



CHAMBERS

BAR & GRILL

Est. 2013

RECALLING

CERTAIN GENTLEMEN OF OTHER DAYS.

WHO MADE OF DRINKING
ONE OF THE PLEASURES OF LIFE,
NOT ONE OF ITS EVILS;
WHO, WHATEVER THEY DRANK,
PROVED ABLE TO CARRY IT,
KEEP THEIR HEADS,
AND REMAIN GENTLEMEN.

THE OLD WALDORF ASTORIA BAR BOOK, 1935

*It is an offence to sell or serve Duty-free / unpaid-duty
concessions in business operated outlet.*

For more information and reservations,
log on to
www.life.hiltonkl.com
or call
+60 3 2264 2596

APPETIZERS & SALADS

Half Dozen Live Oysters with Lemon and Tabasco	103
Chambers Market Green Salad with Cherry Tomatoes, Radish and Sesame Seed Vinaigrette	33
Baby Arugula and Fresh Shaved Fennel Salad with Grana Padano and Lemon Dressing	30
Bresaola Salad with Baby Spinach, Fuji Apple and Toasted Hazelnut	33
Caesar Salad with Soft Boiled Egg, Anchovies and Parmesan	21
Beetroot and Ricotta Cheese Cold Ravioli with Lemon, Basil and Frisee Salad	33

SOUPS

Seafood Soup with Grilled Moreton Bay Bug	68
Butternut Pumpkin Soup with Crème Fraiche	35

SKEWERS & SIGNATURE GRILL

SEAFOOD

Two Hokkaido Bay Scallops	56
with Sautéed Baby Spinach and Scallop Espuma	
300G Freshwater Prawns	68
with BBQ Sauce and Lemon	
Grilled Tuna Fillet and Tomato Vinaigrette	45
with Roasted Eggplant Caviar	
Ocean Trout Fillet	68
with Honey Glaze	
Robatayaki Grilled Baby Snapper Fillet	56
with Salsa Cruda	
Black Cod Fillet	47
with Malaysian Chili Sauce and Crisp Celery	

BEEF

Dry-Aged Rib Eye Skewer	45
with Tomato Salsa	
Black Angus Tenderloin Skewer	53
with Pomegranate and Spice Oil	
Charred Chili Rubbed Beef Skewer	41
with Basil Dipping Sauce	

LAMB

Lamb T-Bone	56
Flavoured with Cumin, Onion and Date Compote	
Lamb Cutlets	68
Marinated with Balsamic Vinaigrette, Lemon, Roma Tomato and Garlic	

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POULTRY

- Chicken Skewer** 21
Marinated with Chili
Lemongrass and Kaffir Lime
- Grilled Smoked Duck Breast** 33
Marinated with Orange and Sage
- Glazed Chicken Skewer** 26
with Lime Dipping Sauce
- Char-Grilled Half Spring Chicken** 45
with Fresh Kumquat Dressing

BURGERS

- 180G Grass-fed Wagyu** 115
Signature Charcoal Bun,
Whole Grain Mustard, Roma Tomato
and Caramelized Onion.
Served with Double-Cooked
Hand Cut Fries and Green Salad
- Chicken Breast** 59
Marinated with Rosemary and Garlic
Signature Charcoal Bun,
Herbal Mayonnaise, Butter Lettuce,
Roma Tomato and Cucumber Pickle.
Served with Double-Cooked
Hand Cut Fries and Green Salad
- Fresh Grilled Snapper Fillet** 70
Signature Charcoal Bun,
Olive Tartar Sauce, Butter Lettuce,
Roma Tomato and Cucumber Pickle.
Served with Double-Cooked
Hand Cut Fries and Green Salad
- Char-Grilled Vegetables** 47
Signature Charcoal Bun,
Rosemary Mayonnaise,
Melted Swiss Cheese Butter Lettuce,
Roma Tomato and Cucumber Pickle.
Served with Double-Cooked
Hand Cut Fries and Green Salad

DRY-AGED STEAKS

HIMALAYAN SALT CABINET

Chambers Bar & Grill offers a selection of prime meat cuts dry-aged in a custom designed Himalayan Salt Tile Dry Aging Cabinet. Most of the meat on the menu is hung and dry-aged from 14 to 36 days in this climate controlled cabinet where excess moisture is extracted from the meat giving it an intense depth of flavour while tenderizing it beautifully.

