

d'global *cuisine* by *Chef Zubir*





ANDORRA by *Chef Zubir*

RESTORAN

*Laman Grill*  
Steak & Bar-B-Que

DIMILIKI OLEH : CUISINE FINE ENTERPRISE

*Laman Grill*  
Steak & Bar-B-Que

*Laman Grill*

....Flavours, Colors and Aromas combine.....

d'global by *Chef Zubir*  
*cuisine*





## COLD BEVERAGES

### FRESHLY SQUEEZE FRUIT JUICES

<b>ORANGE</b>	<b>10.00</b>
<b>GREEN APPLE</b>	<b>10.00</b>
<b>GREEN APPLE KASTURI</b> (with Asam Boi)	<b>11.00</b>
<b>WATERMELON</b> (with Lychee)	<b>10.50</b>
<b>WATERMELON</b>	<b>9.50</b>
<b>CARROT</b>	<b>9.50</b>

### MILK SHAKE

<b>VANILLA</b>	<b>12.50</b>
<b>STRAWBERRY</b>	<b>12.50</b>
<b>CHOCOLATE</b>	<b>12.50</b>
<b>BANANA</b>	<b>12.50</b>
<b>VANILLA OREO</b>	<b>12.50</b>
<b>VANILLA COFFEE</b>	<b>13.50</b>
<b>CARAMEL COFFEE</b>	<b>14.50</b>
<b>HAZELNUT COFFEE</b>	<b>14.50</b>

### CHEF ZUBIR CHILLED FRUIT JUICES (330ml)

<b>ORANGE</b>	<b>8.50</b>
<b>MANGO</b>	<b>8.50</b>
<b>RED APPLE</b>	<b>8.50</b>

### MOCKTAIL

<b>KYOTO COOLER</b> (Blue Curacao, Lemon, Lime, Mint, Soda)	<b>14.50</b>
<b>SHIRLEY TEMPLE</b> (Grenadine, Lemon Juice, Club Soda)	<b>14.50</b>
<b>VIRGIN MOJITO</b> (Mint, Lime, Brown Sugar, Soda)	<b>13.50</b>

<b>BERRIES MOJITO</b> (Mint, Lime, Brown Sugar, Soda, Mixed Berries)	<b>14.50</b>
<b>SUNSET DE SAPPORO</b> (Orange Juice, Mint, Sprite, Grenadine, Lemon)	<b>13.50</b>
<b>TROPICAL FRUIT PUNCH</b> (Grenadine, Mango, Pineapple, Orange)	<b>13.50</b>

Price are subject to 10% service charge

## FLOATS

ROOT BEER A&W	8.50
COKE	8.50
SPRITE	8.50

## SODAS

COKE	5.50
DIET COKE	5.50
100 PLUS	5.50
ROOT BEER A&W	5.50

## COLD DRINKS

ICED TEA WITH LYCHEE	9.50
ICE LEMON TEA	7.00
ICE MILO	7.50
LIME JUICE (with Mint)	7.00
ICED LYCHEE	8.50

# HOT BEVERAGES

## PREMIUM TEA

HARNEY & SON –Master Tea Blender

JAPANESE SENCHA	8.00	HOT LEMON TEA	7.00
EGYPTIAN CHAMOMILE	8.00	HOT HONEY LEMON TEA	7.50
ORGANIC ENGLISH	8.00	HOT LEMON	6.50
BREAKFAST		HOT MILO	6.50
EARL GREY	8.00	TEH TARIK	6.00
		MATCHA LATTE	11.50

## COFFEE

### COFFEE BLEND

### HOT

ESPRESSO	6.50	MOCHA	11.50
DOUBLE ESPRESSO (Doppio)	7.50	CAFÉ LATTE	11.50
BLACK COFFEE (Americano)	8.00	CARAMEL CAFÉ LATTE	12.50
MACHIATTO	9.50	CAPPUCINO	11.50
LATTE MACHIATTO	10.50	BABYCHINO	9.50
		FLAT WHITE	9.50
		HOT CHOCOLATE	9.50

