

# PJ'S

— BAR & GRILL —

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## *Merdeka Feast*

2-Course MYR 63 nett | 3-Course MYR 93 nett

### Starter

Citrus-cured Ocean Trout

*Puffed tapioca, green herb salad, sambal dressing*

Genting Tomato

*Stracciatella, radish, frisée lettuce, roasted sourdough bread*

### Soup

Chicken Consommé

*Soto spices, chicken ravioli, coriander herb oil*

### Main Courses

Slow Cooked Lamb Shoulder

*Sambal smoked aubergine, pine nut, pomegranate, chervil*

Sous Vide Chicken Percik

*Mustard seed potatoes, tamarind sauce*

Herb Poached Sole Fish

*Coconut broth, laksa leaves, potatoes, cherry tomato, Thai asparagus*

### Dessert

Coconut Ice Cream

*Gula Melaka, ais kacang condiments*

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Buy 2 free 1 on selected drinks from below @ MYR 63

## Mocktails

Cendol Colada

*Pineapple, coconut cream, pandan, palm sugar*

Fruits Punch

*Orange, mango, pineapple juice and a touch of grenadine syrup*

## Cocktails

Sai Mai Lo

*Ron Zacapa rum, citrus mango cream, palm sugar, sago*

PJs Mojito

*Tequila, grand marnier, muddled lime, raw sugar, freshly picked mint*

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## Welcome to PJ's Bar & Grill

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## Zesty Meal

4pm to 11pm

48 per set

All bites are served with a glass of house pour of red / white wine or beer.

### Antipasti

*Marinated grilled vegetable, buffalo, salmon gravlax, grissini, parmesan*

### BLT Crepes Roll

*Turkey bacon, lettuce, tomato, avocado, mozzarella*

### Brisket Bao

*Bbq beef brisket, coral lettuce, crushed peanuts, steamed bao*

### Bruschetta

*Basil tomato, chicken sausage, spinach, pumpkin feta*

### Chicken Popcorn

*Sweet potato gems, dried chillies, pandan, Thai chilli sauce*

### Cheese Platter

*Camembert, cheddar, roquefort, apricot, walnuts, lavosh*

### Fresh Vietnamese Spring Roll

*Chicken char siew, coriander, nuoc nam*

### Grilled Skewers Platter

*Lemongrass chicken, honey marinated lamb*

### Portuguese Styled Steamed Mussels

*Lemon, garlic toast*

### Sizzling Stone Beef Bites

*Black pepper sauce, capsicums, crispy rice*

### Sliders

*Grilled chicken, lettuce, caramelized onion, soft bun*

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**Dinner**  
**A la Carte Menu**

6.00pm – 11.00pm

## *Starters*

Baby Spinach Salad	45
<i>Roasted beetroot, glazed pecans, feta cheese</i>	
Caesar Salad	38
<i>Parmesan chicken, soft boiled egg, romaine lettuce, anchovies, garlic croutons, shaved Parmesan</i>	
Foraged Mushroom Soup 	30
Beef Ragout	58
<i>Home-made pappardelle, parmesan cheese</i>	
Linguine Aglio Olio e Peperoncino	48
<i>Prawns, squid, clams, mussels, garlic, dried chilli flakes, Extra virgin olive oil</i>	

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## *PJ's Signatures*

Braised New Zealand Lamb Shank <i>Sauté spinach, mashed potatoes, au jus</i>	55
Glazed Black Cod <i>Gochujang glazed, asparagus, Thai aubergine, calamansi beurre blanc</i>	77
Salmon Asam Pedas <i>Norwegian salmon, eggplant, tomato, okra, steamed rice</i>	51
Meatless Burger  <i>Plant based patties, onion rings, relish, vegan mayo, sesame buns</i>	43

## *To share*

Mixed Skewers <i>Beef teriyaki, chicken lemongrass, shrimp's tikka, spiced lamb, grilled vegetables</i>	140
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## *From The Grill*

