

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。

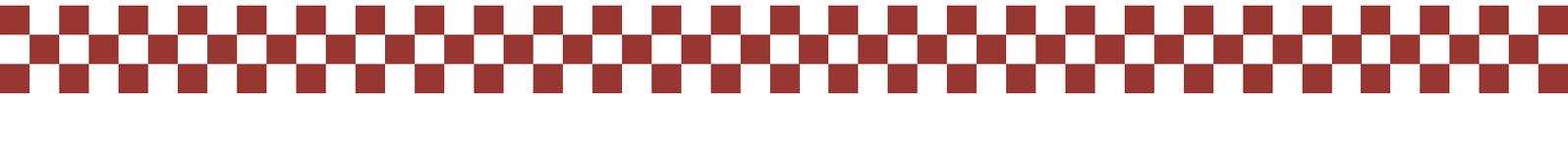
凭借充满亚洲创意元素且令人赞不绝口的现代欧式佳肴、吉隆坡令人叹为观止的天际线美景, 以及无微不至的绝佳服务, 且让我们带领您与您的挚爱携手共进, 迈上一趟令人回味无穷的美食之旅。

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。



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.
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。

BELUGA CAVIAR 25G

大白鲟鱼子酱 25克

800

OSSETRA CAVIAR 30G

奥塞特拉鱼子酱 30克

478

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

☆ SEAFOOD TOWER 海鲜塔

SO₂

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

☆ OYSTER ROCKEFELLER

洛克菲勒生蚝

3 pieces 3只

Gratinéed with Spinach and Seaweed Butter
以菠菜和昆布奶油加以焗烤

148

STARTER

前菜

CRAB SALAD

蟹肉沙拉

Avocado, Organic Greens, Tomato Confit,
Raspberry & Basil
鳄梨、有机鲜蔬、油封番茄、覆盆子和罗勒

95

☆ 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

Piquillo Purée, Bagna Cauda, Capers & Ikura
皮奎洛辣椒泥、大蒜鳀鱼热沾酱、酸豆和三文鱼子

128

PUMPKIN SALAD

南瓜沙拉

Herb Hummus, Spinach & Pomegranate
香草鹰嘴豆泥、菠菜和石榴

58



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SOUP

汤类

☆ BOUILLABAISSSE

马赛鱼汤



Octopus, Hokkaido Scallop,
Prawns, 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 Gruyère Toast

鹅肝、黑松露和格鲁耶尔芝士吐司

118

PASTA

意大利面

SPAGHETTI DI MARE

意大利面海鲜汤



Crab, Prawns, Clams,
Mussels, Bottarga & Lemon

蟹肉、明虾、蛤蜊、贻贝、乌鱼子和柠檬

158

BOTTONI

纽扣意大利面



Filled with Eggplant,
Creamy Tomatoes,
Burrata Sauce & Kalamata Olives

内馅包含茄子、奶油番茄、
布拉塔酱和卡拉马塔橄榄

138

PAPPARDELLE

意大利宽面



Lamb Confit, Morel Mushrooms,
Parmesan & Black Truffle

油封小羊肉、羊肚菌菇、帕马森芝士和黑松露

148



CHEF'S
SIGNATURE
厨师招牌菜

WELLBEING
健康

VEGETARIAN
素食

VEGAN
纯素

EGGS
蛋

DAIRY
乳制品

PEANUTS
花生

GLUTEN
麸质

FISH
鱼

NUTS
坚果

SOYA
大豆

SESAME
芝麻

CRUSTACEANS
甲壳类

SPICY
辛辣

MOLLUSCS
贝类

MUSTARD
芥末

LUPIN
羽扇豆

CELERY
芹菜

SULPHITES
亚硫酸盐

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SANTA MARIA GRILL

圣玛丽亚烧烤精选

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
518	598	688

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
550	628	718

ARGENTINIAN BEEF SERIES

阿根廷牛肉系列

DEVESA CORN-FED	200g	250g	300g
ANGUS RIBLOIN	228	285	318
德维萨玉米饲安格斯肋眼牛排			

AUSTRALIAN BEEF SERIES

澳洲牛肉系列

AUSTRALIAN GRASS-FED BEEF

澳洲草饲牛肉

ANGUS TENDERLOIN	200g	250g	300g
安格斯菲力牛排	308	348	378
ANGUS RIBEYE	200g	250g	300g
安格斯肋眼牛排	288	318	348

AUSTRALIAN SANCHOKU WAGYU

澳洲金产直和牛肉

SIRLOIN MB 6-7	200g	250g	300g
西冷牛排 MB 6-7	328	388	448
RIBEYE MB 6-7	250g	300g	
肋眼牛排 MB 6-7	408	462	

☆ BUTTER-TRUFFLE DRY-AGED

TOMAHAWK MB 6-7	1.5kg
奶油黑松露干式熟成战斧牛排 MB 6-7	1,200



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☆ LES CLASSIQUES DE LA MAISON 经典私房菜

