

OUR PHILOSOPHY

我们的哲学理念

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.

在Horizon Grill, 我们致力让用餐体验再创新高。从品质一流的生鲜食材, 到堪称经典的烹饪技巧, 我们充满热诚的厨师团队巧妙地将自身对本地和国际美食的了解, 融汇贯通至精心策划的超凡菜品当中。

凭借充满亚洲创意元素且令人赞不绝口的现代欧式佳肴、吉隆坡令人叹为观止的天际线美景, 以及无微不至的绝佳服务, 且让我们带领您与您的挚爱携手共进, 迈上一趟令人回味无穷的美食之旅。

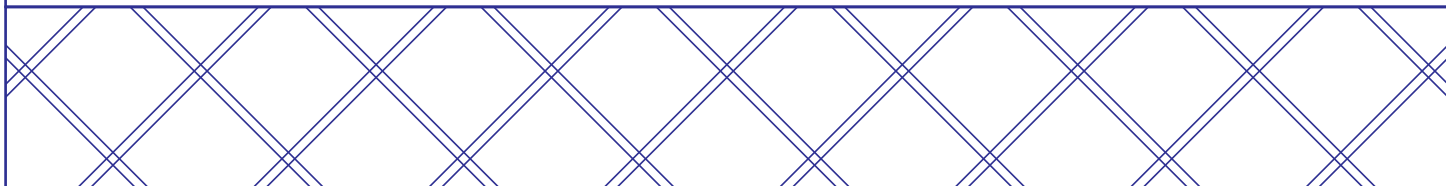


WE SERVE SUSTAINABLE FOOD

我们诚意献上可持续的美食佳肴

Our commitment to sustainability is at the heart of everything we do, which is why we prioritise using locally sourced and sustainably produced ingredients, including our fish, prawn and scallop from ethical, responsible fisheries.

我们立志精益求精, 以身体力行的方式全面贯彻对可持续性的承诺。这也是为何我们优先选用在本地采购, 以及通过可持续方式生产的食材的原因。我们的鱼虾和扇贝皆来自于负责任且符合道德操守的渔夫。



HORIZON GRILL
**WONDERS OF
THE SEA**
海洋珍宝

**6-COURSE
TABLE PACKAGE**
6道菜套餐

MYR 788 NETT PER PERSON
每位 788 令吉

FIRST COURSE
第一道菜

YELLOW TAIL TUNA CRUDO 黄鳍金枪鱼生切料理 🍷🍴
Mango, Coriander, Avocado, Ponzu Sauce
芒果、芫荽、鳄梨和柑橘酱油

SECOND COURSE
第二道菜

HOKKAIDO SCALLOP 北海道扇贝 🍷🍴
Pan Seared Scallop, Saffron, Edamame,
Shiso, Black Truffle
香煎扇贝、番红花、毛豆、紫苏和黑松露

THIRD COURSE
第三道菜

OCTOPUS 章鱼 🍷🍴
Octopus Leg Grilled on Charcoal, Potato Foam, Smoked Paprika
炭烤章鱼腿、马铃薯泡沫和烟熏红椒粉

PASTA
意大利面

BOTTONI ALLA PUTTANESCA 纽扣烟花女意大利面 🍷🍴
Squid Ink Pasta Filled With Prawn,
Puttanesca Sauce, Mussels
墨鱼汁意大利面配搭明虾、烟花女面酱和贻贝

MAIN COURSES
主菜

Choice of One (1) Main
可任选一道主菜

ATLANTIC TURBOT 大西洋多宝鱼 🍷🍴
Bonito Sauce, Asari Clams, Fermented Garlic, Red Capsicum
鲣鱼酱、花蛤、发酵大蒜和红灯笼椒

MIYAZAKI TENDERLOIN 宫崎菲力牛排 🍷
Creamy Potato, Hohohotake Mushroom, Leek,
Morel Jus, Shaved Black Truffle
幼滑薯泥、日本白菇、韭葱、羊肚菌菇原汁和刨片黑松露