### COLD

ICED CAFÉ LATTE	13.50	ICED CARAMEL LATTE	14.50
ICED CAPUCCINO	13.50	ICED CHOCOLATE	11.50
ICED MOCHA	13.50	ICED MATCHA LATTE	12.50

Price are subject to 10% service charge



# APPETIZERS & SOUP

## APPETIZERS

### d'GLOBAL RUSTIC BBQ CHICKEN SALAD

Romaine lettuce, charred bbq chicken, Aus green pear, bread croton, grated parmesan, honey-citrus mustard dressing

18.90



BORRACHO NACHOS

### SOUTHWEST AMERICAN BORRACHO NACHOS

A famous south west American fried corn nacho chips covered with our spicy mighty meaty chili, guacamole, salsa sabrosa, cheesy-cheese goo, jalapeno and sour cream

18.90

### KOREAN 'DAKGANGJEONG'

- Chef Recommendation

Korean marinated crispy spicy fried chicken wing coated with special sauce, peanuts and sesame seed, served with inhouse tossed salad

19.90



KOREAN 'DAKGANGJEONG'



### d'GLOBAL APPETIZER SAMPLER

a little of everything (2 pax)

- Chef Recommendation

Borracho nachos, seafood cake, bbq chicken salad, dakgangjeong, nigiri sushi, tuna-salmon tartare

36.90

## SOUP

### WILD MUSHROOMS

Puree of assorted mushrooms, crispy toasted ciabatta bread

15.90



WILD MUSHROOMS



APPETIZER SAMPLER



Price are subject to 10% service charge



# NIGIRI SUSHI

<b>MAGURO</b> (tuna)	<b>(3pcs)</b>	<b>18.90</b>
<b>EBI</b> (prawn)	<b>(3pcs)</b>	<b>17.90</b>
<b>SALMON</b>	<b>(3pcs)</b>	<b>18.90</b>



EBI (PRAWN)

SALMON



MAGURO (TUNA)



# TEMAKI

**SALMON (2pcs) 15.90**  
Salmon, crabmeat, cucumber, lettuce, avocado, tempura crumble

**MAGURO (2pcs) 16.90**  
Maguro, crabmeat, cucumber, takuan, lettuce, tempura crumbles

**CALIFORNIA (2 pcs) 13.90**  
Crabmeat, avocado, lettuce, tamago, cucumber, tobiko



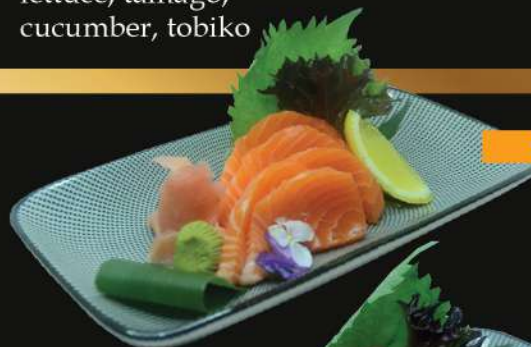
SALMON



CALIFORNIA

# SASHIMI

<b>MAGURO</b> (tuna)	<b>(5 pcs)</b>	<b>18.90</b>
<b>SALMON</b>	<b>(5 pcs)</b>	<b>18.90</b>
<b>BUTTER COD</b>	<b>(5 pcs)</b>	<b>16.90</b>



SALMON

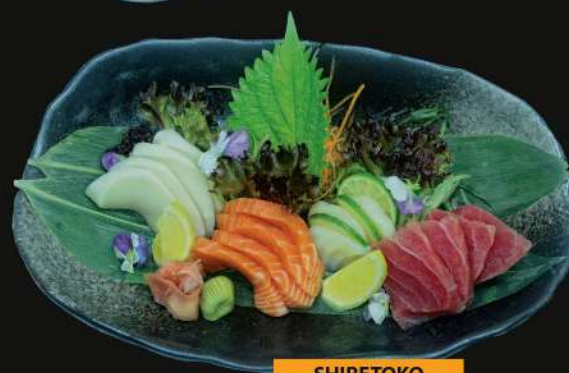


MAGURO (TUNA)

