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 unpretentious 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.
**APPETIZERS**

**FOIE GRAS TERRINE** 128
Passion Fruit Gel, Candied Hazelnut Crust, Buttermilk Brioche, Micro Cress

**SMOKED PETUNA TROUT CARPACCIO** 91
Trout Roe, Auvrua Roe, Calamansi Gel, Piment Despellete, Mustard Seed, Chopped Chives, Lime Skin

**TIGER PRAWN COCKTAIL** 73
Poached Sabah Tiger Prawns, Brandy Cocktail Sauce, Dehydrated Lemons & Oranges with Romaine Salad

**STEAK TARTARE** 66
Angus Hand Cut Steak Tartare, Marinated Fresh Black Peppers, Tapioca Chips, Shallot, Capers, Wakame

**CAESAR SALAD** 37
Baby Romaine Lettuce, White Anchovies, Shaved Parmigiano-Reggiano, Garlic Croutons

**MARKET SALAD** 51
Mixed Garden Lettuce, Baby Spinach, Cilantro, Shaved Young Mangoes, Avocado, Cherry Tomatoes, Shredded Coconut, Bean Sprouts, Cashew Nuts, Thai Basil, Roasted Peanut Dressing, Boiled Black Tiger Prawn

**GREEN ASPARAGUS SALAD (V)** 48
Free-Range Egg Confit, Sweet Pea Purée, Vegetable Jus, Mixed Herbs, Micro Cress

**GRILLED KING PRAWN** 149
Chili, Garlic & Orange Infused Olive Oil, Cous-Cous, Shredded Coconut & Dehydrated Pineapple Salad

**SANTA MARIA GRILLED HOKKAIDO SCALLOPS** 130
Espuma of Oriental Spice, Grilled Vegetables, Seaweed Mustard

**CRAB CAKE** 78
Panko Breaded, Spicy Coriander Mayonnaise, Papaya Salsa, Carrot Leaves
## SOUPS

**CRUSTACEAN BISQUE**
- Warm Crabmeat Salsa,
- Salted Lemon, Saffron Rouille,
- Lobster Foam

**CHESTNUT SOUP**
- Caramelized Chestnut, Chestnut Jam,
- Mascarpone, Shaved Water Chestnut

**FREE RANGE CHICKEN CONSOMMÉ**
- Ravioli of Foie Gras,
- Julienne of Local Fine Herbs

## PASTA

**SPAGHETTI AGLIO-OLIO**
- Extra Virgin Olive Oil, Garlic, Chili Flakes,
- Parsley, Parmigiano-Reggiano, Lobster Foam

**ORZO**
- Traditional Risotto Shaped Pasta,
- Sautéed Sabah Tiger Prawns, Lime, Chili,
- House-Made Smoked Tomato Emulsion

**COGNAC & ORANGE DUCK RAGOUT FETTUCCINE**
- 36-Hour Stewed Duck Ragout, Pecorino, Parmesan

**RED WINE BRAISED ANGUS BEEF TORTELLINI**
- Eggless Pasta Dough, Beurre Blanc, Parmesan Foam

## MAINS

**BULTARRA AUSTRALIAN OUTBACK SALTBUSH LAMB RACK**
- Marinated in Molasses & Cumin,
- Eggplant Caviar, Mint Jelly, Tomato Tapenade,
- Pumpkin Purée, Grilled Asparagus

**GRILLED BLACK ANGUS BURGER**
- 180g Char-Grilled Beef, Emmental Cheese, Egg,
- Portobello Mushroom, Smoked Dried Tomatoes,
- Caramelized Onions, Cajun Spiced French Fries

**SOYA GLAZED ORGANIC CHICKEN BREAST**
- Barbequed on our Santa Maria Grill,
- Ginger & Chive Oil, Roasted Root Vegetables

**SEARED ATLANTIC COD**
- Garlic Foam, Espuma of Idaho Potatoes,
- Citrus Herb Purée, Pickled Shallots,
- Sautéed Spinach

