry Ager for 30 days

SCOTTISH BONE IN RIBLOIN WITH FILLET

Crown Aberdeen Angus cattle, largely bred and grass-fed

500g	488+
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IRISH BONE IN RIBLOIN

Certified Irish Angus cattle graze on lush open pastures of Ireland

500g	428+
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ARGENTINE BEEF SERIES

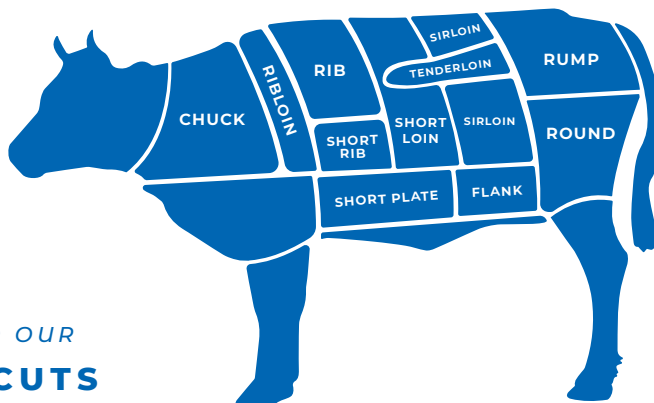
Devesa beef are of the finest breed of Aberdeen Angus cattle from the province of Pampas, Argentina.

DEVESA CORN-FED ANGUS RIBLOIN

200g	288+
250g	360+
300g	375+

DEVESA CORN-FED ANGUS TENDERLOIN

200g	300+
250g	375+
300g	450+



GUIDE TO OUR
BEEF CUTS

SANTA MARIA GRILL

SEAFOOD SERIES



BOSTON LOBSTER

Half Lobster 278+
Whole Lobster 556+
Garlic Butter,
Chopped Chives,
Roasted Cocktail Potatoes

SABAH XL TIGER PRAWNS 238+

3 pieces
Spiced Ulam Pesto,
Sautéed Topinambour,
Burnt Lemon, Fennel Purée

TUNA BELLY 428+

200g
Smoked Spiced Rub,
Sautéed Root Vegetables,
Horseradish Cream,
Chicken Jus

SILVER COD

178+

160g
Grape & Port Wine Sauce,
Sautéed Spinach, Confit Taro,
Sautéed Lotus Roots, Wild Leaves

WEST AFRICAN OCTOPUS TENTACLES

158+

±160g
Basil Purée, Malaysian Herb Salad,
Manuka Honey Scented
Idaho Potato Custard

SIDE DISHES

Sautéed Forest Mushrooms 38+
Grilled Green Asparagus 38+
Sautéed Greens of the Day 20+
Steak Cut Fries 20+
Creamed Spinach 20+
Mashed Buttery Potatoes 20+
Roasted Baby Potatoes 20+

SAUCES

Peppercorn Trio 20+
Beef Jus 20+
Béarnaise 20+
Porcini & Morel Mushrooms 20+

HOUSE SMOKED MEAT SERIES

All meats are smoked in our Alto-Shaam System with Mesquite Wood Chips

*All Smoked meats comes with a side of
Roasted Baby Potatoes &
Sautéed Seasonal Greens of the day*