# SASHIMI PLATTERS

**FUJIYAMA (4 pcs each) 36.90**  
Maguro (tuna), salmon, butter cod

**SHIRETOKO (for 2 pax) (4 pcs each) 48.90**  
Salmon, butter cod, scallop, maguro (tuna)



SHIRETOKO



# NIGIRI MORIAWASE

**ABURI** (2pcs each) 29.90  
Maguro (tuna), salmon, ebi (prawn)

**HODAKA** (2pcs each) 35.90  
Maguro (tuna), salmon, ebi (prawn), octopus



ABURI



HODAKA

# TEMPURA

**TEMPURA MORIAWASE** 28.90  
Combination of prawn, fish and vegetables, dip in tempura batter and fry into crispy, served with dipping sauce

**EBI TEMPURA** 26.90  
Deep fried prawn tempura served with wasabi and dipping sauce



MORIAWASE

# TEPPANYAKI COMBO PLATTER SET



TORANAGA

**TORANAGA** 45.90  
Morsels of chicken, miso shiru (miso soup), egg and garlic fried rice, stir fried teppan vegetables, seasonal salads, pickles, assorted fruits

**OYAMA** 56.90  
Grain fed black angus beef sirloin, miso shiru(miso soup), egg and garlic fried rice, stir fried teppan vegetables, seasonal salads, pickles, assorted fruits

**FUYIYAKO** 53.90  
Tiger prawn, hokkaido scallop, salmon fillet, miso shiru(miso soup), egg and garlic fried rice, stir fried teppan vegetables, seasonal salads, pickles, assorted fruits



OYAMA



FUYIYAKO

Price are subject to 10% service charge



# d'GLOBAL NOODLES, PASTA AND RICE

## SINGAPORE NYONYA CURRY LAKSA

Hearthy bowl of noodles with chicken, giant fresh "udang galah", black mussels, squid, manila clam, long beans, egg plant, tofu pok, fish cake, and boiled egg in ginger flower mild coconut-curry gravy

27.90



NYONYA CURRY LAKSA

## JAVANESE MEE REBUS 'TULANG RUSUK'

-Chef Recommendation

Giant fresh water prawn, Aus beef short ribs, chicken breast, mustard plant, beansprouts, fried tofu, boiled egg, prawn fritters in thick ground dried shrimp-sweet potato coconut gravy

28.90



MEE REBUS 'TULANG RUSUK'

## THAI PRAWN SALTED EGG LINGUINE

Atlantic prawn, chili padi, garlic, curry leaf, mushrooms, tomato cherry, baby greens and evaporated milk in salted egg creamy sauce

26.90

## KOREAN 'TTEOKBOKKI'

-Chef Recommendation

Popular Korean spicy stirfry rice cake with gochujang, red chili pepper flakes, fish cakes, cabbage, spring onion, baby greens and melted chesse

-with boneless chicken

-with prawns & clams

26.90

29.90



KOREAN TTEOKBOKKI




PRAWN SALTED EGG



### POTATO GNOCCHI

28.90

-Chef Recommendation   
With Texas hickory smoked barbeque Aus beef short ribs, mushrooms, baby greens, tomato cherry, fava bean and melted baby mozzarella



POTATO GNOCCHI

### JAPANESE YAKIUDON TERIYAKI

Thick round noodles with spring onion, carrot, cabbage, beansprout and black light soya

- with sirloin steak
- with boneless chicken

33.90

28.90



YAKIUDON TERIYAKI

### TAGLIATELLE SEAFOOD AGLIO E OLIO

Pasta with prawns, mussels, clams, squids, mushroom, tomato cherry, cili padi, basil leaf and garlic in extra virgin olive oil

34.90



TAGLIATELLE SEAFOOD AGLIO E OLIO


### CHICKEN POPCORN CARBONARA

26.90

Crispy chicken morsels, chicken ham, mushrooms, onion, garlic, fresh basil, grated parmesan in creamy sauce


### THE ULTIMATE BALINESE NASI GORENG

34.90

-Chef Recommendation   
A modern twist of nasi goreng with our own Balinese spiced flavours, presented with chicken satay, bulls eye eggs, 7 spices marinated chicken, fresh water king prawn "sambal olek", crackers, and homemade acar

