



## DEGUSTATION SET MENU

### TUNA TARTARE

Marinated in Kesom Flower, 7 Spice, Wakame, Citrus Dressing, Wild Trout Roe, Avocado Mousse

### SAUVIGNON BLANC "SIXTY DROPS"

MARLBOROUGH, NEW ZEALAND, 2017

### LOBSTER SALAD

Tomato Jelly, Avruga Caviar, Shaved Fennels, Honey Lime Vinaigrette & Lobster Oil

### CHARDONNAY & VIOGNIER "BELLES VIGNES"

FRANCE, 2015

### EGG CONFIT (V)

Espuma of Mushrooms, Mushroom Brittles, Sautéed Mushrooms, Micro Cress

### PINOT NOIR "WAIRAU RIVER"

MARLBOROUGH, NEW ZEALAND, 2014

### RICOTTA OF WHITE TORTELLINI (V)

Bleu de Bresse Foam, Herb Tuille

### MERLOT & MALBEC "ALARIS"

ARGENTINA, 2017

### ANGUS BEEF DUO

Braised Angus Beef Short Ribs with Prunes & Port, Herb Baked Angus Beef Tenderloin, Potato Purée, Grilled Asparagus

### CABERNET SAUVIGNON TEUSNER "GENTLEMAN"

AUSTRALIA, 2016

### GRILLED PINEAPPLE

Coconut Sorbet, Pistachio Glass Tuille

### CALVADOS BOULARD "GRAND SOLAGE"

FRANCE

CHEF DANIEL'S DEGUSTATION SET MENU 422

WINE PAIRING SET MENU +274

Discount is not applicable on the Degustation Set Menu.

## DESSERT

### RED BERRIES MERVEILLEUX

French Meringue, Fresh Mixed Berries, Vanilla Pastry Cream, Strawberry Ice Cream, Almond Tuile

26

### CRISPY CHEESECAKE

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

26

### LYCHEE PARFAIT

Mango Ice Cream, Mango Carpaccio, Warm Coconut Cake, Green Tea Soup

26

### CHOCOLATE-PASSION WOOD

Chocolate 71%, Chocolate Cream, Chocolate Mousse, Passion Fruit Gel, Chocolate Devil Cake, Vanilla Ice Cream

26

### SELECTIONS OF ICE CREAM

Per Scoop

Coffee, Mango, Strawberry, Chocolate, Vanilla, Lime Basil Sorbet

9

### HORIZON GRILL, 58<sup>TH</sup> FLOOR

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Tel: +60 (3) 2113 1888 Fax: +60 (3) 2113 1999 Email: [kualalumpur@banyantree.com](mailto:kualalumpur@banyantree.com)

### OPERATING HOURS

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

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

## APÉRITIFS

48 each

### HAZELNUT

Kraken Spiced Rum, Gula Melaka, Frangelico, Monin Coco, Fresh Lime

### JAPANESE GANBATTE

Finlandia Lime Vodka, Cointreau, Midori Melon, Fresh Lime, Egg White, Passion Fruit Foam