DESSERT
甜品

**SANTA MARIA PINEAPPLE
& COCONUT** 圣玛丽亚黄梨香椰 🍷🍴
Grilled & Marinated With Pink Pepper,
Served With Coconut Espuma
以粉红胡椒烧烤和腌制，配搭椰子泡沫

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RAW BAR AND CAVIAR*

生鲜海鲜吧及鱼子酱*

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SEAFOOD TOWER 海鲜塔

888

Gallagher Oyster, Boston Lobster,
Prawn, Hokkaido Scallop Carpaccio,
Tuna Tartare, Ikura

加拉格生蚝、波士顿龙虾、明虾、北海道扇贝片、
金枪鱼鞑靼和三文鱼子

YELLOW TAIL TUNA CRUDO

128

黄鳍金枪鱼生切料理

Mango, Coriander, Avocado, Ponzu Sauce

芒果、芫荽、鳄梨和柑橘酱油

IRANIAN BELUGA CAVIAR 30g

798

伊朗大白鲟鱼子酱 30克

Chopped Egg Yolk & Egg White, Crème Fraîche,
Shallot, Chives, Buckwheat Blini

碎蛋黄与蛋白、法式酸奶油、红葱、细香葱、荞麦小煎饼

IRANIAN BAERII CAVIAR 30g

578

伊朗西伯利亚鲟鱼子酱 30克

Chopped Egg Yolk & Egg White, Crème Fraîche,
Shallot, Chives, Buckwheat Blini

碎蛋黄与蛋白、法式酸奶油、红葱、细香葱、荞麦小煎饼

STARTER

前菜

IN HOUSE WAGYU PROSCUITTO

88

自制和牛火腿

Porcini Mushroom, Parmesan Cheese,
Chives, Olive Oil

牛肝菌菇、帕马森芝士、细香葱和橄榄油

☆ BONE MARROW 牛骨髓

128

Smoked Steak Tartare Over Grilled
Bone Marrow, Confit Egg Yolk, Truffle Chips

烟熏鞑靼牛肉配上烤牛骨髓、油封蛋黄和松露薯片

FOIE GRAS & EEL 鹅肝与鳗鱼

148

Pan Seared Foie Gras, Smoked Eel,
Pumpkin, Dates Tart, Physalis Sauce

香煎鹅肝、烟熏鳗鱼、南瓜、红枣塔和灯笼果酱

OCTOPUS 章鱼

128

Octopus Leg Grilled on Charcoal,
Potato Foam, Smoked Paprika

炭烤章鱼腿、马铃薯泡沫和烟熏红椒粉

OYSTER 鲜蚝

140

3 pieces 3只

Barbecue With Uni Butter & Chili Padi

配搭海胆奶油酱和小辣椒精心烧烤

☆ HOKKAIDO SCALLOPS 北海道扇贝

148

Pan Seared Scallops, Saffron, Edamame,
Shiso, Black Truffle

香煎扇贝、番红花、毛豆、紫苏和黑松露



CHEF'S SIGNATURE
厨师招牌菜



WELLBEING
健康



VEGETARIAN
素食



VEGAN
纯素



LACTOSE
乳糖



EGG
蛋



PEANUT
花生



GLUTEN
麸质



TREE NUTS
坚果



SOY
大豆



SESAME
芝麻



SHELLFISH
甲壳类



FISH
鱼



SPICY
辛辣

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SALAD

沙拉

CAESAR SALAD 凯撒沙拉 72

Hard Boiled Egg, Nori, Croutons

水煮蛋、紫菜、面包丁

ADD ON 加料

Grilled Honey-Miso Chicken Breast + 30

香烤蜜汁味增鸡胸肉

Smoked Scottish Salmon  + 30

烟熏苏格兰三文鱼

BURRATA 布拉塔 88

Grilled Tomatoes, Avocado, Basil Oil

香烤番茄、鳄梨和罗勒油

PASTA

意大利面

½ BOSTON LOBSTER SPAGHETTI 298

半只波士顿龙虾意大利直面

CHOICES OF 可任选

Arrabbiata Sauce With

Cherry Tomato, Basil, Chili 

香辣番茄酱配搭小番茄、罗勒和辣椒

Traditional Aglio-Olio with

Olive Oil, Garlic, Chili 

传统蒜香意大利面配搭橄榄油、蒜头和辣椒

☆ RAVIOLI 128

意大利饺

Double Ravioli of Spinach & Pumpkin,

Butter Sage Sauce, Parmesan Cheese,

Toasted Hazelnut, Black Truffle

菠菜与南瓜双味意大利饺、奶油鼠尾草酱、

帕马森芝士、烤榛子和黑松露

SOUP

汤类

CHESTNUT & MUSHROOM SOUP 92

栗子蘑菇汤

Porcini, Morel, Portobello, Hohohotake,

