

RESTAURANT & BAR OFFERS
MARCH 2024

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LE MERIDIEN
KUALA LUMPUR

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Le **MERIDIEN**
KUALA LUMPUR

JAPAN'S PREMIUM BEEF JAPAN TOKUSHIMA WAGYU TOMAHAWK



Japan Tokushima Wagyu Beef is a highly prized Wagyu beef which comes from the Japanese Black breed's Tajima cattle strain.

RM206 nett / 100g



CHOCOLATE-FED WAGYU IS THE NEW LUXURY BEEF

PRIME | MARCH



PRIME is delighted to present a steak unlike anything you've ever tasted before:
The Mayura Station Chocolate-Fed New York Strip Loin MB9+ Wagyu

1 – 31 MARCH 2024

For steak enthusiasts, key markers of high-quality beef often include the terms "organic" and "grass-fed."

PRIME introduces a novel premium beef option: full-blood Wagyu cattle fed with sweets. On average, each bovine consumes around 1 to 2 kg of ground and partially crushed milk chocolates complemented by an assortment of gummy bears, strawberries and cream-flavored gummy snakes, and other crucial components, daily, for the last 4 months of their life mixed with their grain before being slaughtered.

CHOCOLATE-FED NEW YORK STRIP LOIN MB9+ WAGYU

Topped with delectable caramelised onions and cheese!

(Choice of Raclette Cheese or Blue Cheese available upon request).

Customise with your favorite cheese—or enjoy as is, cheese-free.

RM188 nett / 100g

Served with:

Roasted potatoes with Dijon grain mustard

Sweet cherry rainbow tomatoes drizzled with balsamic

Grilled slices of green zucchini

Mushroom sauce on the side



ELEVATE TO PERFECTION

1 - 31 MARCH 2024

Enhance your dining experience with PRIME's extensive wine collection, expertly curated to complement the richness of the cuts.



White Wine

Kendall-Jackson Vintner's Reserve Chardonnay,
California

RM250 nett per bottle



Red Wine

Mas Des Tannes Organic Rouge,
France

RM210 nett per bottle



Chef De Cuisine Sazli's Silver Success: Leading Malaysia to Culinary Excellence at the Olympics

In the heart of Malaysia's culinary scene, Chef Sazli Nazim Ismail is a legend in his own right. Hailing from a humble village in Perak, Chef Sazli's journey to culinary greatness was marked by dedication, passion, and an unwavering commitment to excellence.

Crafting Culinary Dreams

At Gastro Sentral, Le Méridien Kuala Lumpur, Chef Sazli held the prestigious position of Chef De Cuisine Tournant, where he crafted exquisite dishes that delighted the senses of diners from around the world. But his influence extended far beyond the confines of the kitchen. As a coach for the Professional Culinary Association of Malaysia team, Chef Sazli mentored aspiring chefs, instilling in them the values of teamwork, discipline, and perseverance. Together, they embarked on a journey of preparation for the Culinary Olympics, a prestigious event held in Germany in February 2024.

The Journey

For nearly two years, Chef Sazli and his team poured their hearts and souls into perfecting their craft. They meticulously planned each menu, honed their culinary skills, and sought inspiration from both local flavors and European cuisine. When the day of the competition finally arrived, Chef Sazli and his team stood ready to face the world's best chefs on the grand stage of the Culinary Olympics. Despite being the underdogs, they approached each challenge with determination and resilience.

A Taste Of Victory

Against all odds, Chef Sazli led his team to victory, securing **two silver medals in the Restaurant of Nations and Chef's Table categories**. Their achievement was a testament to Chef Sazli's leadership, as well as the unwavering dedication and talent of his team.

As they stood on the podium, adorned with their hard-earned medals, Chef Sazli reflected on the journey that had brought them to this moment. For him, the true reward was not in the accolades or recognition, but in the knowledge that they had represented their country with pride and passion. With a smile of satisfaction, Chef Sazli echoed his belief that true greatness lies in the pursuit of excellence and the opportunity to contribute something meaningful to one's nation. And in that moment, Chef Sazli's legacy as a culinary icon was cemented, inspiring generations of chefs to come.

