



ROCK SALT  
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MALAYSIA | MONGOLIA

A Fusion of Flavours  
from the East & the West

# Hello,

Rock Salt is a culmination from the love for travel and food, an assemblage of laughs and memories throughout Asia, particularly Mongolia. Each dish and drink served in this restaurant stems from a unique story and is given its own character.

Rock Salt, a fusion restaurant with a hint of Mongolia flavour that you can never miss.

#### An Award-Winning Restaurant

Mongolia :

**Forbes** MONGOLIA

Malaysia :

**WORLD GOURMET**  
C H A R



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Classic Steak Stone

# Delightful Salad

**Leafy, Pomegranate & Heirloom of Fruits** (Dut)

Crunchy of Pomegranate Seed, Served with Variety of Citrus Fruits & Blood Orange Dressing

RM 30

**Rock Salt @ Caesar** (Dairy & Nut)

Crispy Romaine Lettuce Tossed with Anchovy Aioli, Served with Mollet Quail Eggs & Grilled Chicken

RM 32

**Umami Seafood Salad** (Gluten free)

Scampi, Truffle Crushed Hokkaido Scallop & Japanese Pepper Tuna, Served with Sea Urchin Caviar, Soy Wasabi Powder & Truffle Dressing

RM 68

# SOUP

**Wild Mushrooms** (Dairy)

Cream of Mushroom Soup Served with Cheese Bread Stick & Aromatic Truffle Oil

RM 25

**Bulgarian Beef Broth**

Simmer Beef Cube with Meat Stock & Infused with Aromatic Spices, Served with Variety of Vegetables

RM 29

**Cod Roe & Clam Chowder** (Dairy)

Creamy Soup, Served With Pacific Clam, Potato Cube & Soy Uni Pearl, On Top with Herring Roe

RM 38

# Best Pasta

**Cepe Mushroom Risotto** (Dairy)

Risotto & Quinoa Simmer with Flavor of Cepe & Mushroom, Served with Parmesan Cheese & Fresh Truffle Sliced

RM 38

**Buckwheat & Snow Crab** (Dairy)

Buckwheat Soba Tossed with Creamy Caramelized Onion Top with Grana Padano Cheese & Poached Egg

RM 33

**Wagyu Beef Ragout** (Dairy)

Cavatelli Pasta Served with Stewed Beef Ragout & Tomato Coulis, On Top with Wild Rocket, Parmesan Cheese & Truffle Oil

RM 38

**Nero & Seafood**

Squid Ink Pasta Tossed with Mixed Seafood, Infused In a Spicy Lemongrass & Rich Tomato Concasse

RM 45

**Canadian Lobster Meat, Scallops & Truffle**

Linguine Tossed with Garlic, Chili Flake & Olive Oil, Simmer with Shell Fish Stock & Drizzle With Truffle Oil

RM 98

# Lamb & Mutton

**Mongolian Fried Rice**

Stir Fried Mutton Meat with Selected Summer Vegetables & Air flown Aromatic Spices

RM 30

**Traditional BBQ Lamb Skewer** (Dairy)

Layered with Variety of Vegetables, Garlic Toast & Homemade BBQ Sauce

RM 56

**Authentic Khorkhog (order one day in advance)** (Gluten free)

Heat of Lava Stone to Cook the Lamb Sufficiently & Layered with Root Vegetables

RM 68

**Lamb Shank Bouillant** (Dairy)

Sous Vide Lamb Shank Infused with Blood Orange Flavor Cooked Over 48 Hours, Served with Homemade Crust Puff & Root Vegetables

RM 68

# Fresh Fish On Himalaya Orange Salt Slab

Grilled Whole Sea bass Fish  
600g

RM 68

Grilled Salmon Trout Filet  
300g

RM 75

Greenland Halibut Filet  
300g

RM 78

\*Ocean Whole Coral Trout  
600g  
800g

RM 128

RM 148

## Taste Selection

Spicy Sriracha Sauce / Yakitori glazed / Rock Salt Flake & Garlic Rosemary / Blackened Seasoning

Accompanied with Savory Spices Potato & House Salad  
Preparation time 30 Minutes



Contain traces of: (D) Dairy (N) Nuts  
Price are subjected to 10% Service Charge & 6% SST | Images are for illustration purpose only \*While stocks last

# Classic Steak Stone

Grass Fed Medallion Steak  
200g RM 89

Grass Fed Filet Mignon  
200g RM 89

Australian Black Angus Sirloin  
300g RM 118

Australian Black Angus Rib Eye  
300g RM 148

\*Seasonal Premium @  
Australian Wagyu Rib Eye / Sirloin MBS9 (full blood) per 100 gram RM 100