Shiitake, French Chestnut, Black Truffle

牛肝菌菇、羊肚菌菇、大啡菇、日本白菇、

日本一口菇、法国栗子和黑松露

☆ TUSCANY CACCIUCCO 148

托斯卡纳海鲜汤

Tiger Prawn, Octopus, Asari Clam,

Mussels, Crab

虎虾、章鱼、花蛤、贻贝和螃蟹

PAPPADELLE 128

意大利宽面

Duck Confit Ragout, Porcini Mushroom,

Marjoram, Parmesan Cheese

油封炖鸭、牛肝菌菇、墨角兰和帕马森芝士

☆ BOTTONI ALLA PUTTANESCA 158

纽扣烟花女意大利面

Squid Ink Pasta Filled With Prawn,

Puttanesca Sauce, Mussels

墨鱼汁意大利面配搭明虾、烟花女面酱和贻贝

TORTELLI 158

意大利馄饨

Braised Wagyu Short Ribs With

Creamy Trumpet Mushroom Sauce

焖炖和牛小排配搭奶油杏鲍菇酱



CHEF'S SIGNATURE
厨师招牌菜



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LACTOSE
乳糖



EGG
蛋



PEANUT
花生



GLUTEN
麸质



TREE NUTS
坚果



SOY
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AQUARIUM

生猛海鲜

BOSTON LOBSTER  298 / 536

波士顿龙虾

Half or Whole 半只或整只

Burnt Garlic Butter, Chopped Chives,
Lyonnaise Baby Potatoes

奶油蒜烧、配搭细香葱碎、烤小马铃薯

☆ **LOBSTER GRATIN THERMIDOR**  620

法式焗龙虾

Whole Lobster Gratin With Porcini Mushroom,
Lyonnaise Baby Potatoes, Shaved Black Truffle

焗烤全龙虾配搭牛肝菌菇、
烤小马铃薯和刨片黑松露

SEAFOOD

海鲜

ATLANTIC TURBOT  248

大西洋多宝鱼

Bonito Sauce, Asari Clams,
Fermented Garlic, Red Capsicum

鲣鱼酱、花蛤、发酵大蒜和红灯笼椒

COD  198

鳕鱼

Braised Cod Tripe with Kanzuri & Saffron,
Green Pea Espuma, Tempura Avocado

焖炖鳕鱼肚配搭日式柚香辣椒及番红花、
青豆泡沫和鳄梨天妇罗

FOR TWO PERSONS

双人套餐

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***GRILLED SURF & TURF COMBINATION**  688

海陆双拼烧烤

Choices of 2 side dishes

附带2道自选配菜

Herb Crusted Half Lobster, Sabah Prawn,
Beef Angus Tenderloin, Thyme Juice,
American Sauce

外层裹上香草料的半只龙虾、沙巴大虾、
安格斯菲力牛排、百里香汁、美式酱

***AUSTRALIAN RACK OF LAMB**  638

澳洲羊排

Pistachio-crusted Lamb Rack,
Seasonal Vegetable,
Eggplant Caviar, Mint Sauce

外层裹上开心果的羊排、配搭新鲜时蔬、
茄子鱼子酱、薄荷酱

RISOTTO BOUILLABAISSÉ  645

马赛鱼汤意大利烩饭

Lobster, Octopus, Hokkaido Scallop,
Barramundi, Iranian Saffron

龙虾、八爪鱼、北海道扇贝、金目鲈、伊朗番红花



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LACTOSE
乳糖



EGG
蛋



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*SANTA MARIA GRILL

All Grilled Meats Are Complementary With One(1) Sauce & One(1) Side

☆ JAPANESE BEEF SERIES 日本牛肉系列

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

日本牛肉或和牛肉是指整个或部分源自于日本的牛肉

KAGAWA A5 SIRLOIN

香川A5西冷牛

Olive feed beef created since 700 A.D. on the island of Shodoshima, Kagawa prefecture. After the olives are pressed for olive oil, the fruit still has a lot of nutrients left in it and that oleic acid improves the tenderness and umami flavor of meat and is abundant in olives, a specialty of Kagawa