### MARIE ANTOINETTE

Champagne Drappier "Carte D'Or", Cassis de Bourgogne

### PANDAN LOVE

Stolichnaya Vodka, Pandan Infused Syrup, Lychee Juice, Monin Peach Syrup

## BEER

### CARLSBERG LAGER 35

DENMARK 325ml

### BECK'S PALE LAGER 47

GERMANY 275ml

### ASAHI LAGER 38

JAPAN 330ml

### CORONA PALE LAGER 38

MEXICO 330ml

### STELLA ARTOIS PILSNER 51

BELGIUM 330ml

### ERDINGER WHEAT BEER 59

GERMANY 500ml

### LITTLE CREATURES PALE ALE 53

AUSTRALIA 330ml

### LITTLE CREATURES IPA 53

AUSTRALIA 330ml

### ERDINGER ALCOHOL FREE 23

GERMANY 330ml

### SIGNATURE

## MOCKTAILS

38 each

### FRUIT DE LA PASSION

Brewed Earl Grey Tea, Passion Fruit, Fresh Lemon Juice

### SOFT APPROACH

Fresh Lemon Juice, Lemongrass Infused Syrup, Soda

### SOUR PLUM SPRITZ

Fresh Sour Plum, Peach, Lemon, Soda

### GUNNER

Ginger Beer, Ginger Ale, Angostura Bitters

## CHAMPAGNE & SPARKLING

	½ GLASS 75ml	GLASS 150ml	CARAFE 250ml	BOTTLE 750ml
<b>DRAPPIER "CARTE D'OR" BRUT</b> URVILLE, FRANCE	48	104		518
<b>ANGOVE "CHALK HILL BLUE" BUBBLES</b> SOUTH AUSTRALIA	32	68		394
<b>PROSECCO "VOGA" DOC SPUMANTE</b> ITALY	30	64		298

## WHITE WINE

<b>PINOT GRIGIO "PLACIDO" BANFI</b> TUSCANY, ITALY	21	43	93	186
<b>SAUVIGNON BLANC "SIXTY DROPS"</b> MARLBOROUGH, NEW ZEALAND	20	41	85	169
<b>CHARDONNAY VIOGNIER "BELLES VIGNES"</b> SOUTHERN RHÔNE, FRANCE	17	39	85	169

## RED WINE

<b>PINOT NOIR "WAIRAU RIVER"</b> MARLBOROUGH, NEW ZEALAND	27	55	164	326
<b>GRENACHE "BELLES VIGNES"</b> SOUTHERN RHÔNE, FRANCE	20	39	85	169
<b>CABERNET SAUVIGNON &amp; SANGIOVESE BANFI "COL DI SASSO"</b> TUSCANY, ITALY	25	51	106	237
<b>CABERNET SAUVIGNON "GENTLEMAN" TEUSNER</b> BAROSSA, AUSTRALIA	32	68	147	293
<b>MALBEC "ALARIS" TRAPICHE</b> MENDOZA, ARGENTINA	16	32	74	147

## WATER

### ACQUA PANNA

Still Mineral Water

250ml 23

500ml 31

1000ml 42

### SAN PELLEGRINO

Sparkling Water

250ml 23

500ml 31

1000ml 42

## OCEAN DELICACIES

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### FINE DE CLAIRE OYSTERS ON THE HALF SHELL

Shallot Vinaigrette, Lemon Wedges, Tabasco

3 OYSTERS	59
6 OYSTERS	117
12 OYSTERS	159

### KAVIARI OSCIÈTRE

*French Origin, 30g*

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

PRESTIGE CAVIAR	530
GOLD CAVIAR	848

## COLD APPETIZERS

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### FOIE GRAS TERRINE

Passion Fruit Jelly, Candied Hazelnut Crust,  
Buttermilk Brioche

128

### STEAK TARTARE

Angus Hand Cut Steak Tartare, Tapioca Chips,  
Marinated Fresh Black Peppers, Shallot, Capers, Wakame

66

### TIGER PRAWN COCKTAIL

Poached Sabah Tiger Prawns, Brandy Cocktail Sauce,  
Dehydrated Lemons & Oranges with Romaine Salad

73

### SMOKED PETUNA TROUT CARPACCIO

Seaweed Macarons with Smoked Trout Mousse & Trout Roe,  
Avruga Caviar, Calamansi Gel, Piment Déspellete,  
Mustard Seed ,Chopped Chives, Lime Skin

91

## SOUPS & SALADS

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### CRUSTACEAN BISQUE

Warm Fennel Crabmeat Gelée, Salted Lemon,  
Saffron Rouille, Lobster Foam

66

### CHESNUT SOUP

Caramelized Chestnut, Chestnut Jam,  
Mascarpone, Shaved Water Chestnut

41

## HOT APPETIZERS

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### WARM ASPARAGUS SALAD

Grilled with Yuzu Butter, Smoked with  
Hickory Chips, Soft Boiled Eggs, Vegetable Jus,  
Freshly Shaved Parmesan

