



LA PARRILLA

— STEAK HOUSE —

M E N U

— ◆ —

SOUP

ROASTED BUTTERNUT PUMPKIN

RM 24

PUMPKIN, BUTTERNUT, CREAM, BASIL OIL

[V] [G] [D] [C.C]

CREAM OF CLASSIC TOMATO

RM 24

TOMATO, CREAM, LOW FAT MILK, BASIL OIL

[V] [G] [D] [C.C]

REFINE CLASSIC FRENCH ONION

RM 26

CARAMELIZED ONION, ONION STOCK, CARROT, CELERY

[V] [C] [G]

WILD FOREST TRUFFLE MUSHROOM

RM 30

MIX MUSHROOM OF PORCINI, BUTTON, TRUFFLE, CREAM

[V] [T] [G] [D] [C.C]

SHELLFISH BISQUE VELOUTÉ

RM 36

CLAM MEAT, CARROT, CELERY, POTATO, CREAM

SHELLFISH VELOUTÉ, PRAWN OIL, PARSLEY

[B] [C] [S] [D] [C.C]

[B]	BUTTER	[S]	SHELLFISH	[C]	CELERY	[T]	TRUFFLE
[D]	DAIRY	[G]	GLUTEN FREE	[E]	EGG	[C.C]	COOKING CREAM
[V]	VEGETARIAN (FISH AND MEAT FREE)						

Subject to a 10% Service Charge

TAPAŚ

CHAR - GRILLED TENDERSTEM BROCCOLINI

RM 28

PARMIGIANO CHEESE, LEMON THYME VINAIGRETTE

GARLIC, BUTTER, MILK CURD

[V] [G] [D] [B]

CHARRED SPICY WHITE PEARL CORN RIB

RM 28

PARMIGIANO CHEESE, SPICE DEHLI, YOGHURT, BUTTER PARSLEY

[V] [G] [D] [B]

CLASSIC ITALIAN TOMATO BRUSCHETTA

RM 28

BAGUETTE, TOMATO, PUMPKIN, POTATO, SHALLOT

PARSLEY, OLIVE OIL, LEMON THYME VINAIGRETTE

[V] [G]

OPTIONAL ADD ON SMOKED SALMON

RM 48

[G]

AIR FLOWN JAPANESE OYSTER

[PER PIECE]

RM 32

CITRUS CILANTRO SOY DRESSING, NASHI PEAR

[G] [S]

PREMIUM CUTS ♦ FINE WINES ♦ EXCEPTIONAL EXPERIENCE

FOIE GRAS TORCHON

RM 58

GREEN APPLE, CREAM, BALSAMIC REDUCTION, CAVIAR

[V] [G] [D] [B]

MEDITERRANEAN GARLIC SPICY PRAWN

RM 58

GARLIC, CHILI, PARSLEY, BUTTER, LIME, MIX CAPSICUM

[G] [D] [S] [B]

[B]	BUTTER	[S]	SHELLFISH	[C]	CELERY	[T]	TRUFFLE
[D]	DAIRY	[G]	GLUTEN FREE	[E]	EGG	[C.C]	COOKING CREAM
[V]	VEGETARIAN (FISH AND MEAT FREE)						

Subject to a 10% Service Charge

CONDIMENT DISH

SHOESTRING FRIES

RM 12

CONDIMENT SAUCE, PARSLEY

[V] [D]

OPTIONAL ADD ON TRUFFLE PAMAGIANO

RM 18

[V] [T] [E] [D]

TOASTED GARLIC BREAD BASKET

RM 14

PARMIGIANO CHEESE, GARLIC, PARSLEY, BUTTER

[V] [G] [B]

SRIACHA TATER TOTS

RM 16

SPRING ONION, SRIACHA MAYONAISE

[G] [D] [E]

ROASTED POTATO SPICE & HERBS

RM 16

CAJUN SPICE, THYME, ROSEMARY, BUTTER, PARSLEY

[V] [G] [B] [D]