### d'GLOBAL CAMPUR CAMPUR-IN HOUSE SPECIALITY

36.90

-Chef Recommendation   
Aus beef short ribs 'hitam manis', 7 spiced fried chicken, giant 'udang galah lemak chili padi', salted eggs, crackers, 'sambal tempe jawa', ulam ulaman and steamed rice



POPCORN CARBONARA



BALINESE NASI GORENG 



CAMPUR-CAMPUR 



# d'GLOBAL PREMIUM BURGER

## AUS WAGYU BEEF BURGER

48.90

-Chef Recommendation 👍

150gms wagyu beef patties, grilled to perfection, layered with mesclun salad, smoked chesdale cheese, tomato, gherkins, served with cheesy red canyon spiral fries and apple-celery slaw



AUS WAGYU BEEF



## THE ULTIMATE CRISPY

35.90

### SALTED EGG SOFT SHELL CRAB BURGER

Topped with chili-mango salsa, mesclun salad, tomato, onion, gherkins, cheesy red canyon spiral fries and apple-celery slaw



SOFT SHELL CRAB BURGER

## BIG MOUTH BURGER

38.90

Double juicy patties Angus beef patties with lettuce, tomato, gherkins, ranch bean, fried egg, smoked bbq chesdale, canyon spiral fries and apple slaw



BIG MOUTH BURGER

# MAIN PLATE

## MEAT & POULTRY

### AUS BABY LAMB SPARE RIBS

79.90

-Chef's Recommendation 👍

Our signature braised baby lamb ribs, flame on our lava stone grill, brushed with chili coriander-apricot chutney, served with mousseline potatoes and grilled vegetables



AUS BABY LAMB SPARE RIBS



### DAJAJ TAJEEN BE ZAITOUN

32.90

Lebanese style chicken, braised with aromatic broth in classic tajine stoneware with olive and safron chermoula, Arabic bread, hummus and assorted beans-vegetables stew



DAJAJ TAJEEN BE ZAITOUN



**'TEXAS' HICKORY SMOKED BBQ BEEF SHORT RIBS** 45.90

Slow cooked in it's own jus, served with mascarpone soft polenta, gourmet vegetables and fava beans

BBQ BEEF SHORT RIBS



**NORTHERN INDIAN 'HYDERABADI' LAMB SHANK** 42.90

Braised lamb shank in Northern Indian mild spices gravy, served with fragrant beriyani rice, punjabi papadom, egg plant paceri, cucumber mint raita

"HYDERABADI" LAMB SHANK



**FISH & SEAFOOD**

**MEDITERRANEAN SALMON 'BOUILLABAISSE'** 35.90

Atlantic sweet prawn, chilean blue mussel, quinoa bulgar wheat, baby greens, Asian crustacean emulsions



SALMON 'BOUILLABAISSE'

**SAN FRANCISCO BAY 'CIOPPINO'** 69.90

-Chefs Recommendation Italian-American fisherman's fish and seafood stew, simmered in fresh herbs and aromatic vegetables-tomato shellfish broth, served with green pasta



SAN FRANCISCO BAY 'CIOPPINO'

**MORROCAN 'CHARMOULA' ATLANTIC RED SEA BREAM FILLET** 36.90

-Chef's Recommendation Red sea bream fillet rubbed with Morrocan spiced, lemon butter-parsley crumbed razor clams, wilted vegetables, homemade pasta, kaffir lime carrot citrus reduction, chili oil drizzles