### Australian Black Angus 120 days Grain Fed

Tenderloin	200 grams	145
Sirloin	250 grams	130
Ribeye	280 grams	137
Angus Beef Burger	200 grams	47
Lamb Racks	250 grams	74
Spring Chicken	whole	66

### Sauces

*Sarawak Black Pepper | Porcini | Asian BBQ | Thai Tamarind | BBQ*

## *Sides*

14

Rosemary and Garlic Steak Fries | Spiced Sweet Potato Fries |  
Mashed Potatoes | Sauté Mushrooms | Grilled Asparagus |  
Arugula Salad, Lemon Dressing



## *Desserts*

Tiramisu <i>Pistachio Biscotti</i>	36
New York Cheese Cake <i>Blueberry compote</i>	30
Ice Cream & Sherbet <i>per scoop</i> <i>Vanilla, chocolate, berries, kalamansi</i>	15
Seasonal Fruit Platter	26

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**Happy Hour**

**Buy 1 Free 1**

**4.00pm – 9.00pm**

## *Bottled Beer*

Gls

Carlsberg 38

Tiger 38

Asahi 48

Budweiser 58

Heineken 58

Guinness Stout 48

## *Sparkling Wine*

San Feletto 70

*Prosecco Superior; Veneto, DOCG,*

*Italy*

## *Red Wines*

Gran Sasso 48  
*Montepulciano, Abruzzo, Italy*

Woolshed 48  
*Cabernet sauvignon, Victoria, Australia*

Ventisquero Reserva 52  
*Merlot, Chile*

Los Haroldos Estate 55  
*Malbec, Argentina*

Chateau Bois Pertuis 56  
*Bordeaux, France*

Huntaway 70  
*Pinot noir, Marlborough, New Zealand*

## *Rose*

Cassiopea Bolgheri Rosato DOC 60  
*Italy*

## *Dessert Wine*

Roustabout "Late Harvest Verdelho" 55  
*Geograph, Australia*

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## *White Wines*

Gran Sasso <i>Pinot griogio, Abruzzo, Italy</i>	48
Woolshed <i>Chardonnay, Victoria, Australia</i>	48
Ventisquero Reserva <i>Sauvignon blanc, Chile</i>	52
Los Haroldos Estate <i>Chardonnay, Argentina</i>	55
Bonpas Cotes de Luberon Blanc <i>Rhone, France</i>	56
Huntaway <i>Sauvignon blanc, Marlborough</i>	70

## *Selected Spirits*

### *Gin*

Tanqueray

35

### *Vodka*

Absolut Blue

35

### *Rum*

Havana Club 3yrs

35

### *Single Malt Whisky*

Glenlivet 12yrs

45

### *Blended Whisky*

Chivas

35

### *Cognac*

Martel VSOP

45

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## Beverage Menu

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## *Champagne & Sparkling*

	Gls	Btl
Taittinger	96	470
<i>Brut Reserve, Reims, France</i>		

San Feletto	60	298
<i>Prosecco Superior, Veneto, DOCG, Italy</i>		

## *White Wine*

Woolshed	36	177
<i>Chardonnay, Australia</i>		

Gran Sasso	36	177
<i>Pinot grigio IGP, Italy</i>		

Ventisquero Reserva	40	196
<i>Sauvignon blanc, Chile</i>		

Los Haroldos Estate	42	206
<i>Chardonnay, Argentina</i>		

Bonpas Luberon Blanc	43	215
<i>Rhone Valley, France</i>		

Huntaway Marlborough	57	281
<i>Sauvignon blanc, New Zealand</i>		



## *Rose*

	Gls	Btl
Cassiopea Bolgheri Rosato DOC	47	234
<i>Rose, Italy</i>		

## *Red Wine*

Woolshed	36	177
<i>Cabernet Sauvignon, Australia</i>		

Gran Sasso	36	177
<i>Montepulciano, Italy</i>		

Ventisquero Reserva	40	196
<i>Merlot, Chile</i>		

Los Haroldos Estate	42	206
<i>Malbec, Argentina</i>		

Chateau Bois Pertuis	43	215
<i>Bordeaux, France</i>		

Huntaway Marlborough	57	281
<i>Pinot noir, New Zealand</i>		

## *Dessert Wine*

Roustabout Late Harvest Verdelho	42	206
<i>Geograph, Australia</i>		

## *Signature Cocktails*

36

### New World Spritz

*Aperol, bianco, prosecco, angostura bitters*

### Pineapple Ginger Margarita

*Jose cuervo tequila gold, triple sec, lemon ginger honey, pineapple chunk, lime slice*

