

CHAMBERS GRILL

Est. 2013



APPERTIZER


-  **Classic Caesar Salad** 48
Romaine Lettuce, Grilled Chicken, Poached Egg,
Shaved Parmesan, Croutons
- Grilled Bay Scallop (Promotion Item)** 79
Aromatic Vegetables, Herbal Emulsion
-  **Pan-Fried Foie Gras** 58
Caramelized Apple Chutney, Toasted Brioche
-  **Blue Swimmer Crab Cakes** 58
Pickled Cucumber, Mesclun Salad, Tartar Sauce
- Buffalo Mozzarella** 58
Heirloom Tomato and Fennel, Orange Vinaigrette
-  **Lobster Bisque (A)** 58
Brandy Whipped Cream, Fine Herbs
-  **Cream Of Mushroom Soup (V)** 42
Truffle Infused Cream, Garlic Bread

MAINS


From The Land

Lamb Cutlet - 270g Victoria, Australia 185

Grilled Spring Chicken with Honey Glazed 111
300g Penang Malaysia

 **Chambers Signature Wagyu Burger** 121
200g Australian Wagyu Beef Patties, Aged Cheddar Cheese,
Homemade Tomato Bell Pepper Chutney, Dijon Mayo,
Brioche Burger Bun. Served With Steak Fries


From The Sea

 **Salmon Fillet - 180g**, Norwegian 164

Grilled King Prawns - 350g, Sarawak 206


CHAMBERS MEAT CUTS

On The Bone Classic Sharing Cuts –
Himalayan Salt Cabinet Dry Aged

 **Wagyu Tomahawk MBS6 (Promotion Item)** 690
Grain Fed, Queensland, Australia, 1kg

Angus Tomahawk (Promotion Item) 540
Grain Fed, Queensland, Australia, 1kg

JAPANESE A5 WAGYU SIRLOIN

 **A5 Wagyu Sirloin (Promotion Item)** 480
250g, Tokushima, Japan


Sauces


*Natural Jus, Sarawak Peppercorn Sauce, Red Wine Jus,
Mushroom Sauce, Béarnaise Sauce, Smoky Butter*

CHAMBERS MEAT CUTS

On The Bone Classic Sharing Cuts –
Himalayan Salt Cabinet Dry Aged

Classic Cuts

 **Wagyu Rib Eye, MBS7 (Promotion Item)** 311
Grain & Rice Fed, Queensland, Australia, 300g

 **Wagyu Sirloin, MBS7 (Promotion Item)** 290
Grain Fed, Queensland, Australia, 300g

Black Angus Rib Eye 227
Grain Fed, Queensland, Australia, 300g

Tenderloin 211
Grass-Fed, Western Australia, 220g

Add to Your Cuts

Grilled Scallop Per Piece 19

2 Fried Eggs 11

Pan Fried Foie Gras 47

SIDES DISHES

 **Steak Fries (V)** 27

Mash Potato (V) 27


Mac N' Cheese (V) 37

Grilled Asparagus with Lemon Zest (V) 27

 **Twice Cooked Portobello Mushroom (V)** 27

Broccoli Florets with Crispy Garlic 27

Sautéed Herbal Spinach (V) 37

 **Over The Top Fries with Truffle Oil
with Parmesan(V)** 37



Weeds & More
Local Traceable Heirloom

Tray Baked-Roots Vegetables 37


Sautéed Kale Blue Scotch with Garlic and Lemon 37

DESSERT

 **Yuzu Lemon Cheese Cake, Fresh Berries** 37

 **Warm Chocolate Pecan Brownies, Vanilla Ice Cream** 37

Vanilla Bean Crème Brûlée 37

 **Grilled Poached Pineapple with Rum and Raisin
Ice Cream (A)** 37

(A) - Alcohol - Chef's Special (V) - Vegetarian
** Promotion Item not applicable for Hilton Dinning E-Certificate**