ROSSINI 罗西尼 🍷🍴

Angus Tenderloin, Foie Gras,
Spinach & Black Truffle
安格斯菲力牛排、鹅肝、菠菜和黑松露

358

WAGYU BEEF CHEEK

和牛面颊 🍷🍴

Slow-Braised Beef Cheek,
Red Wine Sauce,
Baby Vegetables &
Creamy Potatoes

焖炖和牛面颊、红酒酱、
幼嫩鲜蔬和幼滑薯泥

148

STEAK AU POIVRE

法式黑椒牛排 🍷🍴

Wagyu Sirloin, Creamy
Five-Peppercorn Sauce & Parmesan Fries
和牛西冷牛排、奶油五色胡椒酱和
帕马森芝士薯条

388

THE GOLDEN BURGER IS BACK - A LEGEND RETURNS

黄金汉堡再现——传奇归来 🍷🍴

500 g Wagyu Patty, Foie Gras,
Cage-Free Egg, Black Truffle & Gold Leaf
500 g 和牛肉饼、鹅肝、
走地鸡蛋、黑松露和金箔

460

SIDE DISH 配菜

28 Each 一份

GRILLED FOREST MUSHROOMS WITH BLACK GARLIC

香烤野菇配黑蒜 🍄

GREEN ASPARAGUS WITH HARISSA SAUCE

青嫩芦笋配上哈里萨酱 🍄🌶️

BRUSSELS SPROUTS WITH SMOKED DUCK

菜胆配搭烟熏鸭肉 🍷

PARMESAN-CUT FRIES

帕马森芝士炸薯角 🍷🍴

TRUFFLE MASHED POTATOES

松露薯泥 🍷🍴

CAESAR SALAD

凯撒沙拉 🍷🍴🥗

SAUCE 酱料

25 Each 一份

PEPPERCORN TRIO

三色胡椒粒 🍷

BEEF JUS

牛肉原汁 🍷

BÉARNAISE

法式伯那西酱 🍷🍴

CHIMICHURRI

阿根廷青酱 🍷🍴

30 Each 一份

PORCINI & TRUMPET DE LA MORT MUSHROOM

牛肝菌与灰喇叭菌 🍷



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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、
澳洲菲力牛排、百里香汁、美式酱

任选 2 款配菜

688

AUSTRALIAN RACK OF LAMB

澳洲羊排

Beetroot Gnocchi, Parmesan & Porcini Mushrooms

配搭甜菜根面疙瘩、帕马森芝士和牛肝菌菇

488

SAKURA HALF CHICKEN ALLA DIAVOLA

恶魔风味樱花鸡 半只



Roasted Potatoes, Diavola Sauce & Lemon

配上香烤马铃薯、恶魔辣酱和柠檬

148

RISOTTO ALLA MILANESE

米兰式烩饭



Saffron Risotto, Braised
Veal Ossobuco, Gremolata

藏红花烩饭、意大利烩牛膝、

意式综合香草料

488

FROM THE SEA

生猛海鲜

COD 鳕鱼



Cod Tripe, Wakame Sauce,
Bonito Espuma & Edamame
鳕鱼肚、裙带菜酱、鲣鱼泡沫和毛豆

198

GRILLED BARRAMUNDI & BROCCOLINI

香烤金目鲈和花椰菜苗



Romesco, Lemon & Hazelnut

配上红椒坚果酱、柠檬和榛子

148

WHOLE LOBSTER PROVENCALE EN PAPILOTTE

普罗旺斯纸包龙虾

Heirloom Tomato,
Kalamata Olives,
Mediterranean Herbs
and Capers

原种蕃茄、卡拉玛塔橄榄、

地中海香草与酸豆

535



CHEF'S
SIGNATURE
厨师招牌菜



WELLBEING
健康



VEGETARIAN
素食



VEGAN
纯素



EGGS
蛋



DAIRY
乳制品



PEANUTS
花生



GLUTEN
麸质



FISH
鱼



NUTS
坚果



SOYA
大豆



SESAME
芝麻



CRUSTACEANS
甲壳类



SPICY
辛辣



MOLLUSCS
贝类



MUSTARD
芥末



LUPIN
羽扇豆



CELERY
芹菜



SULPHITES
亚硫酸盐

SO₂

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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 <i>Locally sourced</i> 拉茶 本地来源	33

NATURE'S MOCKTAIL 天然无酒精鸡尾酒

KIWI ASAM BOI 奇异酸梅汁 Kiwi Purée, Sour Plum, Ginger Ale 奇异果泥、酸梅、姜汁汽水	39
GOLDEN ELIXIR 黄金甘露 Mango Purée, Jasmine Tea, Mint 芒果泥、茉莉花茶、薄荷	39
TROPICAL CITRUS 热带柑橘 Orange, Pineapple, Grenadine, Lemon Juice 橙、黄梨、红石榴糖浆、柠檬汁	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 <i>Locally sourced</i> 香浓拉咖啡 本地来源	35
HOT CHOCOLATE 热巧克力	34
HOT MILK 热牛奶	28

