

Pampas Grill & Bar

pamper your palate with our latest creation at Pampas Grill & Bar

Appetizer

Pan Fried Scallop with Honey Mustard

American Scallop tossed over hot pan with olive oil, garlic, chili and fresh basil served with mix salad. Best serve with honey mustard dressing.

Main Course

Grill Prime Bone in Rib Eye Beef with French Béarnaise Sauce

This part of the cattle, portion and grill to perfection using the simple method of marinating. Grill on a char broiler and served over sauté balsamico baby potatoes with garlic, olive oil and shallots, this is best served for special occasion.

Dessert

Chocolate Grenache

Button chocolate melted into a mould and baked in high temperature, served warm with ice cream.

RM 73+