Meet him at Gastro Sentral!

WOW, JUST WOW!

GASTRO SENTRAL | MARCH



1 – 31 MARCH 2024

Prepare to be amazed! Gastro Sentral employs a unique technique to transform a traditional lamb rack into a tomahawk that will leave you in awe. Butchered and stuffed with savory lamb chorizo and fresh leeks, this dish is a must-try.

Get ready for a dining experience that will tantalise your taste buds and leave you saying, "WOW, JUST WOW!!"

Char-Grilled Supreme Chilled Tomahawk Lamb Cutlet Chops served with steaming Sesame Rice, Stir-Fried Bean Sprouts and Baby Leeks.

RM148 nett or 6,262 Marriott Bonvoy Points





GASTRO SENTRAL CHALLENGE

GASTRO SENTRAL | JANUARY - MARCH

MEE GORENG MAMAK (MALAYSIAN FRIED NOODLES)

1 JANUARY – 31 MARCH 2024

Are you bold enough to conquer the Mee Goreng Mamak Food Challenge? Satisfy your cravings, and emerge victorious at Gastro Sentral!

Mee Goreng Mamak is a popular Malaysian fried noodle dish that originates from the Mamak (Indian-Muslim). The noodles boast a medley of yellow noodles, potatoes, succulent prawns, bean sprouts, fried tofu, garlic, red chilies, eggs, tomatoes and tender chicken.

CHALLENGE ACCEPTED?

- Challenge yourself to complete one (1) kg of Mee Goreng Mamak in 30 minutes
- Free buffet dinner for 2 persons at Latest Recipe if you win ...and the mee mamak is on us!

RM198 nett if you fail the challenge (or want to share it!)