CLASSIC MASHED POTATO

RM 22

POTATO PUREE, CREAM, BUTTER, SEASONING, PARSLEY

[V] [G] [B] [D] [C.C]

OPTIONAL ADD ON TRUFFLE RAGU PASTE

RM 28

[V] [G] [B] [D] [T] [C.C]

SAUTÉED WILD FOREST MUSHROOM

RM 28

SEASONAL FOREST MUSHROOM, CREAM, BUTTER, THYME

[V] [G] [B] [D] [C.C]

[B]	BUTTER	[S]	SHELLFISH	[C]	CELERY	[T]	TRUFFLE
[D]	DAIRY	[G]	GLUTEN FREE	[E]	EGG	[C.C]	COOKING CREAM
[V]	VEGETARIAN (FISH AND MEAT FREE)						

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ENTRÉES

PAN SEARED BABY ROMAINE

RM 28

BABY ROMAINE, GARLIC CROUTON, EGG FLOSS
PARMIGIANO CHEESE, CLASSIC FRENCH GRIBICHE SAUCE
[V] [E] [D]

PORTOBELLO MUSHROOM SALAD

RM 38

CONFIT PORTOBELLO, RATATOUILLE, ARUGULA SALAD
MILK CURD, CALAMANSI VINAIGRETTE
[V] [G] [D]

SMOKED SALMON CARPACCIO

RM 48

CAPERS, SESAME, OLIVE, DEHLI SPICE, ARUGULA SALAD
PANEER, LEMON THYME VINAIGRETTE
[S] [G] [D]

GRILLED OCTOPUS TENTACLE

RM 78

TOMATO, POTATO, ONION, PICKLED DAIKON, YOGURT
CARROT ORANGE PUREE, OLIVE VINAIGRETTE, ARUGULA
[B] [G] [D] [C.C.]

PAN SEARED HOKKAIDO SCALLOP & CAVIAR

RM 78

TOMATO CONCASSE, CAVIAR, BARLEY SEED, MIX QUINOA
LEMONGRASS KAFFIR VINAIGRETTE, SHELLFISH BROTH
[B] [G] [D] [S] [C.C.]

SHALLOW FRIED FOIE GRAS & CAVIAR

RM 88

BAGUETTE, APPLE COMPOTE, PICKLED DAIKON,
DUCK JUS, MELON, YUZU GEL BALSAMIC REDUCTION
[B] [G] [D] [S] [C.C.]

[B] BUTTER	[S] SHELLFISH	[C] CELERY	[T] TRUFFLE
[D] DAIRY	[G] GLUTEN FREE	[E] EGG	[C.C.] COOKING CREAM
[V] VEGETARIAN (FISH AND MEAT FREE)			

Subject to a 10% Service Charge

CHEF SIGNATURE PASTA

CHICKEN DI SALSA POMODORO

RM 36

BRAISED MINCED CHICKEN IN TOMATO SAUCE, PARSLEY
CREAM, ARUGULA, 24-MONTH-OLD PARMIGIANO

PESTO SAUCE CRÉMEUSE (v)

RM 40

PESTO BUTTER CREAM, PINE NUT, ARAGULA, BASIL OIL
24-MONTH-OLD PARMAGIANO

FROMAGE AU BLEU SAUCE (v)

RM 40

AOP ROQUEFORT CHEESE BASE, CREAM, ARUGULA SALAD
PARSLEY, 24-MONTH-OLD PARMIGIANO

SAUCE TOMATE AUX HERBES (v)

RM 40

TOMATO SAUCE BASE, ARUGULA SALAD, CREAM, PARSLEY
24-MONTH-OLD PARMIGIANO

CHAMPIGNONS AUX TRUFFLE SAUCE (v)

