

RIL'S BANGSAR

* = chef's recommendation

STARTERS

- Sweet Potato and Corn Croquette** 38
Deliciously crispy, served with a spicy beetroot compote and lemon crème fraîche, and topped with a fried quails egg
- Charred Tomato Soup** 32
With ginger cream
- Lobster Bisque** 40
Classic lobster bisque, rich and smooth
- Tuna Tataki *** 42
Slices of seared tuna with a velvety rich butter & soy reduction, served with candied cinnamon apple and a ginger chilli jam
- Red Snapper Sashimi** 42
Sashimi of red snapper with pink grapefruit, coriander & green chilli pesto, extra virgin olive oil and pink Himalayan rock salt
- Prawn Cocktail** 44
Classic 1970s with a twist, served chilled in a martini glass on a bed of peppery greens, with Ril's special spicy Marie-Rose mayonnaise
- Classic Steak Tartare** 48
Parisian bistro style, freshly chopped fillet mignon with a piccalilli & mustard dressing
- Ril's Tiga Rasa Scallops *** 56
Signature seared scallops served in three unique ways, moving from sweet to sour to salty
- Seared Foie Gras *** 65
With tempura pineapple, honey soy reduction and spiced cherry compote
- Ril's Roast Bone Marrow** 68
Zesty parsley salad and crusty bread (can be shared)
- Seared Foie Gras with soft poached egg and crispy beef bacon shards** 72
Served on Melba toast with truffle oil, smoky Lagavulin 16yr whisky jelly and red and green chilli jam

SALADS

- Green Goddess** 30
Crisp baby romaine hearts served with a tangy and delicious anchovy-tarragon dressing
- Iceberg Wedges** 30
Classic steakhouse salad, served with a rich blue cheese dressing
- Ril's House Salad** 30
A selection of fresh garden leaves and daily vegetables, served with our house dressing

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MAINS

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Sticky Beef Short Rib *	90
<i>Braised in soy and star anise with shiitake mushrooms and ginger. Finished in the oven with a dark soy reduction and served with spiced orange segments, bok choy and creamy mashed potato overflowing with gravy</i>	
Ril's Whole Baked Fish	80
<i>Served with cherry tomatoes, baby new potatoes and fresh basil</i>	
Lamb Shank Pie *	86
<i>A rich and unctuous lamb stew braised in Guinness for six hours and served with root vegetables and barley</i>	
Seared Tuna Steak	72
<i>Served with fresh greens and a light lemon cream. Please specify how you would like your steak cooked</i>	
Crispy Pan-Seared Chicken Casserole *	60
<i>Succulent chicken leg stewed in white wine for hours till meltingly tender, then shallow fried till crisp and golden. Served with its own jus on a sweet potato pancake with braised spinach</i>	
Truffled Mac & Cheese	38
<i>Rich, golden and decadently creamy with a deliciously crispy top. With lobster tails (+30)</i>	
Big Boy Mac 'n Cheese	52
<i>The Ril's classic with a twist, layered with slow braised beef, rich cream and tasty gravy</i>	
Bone Marrow Burger	52
<i>Bone Marrow burger with cheddar cheese, caramelized onion & roasted garlic puree, served with purple slaw, chunky chips & gravy</i>	
Bone Marrow Burger Royale (with Foie Gras)	80

SIDES

Creamed Spinach	18	Homemade Shoestring Fries	18
Sautéed Spinach with Garlic	16	Chunky Skin-on Steak Fries	18
Steamed French Beans	16	Roasted Red Onions	14
Ril's Salad	16	Crispy Leeks *	18
Tomato and Red Onion Salad	18	Onion Rings	20
Whole Roasted Garlic Heads	14	Roasted Sweet Potato	18
Sautéed Mushrooms in Butter	18		
Double-Baked Potato Royale *	22/26		
<i>(classic/truffled)</i>			
Mashed Potato	18		

DESSERTS

Apple Crumble	28	Chocolate Fondant *	30
<i>With vanilla ice cream and hibiscus jam</i>		<i>With the Last Polka Salted Gula Melaka ice cream</i>	
Mango Ginger Cheesecake *	30	Eton Mess Royale *	26
<i>With spiced mango chutney and lemongrass crème anglaise</i>		<i>With hibiscus jam and a crème de framboise reduction</i>	
The Last Polka Ice cream	20	Raspberry and Plum Crumble	28
<i>Fabulous boutique ice cream, handmade in KL</i>		<i>Topped with lemon cream and drizzled with golden syrup</i>	

Nutella/Strawberry Cheesecake/Teh Tarik/Horlicks/Salted Gula Melaka/Mango/Pandan Kaya