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 DRINK 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

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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	

SIGNATURE IN-HOUSE COCKTAILS 招牌自制鸡尾酒

PASSION FRUIT SOUR 百香果酸酒 Vodka, Passion Fruit Purée, Lemon Juice, Egg White, Sugar 伏特加、百香果泥、柠檬汁、蛋白、糖	65
STRAWBERRY RUM COOLER 草莓朗姆冰饮 Rum, Strawberry Puree, Mint, Lime Juice, Soda 朗姆酒、草莓泥、薄荷、青柠汁、苏打水	65
TEQUILA LIME BREEZE 龙舌兰青柠风 Tequila, Orange, Lime Juice, Sugar 伏特加、橙子利口酒、蔓越莓、新鲜青柠汁	65

BOTTLED BEER 瓶装啤酒

GUINNESS STOUT 健力士黑啤 325ml	42
TIGER 虎牌啤酒 325ml	42
HEINEKEN 喜力啤酒 325ml	42

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	65
NEGRONI 尼格罗尼 Gin, Campari, Sweet Red Vermouth 金酒、金巴利酒、甜红味美思酒	65
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	58

WHISKEY SOUR 威士忌酸 Whiskey, Lemon, Egg White, Simple Syrup 威士忌、柠檬、蛋白、净糖浆	58
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LIQUEUR SELECTION 精选利口酒

	BY GLASS 一杯	BY BOTTLE 一瓶	
	Single Shot 一盎司	Double Shot 两盎司	
GRAND MARNIER 柑曼怡利口酒	30	60	620
KAHLÚA 甘露咖啡利口酒	30	60	610
DRAMBUIE 杜林标利口酒	30	60	550
LUXARDO LIMONCELLO 乐莎度柠檬利口酒	28	55	480
BAILEYS' IRISH CREAM 百利爱尔兰奶油甜酒	28	55	470
COINTREAU 君度利口酒	25	50	450

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SPRIT SELECTIONS

精选烈酒

BY GLASS BY BOTTLE
一杯 一瓶
Single Shot 两盎司
Double Shot 两盎司

BY GLASS BY BOTTLE
一杯 一瓶
Single Shot 两盎司
Double Shot 两盎司

BLENDDED WHISKY 混合威士忌

ROYAL SALUTE 皇家礼炮 <i>Aged 21 years 酒龄 21 年</i>	115	230	2,700
JOHNNIE WALKER 尊尼获加 <i>XR, Aged 21 years 酒龄 21 年</i>	90	180	2,000
JOHNNIE WALKER 尊尼获加 <i>Black Label 黑牌</i>	40	80	730
CHIVAS REGAL 芝华士 <i>Aged 12 years 酒龄 12 年</i>	48	95	900
JOHN JAMESON 约翰詹姆斯	40	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>	115	230	2,400
MACALLAN 麦卡伦 <i>Aged 12 years 酒龄 12 年</i>	65	130	1,400
THE GLENLIVET 格兰威特 <i>Aged 18 years 酒龄 18 年</i>	110	220	2,100
THE GLENLIVET 格兰威特 <i>Aged 12 years 酒龄 12 年</i>	55	110	1,200

AMERICAN WHISKY 美国威士忌

RITTENHOUSE RYE 瑞顿房黑麦威士忌	55	110	1,000
MAKER'S MARK 美格威士忌	45	90	990

TEQUILA 龙舌兰

PATRÓN SILVER 培恩银龙舌兰酒 <i>Mexico 墨西哥</i>	60	120	1,200
DON JULIO REPOSADO 唐胡里奥金标龙舌兰酒 <i>Mexico 墨西哥</i>	40	80	700

COGNAC 干邑

MARTELL CORDON BLEU 马爹利蓝带	130	260	2,800
MARTELL RED BARREL 马爹利红桶陈酿	50	100	1,100
HENNESSY X.O 轩尼诗 X.O	140	280	3,000
HENNESSY V.S.O.P 轩尼诗 V.S.O.P	70	140	1,300

VODKA 伏特加

RUSSIAN STANDARD IMPERIAL 俄罗斯斯丹达帝威 <i>Russia 俄罗斯</i>	60	120	1,200
BELVEDERE 雪树 <i>Poland 波兰</i>	45	90	950

GIN 金酒

MONKEY 47 DRY GIN 猴王 47 干金酒 <i>Russia 俄罗斯</i>	55	110	1,100
HENDRICKS 亨利爵士 <i>Scotland 苏格兰</i>	50	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>	45	90	800
HAVANA CLUB 3-YEAR 哈瓦那俱乐部 3 年朗姆酒 <i>Cuba 古巴</i>	40	80	780

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

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