



**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 laughters 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®



[www.rocksaltrestaurant.com](http://www.rocksaltrestaurant.com)  
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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

## **Ceve 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

RM 128

800g

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)

## Side Dish

Crispy Potato

RM 8

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

## Choice of Carbohydrate

Garlic & Tapenade Toasts (Dairy)

Crispy Potato

Scented Rice

RM 6

## Choice of Vegetable & Salad

Seasonal Vegetables (Gluten free)

House Salad (Gluten free)

Garlic Toast (Dairy)

RM 8

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

# Dessert

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

# Beverages

## Fresh Juice RM 13

Fresh Apple/ Fresh Orange/ Fresh Watermelon/  
Fresh Lemon/ Fresh Lime

## Chilled Juice RM 10

Pineapple, Cranberry

## Quenching Mineral Water

Alkaline Water glass	RM 3
Spritzer 600ml	RM 5
Evian 500ml	RM 10
San Pellegrino 1 Lit	RM 20

## Your Favourite Daily Hot Beverages

*Americano, *Long Black, Espresso RM 9	
Cappuccino	RM 12
Caffe Latte	RM 13
Mocha	RM 14
Chocolate	RM 14
Matcha Latte	RM 15
Coffee Affogatto	RM 18

\*Additional ice to add RM 1

## Your Tea Pick RM 9 (hot)

Camomile, Earl Grey, English Breakfast,  
Peppermint, Green Tea, Ginger Lemon

## Iced Lemon Tea RM 10

## Soft Drink RM 9

Coke, Coke Light, Sprite, Tonic, Soda,  
Ginger Ale, Bitter Lemon

## Choice of Bottle Beers (A)

Apple Fox	RM 16
Tiger	RM 17
Heineken	RM 20
Guinness	RM 20
Edelweiss	RM 23

## House Wine (A) RM 26 / Glass | RM 138 / Bottle

White Wine (Chardonnay)  
Red Wine (Cab.Sau.)

## Aperitif & Liqueurs (A) RM 20 / Shot

Campari, Pimm's No 1, Martini Rosso,  
Martini Dry, Bailey's, Kahlua, Amaretto,  
Jagermeister, Peppermint, Pernod,  
Sambuca, Tequila

## Liquor (A)

Hennessy vsop	RM 28
Bacardi, Dark Rum, Malibu	RM 22
Absolut Vodka, Gordon Gin	RM 22
Hendrick's Gin	RM 29
JW Black Label /Jack Daniel /Jameson	RM 25
Makers Mark/ Southern comfort	

## Brandy By Bottle (A)

Hennessy XO	RM 1,300
Martell Cordon Blue	RM 1,200

## Whiskey By Bottle (A)

Macallan 12yrs	RM 550
Glenmorangie Original	RM 500
Singleton 18yrs	RM 890
Blue Label	RM 1,200

## Mocktail

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

## Cocktail (A)

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

## Coffee Cocktail (A)

Bailey's Coffee	RM 30
Irish Coffee	RM 30