RM 42

SAUTE MIX FOREST MUSHROOM, TRUFFLE PASTE,
BUTTER CREAM, PARSLEY, 24-MONTH-OLD PARMIGIANO

RAGOÛT DE BœUF

RM 56

BRAISED WAGYU MEAT, HOME COOK BEEF STOCK • TRADITIONAL EXPERIENCE
PARSLEY, BUTTER CREAM, 24-MONTH-OLD PARMIGIANO

MARISCOS ALIO OLIO

RM 58

HOKKAIDO SCALLOP, TIGER PRAWN, CLAM MEAT, GARLIC
CHILLI, ROCKET SALAD & TOMATO, 24-MONTH-OLD PARMIGIANO

GREEK STYLE LAMB MOUSSAKA

RM 78

BECHAMEL SAUCE, TOMATO SAUCE, MOZZERELLA CHEESE
LAMB BOLONAISE, YOGURT, HANDMADE LASAGNA SHEET

CHOOSE YOUR OWN FLAVOUR PASTA

TAGLIOLINI [TRUFFLE]
FUSILI TRO [E]

TAGLIATELLE [SQUID INK]
GNOCCHETTI [E]

PAPPARDELLE [BEETROOT]
RIGATONI [E]

*EXCEPT THE LASAGNA DISHES CAN'T BE CHOSEN

Subject to a 10% Service Charge

PIZZA LA PARRILLA

PIZZA CLASSIQUE BASILIC MARGARITA (v) RM38

TOMATO BASE, MOZZERELLA CHEESE, CHERRY TOMATO,
BASIL MAYONAISE, TOMATO OIL

PIZZA CLASSICO ITALIANO AUX LÉGUMES (v) RM 48

TOMATO BASE, MOZZERELLA CHEESE, CHERRY TOMATO
MIX GRILL VEGETABLE, DRY HERB, 24-MONTH-OLD PARMIGIANO

PIZZA POULET SAUCISSE & BOLOGNAISE RM 52

TOMATO BASE, MOZZERELLA CHEESE, INDIAN SPICE
ARTISAN CHICKEN SAUSAGE, ARUGULA SALAD

PIZZA AUX CANARD ROÛT LOCAL RM 58

TOMATO BASE, MOZZERELLA CHEESE, RED ONION, CAPSICUM
CUCUMBER, HOISIN MAYONAISE

PIZZA AU FROMAGE FONDANT (v) RM 58

MORNAY BASE, MOZZERELLA CHEESE, BLUE CHEESE
CAMEMBERT CHEESE, NACHOS CHEESE, YOGURT
24-MONTH-OLD OLD PARMIGIANO

PIZZA AUX CHAMPIGNONS ET TARTUFO (v) RM 68

TRUFFLE CREAM BASE, MIX MUSHROOM, ARUGULA SALAD
MOZZERELLA CHEESE, 24 MONTH PARMIGIANO

PIZZA SALMON AFFUMICATO RM 78

TOMATO BASE, SMOKED SALMON, MOZZERELLA CHEESE
OLIVE, FETA CHEESE, UMANI JAPANESE SAUCE, MIX CAPISUM

[B] BUTTER	[S] SHELLFISH	[C] CELERY	[T] TRUFFLE
[D] DAIRY	[G] GLUTEN FREE	[E] EGG	[C.C] COOKING CREAM
[V] VEGETARIAN (FISH AND MEAT FREE)			