Australian Wagyu F1 Rib Eye / Sirloin MBS7 per 100 gram RM 80

Japanese A5 Wagyu Beef Tenderloin/ Rib Eye per 100 gram RM 180

Canadian Lobster Tail (add on) per 80 gram RM 80

Foie Gras (add on) per 50 gram RM 60

## Combination of Flavors

Truffle Mushroom Sauce (Dairy & Gluten free)  
Black Pepper & Berries Sauce (Dairy)

## Choice of Carbohydrate

Garlic & Tapenade Toasts (Dairy)  
Crispy Potato

## Choice of Vegetable & Salad

Seasonal Vegetables (Gluten free)  
House Salad (Gluten free)

Additional portion of side order at RM 8

## Side Dish

Crispy Potato RM 8

Truffle Potato & Butternut Mashed (Daily & Gluten free) RM 8

Scented Rice RM 6

Garlic Toast (Dairy) RM 8

House Salad (Dairy) RM 8

Seasonal Vegetables (Gluten free) RM 8

Cheesy Truffle Mushroom (Dairy) RM 12

\*While stocks last

# Better Pizza

<b>Mongolian Spiced Lamb</b> <small>(Dairy)</small> Mozzarella, Tomato Puree, Minced Lamb, Mongolian Spices , Salted Chives	<i>RM 38</i>
<b>Smoked Salmon</b> <small>(Dairy &amp; Nut)</small> Mozzarella, Smoked Salmon, Salted Mascarpone, Pesto, Buffalo Mozzarella	<i>RM 38</i>
<b>Manzo Striato/ Spinach</b> <small>(Dairy &amp; Nut)</small> Mozzarella, Tomato Puree, Beef Streaky, Buffalo Mozzarella, Spinach, Pesto	<i>RM 42</i>
<b>Prosciutto Turkey</b> <small>(Dairy)</small> Mozzarella, Tomato Puree, Smoked Turkey Ham, Mushroom	<i>RM 36</i>
<b>Quattro Formaggi</b> <small>(Dairy)</small> Mozzarella, Tomato Puree, Gorgonzola, Grana Padano, Buffalo Mozzarella	<i>RM 38</i>
<b>*Fresh Seasonal Truffle</b> <small>(Dairy)</small> Mozzarella, Salted Mascarpone, Grana Padano, Fresh Black Truffle Sliced, Truffle Oil	<i>Seasonal Price</i>

# Dessert

<b>Dome Tiramisu</b> <small>(Alcohol, Dairy &amp; Nut)</small> Coffee Flavored Custard Mixture Combination with Mascarpone Cream Sprinkle with Cocoa Powder	<i>RM 32</i>
<b>Ginger Pear Pudding</b> <small>(Dairy &amp; Nut)</small> Served With Homemade Molasses Ice Cream	<i>RM 30</i>
<b>Mud Cake</b> <small>(Dairy &amp; Nut)</small> Moist & Rich Chocolate Base, Served with Sweetened Vanilla Ice Cream	<i>RM 30</i>
<b>Almond &amp; Macadamia</b> <small>(Dairy &amp; Nut)</small> Variety of Ground Nuts Chocolate Meringues Served with Lemon & Lime Ice Cream and Citrus Berries Compote	<i>RM 30</i>
<b>Rock Salt @ Cheese Lover</b> <small>(Dairy &amp; Nut)</small> Flavor Added Soft White Cheese, Creamy & Mellow Moist Cheese and Hard Aged Cheese, Combination with Assorted Nuts, Fruits & Bread Crackers	<i>RM 48 (S)</i> <i>RM 68 (L)</i>

# Beverages

<b>Fresh Juice</b>	<i>RM 13</i>
Fresh Apple/ Fresh Orange/ Fresh Watermelon/ Fresh Lemon/ Fresh Lime	

<b>Chilled Juice</b>	<i>RM 10</i>
Pineapple, Cranberry	

<b>Quenching Mineral Water</b>	
Alkaline Water glass	<i>RM 3</i>
Spritzer 600ml	<i>RM 5</i>
Evian 500ml	<i>RM 10</i>
San Pellegrino 1 Lit	<i>RM 20</i>

<b>Your Favourite Daily Hot Beverages</b>	
*Americano, *Long Black, Espresso	<i>RM 9</i>
Cappucino	<i>RM 12</i>
Caffe Latte	<i>RM 13</i>
Mocha	<i>RM 14</i>
Chocolate	<i>RM 14</i>
Matcha Latte	<i>RM 15</i>
Coffee Affogatto	<i>RM 18</i>