香川县的小豆岛自公元700年起就以橄榄喂养牛只。橄榄是香川县的特产，在被压榨成橄榄油后，其果实内仍有大量养分，而且当中富含油酸(Oleic acid)，可提高牛肉的嫩度和鲜味

200g 250g 300g
668 738 888

MIYAZAKI A5 TENDERLOIN

宫崎A5菲力牛排

This wagyu is born and raised and processed in the prefecture of Miyazaki, Japan. It has unique wagyu characteristics, such as buttery and tender texture

这种和牛在日本宫崎县培育、饲养和加工。它具有和牛独一无二的肉质特性，口感分外顺滑柔嫩

200g 250g 300g
578 650 728

TOMAHAWK A5

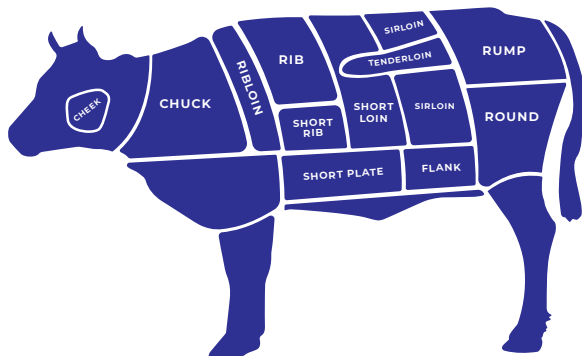
战斧 A5 牛排

This Wagyu is born raised and processed in the prefecture of Miyazaki, Japan. Carved from the rib and is known to be incredibly marbled, with large chunk of fat in the middle that melts deliciously when grilled

这种和牛在日本宫崎县培育、饲养和加工。从肋骨上切下的肉块会呈现出华丽的大理石纹理，切块中具有丰富的肌间脂肪，而且还会在烤制时逐渐融化，绽放出令人垂涎的肉香

ASK FOR AVAILABILITY
请问是否有提供

GUIDE TO OUR BEEF CUTS 牛肉部位分解图



☆ ANGUS BURGER 安格斯汉堡 118

*AVAILABLE FOR LUNCH ONLY 仅供午餐时段

House-made Minced Angus Beef Patty, Veal Bacon, Sunny Side Up, Gherkins, Cheddar Cheese, Onion, Tomato, Butter Lettuce

自制的安格斯牛肉馅饼、小牛培根、太阳蛋、腌小黄瓜、切达芝士、洋葱、番茄、奶油生菜



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*圣玛利亚烧烤精选

所有烧烤肉类皆配搭1份自选酱料和1份配菜

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ARGENTINIAN BEEF SERIES 阿根廷牛肉系列

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

德维萨(Devesa)牛肉来自于阿根廷潘帕斯省最优质的阿伯丁安格斯牛(Aberdeen Angus Cattle)品种

DEVESA CORN-FED ANGUS RIBLOIN

德维萨玉米饲安格斯肋眼牛排

200g	250g	300g
228	285	318

SPANISH BEEF SERIES 西班牙牛肉系列

Dry aged for 30 days

30天干式熟成牛肉

Our Galician beef range comes from retired Frisona dairy cows between 6 and 8 years. The older cattle are much plumper and have a higher fat percentage and better meat marbling as they feed on natural grass. With this, the Galician beef steaks has a distinct and unique flavour

我们的加利西亚(Galician)牛肉来自于饲养年份达6至8年的弗里索纳(Frisona)奶牛。由于以天然牧草为食,年龄较大的牛只拥有更充盈饱满、脂肪含量比例更高、大理石纹理更明晰的肉质。因此,加利西亚牛肉具有与众不同的独特风味

