

SALAD LYONNAISE, SEARED SMOKED DUCK BITS & GRAIN MUSTARD

Roast potato salad, soft boiled 'kampung' egg & IO evoo garlic RM 29

STUFFED ZUCCHINI

Lamb ragout, tomato concasse, provolone cheese & crispy basil RM 48

CHAR-GRILLED PULPO

Potato puree, smoked paprika, pickled onion, basil oil & garlic aioli RM 85

BAKED ONION

White & red onion soup, gruyere cheese & brioche crouton RM 33

SPANISH BONE MARROW

Roasted bone marrow, porcini espuma, smoked garlic, brown onion & brioche toast RM 75

SUPREME CHICKEN BREAST & TRUFFLE

Garlic mashed potato, buttered spinach & mushroom, red pepper coulis & creamy herb sauce RM 75

GARLIC BUTTER KING PRAWN

3 pcs king prawn, chili, curry leaf, grilled lemon & toasted brioche RM 98

CHARCOAL GRILL NEW ZEALAND LAMB RACK

300g Frenched lamb rack, mashed potato, grilled vegetables & peppercorn sauce

RM 138

CHARRED ROMAINE LETTUCE

Garlic anchovy dressing, crispy baguette cherry tomato & grated parmigiano reggiano

RM 29

SIZZLING TIGER PRAWN

In olive oil, garlic, chilli, parsley & served with house bread rolls RM 68

SEAFOOD BISQUE

Rich flavoured sea prawn broth, tiger prawn, cod fish, lump fish caviar & IO white evoo RM 38

AUSTRALIAN BARBEQUED **BEEF BACK RIBS**

40 hours sous vide & 3 hours hickory wood smoked Australian beef back ribs, sultana coleslaw, sweet potato fries & pineapple **BBO** sauce RM 85

BLACK ANGUS BEEF BRAISED CHEEK

Mashed potato, charred broccoli, onion confit & au jus RM 98

CHARCOAL GRILL ALASKAN BLACK COD

200g marinated black cod, grilled asparagus, buttery roast potato, grilled lemon & Béarnaise sauce RM 110

LET US BEGIN

SOUP

SOLO MAINS For 1



SHARING MAINS For 2

SHARING CUT

CHARCOAL GRILLED SURF & TURF

King prawn, Spanish pulpo tentacles, Australian lamb rack, Australian beef tenderloin, sweet potato fries, whole roast garlic, grilled vegetables, chimichurri, béarnaise & Sarawak peppercorn RM 258

Marbling score is a component of the beef quality grading system and is assessed using range o to 9, 9 is the highest

Steak Guideline		Mustard	Salt
RARE	cool, red center	Lemon Basil	White Sea Salt
MEDIUM RARE	warm, red center	Peppercorn	Truffle Salt
MEDIUM	hot, pink center	Whole Grain	
MEDIUM WELL	light pink but juicy	American	
		Djon French	
		English Hot	
Australian Grain Fed Beef O' Connor Black Angus			
Rustic Prime Rib MB2		per 100 g	RM 48
(refer our server f (Please allow 30 n	or size) ninutes preparation)		
	L L /		
Australian Gra	in Fed Beef CAAB Bla	ck Angus	
Rustic Prime Rib MB4 (refer our server for size)		per 100 g	RM 68
	ninutes preparation)		
Assets a line of a	n I.J. mark		
Australian She			
Rustic Prime Rib M (refer our server for		per 100 g	RM 88
	ninutes preparation)		

Accompanied with our Neighborhood Choose 1 from each potatoes, vegetables & sauce

SAVAGE STEAKHOUSE

SOLO CUT

Argentinian Devesa Corn Fed Beef H Ribeye MB2	Black Angus 280 g+-	RM 168
Spanish Arcecarne 30 Days Aged Gr	ass Fed Beef	
Bone in tenderloin	300 g+-	RM 198
Australian Grain Fed Beef O' Conn	or Black Angus	
Tenderloin MB2	220 g+-	RM 198
Ribeye MB2	300 g+-	RM 198
Australian Grain Fed Beef CAAB Bl	ack Angus	
Tenderloin MB4	220 g+-	RM 238
Ribeye MB5	300 g+-	RM 298
Australian Sher Wagyu Beef		
Skirt MB9	280 g+-	RM 188
Accompanied with our Neighborh	ood	