MORROCAN 'CHERMOULA' ATLANTIC RED SEA BREAM



# STEAK PREFERENCES

1

## THE DECISION IS YOURS

*Customized your steak experience with a choice of any classic cut and sauces*

2

## CHOOSE YOUR CUT

*Rib Eye  
Sirloin  
Tenderloin*

3

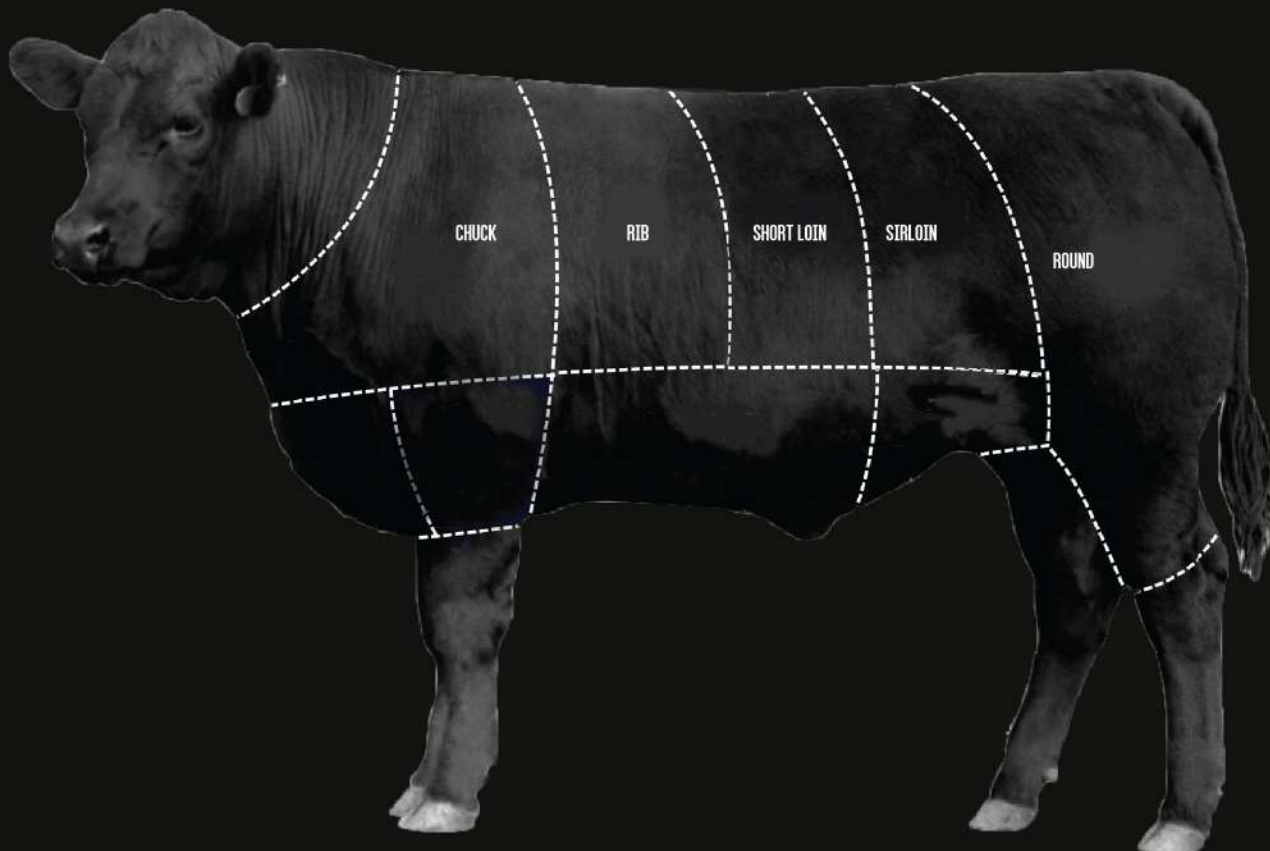
## SAVOR THE SAUCE

*Cracked Sarawak  
Black Peppercorn  
Forest Wild Mushroom  
Texas Barbeque*

## COOKING TEMPERATURE

Rare	Medium Rare	Medium	Medium Well	Well Done
<i>Cool Red Centre</i>	<i>Red Warm Centre</i>	<i>Pink Hot Centre</i>	<i>Slightly Pink to Brown Centre</i>	<i>Broiled Throughout, no Pink Centre</i>

*For optimum flavour, we recommend your steak be prepared medium to medium well.*





## PREMIUM

### AIRFLOWN CHILLED AUSTRALIAN GRAINFED BLACK ANGUS

#### RIB EYE

69.90

A rib steak minus the bone. Fine-grained steak. Rich, beefy flavorful. Juicy with generous marbling throughout. One of the most tender beef cuts.

7oz/220gms

#### SIRLOIN

67.90

Family-sized steak that offers lean, well-flavored and moderately tender beef at an affordable every day price. Convenient and a great value with no bones and little fat. Versatile, juicy and delicious.