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OCEAN & EARTH



BATTER FRIED FRESH LOCAL SEA FISH

RM 40

LOCAL FRESH VEGETABLE, CHERRY TOMATO,
ROASTED SPICE & HERB POTATO, LEMON BUTTER CREAM

PAN SEARED FRESH MARINE FISH

RM 44

MIRE POIX VEGETABLE, BASIL, PARSLEY, TOMATO OIL
POTATO, LEMON BUTTER CREAM SAUCE & CLAM MEAT

FREE RANGE POULET ROULADE

RM 48

CHERRY TOMATO, SEASONAL VEGETABLE
FOREST MUSHROOM, TRUFFLE MASHED POTATO
WITH TRUFFLE CHICKEN JUS

28 DAYS CORN FED HALF POLLO

RM 68

CHERRY TOMATO, SEASONAL VEGETABLE
ROASTED SPICE, HERB POTATO & TRUFFLE CHICKEN SAUCE

PREMIUM CUTS ♦ FINE WINES ♦ EXCEPTIONAL EXPERIENCE

[B]	BUTTER	[S]	SHELLFISH	[C]	CELERY	[T]	TRUFFLE
[D]	DAIRY	[G]	GLUTEN FREE	[E]	EGG	[C.C]	COOKING CREAM
[V]	VEGETARIAN (FISH AND MEAT FREE)						

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OCEAN & EARTH



CLASSIC FRENCH CONFIT DE CANARD

RM 68

LENTIL, CARROT, ONION, CELERY, POTATO, BUTTER
DUCK JUS, CREAM, PARSLEY

CLASSIC FRENCH MAGRET DE CANARD

RM 68

CHERRY TOMATO, SEASONAL VEGETABLE, DUCK SAUCE
TRUFFLE MASHED POTATO, PUREE DE CAROTTE ET D'ORANGE

AUSTRALIAN LAMB FORESHANK

RM 88

CHERRY TOMATO, MIX GRILL VEGETABLE, BUTTER
TRUFFLE MASHED POTATO, LAMB JUS

AUSTRALIAN LAMB FLAP

RM 128

CHERRY TOMATO, SEASONAL VEGETABLE, LAMB SAUCE
TRUFFLE MASHED POTATO

LA PARRILLA

STEAK HOUSE

ARTISAN SAUSAGE

POULTRY THURINGER

[200 GM]

RM 30

LOCAL PICK VEGETABLE, TRUFFLE CHICKEN JUS
MASHED POTATO, MILD SPICE

GARLIC HERB LAMB

[200 GM]

RM 36

LOCAL PICK VEGETABLE, PARSLEY, LAMB JUS
TRUFFLE MASHED POTATO, GARLIC, MIX HERB

[B] BUTTER	[S] SHELLFISH	[C] CELERY	[T] TRUFFLE
[D] DAIRY	[G] GLUTEN FREE	[E] EGG	[C.C] COOKING CREAM
[V] VEGETARIAN (FISH AND MEAT FREE)			

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LA PARRILLA STEAKS

AUSTRALIA

ANGUS BEEF OP RIB MBS 4 [PER 100 GM] **RM 56**

MINI TOMAHAWK PRIME CUT BONE AND RIBEYE
WITH MARBLING, RICH FLAVOUR & TENDERNESS
[45 MIN +/- COOKING TIME]

ANGUS RIBEYE STEAK MBS 3 **RM 78**

HIGH MARBLED. TENDER AND FLAVOURFUL STEAK

ARGENTINA

ANGUS GRAIN-FED STRIPLOIN MBS 4 **RM 88**

SPECIAL CUT FROM THE LONGISSIMUS DORSI MUSCLE WITH
STRIP OF FAT ALONG ONE EDGE AND MODERATE MARBLING

ANGUS GRAIN-FED TENDERLOIN MBS 2 **RM 108**

FROM THE MOST TENDER PART AND NO INTRAMUSCULAR FAT
WHICH MAKES IT DELICATE AND IT IS THE BEST CUT AT LA PARRILLA

JAPAN

WAGYU BLADE A5 MBS 8 [PER 100 GM] **RM 58**

JAPANESE OMI CUT OF WAYGU BEEF THAT COMES FROM
JAPANESE BLACK BREED TAJIMA CATTLE STRAIN FAMOUS
FOR BEAUTIFUL MARBLING AND PERFECT MIX OF LEAN MEAT
AND RICH FLAVOURFUL FAT THAT TASTE BUTTERY AND DELICIOUS