Choose 1 from each potatoes, vegetables & sauces



ADD ON

Potatoes	
Sauteed baby potato	RM 12
Sweet potato fries	RM 12
Triple fried chips	RM 12
Truffle mashed potato	RM 15
Cheese loaded potato skin	RM 16
Vegetables	
Roasted vegetables	RM 10
Mixed greens & balsamic dressing	RM 12
Grilled asparagus & almond flakes	RM 18
Creamed spinach & parmesan	RM 18
Sautéed mushroom & onion	RM 18
Sauces	
Sarawak Peppercorn	RM 10
Chimichurri	RM 10
Bearnaise	RM 10

BEEF STEAK SANDWICH

Buttered brioche bun, grain fed beef ribeye, caponata vegetables, provolone cheese & sweet potato fries RM 58

CAPELLINI PASTA

Tiger prawn, bisque, tomato concasse, confit tomato & crispy basil RM 68

SPAGHETTI AGLIO OLIO

Black cod fish, garlic, chili, parsley, extra virgin olive oil & lump fish caviar RM 78

AUSTRALIAN WAGYU BEEF BURGER

Homemade beef patty, brioche bun, pickled gherkin, special spread sauce, provolone cheese, caramelized onion & triple fried chips RM 68

LAMB SPAGHETTI

Australian lamb chunk, spinach, tomato, cumin, pinenut & au jus RM 68

NEIGHBORHOOD

BURGER & SANDWICH

STARCH



KIDS

HOMEMADE FRIES, GRATED CHEESE Idaho potato, grated danish mozzarella & parmesan RM 18

BEEF SPAGHETTI Spaghetti, beef chunk, tomato ragout, brown gravy & grated parmesan RM 32

120g MINUTE STEAK Beef ribeye, potato & cream, brown gravy RM 38

DESSERT

CHOCOLATE FONDANT

Chocolate soil, berries coulis, vanilla gelato (Please allow 15 minutes preparation) RM 30

APPLE CRUMBLE Cinnamon gelato RM 28 LEMON CRÈME BRULEE Rich lemon infused cream custard, crackling caramelized sugar RM 25



Coke	12
Coke Zero	12
Soda Water	12
Ginger Ale	12

Evian (500ml)	15
Acqua Panna (500ml)	15
San Pallegrino (500ml)	18

Fresh Orange	15
Fresh Apple	15
Mixed Squeeze (2 selection)	18

SOFT DRINKS

MINERAL & SPARKLING WATER

FRESHLY SQUEEZED JUICE





SUNGRENRISE Orange, Yuzu, Pomegranate, Soda 18

MINTY LAGOON Yuzu, Kiwi, Blue lagoon, Orange 18

THUNDER ECLIPSE Yuzu, Agave, Orange & Espresso Shot 24 VIRGIN MOJITO Lime, Honey, Mint leaves, Soda 18

BERRYLICIOUS Strawberry, Blueberry, Cranberry & Lemonade 24

GRYPHON Artisan Selection EARL GREY LAVENDER Black tea, Bergamot & Lavender Flower 18

BRITISH BREAKFAST Assam Blend & Kenyan Ceylon 18

CHAMOMILE DREAM Chamomile, Lemon Verbena, Lemon Grass & Mangold Lavender 18



SELECTION OF SAVAGE SIGNATURE COFFEE

Americano	(H) 10	(C) 12
Cafe Latte	12	14
Cappucino	12	14
Cafe Mocha	16	18
Hazelnut Latte	16	18
Caramel Macchiato	18	20
Savage Dulce		20

SIGNATURE COFFEE