

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。

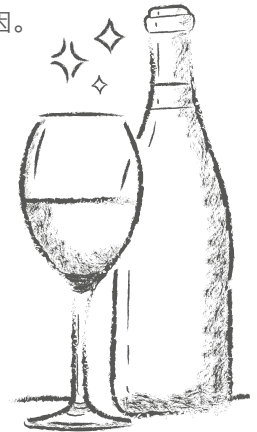
凭借充满亚洲创意元素且令人赞不绝口的现代欧式佳肴、吉隆坡令人叹为观止的天际线美景, 以及无微不至的绝佳服务, 且让我们带领您与您的挚爱携手共进, 迈上一趟令人回味无穷的美食之旅。

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。



**6-COURSE
TABLE PACKAGE**
6道菜套餐

HORIZON GRILL
WONDERS OF THE SEA
海洋盛宴

**MYR 788 NETT
PER PERSON**
每位 788 令吉

FIRST COURSE

第一道菜

CRAB SALAD 蟹肉沙拉 🍷🌿🐞

Avocado, Frisée, Tomato Confit
鳄梨、菊苣生菜和油封番茄

SECOND COURSE

第二道菜

JAPANESE TUNA RIBBONS 日式金枪鱼刺身卷 🍷🐟🌿

Kimchi, Shiso, Yuzu
泡菜、紫苏和柚子

THIRD COURSE

第三道菜

HOKKAIDO SCALLOP 北海道扇贝 🍷🌿🐞

Cauliflower, Edamame, Sea Urchin Sauce, Ikura and Black Truffle
花椰菜、毛豆、海胆酱、三文鱼子和黑松露

PASTA

意大利面

☆ **BOTTOMI 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

☆ **OCTOPUS 章鱼** 🍷🌿🐞

Miso Glazed, Smoked Carrot, Broccolini and Chili Oil
以味增上釉，配搭烟熏胡萝卜、花椰菜苗和辣椒油

Choice of One (1) Main

可任选一道主菜

☆ **MIYAZAKI TENDERLOIN 宫崎菲力牛排**

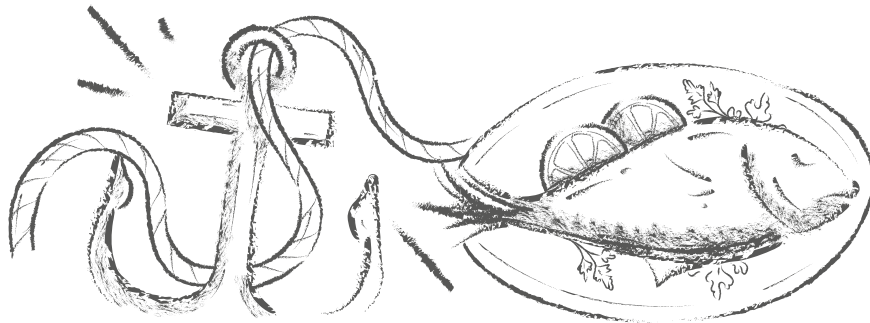
Pumpkin, Porcini Mushroom, Morrel Jus and Black Truffle
南瓜、牛肝菌菇、羊肚菌菇原汁和刨片黑松露

DESSERT

甜品

MILLE-FEUILLE 法式千层酥 🍷🌿

Phyllo Pastry with Vanilla Cream, Strawberry and Mint
妃乐酥皮，配搭香草奶油、草莓和薄荷



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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RAW BAR AND CAVIAR*

生鲜海鲜吧及鱼子酱*

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may cause foodborne illness risks.
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IRANIAN BELUGA CAVIAR 30G