GALICIAN PRIME RIB

加利西亚牛肋排

700g
598

GALICIAN TENDERLOIN

加利西亚菲力牛排

200g	250g	300g
388	442	526

AUSTRALIAN BEEF SERIES 澳洲牛肉系列

Australian Beef Grass Fed from Gippsland

来自吉普斯兰的草饲澳洲牛肉

ANGUS T-BONE

安格斯T骨牛排

1kg
688

ANGUS TENDERLOIN

安格斯菲力牛排

200g	250g	300g
308	368	428

ANGUS WAGYU SIRLOIN

MARBLING 6-7

安格斯和牛西冷牛排

200g	250g	300g
328	388	448

ANGUS RIBLOIN

安格斯肋眼牛排

200g	250g	300g
288	338	388

SIDE DISH 配菜

☆ Sautéed Forest Mushroom 香炒野生蘑菇 	28
Grilled Cameron Green Asparagus With Harissa Sauce 烤金马伦青芦笋配上哈里萨酱   	28
Brussel Sprouts With Smoked Duck 菜胆配搭烟熏鸭肉 	28
Steak Cut Fries 炸薯角 	28
☆ Truffle Mashed Potatoes 松露薯泥 	28
Lyonnais Baby Potatoes 烤小马铃薯 	28

SAUCE 酱料

Peppercorn Trio 三色胡椒粒	25
Beef Jus 牛肉原汁	25
Béarnaise 法式伯那西酱 	25
Porcini & Trumpet De La Mort Mushroom 牛肝菌与灰喇叭菌	25
Chimichurri 阿根廷青酱 	25

TEA

茶

ENGLISH BREAKFAST 英式早茶	33
ORGANIC EARL GREY 有机格雷伯爵茶	33
POMEGRANATE OOLONG 石榴乌龙茶	33
GINGER OOLONG 姜乌龙茶	33
MOROCCAN MINT 摩洛哥薄荷茶	33
JAPANESE SENCHA 日本煎茶	33
CHAMOMILE 洋甘菊茶	33
ORGANIC ROOIBOS 有机南非博士茶	33
JASMINE 茉莉花茶	33
DARJEELING 大吉岭茶	33
LIPTON BLACK TEA 立顿红茶	25
TEH TARIK 拉茶	35
<i>Locally sourced</i> 本地来源	

NATURE'S MOCKTAIL

天然无酒精鸡尾酒

HORIZON ROYAL 地平线皇族 Orange, Carrot, Celery, Fresh Lemon Juice 橙子、胡萝卜、芹菜、鲜柠檬汁	39
HORIZON CRUSH 地平线之恋 Red Dragon Fruit, Watermelon, Fresh Lemon Juice 红火龙果、西瓜、鲜柠檬汁	39
HORIZON BOOSTER 地平线活力加 Cucumber, Young Ginger, Fresh Lemon Juices, Lemonade 黄瓜、嫩姜、鲜柠檬汁、柠檬水	39

COFFEE

咖啡

SINGLE ESPRESSO 单份浓缩咖啡	33
DOUBLE ESPRESSO 双份浓缩咖啡	36
AMERICANO 美式咖啡	32
MACCHIATO 玛奇朵	33
CAPPUCCINO 卡布奇诺	34
CAFFÈ LATTE 拿铁	34
KOPI TARIK 香浓拉咖啡 <i>Locally sourced</i> 本地来源	35
HOT CHOCOLATE 热巧克力	34
HOT MILK 热牛奶	28

COCKTAIL

鸡尾酒

APEROL SPRITZ 阿佩罗橙光 Aperol, Prosecco, Soda 阿佩罗利口酒、普罗赛克气泡酒、苏打水	63
NEGRONI 尼格罗尼 Gin, Campari, Sweet Red Vermouth 金酒、金巴利酒、甜红味美思酒	62
COSMOPOLITAN 大都会 Vodka, Orange Liqueur, Cranberry, Fresh Lime 伏特加、橙子利口酒、蔓越莓、新鲜青柠汁	54
WHISKEY SOUR 威士忌酸 Whiskey, Lemon, Simple Syrup 威士忌、柠檬、净糖浆	54

