

## STARTER

	RM	🍴
<b>Caesar Salad</b> 🍴🌱🍷 Romaine lettuce, anchovies, crispy beef bacon, parmesan, hard-boiled egg, croutons	45	170
<b>Add on toppings</b>		
Grilled Cajun chicken breast 🌱	8	30
Grilled tiger prawn (2 pcs) 🍷🌱	12	50
<b>Cobb Salad</b> 🌱🍴 Romaine lettuce, grilled Cajun chicken, crispy beef bacon, cherry tomato, avocado, hard-boiled egg, cucumber, corn, honey mustard dressing	45	170
<b>Grilled Pear Salad</b> 🍴🌱 Arugula, feta cheese, pecan nuts, balsamic reduction	45	170
<b>Seared Scallops</b> 🍷🍴🍴 Romesco sauce, puffed wild rice, grilled corn salsa, beef bacon & onion jam	48	180
<b>Crab Cake</b> 🍷🍴 Remoulade sauce, corn salsa, lime	48	180
<b>Grilled Wagyu Bone Marrow</b> 🍴🍴🍴🌱 Served with sticky sweet oxtail & onion jam, chimichurri, charred sourdough bread	80	300
<b>Beef Tartare</b> 🍴🍴🍴🌱 Grilled brioche, soft quail egg, Highland parsley, Dijon mustard, salted capers, paprika mayonnaise	88	320
<b>Prawn &amp; Lobster Cocktail</b> 🍷🍴🌱 Lemon & Marie Rose sauce, gem lettuce, avocado, caviar	80	330
<b>Farmed Tiger Prawn Hinava</b> 🍷🌱 Borneo-style cured tiger prawn, ginger, ginger flower, shallots, chili, Cameron chives, Highland lime juice	48	180
<b>BO6 Appetizer Tasting Platter</b> 🍷🍴🌱 Caesar salad, seared scallop, beef tartare, crab cake, prawn & lobster cocktail, mushroom soup, roasted tomato soup, maple glaze grilled baby carrot	148	550



## SOUP

	RM	🍴
<b>Creamy Mushroom Soup</b> 🍴🌱 Truffled oil, sautéed mushroom, chives	34	170
<b>Roasted Cameron High&amp; Tomato Soup</b> 🍴🍴🌱🍴 Basil oil, hazelnut croutons	30	110
<b>Shrimp Bisque</b> 🍴🍷🍴🌱 Sautéed prawn, garlic aioli, buttered leek, pine nuts	38	140

## CHEFS SIGNATURE DISH

	RM	🍴
<b>Ox-Tail Sheppard Pie</b> 🍴 Truffle mashed potato, buttered broccolini	34	170
<b>BO6 Wagyu Beef Burger</b> 🍴🌱 220g wagyu beef patties, barbeque short ribs, smoked tomato jam	62	230
<b>Braised Angus Beef Cheek</b> 🍴🌱 Truffle mashed potato, herbed wild mushroom, glazed baby carrot	98	360
<b>Almond Crumble Seabass Fillet A la Plancha</b> 🌱🍴🍴 High& cauliflower mousseline, pickled kyuri, basil clam fumet, Pulau Pangkor seabass	62	230
<b>Taylor's Prestons NZ Lamb Rack</b> 🌱🍴🍴 Barley ragout, pumpkin purée, tomato confit, balsamic jus	162	600
<b>Fungi Risotto</b> 🍴🌱🌱 Genting mushroom, eryngii mushroom, crisp hydroponic kale, parmesan chips, truffle paste	68	250
<b>Pappardelle Pasta</b> 🍴🍴 Pappardelle pasta served with a choice of: smoked artichoke tomato coulis & buffalo mozzarella, or creamy spinach, beef bacon & shaved parmesan	68	250
<b>Grilled Chicken Thigh</b> 🌱 Lemon & spice rub, pumpkin purée, grilled broccolini, nutmeg spice cream sauce	68	250



## FRESH OYSTERS

<b>Fresh Shuck Oyster (Half Dozen)</b>	RM	🍴
France Boudeuse	168	620
Irish Premium Oyster	118	440
<b>Choose Your Toppings</b>		
Mignonette sauce		
Ponzu		
Rockefeller		
Kilpatrick		

## DESSERTS

	RM	🍴
<b>Apple Crumble</b> 🍴🍴 Salted caramel, vanilla ice cream	32	120
<b>Chocolate Fondant</b> 🍴🍴🌱 Vanilla anglaise, strawberry ice cream	32	120
<b>Log Koko</b> 🍴🍴🍴🌱 Pahang artisanal chocolate log brûlée, cinnamon gelato	32	120
<b>Coconut Crème Brûlée with Crystallised Candied Ginger</b> 🍴🌱 Coconut gelato	32	120
<b>Idolci Gelato Selection:</b> 🍴🍴🌱 Single   Double Scoop Coconut OR Tiramisu	12   22	50   90



Click to view online menu

🌱 Rooted in Nature


Our produce & cuisine is Rooted in Nature, featuring the finest locally & ethically-sourced ingredients.