\*Additional ice to add *RM 1*

<b>Your Tea Pick</b>	<i>RM 9</i> (hot)
Camomile, Earl Grey, English Breakfast, Peppermint, Green Tea, Ginger Lemon	
Iced Lemon Tea	<i>RM 10</i>

<b>Soft Drink</b>	<i>RM 9</i>
Coke, Coke Light, Sprite, Tonic, Soda, Ginger Ale, Bitter Lemon	

<b>Choice of Bottle Beers</b> <sup>(A)</sup>	
Apple Fox	<i>RM 16</i>
Tiger	<i>RM 17</i>
Heineken	<i>RM 20</i>
Guinness	<i>RM 20</i>
Edelweiss	<i>RM 23</i>

<b>House Wine</b> <sup>(A)</sup>	<i>RM 26 / Glass / RM 138 / Bottle</i>
White Wine (Chardonnay)	
Red Wine (Cab.Sau.)	

<b>Aperitif &amp; Liqueurs</b> <sup>(A)</sup>	<i>RM 20 / Shot</i>
Campari, Pimm's No 1, Martini Rosso, Martini Dry, Bailey's, Kahlua , Amaretto, Jagermeister , Peppermint, Pernod, Sambuca, Tequila	

<b>Liquor</b> <sup>(A)</sup>	
Hennessy vsop	<i>RM 28</i>
Bacardi, Dark Rum, Malibu	<i>RM 22</i>
Absolut Vodka, Gordon Gin	<i>RM 22</i>
Hendrick’s Gin	<i>RM 29</i>
JW Black Label /Jack Daniel /Jameson	<i>RM 25</i>
Makers Mark/ Southern comfort	

<b>Brandy By Bottle</b> <sup>(A)</sup>	
Hennessy XO	<i>RM 1,300</i>
Martell Cordon Blue	<i>RM 1,200</i>

<b>Whiskey By Bottle</b> <sup>(A)</sup>	
Macallan 12yrs	<i>RM 550</i>
Glenmorangie Original	<i>RM 500</i>
Singleton 18yrs	<i>RM 890</i>
Blue Label	<i>RM 1,200</i>

<b>Mocktail</b>	
Shirley Temple <i>Sprite, Grenadine and dash of Lime</i>	<i>RM 18</i>
Virgin Mojito <i>Fresh Lime, Mint, Sugar and soda</i>	<i>RM 20</i>
Virgin Colada <i>Pineapple juice, Coconut cream, sweet &amp; sour</i>	<i>RM 20</i>
Grapefruit Paloma <i>Grapefruit , Lime , Maple Syrup &amp; soda</i>	<i>RM 22</i>

<b>Cocktail</b> <sup>(A)</sup>	
Summer Breeze <i>Whiskey, Orange Liqueur &amp; ginger ale</i>	<i>RM 32</i>
Tom Collins <i>Gin, Fresh Lemon and Sugar syrup</i>	<i>RM 32</i>
Perfect Storm <i>Rum, Lime juice, Bitter and ginger beer</i>	<i>RM 32</i>
Pina Colada <i>Malibu, Coconut cream, Pineapple juice, sweet &amp; sour</i>	<i>RM 32</i>
Pina Perfection <i>Tequila, pineapple juice, sweet &amp; sour and herb</i>	<i>RM 32</i>
Margarita <i>Tequila, Triple sec and sweet &amp; sour</i>	<i>RM 32</i>
Mojito <i>Rum, Fresh Lime, mint, sugar and soda</i>	<i>RM 32</i>
Sain Bannu <i>Mongolian Vodka, fresh orange, fresh herb &amp; soda</i>	<i>RM 36</i>
Pain Killer <i>Dark Rum, coconut cream, Orange juice, pineapple juice, dash of nutmeg</i>	<i>RM 36</i>
Perfect Thyming <i>Brandy, Port, sweet &amp; sour and fresh herb</i>	<i>RM 36</i>
Blue Hawaiian <i>Rum, Blue curacao, coconut, sweet &amp; sour and pineapple juice</i>	<i>RM 36</i>
Long Island <i>Vodka, Rum, Gin, Tequila, Triple sec, Sweet &amp; sour and coke</i>	<i>RM 48</i>

<b>Coffee Cocktail</b> <sup>(A)</sup>	
Bailey's Coffee	<i>RM 30</i>
Irish Coffee	<i>RM 30</i>