### Passionfruit Martini

*Absolut blue vodka, passionfruit puree, yuzu fruit mix, lemon juice  
fresh passionfruit*

## *Cocktails*

33

### SS Negroni

*Jose cuervo tequila gold, aperol, rosso, orange bitters*

### Whisky Sour

*Jim beam, orange juice, lemon juice, sugar syrup, fresh ginger*

### Clover Club

*Bacardi carta blanca rum, bombay sapphire gin, strawberry, pomegranate,  
lemon juice*

### Tom Collin

*Absolut blue vodka infused pandan, cucumber, lemon juice, soda water*

### Whisky Highball

*Johnnie walker black label, bianco, fresh mint, coconut water, angostura bitters*

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## *Whisky*

	Gls	Btl
SINGLE MALT		
Singleton 12 Years	28	472
Glenmorangie The Original	30	528
Glenfiddich 12 Years	38	547
Kavalan Classic	42	726
Macallan 12 Years	38	642
Macallan 18 Years	104	1792

## BLENDED

The Famous Grouse Finest	20	311
Chivas Regal 12 Years	28	597
Johnnie Walker Black Label	28	443
Johnnie Walker Blue Label	88	1528
Monkey Shoulder	33	547

## *Bourbon, Canadian & Irish*

Canadian Club	20	377
Jim Beam	22	321
Jack Daniel's	24	406
John Jameson	28	543
Maker's Mark	29	500

## *Cognac*

Hennessy V.S.O.P	29	575
Hennessy X.O	82	1443
Martell X.O	85	1575

## *Vodka*

Stolichnaya	19	274
Absolut Blue	28	414
Smirnoff Red	22	282
Belvedere Pure	28	453
Grey Goose Original	31	566

## *Gin*

Tanqueray	20	358
Bombay Sapphire	28	453
Hendrick's	38	623

## *Tequila*

Jose Cuervo Especial Gold	19	245
Jose Cuervo Especial Silver	21	292
Sauza Hornitos	24	377
Patrón Silver	29	566

## *Rum*

Captain Morgan Spiced Gold	19	292
Myer's Dark	20	321
Cachaca 51	24	349
Matusalem Platino	24	349
Havana Club	28	512

## *Digestives*

Tailor's Port Fine Tawny	33	274
Grappa Sarpa di Poli	47	472

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## *Beers*

Gls Pint

### DRAUGHT

Carlsberg	26	40
Asahi	31	49
Connor's Stout	26	44

### BOTTLE

Carlsberg	25	
Asahi Super Dry	28	
Budweiser	28	
Kronenbourg 1664 Blanc	34	
Cider Somersby- Apple	34	
Stella Artois	34	
Corona Extra	36	
Tiger	26	
Heineken	28	
Guinness Stout	28	

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FRESHLY SQUEEZED JUICE	14
CHILLED JUICE	12
Calamansi, tomato, apple, guava, mango	
REFRESHERS	15
Iced lemongrass tea, iced hibiscus tea, homemade lemonade	
FRESHLY MADE SMOOTHIES	15
Banana & vanilla	
Mango & mint	
Mixed berries	
COFFEE	17
Coffee, espresso, cappuccino, café latte, macchiato, hot chocolate	
TEA	15
English breakfast, earl grey, sencha green, jasmine, chamomile	
SOFT DRINKS	12
MINERAL WATER	
Perrier (330ml)	16
Evian (330ml)	16
Acqua Panna (750 ml)	25
St Pellegrino (750 ml)	25
Evian (750 ml)	25