AUSTRALIAN BEEF BRISKET 300g 238+

Served with Beef Jus

AUSTRALIAN WAGYU BEEF RUMP 300g 288+

Served with Beef Jus

AUSTRALIAN LAMB SHANK 288+

Served with Apricot & Prunes Caramel

SMOKED ½ KAMPUNG CHICKEN 138+

Served with Burnt Lemon, Chicken Jus

DESSERT

◇ WICKED CHOCOLATE PUDDING 38+

Espuma of Chocolate, Chocolate Pearls, Chocolate Cream

CHOCOLATE SAUCISSON 28+

Raspberry Gel, Chocolate Crumble, Hazelnut Ice Cream

KEY LIME TART 28+

Gold Flakes, Whipped Cream, Shredded Coconut

GRANNY SMITH APPLE PIE 25+

Freshly Sliced Apples, Cookie Crumble, Vanilla Yoghurt Ice Cream

SELECTIONS OF ICE CREAM & SORBET 18+

Choice of 3 scoops

Hazelnut, Mixed Berry Yoghurt, Chocolate, Vanilla, Black Sesame

Served With Tropical Fruit Compote, Cookie Crumble and Chocolate Marbles

NATURE'S MOCKTAIL

HORIZON GODDESS 36+

Green Apple, Honey Dew,
Fresh Lemon Juice

HORIZON ROYAL 36+

Orange, Carrot, Celery,
Fresh Lemon Juice

HORIZON CRUSH 36+

Red Dragon Fruit, Watermelon,
Fresh Lemon Juice

HORIZON BOOSTER 36+

Cucumber, Young Ginger,
Fresh Lemon Juices, Lemonade

HORIZON NIRWADA 36+

Mango, Avocado, Mint Leaf,
Coconut Cream, Honey

COCKTAIL

APEROL SPRITZ 46+

Aperol, White Wine, Soda

COSMOPOLITAN 46+

Absolut Blue Vodka,
Orange Liqueur, Cranberry & Lime

WHISKEY SOUR 46+

Ballentine's, Lemon Juice, Simple Syrup

NEGRONI 46+

Beefeater Gin, Campari,
Sweet Vermouth

TEAS

ENGLISH BREAKFAST 27+

ORGANIC EARL GREY 27+

POMEGRANATE OOLONG 27+

GINGER OOLONG 27+

MOROCCAN MINT 27+

JAPANESE SENCHA 27+

CHAMOMILE 27+

ORGANIC ROOIBOS 27+

JASMINE 27+

DARJEELING 27+

TEH TARIK 27+

COFFEE

SINGLE ESPRESSO 25+

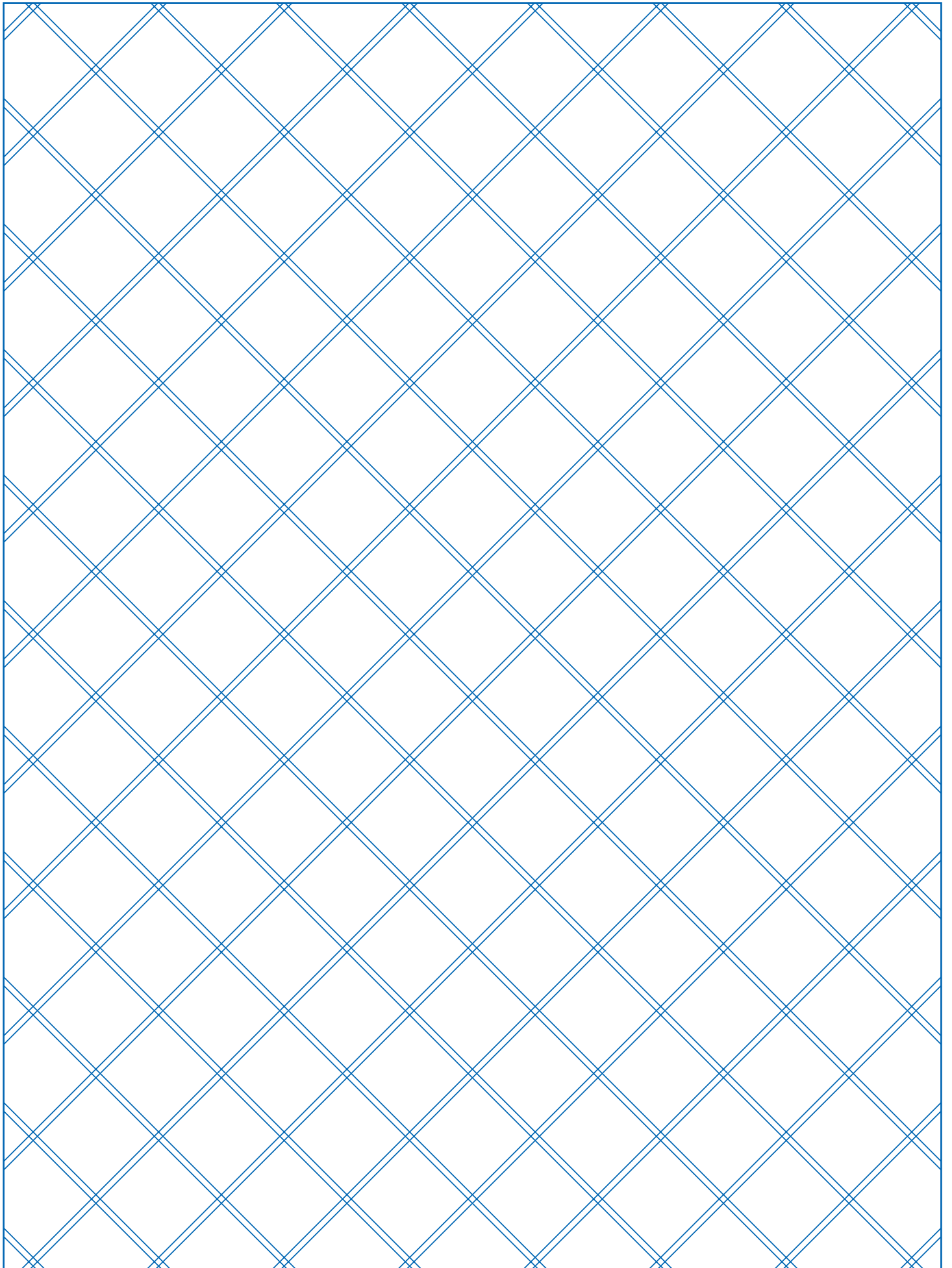
DOUBLE ESPRESSO 27+

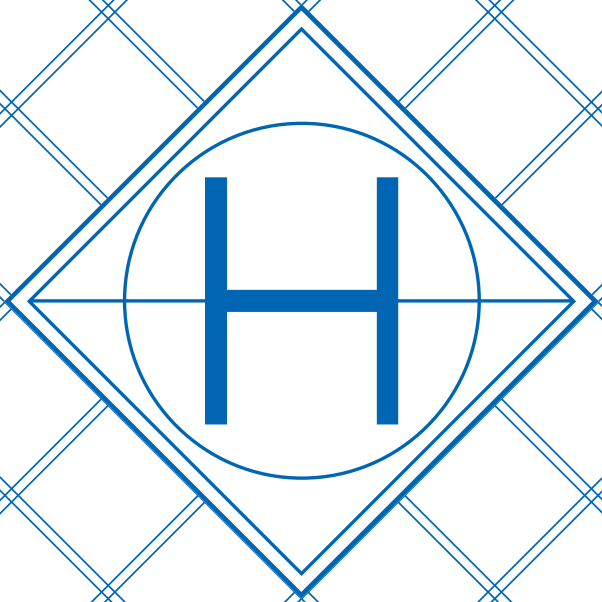
AMERICANO 25+

MACCHIATO 27+

CAPPUCCINO 27+

CAFFÈ LATTE 27+





HORIZON GRILL, 58TH FLOOR

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#horizongrill
#banyantreekualalumpur

All prices quoted are in Malaysian Ringgit (MYR) and are subject to prevailing government taxes.
Our menus are highly seasonal and are subject to change based on market availability.

ALLERGY NOTICE: The menu items may contain allergen ingredients. Before placing an order,
kindly notify our host if you have any food allergy or special dietary requirements.