FRESHLY SQUEEZED JUICE

鲜榨果汁

ORANGE 橙汁	32
GREEN APPLE 青苹果汁	32
WATERMELON 西瓜汁	32
HONEYDEW 密瓜汁	32
CARROT 萝卜汁	32

SOFT DRINKS

汽水

COKE 可乐	24
COKE ZERO 无糖可乐	24
SPRITE 雪碧	24
GINGER ALE 姜汁汽水	24
TONIC WATER 奎宁水	24
SODA WATER 苏打水	24

WATER

饮用水

500ml 650ml 1 litre

DRINKING WATER 饮用水		20	
ACQUA PANNA 普娜天然泉水 <i>Natural Spring Water</i> 天然泉水	32		42
SAN PELLEGRINO 圣培露 <i>Sparkling Water</i> 气泡水	32		42

BOTTLED BEER

瓶装啤酒

GUINNESS STOUT 健力士黑啤 <i>325ml</i>	39
TIGER 虎牌啤酒 <i>325ml</i>	35
HEINEKEN 喜力啤酒 <i>325ml</i>	35

LIQUEUR SELECTIONS

精选利口酒

BY GLASS
Double Shot

一杯 (两盎司)

BY BOTTLE

一瓶

GRAND MARNIER 柑曼怡利口酒	60	620
KAHLÚA 甘露咖啡利口酒	60	610
DRAMBUIE 杜林标利口酒	60	550
LUXARDO LIMONCELLO 乐莎度柠檬利口酒	55	480
BAILEYS' IRISH CREAM 百利爱尔兰奶油甜酒	55	470
COINTREAU 君度利口酒	50	450

SPIRIT SELECTIONS

精选烈酒

BY GLASS
Double Shot

一杯 (两盎司)

BY BOTTLE

一瓶

BLENDED WHISKY

混合威士忌

ROYAL SALUTE 皇家礼炮 <i>Aged 21 years 酒龄21年</i>	230	2,700
JOHNNIE WALKER 尊尼获加 XR, Aged 21 Years 酒龄21年	180	2,000
JOHNNIE WALKER 尊尼获加 Black Label 黑牌	80	730
CHIVAS REGAL 芝华士 <i>Aged 12 years 酒龄12年</i>	95	900
JOHN JAMESON 约翰詹姆斯	80	800

SINGLE MALT WHISKY

单一麦芽威士忌

MACALLAN 麦卡伦 <i>Aged 15 years 酒龄15年</i>	230	2,400
MACALLAN 麦卡伦 <i>Aged 12 years 酒龄15年</i>	130	1,400
THE GLENLIVET 格兰威特 <i>Aged 18 years 酒龄18年</i>	220	2,100
THE GLENLIVET 格兰威特 <i>Aged 12 years 酒龄12年</i>	110	1,200

AMERICAN WHISKY

美国威士忌

RITTENHOUSE RYE 瑞顿房黑麦威士忌	110	1,000
MAKER'S MARK 美格威士忌	90	990

TEQUILA

龙舌兰

PATRÓN SILVER 培恩银龙舌兰酒 <i>Mexico 墨西哥</i>	120	1,200
DON JULIO REPOSADO 唐胡里奥金标龙舌兰酒 <i>Mexico 墨西哥</i>	80	700

SPIRIT SELECTIONS

精选烈酒

BY GLASS
Double Shot

一杯 (两盎司)

BY BOTTLE

一瓶

COGNAC

干邑

MARTELL CORDON BLEU 马爹利蓝带	260	2,800
MARTELL RED BARREL 马爹利红桶陈酿	100	1,100
HENNESSY X.O 轩尼诗 X.O	280	3,000
HENNESSY V.S.O.P 轩尼诗 V.S.O.P	140	1,300

VODKA

伏特加

RUSSIAN STANDARD IMPERIAL 俄罗斯斯丹达帝威 <i>Russia 俄罗斯</i>	120	1,200
BELVEDERE 雪树 <i>Poland 波兰</i>	90	950