SPARKLE ME

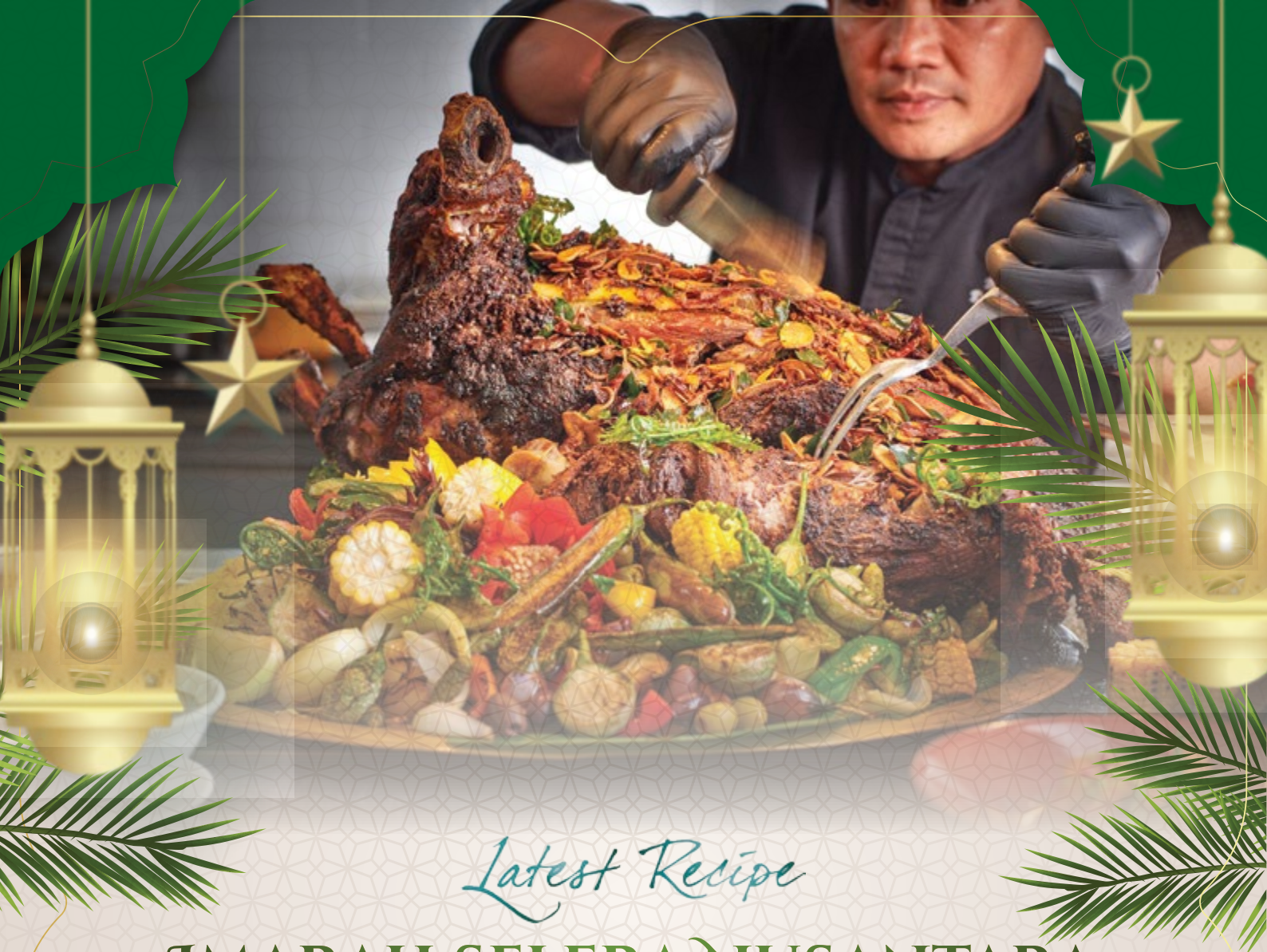
1 - 31 MARCH 2024

A refreshing blend of comfort featuring a mix of Southern Comfort, Pomegranate Juice and 7-UP, garnished with Pomegranate Seeds.

RM45 nett

GASTRO SENTRAL | MARCH





Latest Recipe

IMARAH SELERA NUSANTARA

12 March – 11 April 2024 | 6.30pm to 10.30pm

Experience an exciting culinary journey with over 300 delectable selections at our buffet dinner, featuring rich flavors of Malay cuisine, and authentic recipes crafted by Chef Budiman and his talented team. Highlights include live action stations and signature dishes such as Kambing Biri-Biri, Daging Kepala Tempayan, Mee Kow Tim, Gulai Tetel and Ayam Royale.

12 March – 17 March and 1 April – 9 April 2024

RM208 nett (Adult) | RM99 nett (Child)

Early Bird Offer: RM158 nett (Adult) | RM75 nett (Child)

18 March – 31 March 2024

RM218 nett (Adult) | RM99 nett (Child)

Early Bird Offer: RM168 nett (Adult) | RM75 nett (Child)

Hari Raya Buffet Dinner

10 - 11 April 2024

RM218 nett (Adult) | RM108 nett (Child)

20% savings for Marriott Bonvoy, Club Marriott and selected credit cards

*Limited Early Bird Voucher available for purchase from Now till 15 March 2024.

*Discount is not applicable for Early Bird Offer.

*Price is inclusive of 10% service fee and 6% service tax.

*Terms and conditions apply.

MOONLIT OASIS

1 – 31 MARCH 2024

A delightful concoction crafted with care by Abby from Latest Recipe. Invigorate your senses with local Longan and Red Dates, the nutritional boost of Chia Seeds and the comforting aroma of Pandan Leaves, all perfectly balanced with a touch of Brown Sugar.

RM38 nett



Latest Recipe

Latest Recipe

FREE-FLOW WINE

1 - 31 MARCH 2024

Enhance your buffet dinner with the add-on of free-flow house pouring Red & White Wine, as you indulge in the delectable offerings at Latest Recipe.

RM150 per person for 3 hours





AU SOLEIL A SUMMER SOIRÉE

1 – 31 MARCH 2024

A TASTE OF ADVENTURE

It's pure bliss on a warm afternoon by the pool! This drink features Nusa Caña – a rum from Indonesia, and Bacardi Gold Rum infused with tropical passion fruit syrup and a hint of lemon zest, then topped with refreshing Orange juice.