7oz/220gms

#### TENDERLOIN

76.90

Lean, elegant and dazzling. The highest-quality beef roast. Fine texture and mild, yet succulent flavor. Sold whole or as a smaller, center-cut roast.

7oz/220gms

All steaks are served with canyon spiral potato or shoestring potatoes and tossed chef's salad

### CHOICES OF SAUCES

Cracked Sarawak black peppercorn  
Wild mushroom reduction  
Hickory smoked barbeque

### SIDE ORDERS

Garlic bread	7.50
Creamy mashed potato	7.50
Red stone canyon spiral fries	7.50
Shoestring potato fries	7.50
Sauteed garden vegetables	7.50
Soft mascarpone polenta	7.50
Extra sauce	2.50



CREAMY MASHED POTATO



RED STONE CANYON SPIRAL FRIES



SHOESTRING POTATO FRIES



SAUTEED GARDEN VEGETABLES



SOFT MASCARPONE POLENTA

Price are subject to 10% service charge



# d' GLOBAL STEAK LOVERS

## REGULAR

### AUSTRALIAN PRIME STEER GRASS FED

#### RIB EYE

49.90

A rib steak minus the bone. Fine-grained steak. Rich, beefy flavorful. Juicy with generous marbling throughout. One of the most tender beef cuts.

7oz/220gms

#### SIRLOIN

46.90

Family-sized steak that offers lean, well-flavored and moderately tender beef at an affordable every day price. Convenient and a great value with no bones and little fat. Versatile, juicy and delicious.

7oz/220gms

#### TENDERLOIN

65.90

Lean, elegant and dazzling. The highest-quality beef roast. Fine texture and mild, yet succulent flavor. Sold whole or as a smaller, center-cut roast.

7oz/220gms



Rare  
**Cool Red Centre**

Medium Rare  
**Red Warm Centre**

Medium  
**Pink Hot Centre**

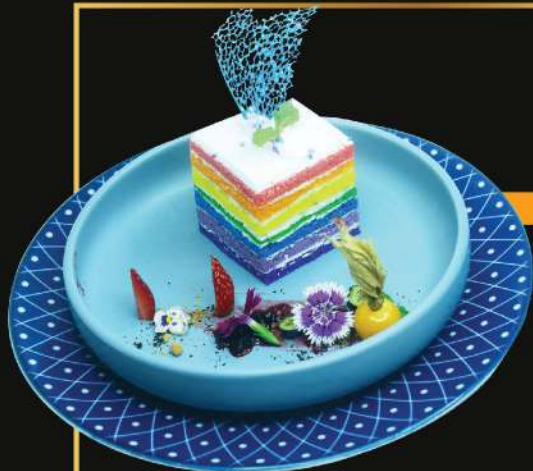
Medium Well  
**Slightly Pink to Brown Centre**

Well Done  
**Broiled Throughout, no Pink Centre**

*For optimum flavour, we recommend your steak be prepared medium to medium well.*



# SWEET ENDING



RAINBOW CAKE

**RAINBOW CAKE** 15.90

Layers of colourful sponge cake are sandwiched with a lightly whipped cream cheese icing



POACHED WILLIAM PEAR

**POACHED WILLIAM PEAR** 14.90

Minted strawberry gazpacho soup, macerated berries, ginger-citrus zabaglione



TOFFEE DATES PUDDING

**STICKY TOFFEE DATES PUDDING** 15.90

Toffee sauce, vanilla ice cream, marbled chocolate cigar, berries compote

**HOT FUDGE CHOCOLATE LAVA CAKE** 15.90

Filled with warm chocolate ganache served with vanilla ice cream

**d'GLOBAL DESSERT PLATTER (Good for 2 pax)** 36.90

Strawberry misu, chocolate citrus, pandan brule, rainbow cake with it's own garnish

**RASPBERRY PISTACHIO** 16.90

Pistachio sponge cake rolled and filled with raspberry gelle and cream, finished with pistachio mousseline and crisp shortbread



RASPBERRY PISTACHIO



HOT FUDGE CHOCOLATE LAVA



d'GLOBAL DESSERT PLATTER



