



CHAMBERS

BAR & GRILL

Est. 2013

How it's
 DONE



RARE
Very red, cool center

MEDIUM RARE
Warm, red center

MEDIUM
Pink center

MEDIUM WELL
Slightly pink center

WELL DONE
Cooked throughout, no pink



Hilton Kuala Lumpur



@HiltonKualaLumpur



www.life.hiltonkl.com



Seasonal Produce
April:

Grains

#EatDrinkHilton is all about local flavors and seasonal offering. This month our focus ingredient is grain. You'll be able to find it in every aspect of your stay with us at Hilton.

Blue Swimmer crab cakes,
Quinoa and fresh herb salad with sun dried tomatoes, tartar sauce and lime

RM62.00

Hilton

All prices quoted in Ringgit Malaysia are inclusive of 10% service charge and 6% service tax.

*Subject to availability. Terms & conditions apply.



Seasonal Produce
April:

Grains

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Old Fashioned,
Haig Club, dashes angostura bitters, sugar

RM48.00

Hilton

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New York Strip, Black Angus, Grass Fed, Queensland, Australia

In the month of April, we proudly present New York Strip on the bone. This comes from the Stanbroke farm in Queensland, Australia. The green and lush pastures around the farm let the cattle roam free for their whole life and as a result, it is tender, juicy and full flavoured beef.

New York Strip, 500g, Black Angus grass fed, Queensland, Australia

RM 329

Sommelier Wine Recommendation From Barossa Valley Australia

The Barossa Valley wine region is one of Australia's oldest and premier wine regions. Located in South Australia, the Barossa Valley is about 56km (35 miles) northeast of the city of Adelaide. Yalumba Patchwork, Shiraz this wine shows all the hallmarks of Barossa Shiraz in a balanced and restrained package. The fruit aromatics are all about red plum, cherries and savory herbs. This is a medium to full depth wine with balanced fruit concentration.

Yalumba Patchwork, Shiraz 2014 Glass: RM 79 Bottle : RM 393





APPETIZER

Sun blushed tomato soup, crouton,
basil leaf

Or

Caesar salad, parmesan cheese, crouton,
poached egg

MAIN COURSE

Grilled red Snapper,
roasted potato, tomato salsa

Or

BBQ glazed chicken breast, crushed potato,
shredded red cabbage

Or

Chambers Wagyu beef burger,
smoked cheddar cheese, pickles, tomato,
romaine lettuce, hand cut steak fries

Or

Beef sirloin,
potato mash, young spinach, peppercorn sauce

Or

Grilled garden vegetable,
halloumi, mixed green, vinaigrette

DESSERT

Chocolate lava cake, vanilla ice cream

Or

Yoghurt panna cotta, strawberry syrup, pistachio biscotti

Further discount is invalid for this menu



STAR TERS	Classic Caesar salad, poached egg, shaved parmesan, croutons, anchovies	43
	French Mâche salad with red and yellow beets, crumbled feta, toasted pine nuts and orange	43
	Crispy fried calamari, roasted garlic, aioli, fresh lime	59
	Blue swimmer crab cakes, pickled cucumber, watercress salad, tartar sauce	59
	Seasonal oysters, mignonette dressing, fresh lemon	159
	Roasted bone marrow, pink peppercorn and parsley dressing, toasted rye bread	59
Pan fried foie gras, caramelized apple chutney, toasted brioche	59	

SO UPS	Lobster bisque, Brandy whipped cream, fine herbs	53
	Cream of mushroom soup, grilled porcini mushroom, truffle cream fraiche	48



FROM THE LAND	Lamb cutlet 270g, Victoria, Australia	175
	Spring chicken 300g, Victoria, Australia	133
	Grilled Mediterranean vegetables, crumbled feta, roasted garlic sauce	117

FROM THE SEA	Chilean Sea Bass fillet, MSC, 160g, French Réunion	175
	Atlantic Salmon fillet, 160g, Tasmania, Australia	175
	King prawns, 350g, Queensland, Australia	212
	Lobster tail, 320g, Boston, USA	276

SIDES	Potato mash	27
	Hand cut steak fries	27
	Potato gratin with garlic cream	27
	Creamy mac and cheese	27
	Sweet potato wedges	27
	Grilled portobello mushroom	27
	Sautéed mushrooms with garlic	27
	Sautéed young spinach	27
	Grilled green asparagus	27
	Grilled vegetables	27
	Garden salad	27



FROM THE GRILL	Himalayan Salt Dry Aged Cabinet Grilled on the bone	
	New York Strip, 500g, Black Angus grass fed, Queensland, Australia	329
	Tomahawk, 990g, Black Angus grain fed, Queensland, Australia	689
	Tomahawk, 990g, Wagyu MBS 7 grain and rice fed, Victoria, Australia	1055
	Porterhouse, 990g, Black Truffle Cured, Black Angus-grass fed, Queensland, Australia	769

CLAS SIC CUTS	Tenderloin	
	Black Angus, 200g, grass fed, Western Australia, Australia	281

	Sirloin	
	Hereford , 300g, grass fed, Tasmania, Australia	223

	Black Angus, 300g, grain fed, Queensland, Australia	255
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	Wagyu MBS 7, 300g, grain and rice fed, Queensland, Australia	493
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	Wagyu A5, 200g, grain and rice fed, Tokushima, Japan	590
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	Rib Eye	
	Hereford, 350g, grass fed, Tasmania, Australia	255

	Black Angus, 350g, grain fed, Queensland, Australia	287
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	Wagyu MBS 6, 350g, grain and rice fed, Queensland, Australia	525
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SAU CES	Wagyu A5, 200g, rice fed, Tokushima, Japan	615

Sarawak pepper sauce

Peppercorn sauce

Red wine jus

Mushroom sauce

Béarnaise sauce

Café de Paris butter



DES SERT	Crème brûlée with Bourbon vanilla, mixed berries	41
	Yoghurt panna cotta, tropical fruits, mango sauce	41
	Baked Bombe Alaska, vanilla, wild berry and chocolate ice cream, mixed berry compote	41
	Warm chocolate brownie with ice cream	41
	Warm butterscotch pudding, toffee sauce, whipped cream, candied peanuts	41
	European Artisan cheese selection	94



DIGEST IVES

SPECIALTY COFFEE	Ace Café	41
	Café Royal	41
	Irish Coffee	41
PORT	Fonseca Late Bottle Vintage	35
SHERRY	Emilio Lustau Light Manzanilla Paporusa	17
	Emilio Lustau Dry Amontillado Los Arcos	17
	Emilio Lustao Fino Jarana	17
	Emilio Lustau San Emilio Pedro Ximenez	17
SWEET WINE	Chateau Roumieu Lacoste	51
COGNAC	Martell Cordon Blue	76
	Martell XO	103
	Louis XIII	942
WHISKY	Benriach 15 Years Madeira Cask Aged	50
	Big Peat	48
	Penderyn	50
CALVADOS	Boulard Calvados VSOP	38