**PAN ROASTED NORDIC SALMON**
- Kaffir Lime Leaf Oil, Tamarind Emulsion,
- Grilled Leeks, Oven Dried Tomatoes

**CHEF'S SPECIALS FOR SHARING**

*Please allow 30 minutes preparation time for all sharing dishes*

**HOUSE-SMOKED ANGUS SHORT RIBS**
- For 2-3 Persons
- Braised in “Hoisin Marmalade”,
- Sautéed Organic Seasonal Vegetables,
- Baked Baby Potatoes

**KYUSHU A5 SHOULDNER CLOD**
- For 2-3 Persons
- 18-Hours Pressure Cooked Oriental Broth,
- Sautéed Spinach, Poached Root Vegetables

**SANTA MARIA GRILLED WHOLE BOSTON LOBSTER**
- For 2 persons
- Spiced Butter, Mixed Herb Salad,
- Baked Baby Potatoes, Beef Bacon Bits

**SANTA MARIA GRILLED DOVER SOLE**
- For 2 Persons
- Burnt Butter, Capers, Parsley, Croutons,
- Sautéed Organic Seasonal Vegetables
**Choice of Complimentary Side Dishes**

**SIDE DISHES**

- CREAM OF SPINACH, HERBS CROUTONS 30
- MASHED BUTTERY RUSSET POTATO 20
- ROASTED BABY POTATOES & CRISPY BACON 20
- HAND-CUT FRENCH FRIES & TRUFFLE OIL 20
- WILD MUSHROOM & PEARL ONIONS 20
- GRILLED MARKET VEGETABLES 20

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**SAUCES**

- BORDEAUX & PORT WINE JUS 20
- SPICY ARGENTINIAN CHIMICHURRI 20
- TRUFFLE / TRADITIONAL
  - BÉARNAISE 32 / 20
- DIJON TERIYAKI 20
- PEPPERCORN TRIO,
  - BRAZILIAN GREEN PEPPERCORN,
  - SARAWAK BLACK & WHITE PEPPERCORN 20

Additional sauce or side dishes will be charged based on quoted price.

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**PREMIUM BLACK ANGUS BEEF**

The Black Angus breed enjoy high quality feed year round, which guarantees the most tender beef. It’s slightly marbled and characteristically flavoursome.

**ANGUS M6 TOMAHAWK 765**
For Two 1kg ±

**ANGUS M6 FILET MIGNON 665**
For Two 500g ±

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**KYUSHU JAPANESE BEEF**

A sublime flavored beef living the Japanese philosophy of authentic and harmony that results in a tender and unforgettable steak experience.

**KYUSHU A5 LABEL JAPANESE BEEF**

- RIBEYE 250g 446
- FILET MIGNON 180g 435
- SIRLOIN 200g 386

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**GOULBURN VALLEY BEEF**

An all-natural pasture-fed beef produced from British bred cattle that graze on lush paddocks fed by the Alpine waters of the Goulburn River in Victoria, Australia.

**WET-AGED FOR 28-DAYS**

- RIBEYE 280g 223
- FILET MIGNON 200g 234
- SIRLOIN 200g 191
DESSERT

RED BERRIES MERVEILLEUX 26
French Meringue, Fresh Mixed Berries, Vanilla Pastry Cream, Strawberry Ice Cream, Almond Tuile

CRISPY CHEESECAKE 26
Citrus Cheesecake, Feuille De Brick, Sago Pearl, Gula Melaka Syrup, Mango Ice Cream

LYCHEE PARFAIT 26
Mango Ice Cream, Mango Carpaccio, Warm Coconut Cake, Green Tea Soup

CHOCOLATE-PASSION WOOD 26
Chocolate 71%, Chocolate Cream, Chocolate Mousse, Passion Fruit Gel, Chocolate Devil Cake, Vanilla Ice Cream

SELECTIONS OF ICE CREAM 9
Per Scoop
Coffee, Mango, Strawberry, Chocolate, Vanilla, Lime Basil Sorbet