WAGYU MBS 10 [PER 100 GM] **RM 60**

JAPANESE TOKUSHIMA WAGYU CATTLE BREED AND THE BEEF
IS GRADED USING A5 STANDARD REPRESENTS THE HIGHEST
MEAT QUALITY WITH HIGH MARBLING TEXTURE AND FAT QUALITY

[B] BUTTER	[S] SHELLFISH	[C] CELERY	[T] TRUFFLE
[D] DAIRY	[G] GLUTEN FREE	[E] EGG	[C.C] COOKING CREAM
[V] VEGETARIAN (FISH AND MEAT FREE)			

Subject to a 10% Service Charge

SIDE DISH CHOICE TWO TYPE

SHOESTRING FRIES

[V] [D] [B]

TATER TOTS

[V] [D] [B]

MASHED POTATO

[V] [G] [D] [B] [C.C]

ROASTED SPICE & HERB POTATO

[V] [G] [D] [B]

SAUTE MUSHROOM

[V] [G] [D] [B] [C.C]

GRILL BROCOLINI

[V] [G] [D] [B]

SUPPLEMENT

SPINASH POULET SAUSAGE [PER PIECE] RM 12

HERB GARLIC LAMB SAUSAGE [PER PIECE] RM 16

JAPANESE HOKKAIDO SCALLOP [PER PIECE] RM 28

FRESHWATER TIGER PRAWN [THREE PIECES] RM 30

FOIE GRAS [PER PIECE] RM 52

[B] BUTTER	[S] SHELLFISH	[C] CELERY	[T] TRUFFLE
[D] DAIRY	[G] GLUTEN FREE	[E] EGG	[C.C] COOKING CREAM
[V] VEGETARIAN (FISH AND MEAT FREE)			

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FAMILY PLATTER



MEAT PLATTER

RM 450

GRAIN FED ARGENTINA BEEF	200GM+/-
GRAIN FED AUSTRALIA LAMB	200GM+/-
FREE RANGE MOUNTAIN DUCK BREAST	200GM+/-
FREE RANGE POULET ROULADE	200GM+/-
ARTISAN MILD SPICE CHICKEN SAUSAGE	100GM+/-
ARTISAN GARLIC HERB LAMB SAUSAGE	100GM+/-
CAMERON HIGHLAND FARM VEGETABLE	250GM+/-
CAMERON HIGHLAND COCKTAIL TOMATO	100GM+/-

CONDIMENT SIDES [CHOOSE ONE]

MASHED POTATO	150GM+/-
SHOESTRING FRIES	120GM+/-
MINI HASH BROWN	100GM+/-
ROASTED SPICE & HERB POTATO	150GM+/-



CONDIMENT SAUCE [CHOOSE TWO]

BEEF SAUCE MINT BASIL YOGURT
DUCK SAUCE TRUFFLE POUSSIN SAUCE
LAMB SAUCE CHIMICHURRI DRESSING

[B] BUTTER	[S] SHELLFISH	[C] CELERY	[T] TRUFFLE
[D] DAIRY	[G] GLUTEN FREE	[E] EGG	[C.C] COOKING CREAM
[V] VEGETARIAN (FISH AND MEAT FREE)			

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FROMAGE

I

FRENCH REGION COW MILK, TEXTURE SOFT CHEESE, MILD
CREAMY SOFT TEXTURE AT THE CENTER

II

FRENCH REGION COW MILK, TEXTURE SEMI SOFT CHEESE APPELLATION D'ORIGINE
PROTÉGÉE (AOP) STATUS
TRADITIONAL CREAMY TEXTURE, FLAVOUR
HERITAGE SPECIALTY

III

FRENCH REGION SHEEP MILK, TEXTURE BLUE CHEESE TEXTURE CREAMY, SALTY,
TYPICAL AROMA
LACTIC FERMENTS

LA PARRILLA
— STEAKHOUSE —

FRENCH REGION GOAT MILK, TEXTURE TRADITIONAL CREAMY, RICH
AND TANGY FLAVOUR, SEMI SOFT CHEESE

IV

ITALIAN REGION SHEEP MILK, TEXTURE HARD CHEESE, SALTY, HARD
AND CRUMBLY, TANGY FLAVOUR TRADITIONALLY AGED 5 TO 8 MONTH.
PROTECTED DESIGNATION OF ORIGIN (PDO) STATUS IN EUROPEAN UNION