350G Black Angus Prime Rib 231
Dry Aged 36 days

250G Black Angus Rib Eye 220
Dry Aged 28 days

250G Wagyu Rib Eye 348
Marble Score Six
Dry Aged 14 days

250G Black Angus Fillet Mignon 266
Dry Aged 14 days

1KG Wagyu Tomahawk 931 per kg
Marble Score Six
Dry Aged 21 days

SAUCES

Natural Beef Jus

Red Wine Jus

Black Peppercorn

Chunky Mushroom and Hennessey X.O

Chambers BBQ

SIDES

Green Asparagus	19
Glazed Baby Carrots	21
Double-Cooked Hand Cut Fries	21
Portobello Mushroom with Honey Glaze	19
Mediterranean Grilled Vegetables	21
Smoked Rice with Salted Hand Churned Butter	21
Creamy Mash of Yukon Gold Potato	21
Grilled Sweet Corn on The Cob	19
Grilled King Oyster Mushroom with Lime and Toasted Sesame	19

DESSERTS

Caramelized Apple with Oat Crumble, Maple Jelly and Cinnamon Ice Cream	30
Chocolate Marquise with Edible Dark Chocolate Soil and Vanilla Bean Ice Cream	30
Cheese Platter with Fruit Bread, Nuts and Truffle Honey	30
Chambers Seasonal Fresh Fruit Platter	30
Ice Cream Trilogy Selection of Ice Cream and Sorbet	30
Grilled Sarawak Pineapple with Bourbon Spice and Coconut Ice Cream	30

JUICES

Green Apple, Watermelon or Carrot <i>(Freshly Squeezed)</i>	26
Orange, Mango, Pink Guava, Pineapple, Lemon, Lime or Cranberry	26

SOFT DRINKS

Coke	24
Diet Coke	24
Sprite	24
Ginger Ale	24
Ginger Beer	24
Tonic	24
Soda	24
Red Bull	24

MINERAL WATER

Tau Still or Sparkling 330ml	28
Tau Still or Sparkling 750ml	33

MOCKTAILS

Fruit Punch Orange, Lime, Mango, Pineapple and Cranberry	35
Secretary's Secret Cucumber Syrup, Lime Juice and Soda	35
Shirley Temple Lemon Juice, Grenadine Syrup and Sprite	35
Vojito Mint Leaf, Brown Sugar, Soda and Ice Crush	35
Virgin Mary Tomato Juice, Dash of BBQ Sauce, Tabasco, Lea and Perrins Sauce, Salt and Pepper	35

COFFEE

Espresso	19
A Pure Selection of Arabica Coffee	
Caffe Latte	24
Steamed Milk with Single Espresso	
Americano	21
Double Espresso Topped Up with Hot Water	
Mocha	24
Single Espresso, Milk Froth and Chocolate Powder	
Hot Chocolate	24
Malaysia Cocoa Powder	

ICED COFFEE

Latte, Mocha, Americano, Cappucino	24
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COFFEE COCKTAILS

Irish Coffee	41
Irish Whisky, Coffee and Cream	
Ace Cafe	41
Whisky Cream, Espresso and Whipped Cream	
Espresso Martini	41
Vodka, Coffee Liqueur, Espresso and Sugar	
Cafe Royal	41
Cognac, Espresso and Cream	

TEAS BY POT

Black Tea	31
English Breakfast or Earl Grey	
Flavored Green Tea	31
Fancy Sencha or Jasmine Gold	
Herbal Infusion	31
Peppermint, Pure Camomile or Lemon Grass	
Fruit Infusion	31
Strawberry and Crisp or Soft Peach	
Roibosh Tea	31
Lemon or Vanilla	
Wellness Tea	31
Herbs and Ginger or Life and Beauty	
Ice Tea	24
Freshly Infused Tea Poured Over Ice	

COCKTAILS

Jungle Bird Rum, Campari, Lime Squeeze and Pineapple Juice	41
Old Fashioned Whiskey, Angostura Bitters, Brown Sugar and Orange Wedges	41
Negroni Gin, Sweet Vermouth, Campari and Soda	41
Malaysian Mule Lemongrass Infused Vodka Kaffir Lime Juice, Brown Sugar Fresh Ginger and Ginger Beer	41
Classic or Flavoured Margarita (Strawberry, Raspberry or Mango) Tequila and Triple sec	41
Raspberry Daiquiri Rum, Raspberry Purée and Lime Juice	41
Forest Fruit Caipiroksa Vodka, Fresh Lime, White Sugar, Blueberry Raspberry and Redcurrent	41
Mai Tai Rum, Orange Curacao, Amaretto Lime and Pineapple Juice	41
Classic or Flavored Mojito (Apple, Strawberry, Raspberry) Rum, Mint, Brown Sugar and Soda	41
Long Island Iced Tea Vodka, Rum, Gin, Triple Sec, Tequila Sweet & Sour and Cola	41
Piña Colada Rum, Fresh Milk, Pineapple Juice and Coconut Syrup	41
Sex On The Beach Combination of Vodka, Orange Juice, Midori Cranberry Juice and Lemon Juice	41