FINES FRENCH CHEESE TRAY FROM BORDIER 88 / 100
3 choices / 5 choices
Dried Prunes, Australian Honey, Organic Mixed Nuts, Baguette, Sour Dough

All prices quoted are in Malaysian Ringgit (MYR) and inclusive of prevailing taxes
VERTIGO  
ARTISANAL COCKTAIL

FRUITY  
Stolichnaya Vodka, Grenadine Syrup, Cointreau, Lime Juice, Egg White, Mix Berry Monin Syrup

MOUNT GENTING  
Gordon London Gin, Cinzano Dry, Lime Juice, Egg White, Lychee & Raspberry Monin Syrup

ASIAN LADY  
Frangelico Hazelnut Liquor, Malibu Coconut Flavoured Liquor, Fresh Coconut

HAWAIIAN  
Gordon London Gin, Pineapple Purée, Orange Flavour Cointreau

ALOE TEA  
Gordon London Gin, Harney & Sons Moroccan Mint Tea, Sweetened Aloe Vera

BEERS

ERDINGER WHEAT BEER  
GERMANY  500ML

LITTLE CREATURES IPA  
AUSTRALIA  330ML

STELLA ARTOIS PILSNER  
BELGIUM  330ML

ASAHI LAGER  
JAPAN  330ML

CORONA PALE LAGER  
MEXICO  330ML

CARLSBERG LAGER  
DENMARK  325ML

GUINNESS DRY STOUT  
IRELAND  325ML

ERDINGER ALCOHOL FREE  
GERMANY  330ML

CHAMPAGNE & SPARKLING

DRAPPIER “CARTE D’OR” BRUT  
URVILLE, FRANCE

glass 104  bottle 518

ANGOVE “CHALK HILL BLUE” BUBBLES  
SOUTH AUSTRALIA

glass 68  bottle 394

PROSECCO “VOGA” DOC SPUMANTE  
ITALY

glass 64  bottle 298

WHITE WINE

PINOT GRIGIO “PLACIDO” BANFI  
TUSCANY, ITALY

glass 43  bottle 186

SAUVIGNON BLANC “SIXTY DROPS”  
MARLBOROUGH, NEW ZEALAND

glass 41  bottle 169

CHARDONNAY VIognIER “BELLES VIGNES”  
SOUTHERN RHÔNE, FRANCE

glass 39  bottle 169

RED WINE

PINOT NOIR “WAIRAU RIVER”  
MARLBOROUGH, NEW ZEALAND

glass 55  bottle 326

CABERNET SAUVIGNON “GENTLEMAN” TEUSNER  
BAROSSA, AUSTRALIA

glass 68  bottle 293

CABERNET SAUVIGNON & SANGIOVESE  
BANFI “COL DI SASSO”  
TUSCANY, ITALY

glass 51  bottle 237

GRENACHE “BELLES VIGNES”  
SOUTHERN RHÔNE, FRANCE

glass 39  bottle 169

MERLOT / MALBEC “ALARIS” TRAPICHE  
MENDOZA, ARGENTINA

glass 32  bottle 147
**SIGNATURE MOCKTAILS**

<table>
<thead>
<tr>
<th>Mocktail</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>FRUIT DE LA PASSION</strong></td>
<td>38 each</td>
</tr>
<tr>
<td>Brewed Earl Grey Tea, Passion Fruit, Fresh Lemon Juice</td>
<td></td>
</tr>
<tr>
<td><strong>SOFT APPROACH</strong></td>
<td></td>
</tr>
<tr>
<td>Fresh Lemon Juice, Lemongrass Infused Syrup, Soda</td>
<td></td>
</tr>
<tr>
<td><strong>SOUR PLUM SPRITZ</strong></td>
<td></td>
</tr>
<tr>
<td>Fresh Sour Plum, Peach, Lemon, Soda</td>
<td></td>
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<tr>
<td><strong>GUNNER</strong></td>
<td></td>
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<tr>
<td>Ginger Beer, Ginger Ale, Angostura Bitters</td>
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</tbody>
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**WATER**