48

### CRAB CAKE

Panko Breaded, Spicy Coriander Mayonnaise,  
Papaya Salsa, Carrot Leaves

78

### GRILLED KING PRAWN

Chili, Garlic & Orange Infused Olive Oil, Cous-Cous,  
Shredded Coconut & Dehydrated Pineapple Salad

149

### CAESAR SALAD

Baby Romaine Lettuce, White Anchovies,  
Shaved Parmigiano-Reggiano, Garlic Croutons

37

### MARKET SALAD

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

51

## PASTA

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### COGNAC & ORANGE DUCK RAGOUT FETTUCCINE

36-Hour Stewed Duck Ragout, Pecorino, Parmesan

73

### RED WINE BRAISED ANGUS BEEF TORTELLINI

Eggless Pasta Dough, Beurre Blanc, Parmesan Foam

62

### SPAGHETTI AGLIO-OLIO WITH HALF BOSTON LOBSTER

Extra Virgin Olive Oil, Garlic, Chili Flakes, Parsley,  
Parmigiano-Reggiano

278

# SANTA MARIA GRILL

## MULWARRA PREMIUM CERTIFIED BLACK ANGUS

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

Dry-Aged for 35 Days

<b>BONE-IN RIBEYE</b> 400g	403
<b>BONE-IN SIRLOIN</b> 400g	340
<b>OYSTER BLADE</b> Butcher's Cut 200g	179

## KYUSHU JAPANESE BEEF

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

100% Full Blood Grain & Corn Fed Wagyu

<b>FILET MIGNON</b> 180g	435
<b>RIBEYE</b> 250g	446
<b>SIRLOIN</b> 200g	371

## 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

<b>FILET MIGNON</b> 200g	234
<b>RIBEYE</b> 280g	223
<b>SIRLOIN</b> 200g	191
<b>OYSTER BLADE</b> Butcher's Cut 180g	168

## ACCOUTREMENTS

SEARED FOIE GRAS	48
GRILLED MALAYA RIVER PRAWN	38
BLUE SWIMMER CRAB CAKE	38

## SAUCES

BORDEAUX WINE MERCHANT	20	CORIANDER ROQUEFORT SOCIÉTÉ	20
SPICY ARGENTINA CHIMICHURRI	20	SARAWAK PEPPER CORN	22
BÉARNAISE	20	DIJON TERIYAKI	22

## MAIN COURSES

### SANTA MARIA GRILLED

#### WHOLE BOSTON LOBSTER 400 - 500g

FOR 2 PERSONS

Oriental Spiced Butter

528

### ROASTED HALF BABY TURBOT

FOR 2 PERSONS

Espuma of Oriental Spice, Roasted Baby Beetroot Medley, Tomato Sand, Grilled Lemon & Baby Romaine Salad

306

### BULTARRA AUSTRALIAN OUTBACK

#### SALTBUSH LAMB RACK

Marinated in Molasses & Cumin, Eggplant Caviar, Mint Jelly, Tomato Tapenade, Pumpkin Purée, Grilled Asparagus

179

### GRILLED BLACK ANGUS BURGER

180g Char-Grilled Beef, Beef Bits, Emmental, Egg, Espelette Pepper, Portobello Mushroom, Smoked Dried Tomatoes, Caramelized Onions, Cajun Spiced French Fries

73

### SOYA GLAZED ORGANIC CHICKEN BREAST

Barbequed on our Santa Maria Grill, Ginger & Chive Oil, Roasted Root Vegetables

72

### PAN ROASTED SALMON

Kaffir Lime Leaf Oil, Yuzu Sauce, Grilled Leeks, Oven Dried Tomatoes

94

### SEARED ATLANTIC COD

Garlic Foam, Espuma of Idaho Potatoes, Citrus Herb Purée, Pickled Shallots, Sautéed Spinach

168

## SIDE DISHES

CREAM OF SPINACH, NUTMEG & HERB 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