Subject to a 10% Service Charge

FROMAGE

RM 108

FIVE TYPE

LA PARRILLA CHEESE PLATTER

COMBINATION WITH MIX NUT, FRUIT JAM, CRACKER, MUSCAT GRAPE

CHOOSE YOUR OWN FLAVOUR CHEESE PLATTER

RM 58

TWO TYPE

COMBINATION WITH MIX NUT, FRUIT JAM, CRACKER, MUSCAT GRAPE

LA PARRILLA

RM 78

THREE TYPE

COMBINATION WITH MIX NUT, FRUIT JAM, CRACKER, MUSCAT GRAPE

Subject to a 10% Service Charge

LA PARRILLA DESSERT SERIES

HONEY YOGURT PANNA COTTA

RM 22

MIX FRESH FRUIT, CREAM, MILK, ALMOND CRUMBLE,
HONEY GREEK YOGURT

CLASSIC LEMON CURD TART

RM 24

LEMON FLAVOUR, EGG, ICING SUGAR, ACIDIC ZEST

CRUMBLE DE MANZANA

RM 26

APPLE CINNAMON COMPOTE, SPICE CLOVE, CRUMBLE
ACCOMPANIED WITH MADAGASCAR VANILLA GELATO

SIGNATURE PARRILLA-MISU

RM 32

MASCARPONE CHEESE, CREAM, SABAYON, COFFEE,
LADY FINGER ICING SUGAR, COCOA POWDER

GÂTEAU FONDANT AU CHOCOLATE

RM 36

ICING SUGAR, FRESH FRUIT, ALMOND CRUMBLE

ACCOMPANIED WITH HAZELNUT GELATO

[15 MIN +/- COOKING TIME]

Subject to a 10% Service Charge

PREMIUM IN HOUSE GELATO

NATURAL AND HIGH-QUALITY INGREDIENTS GELATO HAS LOWER BUTTER FAT THAN TRADITIONAL ICE CREAM, LESS AIR AND MORE INTENSE FLAVOUR. CREAMY TEXTURE AND RICH TASTE MAKE IT A UNIQUE DESSERT EXPERIENCE.

68% DARK CHOCOLATE

RM 20

CRUMBLE, ROASTED PEANUT & ALMOND RAISIN

HAZELNUT

RM 20

CRUMBLE, ROASTED PEANUT & ALMOND

MADAGASCAR VANILLA

RM 20

CRUMBLE, ROASTED PEANUT & ALMOND OPTIONAL
SALTED CARAMEL SAUCE

AVOCADO

RM 24

CRUMBLE, ROASTED PEANUT & ALMOND OPTIONAL
GULA MELAKA



Subject to a 10% Service Charge

BEVERAGES

HOT

Espresso	RM 10
Americano	RM 10
Cafe Latte	RM 12
Capucinno	RM 12
Tea	RM 12

SOFT DRINKS

COKE	RM 14
COKE ZERO	RM 14
SPRITE	RM 14

BEER

CARLSBERG PILSNER PINT.	RM 26
ROYAL STOUT PINT.	RM 28

BOTTLED WATER

ACQUA PANNA 500ML	RM 18
ACQUA PANNA 750ML	RM 26
SAN PELLEGRINO 500ML	RM 18
SAN PELLEGRINO 750ML	RM 25

JUICES

WATERMELON JUICE	RM 18
ORANGE JUICE	RM 18
APPLE JUICE	RM 18
CARROT JUICE	RM 18

Subject to a 10% Service Charge



LA PARRILLA STEAK HOUSE

Dusit Princess Melaka , Jalan Bendahara, 75100 Melaka