<table>
<thead>
<tr>
<th>Water</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>ACQUA PANNA</strong></td>
<td>31</td>
</tr>
<tr>
<td>Still Mineral Water 500ML</td>
<td></td>
</tr>
<tr>
<td><strong>SAN PELLEGRINO</strong></td>
<td>31</td>
</tr>
<tr>
<td>Sparkling Water 500ML</td>
<td></td>
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</tbody>
</table>

**COFFEE**

by *illy café*

<table>
<thead>
<tr>
<th>Coffee</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>SINGLE ESPRESSO</strong></td>
<td>26</td>
</tr>
<tr>
<td><strong>DOUBLE ESPRESSO</strong></td>
<td>28</td>
</tr>
<tr>
<td><strong>AMERICANO</strong></td>
<td>26</td>
</tr>
<tr>
<td><strong>BLACK COFFEE</strong></td>
<td>26</td>
</tr>
<tr>
<td><strong>MACCHIATO</strong></td>
<td>26</td>
</tr>
<tr>
<td><strong>MOCHA</strong></td>
<td>26</td>
</tr>
<tr>
<td><strong>CAPPUCCINO</strong></td>
<td>28</td>
</tr>
<tr>
<td><strong>CAFFÈ LATTE</strong></td>
<td>28</td>
</tr>
<tr>
<td><strong>FLAT WHITE</strong></td>
<td>28</td>
</tr>
</tbody>
</table>

**TEAS**

by *Harney & Sons*

<table>
<thead>
<tr>
<th>Tea</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>ENGLISH BREAKFAST</strong></td>
<td></td>
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<tr>
<td>This version has an ancient pedigree. Researchers have traced its heritage back to the black tea the English drank regularly in the 1800’s. It is, simply, China black – 100% Keemun</td>
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<tr>
<td><strong>ORGANIC EARL GREY</strong></td>
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<tr>
<td>Our organic Earl Grey is a nice blend of an Assam from the Northern Bank of the Bramaputra River and Korakundah located in Southern India, with natural oil of Bergamot. Since both are organic teas, the aroma is light and subtle, allowing the lemony Bergamot to be more pronounced</td>
<td></td>
</tr>
<tr>
<td><strong>POMEGRANATE OOLONG</strong></td>
<td></td>
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<tr>
<td>We added Pomegranate to our peachy and delicious Formosa Oolong from Taiwan to create a refreshing blend</td>
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<tr>
<td><strong>MOROCCAN MINT</strong></td>
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<tr>
<td>Contemporary interpretation of the traditional Arabian beverage, features Gunpowder Green tea blended with exceptional peppermint leaves from Oregon. This combination imparts a uniquely brisk and aromatic green tea experience</td>
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<tr>
<td><strong>NIPPON SENCHA</strong></td>
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<tr>
<td>We call this tea Japanese Sencha because not all Sencha on the market is from Japan. Our Sencha is a very fine one from the central Shizuoka province, and can be found in many homes in Tokyo. It is a pleasant and approachable green tea</td>
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<tr>
<td><strong>CHAMOMILE</strong></td>
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<tr>
<td>Harney &amp; Sons sources the finest Egyptian chamomile flowers, of which we use only the flower heads, no extenders. The result is a premium herbal tea with definite body</td>
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<tr>
<td><strong>ORGANIC ROOIBOS</strong></td>
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<tr>
<td>Rooibos, known as ‘Red Bush’ in its native South Africa, is a popular herbal beverage. It has healthy properties yet contains no caffeine</td>
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</table>
HORIZON GRILL, 58TH FLOOR  
Banyan Tree Kuala Lumpur,  
2, Jalan Conlay, 50450 Kuala Lumpur, Malaysia  
Tel: +603 2113 1888       Fax: +603 2113 1999  
Email: kualalumpur@banyantree.com

OPERATING HOURS

Breakfast: 6:30am - 10:30am       Lunch: 12:00pm - 3:00pm       Dinner: 6:30pm - 10:30pm

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