

the Silver Monkey



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IN THE HEART OF THE CITY, WHERE THE WILD WHISPERS OF THE RAINFOREST MEET THE MODERN PULSE OF URBAN LIFE, THE ELUSIVE SILVERY LUTUNG ROAMS. MUCH LIKE OUR NAMESAKE, EACH DISH ON OUR MENU EMBODIES A BLEND OF MYSTERY, HERITAGE AND PLAYFUL SOPHISTICATION. WE INVITE YOU TO EMBARK ON A JOURNEY OF TASTE, TEXTURE AND STORY—A DINING EXPERIENCE AS ENCHANTING AND UNPREDICTABLE AS THE SILVER MONKEY HERSELF.



SMALL PLATTERS

Sophisticated introductions to a narrative of rich flavours that capture the spirit of our rainforest muse.



RM56

SIGNATURE GRILLED SCALLOP

Seared to perfection, the scallop rests atop a silky cauliflower purée, accented by white port, chilli, garlic, and black garlic, with a final flourish of parsley. *[SH]*



RM50

CRASSOSTREA VIRGINICA OYSTER (2^{PCS})

Charcoal-grilled Canadian oysters are elevated with chilli lime soy and crowned with a delicate calamansi 'Umai' foam, bringing coastal vibrancy to each bite. *[SH]*



RM30

SEA SEOUL SNAPPER (3^{PCS})

Umami-marinated snapper rests on crisp Ipoh sprouts, accented by smoked sesame seeds for a lively, earthy finish. *[SF, SO]*



RM28

MAGURO TUNA (3^{PCS})

Flame-charred Japanese bluefin tuna meets sous-vide quail, rich goma sauce, and delicate pearl crackers for a perfect East-meets-West harmony. *[SF]*



RM35

BITTER BLISS CRUNCH

Smoked meringue nuts, charred honey, fiery silver anchovies and crunchy bitter melon pakoras come together for a bold mix of flavours. *[N]*



WAGYU TARTARE (3^{PCS})

Tender Wagyu beef tartare is paired with a sweet potato parmesan pavé and crowned with Kaluga caviar for a refined indulgence. *[B]*



LATOK (3^{PCS})

'Tawau' sea grapes combine with fresh shallots, bright calamansi, coriander and shrimp paste, capturing coastal traditions in every bite. *[SF]*



HONEY AUBERGINE (2^{PCS})

Local aubergine is roasted with honey, glazed with a touch of miso and sprinkled with black sesame for a sweet-savory treat. *[V]*



TOMATO & HALLOUMI (3^{PCS})

Smoky confit tomatoes and creamy halloumi are paired with pineapple hummus and truffle brioche for a tropical twist. *[V]*



AVOCADO CANNOLI (3^{PCS})

Crispy shells are filled with smoky charred avocado, brightened with calamansi lemon essence and a hint of cumin. *[V]*



FOIE GRAS (2^{PCS})

Luxurious foie gras nestles in a charcoal truffle brioche, complemented by smooth apple purée and Chardonnay sauce.



CHARCOAL INDIVIDUAL CREATIONS

Main courses born from fire and forged in spirit. Each dish reflects the resilience of a city rebuilt, inspired by our silver guardian's ingenuity and crafted with ingredients that honour both tradition and bold reinvention.



RM228

(AUST) BLACK ANGUS RIB EYE

300g of Black Angus rib eye is grilled over charcoal with our Master Lutong spice rub, served with fresh urap and a rich veal jus. [B]



RM258

(AUST) BLACK ANGUS MEDALLION

A refined 250g Black Angus medallion is served with urap and silky blue cheese mousse for a rich yet balanced finish. [B]



RM148

(NZ) LAMB RACK

Charcoal-grilled lamb cutlets, seasoned with Lutong spice and pistachio, are finished with mint jus and urap.



RM488

(JAPAN) WAGYU MIYAZAKI #5

A 300g sirloin of Japanese Wagyu is served with roasted bone marrow jus, goat cheese butter, and vibrant urap. [B]





RM68

🍴 SPICE-RUBBED HERITAGE CHICKEN

Heritage chicken, spiced and roasted, is served with silver side corn, mushroom sauce and a zesty tamarind calamansi jus.



RM76

CHAR KING PRAWN

Three-piece bonito-infused king prawns, grilled over fire, are finished with garlic flakes, jack cheese cream and a dash of Hainan chilli. [SH]



RM50

CHAR JUMBO SQUID

Charred jumbo squid is served with a tangy tomato mignonette, sweet onion purée and marinated pegaga leaves. [SF]

CHARCOAL SHARING

Communal feasts inspired by the silver monkey's penchant for gathering and play, designed for sharing amongst friends.



RM558

(AUST) PORTERHOUSE (3^{PAX})

800g charcoal-grilled Black Angus porterhouse is paired with delicate coconut consommé and hearty bone marrow jus. [B]



RM258

🍴 CHAR SEKINCHAN WHOLE SNAPPER (4^{PAX})

Hoisin-glazed whole snapper, accented with kombu, garlic, chilli, and crispy kale, offers a feast meant for sharing. [SF]

Served with...

SIGNATURE SALT MASTER LUTONG

Infused with fire and forest, this custom salt blend brings warmth, depth, and a citrus lift—an homage to our spice-laden heritage and the bold flair of the Lutong legacy.



All prices are in Ringgit Malaysia and are inclusive of prevailing 6% Service Tax. Please let us know if you have any food allergies, restrictions or special dietary needs.

B—Beef, N—Nuts, V—Vegetarian, SH—Shellfish, SF—Seafood, SO—Soy



SIDES

Curated accompaniments that echo the gentle yet vibrant hues of our urban jungle.



CAULIFLOWER

Cauliflower baked in spiced béchamel and finished with a drizzle of coffee cream. [V]



ORECCHIETTE

Handmade pasta, blended with four cheeses, chive and garlic truffle oil. [V]



SPINACH

Spinach baked in creamy Gruyère, finished with a delicate truffle cracker. [V]



TENDERSTEM BROCCOLINI

Lightly sautéed with garlic flakes and Parmesan shavings. [V]



CORN

Charred and enhanced with salted kombu, drizzled with 'Tualang' honey. [V]



SKIN-ON POTATOES

Golden Yukon potatoes, skin-on and seasoned with artisanal sea salt. [V]

SWEET ENDINGS

When the sun slips behind the canopy and the forest comes alive with whispers, the silver monkey begins his moonlit mischief. These desserts are tales from his twilight adventures—where local flavours, imagination, and indulgence meet under starlit skies.



🍌 **BANANA 'ABU' CHEESECAKE** **RM38**
A charcoal-soil infused cheesecake, crowned with berry compote and a rich hot chocolate sauce. *[V]*



BLACK GINGER KALE **RM36**
Leafy and rooted flavours heightened by a surprise chocolate sphere. *[V]*



🍌 **MAT SALLEH 'SERI MUKA'** **RM36**
A modern take on the classic pandan glutinous dessert, adorned with a pineapple and banana glaze. *[V]*

AT THE SILVER MONKEY, EVERY DISH IS A CHAPTER IN OUR ONGOING TALE—AN ADVENTURE THAT BLENDS HERITAGE, INNOVATION AND A TOUCH OF MISCHIEF. LET THE SPIRIT OF THE RAINFOREST INFUSE YOUR EXPERIENCE AS YOU JOURNEY THROUGH A MENU THAT BRINGS TOGETHER LOCAL FLAVOURS, INVENTIVE TWISTS, AND A TOUCH OF MAGIC.

ENJOY YOUR JOURNEY. 🌿