🍴 Signature 🍷 Alcohol 🍴 Beef 🍴 Contain Nuts 🍴 Dairy 🍴 Gluten 🍴 Non Dairy 🍴 Seafood 🍴 Soy 🍴 Spicy 🍴 Sugar Free 🍴 Vegetarian  
🍴 Shangri-La Circle Point Redemption. All prices are inclusive of 6% SST & are valid for Shangri-La Circle Point Redemption.


## BUTCHERS CUTS

### Tenderloin | 220gm

Angus Grain-fed  
Stanbroke, Queensland, Australia

RM 198  730

Black Angus Grass-fed  
O'Connor, Victoria, Australia

218  800

Pure Angus 200 Days Grain-fed  
Thomas Foods, South Australia


228  840

### Ribeye | 220gm

Angus Grain-fed  
Stanbroke, Queensland, Australia

188  690

Black Angus Grass-fed  
O'Connor, Victoria, Australia

188  690

Wagyu Purebred F4 (MB6-7)  
Stanbroke, Queensland, Australia

248  910

### Striploin | 220gm

Angus Grain-fed  
Stanbroke, Queensland, Australia

168  620

Black Angus Grass-fed  
O'Connor, Victoria, Australia

168  620

Pure Angus 200 Days Grain-fed  
Thomas Foods, South Australia

188  690

### On the Bone

Tomahawk Grain-fed  
Stanbroke, Queensland, Australia 1.2kg

668  2450

21 days Butter Dry Aged OP Ribs Grain-fed  
Stanbroke, Queensland, Australia 1kg

558  2050

21 days Dry Aged T-Bone Grain-fed  
Stanbroke, South Australia 220gm

218  800

### Top It Up


Searred Foie Gras  
Blue Cheese

48  180  
22  90



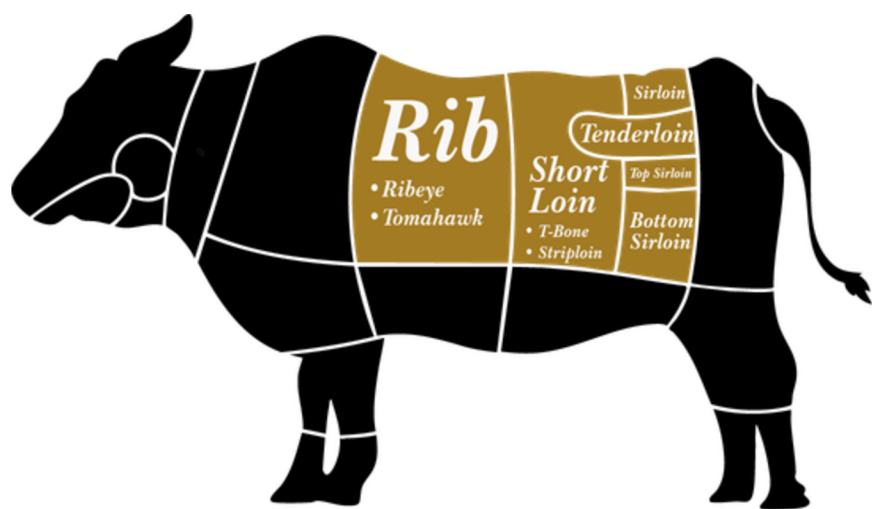
Tomahawk Grain-fed

### Sides


	RM	
Creamy Spinach with Grated Parmesan 	22	90
Jumbo Grilled Asparagus with Roasted Almond & Garlic	22	90
Honey-Glazed Cameron Carrot, Maple Syrup & Rosemary 	22	90
Buttered Broccolini	25	100
Sautéed Wild Mushroom & Beef Jus Glaze 	22	90
Lobster Mac & Cheese with Herbs & Jalapeños	28	110
Truffled Steak Fries	20	80
Buttery Mash Potato	20	80

### Sauces

BO6 Signature Barbeque	Blue Cheese
Mushroom	Genting Herbs Chimichurri
Béarnaise	Red Wine Emulsion
Sarawak Peppercorn	




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