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

800

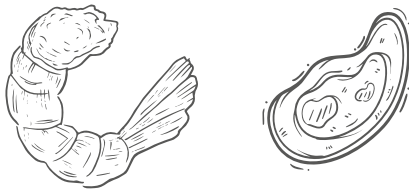
IRANIAN BAERII CAVIAR 30G

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

478



SEAFOOD TOWER 海鲜塔

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

888

CRAB SALAD 蟹肉沙拉

Avocado, Frisée, Tomato Confit, Raspberry, Basil
鳄梨、菊苣生菜、油封番茄、覆盆子和罗勒

95

JAPANESE TUNA RIBBONS

日式金枪鱼刺身卷

Kimchi, Shiso, Yuzu, Mango

泡菜、紫苏、柚子和芒果

128

STARTER

前菜

CHICKEN RILETTE 法式鸡肉酱

Porcini Mushroom, Quail Egg,
Hazelnut, Herb Salad

牛肝菌菇、帕马森芝士、细香葱和橄榄油

85

☆ BONE MARROW 牛骨髓

Steak Tartare Over Grilled
Bone Marrow, Shallot, Nori Chips

鞑靼牛肉配上烤牛骨髓、红葱和紫菜脆片

128

HOKKAIDO SCALLOPS 北海道扇贝

Cauliflower, Edamame, Sea Urchin Sauce,
Ikura, Black Truffle

花椰菜、毛豆、海胆酱、三文鱼子和黑松露

140

OYSTER ROCKEFELLER

洛克菲勒生蚝

3 pieces 3只

Gallagher Oyster, Gratinéed with
Spinach and Seaweed Butter

极品生蚝，以菠菜和昆布奶油加以焗烤

140



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
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SOY
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SHELLFISH
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FISH
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SALAD

沙拉

BEETROOT SALAD 甜菜根沙拉

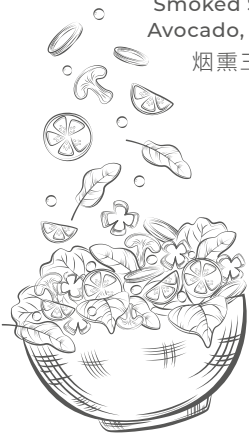
Creamy Smoked Burrata,
Marinated Heirloom Tomato, Herbs Salad
幼滑烟熏布拉塔、腌原种番茄和香草沙拉

88

SALADE 法式沙拉

Smoked Salmon, Organic Leaves, Celery,
Avocado, Tomato, Pecan Walnut Dressing
烟熏三文鱼、有机叶、芹菜、鳄梨、
番茄和碧根核桃酱

88



SOUP

汤类

SEAFOOD BISQUE

海鲜浓汤

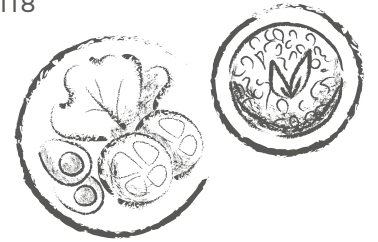
Octopus, Hokkaido Scallop,
Prawn, Clams, Mussels
章鱼、北海道扇贝、明虾、蛤蜊和贻贝

148

ONION SOUP 洋葱汤

Foie Gras, Black Truffle and Gruyere Toast
鹅肝、黑松露和格鲁耶尔芝士吐司

118



PASTA

意大利面

SPAGHETTI CIOPPINO

意大利面海鲜汤

Crab, Lobster, Prawn, Clams,
Mussels, Tomato, Basil, Chili
螃蟹、龙虾、明虾、蛤蜊、贻贝、
番茄、罗勒和辣椒

275

★ PAPPARDELLE 意大利宽面

Duck Confit, Porcini Mushroom,
Parmesan Cheese and Black Truffle
油封炖鸭、牛肝菌菇、帕马森芝士和黑松露

148

★ BOTTONI ALLA PUTTANESCA

纽扣烟花女意大利面

Squid Ink Pasta, Filled with Prawn,
Puttanesca Sauce and Mussel
墨鱼汁意大利面配搭明虾、烟花女面酱和贻贝