GIN

金酒

MONKEY 47 DRY GIN 猴王47干金酒 <i>Germany 德国</i>	110	1,100
HENDRICKS 亨利爵士 <i>Scotland 苏格兰</i>	100	990

RUM

朗姆

KRAKEN SPICED RUM 挪威海怪加香黑朗姆酒 <i>Trinidad & Tabago 特立尼达和多巴哥</i>	90	800
HAVANA CLUB 3-YEAR 哈瓦那俱乐部3年朗姆酒 <i>Cuba 古巴</i>	80	780



DESSERT 甜品

☆ CHEESE SELECTION 精选芝士 30

With Raisin Bread, Honey, Caramelised Nuts

配搭葡萄干面包、蜜糖和焦糖坚果

☆ SICILIAN CANNOLI 西西里卡诺里卷 30

Cinnamon Fried Pastry Dough, Italian Ricotta Filling, Chocolate Pears, Pistachio Crumble

加入肉桂粉香炸的馅饼面团、意式里科塔芝士馅料、巧克力香梨和开心果碎

BLACK FOREST 黑森林 30

Chocolate Sponge, Almond Shortcrust, Cherries, Vanilla Ganache

巧克力海绵蛋糕、杏仁酥皮、樱桃、香草甘纳许

CAVIAR TIRAMISU 鱼子酱提拉米苏 30

Mascarpone Cream, Savoiardi, Lavazza Coffee Caviar

马斯卡彭奶油、手指饼干和拉瓦萨咖啡鱼子酱

BASQUE BURNT CHEESECAKE 巴斯克芝士蛋糕 30

Chantilly Cream, Vanilla, Raspberry Sauce

香缇奶油、香草和覆盆子酱

SANTA MARIA PINEAPPLE & COCONUT 30

圣玛丽亚黄梨与香椰

Grilled & Marinated With Pink Pepper, Served With Coconut Espuma

以粉红胡椒烧烤和腌制，配搭椰子泡沫

ICE CREAM 精选雪糕 13

SELECTIONS OF 任选

per scoop

Vanilla, Chocolate, Hazelnut 香草、巧克力、榛子

SORBET 精选雪葩 13

SELECTIONS OF 任选

per scoop

Mango, Raspberry 芒果、覆盆子



CHEF'S SIGNATURE
厨师招牌菜



WELLBEING
健康



VEGETARIAN
素食



LACTOSE
乳糖



PEANUT
花生



GLUTEN
麸质

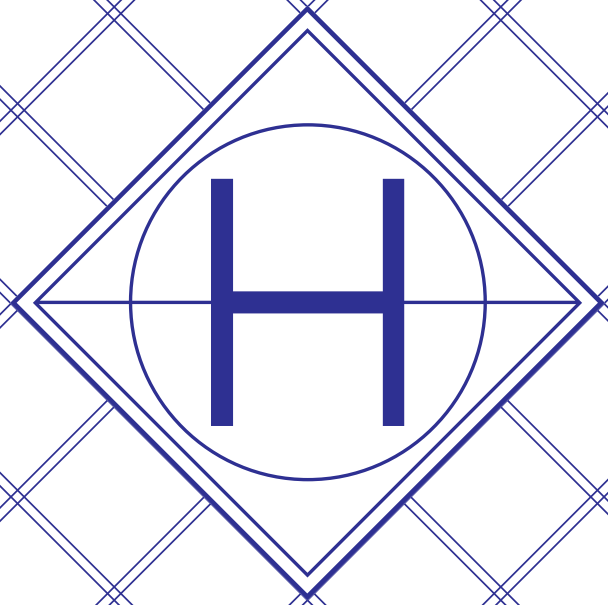


TREE NUTS
坚果

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

ALLERGY NOTICE The menu items may contain allergen ingredients. Before placing an order, kindly notify our host if you have any food allergy of special dietary requirements. 所有价格均以马来西亚令吉(MYR)进行计算且包含现有的政府税务。

过敏提示: 菜单中的佳肴可能含有过敏成分。若您对任何食物过敏或有特别的饮食要求，请在点餐前告知我们的餐厅领班。



HORIZON GRILL, 58TH FLOOR

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#horizongrill
#banyantreekualalumpur