WINE BY GLASS

Champagne	Glass	Bottle
Mumm Cordon Rouge, NV, France	138	625
Sparkling		
Angove Chalk Hill Blue, NV Australia	85	380
White Wine		
Jim Barry Lodge Hill, Riesling, 2018, Australia	82	375
Mount Olympus, Sauvignon Blanc, 2019, N. Zealand	62	280
Yalumba Y Series, Chardonnay, 2019, Australia	92	456

Red Wine

Mount Olympus, Pinot Noir, 2019, N. Zealand	62	280
Teusner The Riebke, Shiraz, 2018, Australia	75	350
Jim Barry Cover Drive, Cabernet Sauvignon, 2017, Australia	92	456

Dessert Wine

Carmes De Rieussec by Château Rieussec, 2011, France	142	700
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COCKTAILS

JUNGLE BIRD SERIES

Original Jungle Bird	Glass
Jamaican Dark Rum, Campari, Lime Squeeze, Fresh Pineapple Juice	42
Jackfruit Jungle Bird	63
Jackfruit and Thyme-Infused Campari, Jamaican Dark Rum, Lime Squeeze, Donut Syrup, Pineapple Puree, Fresh Pineapple Juice	
American Jungle Bird	63
Makers Mark Whiskey, Aperol, Lime Squeeze, Fresh Pineapple Juice, Egg White	
Morning Bird	63
Jamaican Dark Rum, Coffee Bean Infused Campari, Grapefruit Juice, Curry Leaf, Lime Squeeze, Pineapple Puree, Fresh Pineapple Juice	
Mexican Jungle Bird	63
Olmecca Gold Tequila, Agave Syrup, Grapefruit Juice, Lime Squeeze, Curry Leaf, Aperol	

CLASSIC

Negroni	53
Beefeater Gin, Campari, Sweet Vermouth	
Old Fashion	47
Jack Daniel, Angostura Bitter, Brown Sugar Stick	
Perfect Vesper	47
Beefeater Gin, Absolut Vodka, Cinzano Vermouth	
Mojito	53
Havana Rum, Monin Mint, Brown Sugar, Fresh Lime, Fresh Mint Leaves, Topped with a splash of Soda Water	
Pina Colada	47
Havana Rum, Malibu, Fresh Milk, Monin Coconut, Pineapple Juice	

BOTTLE BEER

Corona	47
Asahi	42
Carlsberg	42

SINGLE MALT WHISKEYS

SPEY SIDE

Glenlivet 12 Years	Glass	Bottle
	37	770
Glenlivet 15 Years	58	1195
Glenlivet 18 Years	74	1469
Singleton 18 Years	74	1160
Macallan Fine Oak	56	1170
Macallan 18 Years	158	2882
Glenfiddich 12 Years	37	770
Glenfiddich 18 Years	83	1877

BLENDS

Chivas 12 Years	Glass	Bottle
	36	614
Chivas Mizunara	53	
Chivas 18 Years	69	1168
Johnie Walker Black	43	633
Johnie Walker Blue	108	2689

COGNAC

Martell Noblige	Glass	Bottle
	43	633
Martell Cordon Bleu	98	1200
Hennessy VSOP	39	642
Remy Martin VSOP	37	651

VODKA

Absolut Blue	Glass	Bottle
	36	480
Absolut Elyx	39	717
Grey Goose	45	630

GIN

Beefeater	Glass	Bottle
	42	480
Beefeater 24	53	939
Tanqueray 10	53	530
Hendrick's	53	730
Bombay	42	495

RUM

Havana 7 Years	Glass	Bottle
	53	1033
Captain Morgan	37	448
Bacardi Carta Blanca	39	480
Cachaca	39	486
Ron Zacapa XO	74	1749

TEQUILA

Olmecca Gold	Glass	Bottle
	36	480
Don Julio	37	517
Jose Cuervo	37	456

MOCKTAIL

Classic Fruit Punch	35
Vojito	35
Virgin Pina Colada	35

MINERAL WATER

Acqua Panna or San Pellegrino 250ml	31
Acqua Panna or San Pellegrino 750ml	36
Water by Glass	3

All prices quoted in Ringgit Malaysia are inclusive 10% service charge and 6% service tax. Menu are subject to change based on produce availability. Please highlight any specific food allergies or intolerances to our colleagues before ordering.