158

PARMESAN-FILLED RAVIOLI WITH WAGYU BEEF BOLOGNESE

帕马森芝士意大利饺配搭和牛肉酱

Creamy Parmesan Core,
Slow Braised Wagyu Bolognese
幼滑的帕马森芝士块、慢炖和牛肉酱

148



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WELLBEING
健康



VEGETARIAN
素食



VEGAN
纯素



LACTOSE
乳糖



EGG
蛋



PEANUT
花生



GLUTEN
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SANTA MARIA GRILL

圣玛丽亚烧烤精选

食用生冷或未彻底煮熟的肉类、禽类、海鲜、贝类或鸡蛋可引发食源性疾病的风险。

All Grilled Meats Are Complementary With One (1) Sauce & One (1) Side
所有烧烤肉类皆配搭1份自选酱料和1份配菜

☆ 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

TOTTORI A5 SIRLOIN

香川 A5 西冷牛

Tottori Wagyu have intense marbling, umami flavours and that delightful melt-in-the-mouth texture so beloved among Wagyu devotees. Cattle are raised in Tottori Prefecture at Mt. Daisen

鸟取和牛肉具有密集的大理石纹理、迷人的鲜味，以及入口即化的愉悦口感，在和牛爱好者间备受追捧。这些牛只饲养于鸟取县的大山一带



200g	250g	300g
600	698	788

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 know 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献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

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
668	728	888

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



CHEF'S SIGNATURE
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WELLBEING
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素食



VEGAN
纯素



LACTOSE
乳糖



EGG
蛋



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AUSTRALIAN BEEF SERIES

澳洲牛肉系列

AUSTRALIAN BEEF GRASS FED

草饲澳洲牛肉

ANGUS TENDERLOIN

安格斯菲力牛排



200g	250g	300g
308	368	398

ANGUS RIBEYE

安格斯肋眼牛排



200g	250g	300g
288	338	388

AUSTRALIAN SANCHOKU WAGYU BEEF

澳洲金产直和牛肉

MB 6/7

SIRLOIN

西冷牛排



200g	250g	300g
328	388	448

RIBEYE

肋眼牛排



200g	250g	300g
342	408	462

TOMAHAWK BUTTER TRUFFLE DRY AGE

战斧牛排

奶油黑松露干式熟成



1.5kg
1200

SPANISH BEEF SERIES

西班牙牛肉系列

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
498

GALICIAN TENDERLOIN

加利西亚菲力牛排



200g	250g	300g
358	392	442

SIDE DISH 配菜

- ☆ Sautéed Forest Mushroom 香炒野生蘑菇 28
- ☆ Grilled Cameron Green Asparagus With Harissa Sauce 28
烤金马伦青芦笋配上哈里萨酱
- Brussel Sprouts With Smoked Duck 28
菜胆配搭烟熏鸭肉
- Steak Cut Fries 炸薯角 28
- Truffle Mashed Potatoes 松露薯泥 28
- Caesar Salad 凯撒沙拉 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 25
- 牛肝菌与灰喇叭菌
- Chimichurri 阿根廷青酱 25



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厨师招牌菜



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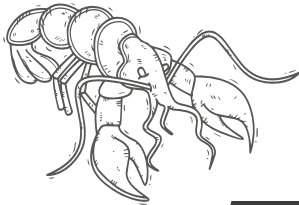
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FROM THE SEA 生猛海鲜

☆ **OCTOPUS 章鱼** 
Miso Glazed, Smoked Carrot, Broccolini
以味增上釉, 搭配烟熏胡萝卜和花椰菜苗
198


COD 鳕鱼 
Cod Tripe, Kanzuri Sauce,
Capsicum, Olive and Confit Tomato
鳕鱼肚、日式柚香辣椒酱、灯笼椒、
橄榄和油封番茄
198



BOSTON LOBSTER 波士顿龙虾 
± 500/600 GM
Grilled on Charcoal with Sambal and
Calamansi Butter, Asparagus, and Chives
以炭火烧烤, 搭配叁峇和酸柑奶油、芦笋和细香葱
535

☆ **BOSTON LOBSTER THERMIDOR** 
法式焗波士顿龙虾
± 500/600 GM
Gratinéed with Porcini Mushroom,
Black Truffle and Green Vegetable
焗烤龙虾搭配牛肝菌菇、黑松露和新鲜蔬菜
588