Happy Aperol	41
Aperol, Prosecco and Soda Water	
Cosmopolitan	41
Vodka, Cointreau Cranberry Juice and Lime	
Whisky Sour	41
Bourbon Whisky, Fresh Lemon Juice Sugar Syrup, Angostura Bitter and Lemon Wedge	
Sea Breeze	41
Vodka, Cranberry and Grapefruit Juice	
Summer Breeze	41
Malibu, Cranberry and Pineapple Juice	
Sangria	47
Cognac, Fruits and Red Wine	
Kir	47
Blackcurrant Liqueur and White Wine	
Something Pink	47
X-Rated, Ginger Ale and White Wine	
Mimosa	76
Orange Juice and Champagne	
Bellini	76
White Peach Purée and Champagne	
Rossini	76
Fresh Strawberries and Prosecco	

MARTINIS AFFAIR

Classic Martini 47

Gin or Vodka, Vermouth Extra Dry
Lemon Twist or Olives

Lychee Martini 47

Vodka, Lime Juice, Lychee Syrup
and Lychee Liqueur

Dirty Martini 47

Gin, Vermouth Dry, Olive Brine
Garnished with a Lemon Twist or Green Olive

Apple Martini 47

Vodka, Apple Purée and Apple Liqueur

BEER BY BOTTLE

Tiger	26
Heineken	33
Guinness	33
Carlsberg	45
Corona	45
Budweiser	45
Asahi	45

DRAUGHT BEER

Tiger - Regular	33
Tiger - Large	42
Heineken - Regular	40
Heineken - Large	49
Guinness - Regular	45
Guinness - Large	54

SINGLE MALT WHISKIES

	Glass	Bottle
Glenlivet 12 years	34	490
Glenlivet 15 years	48	875
Glenlivet 18 years	66	980
Singleton 12 years	38	554
Singleton 15 Years	48	875
Singleton 18 Years	65	1,108
Macallan 12 Years	38	578
Macallan 18 Years	65	1,108
Glenfiddich 12 years	38	490
Glenfiddich 15 years	41	750
Glenfiddich 18 years	65	1,143
Yamazaki 12 years	49	700
Hibiki 17 years	82	933

SCOTCH WHISKIES

	Glass	Bottle
Johnnie Walker Red	35	461
Johnnie Walker Black	38	508
Johnnie Walker Swing	38	531
Johnnie Walker Gold	49	1,050
Johnnie Walker Blue	74	1,458
Chivas 12 years	34	461
Chivas 18 years	65	1,108
Chivas 21 years	74	1,458
Ballantines	34	438

BOURBONS AND IRISH WHISKEYS

	Glass	Bottle
Jim Beam	35	461
Jim Beam Black	35	479
Jack Daniel's	35	479
Maker's Mark	37	490
Knob Creek	58	1,038
Canadian Club	35	461
John Jameson	35	461

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VODKA

	Glass	Bottle
Smirnoff	38	467
Absolut Blue	34	455
Ketel One	37	479
Skyy Vodka	35	467
Skyy 90	42	531
Grey Goose	42	549
Belvedere	47	840

GIN

	Glass	Bottle
Gordon's	34	455
Beefeater	34	455
Tanqueray	35	461
Tanqueray 10	47	502
Bombay Sapphire	35	479
Hendrick's	38	537

TEQUILA

	Glass	Bottle
Don Julio	33	490
Olmeca Gold	34	455
Jose Cuervo Gold	34	432
Patron Reposado	59	933
Patron Anejo	76	1,866

RUM

	Glass	Bottle
Captain Morgan	33	426
Bacardi Carta Blanca	34	455
Bacardi Gold	34	455
Havana 3 years	34	455
Cachaca	34	461

COGNAC

	Glass	Bottle
Hennessy VSOP	34	496
Hennessy XO	76	1,341
Martell VSOP	34	479
Martell Cordon Bleu	76	1,166
Remy Martin VSOP	34	496
Remy Martin XO	76	1,341
Martell XO	76	1,458

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