FOR SHARING 共享菜肴

SURF & TURF 海陆双拼烧烤 
Herbs Crusted Half Lobster, Sabah Prawns,
Australian Beef tenderloin,
Thyme Juice, American Sauce
2 Side Dishes Of Your Choice
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
任选 2 款配菜
688

☆ **AUSTRALIAN RACK OF LAMB** 
澳洲羊排
Pistachio-Crusted,
Parmesan Mushroom Risotto,
Confit Tomato, Basil
外层裹上开心果的羊排,
配搭帕马森芝士蘑菇烩饭、油封番茄和罗勒
558

**CATCH OF THE DAY
EN PAPILOTTE** 
生鲜鱼获纸包料理
Prawn, Scallops, Clam, Asparagus,
Mediterranean Condimen
鲜虾、扇贝、蛤蜊、芦笋和地中海式调味料
555

SAKURA ZA'ATAR ½ CHICKEN 
樱花萨塔香鸡 半只
Roasted Vegetable, Sesame, Pomegrate and Yogurt
香烤蔬菜、芝麻、石榴和酸奶
148



 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

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 or 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。

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 <i>Locally sourced</i> 本地来源	35

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

BOTTLED BEER 瓶装啤酒

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

SOFT DRINK 汽水

COKE 橙汁	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

LIQUEUR SELECTION 精选利口酒

	BY GLASS Double Shot	BY BOTTLE 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

WATER 饮用水

500ml 650ml 1 litre

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

SPIRIT SELECTIONS 精选烈酒

	BY GLASS <i>Double Shot</i> 一杯 (两盎司)	BY BOTTLE 一瓶		BY GLASS <i>Double Shot</i> 一杯 (两盎司)	BY BOTTLE 一瓶
BLENDED WHISKY 混合威士忌			COGNAC 干邑		
ROYAL SALUTE 皇家礼炮 <i>Aged 21 years 酒龄 21 年</i>	230	2,700	MARTELL CORDON BLEU 马爹利蓝带	260	2,800
JOHNNIE WALKER 尊尼获加 <i>XR, Aged 21 years 酒龄 21 年</i>	180	2,000	MARTELL RED BARREL 马爹利红桶陈酿	100	1,100
JOHNNIE WALKER 尊尼获加 <i>Black Label 黑牌</i>	80	730	HENNESSY X.O 轩尼诗 X.O	280	3,000
CHIVAS REGAL 芝华士 <i>Aged 12 years 酒龄 12 年</i>	95	900	HENNESSY V.S.O.P 轩尼诗 V.S.O.P	140	1,300
JOHN JAMESON 约翰詹姆斯	80	800			
SINGLE MALT WHISKY 单一麦芽威士忌			VODKA 伏特加		
MACALLAN 麦卡伦 <i>Aged 15 years 酒龄 15 年</i>	230	2,400	RUSSIAN STANDARD IMPERIAL 俄罗斯斯丹达帝威 <i>Russia 俄罗斯</i>	120	1,200
MACALLAN 麦卡伦 <i>Aged 12 years 酒龄 12 年</i>	130	1,400	BELVEDERE 雪树 <i>Poland 波兰</i>	90	950
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	GIN 金酒		
AMERICAN WHISKY 美国威士忌			MONKEY 47 DRY GIN 猴王 47 干金酒 <i>Russia 俄罗斯</i>	110	1,100
RITTENHOUSE RYE 瑞顿房黑麦威士忌	110	1,000	HENDRICKS 亨利爵士 <i>Scotland 苏格兰</i>	100	990
MAKER'S MARK 美格威士忌	90	990			
TEQUILA 龙舌兰			RUM 朗姆		
PATRÓN SILVER 培恩银龙舌兰酒 <i>Mexico 墨西哥</i>	120	1,200	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
DON JULIO REPOSADO 唐胡里奥金标龙舌兰酒 <i>Mexico 墨西哥</i>	80	700	HAVANA CLUB 3-YEAR 哈瓦那俱乐部 3 年朗姆酒 <i>Cuba 古巴</i>	80	780

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