RM48 nett

SIRAP BANDUNG

A popular drink in Malaysia, particularly served during the festive season and celebrations. Experience the iconic flavours of Malaysia and enjoy the harmony of fragrant Rose syrup, creamy condensed milk with refreshing Grass Jelly.

RM38 nett



1 – 31 MARCH 2024

BUCKET OF TIGER BEER

Kick back and savour the moment. Cheers to the good times with an ice-cold bucket of beer delivered straight to your sun lounger!

RM130 nett a bucket

POOL BAR & GRILL@8

An urban resort paradise in the center of KL Sentral.

.. Introduces a new menu filled from refreshing bites to sizzling creations.

Chase endless summers in the city with the Au Soleil Menu and savour the good life.

Explore the ultimate summer menu, featuring Malaysian Satay, Angus Beef Burger, Fish and Chips and more.

Fish and Chips

Two fillets of battered crispy fish, classic tartare sauce, Lemon, ketchup, and fries

RM42 nett

Satay

A choice of either chicken or beef with pineapple sambal and peanut sauce

6 STICKS RM30 nett

12 STICKS RM58 nett

Two Mini Lamb Burgers

Minced lamb patties in a soft roll, cucumber raita, and crispy onion rings

RM36 nett



INSPIRING UNITY: AFTERNOON TEA

1 - 31 MARCH 2024

Embrace the Spirit of International Women's month with our Inspiring Unity Afternoon Tea!

Celebrate the remarkable achievements and resilience of women around the world while indulging in a symphony of flavors and delights meticulously curated by Pastry Chef Orange and her team. From savory delights to sweet sensations, each bite is a tribute to the strength, diversity, and unity of women everywhere.

The afternoon tea is served with illy coffee or a selection of Harney & Sons tea.

RM130 nett or 5,500 Marriott Bonvoy Points per person

RM240 nett or 10,154 Marriott Bonvoy Points for 2 persons

Exclusively for Marriott Bonvoy members.

Complimentary Succulent Workshop.

*Limited redemptions only

In collaboration with:



little eden succulents

MENU

SAVORIES

Pumpnickel Bread

With Smoked Salmon, Onion Pickles and Purple Sour Cream

Tart

Smoked Chicken with Beet Hummus

Verrine

Layers of Purple Potato, Diced Apple and Celery

Pinwheel

Red Cabbage Slaw and Truffle Egg

Shooter Glass

Pomegranate Juice and Blueberry Compote

PLATED HOT DISHES

Fish

Salmon Confit / Red Cabbage Slaw / Homemade Dried Medley Tomato

Veal

Sous Vide Veal Loin / Beetroot Puree / Buttered Green Peas

Chicken

Chicken Stroganoff / Roasted Purple Potato Finger

Vegetarian

Fried Taro Puff / Purple Sweet Potato Mash / Citrus-Coriander Aioli

SWEET TOUCH

High Heel Chocolate Tropical Mousse with Raspberry Pearls

Lavender Macaron

Purple Sweet Potato Snow Skin Ball

Blueberry Chilled Cheese in Glasses

SCONE

Blueberry and Almond Lemon Glaze Scone along with Strawberry Jam and Chantilly Cream



WHOLE CAKE OF THE MONTH CLASSIC NUTTY CARROT CAKE

1 - 31 MARCH 2024

Enjoy the timeless charm of our Classic Nutty Carrot Cake. Moist layers of spiced carrot cake are generously studded with crunchy nuts and crowned with Cream Cheese Frosting, ensuring every bite is pure joy.

RM180 nett

*Low sugar cake



CAKE OF THE MONTH MANJARI CHOCOLATE MOUSSE WITH TROPICAL CURD CAKESICLES

1 - 31 MARCH 2024

Indulge in the velvety smoothness of 64% dark cocoa Manjari chocolate mousse from Madagascar paired with the tropical zest of our curd cakesicles.

RM30 nett

COOKIES OF THE MONTH LAVENDER COOKIES WITH CHOCOLATE HAZELNUT SPREAD

1 - 31 MARCH 2024

Experience the delicate fragrance of fresh Lavender intertwined with the rich indulgence of Chocolate Hazelnut spread. The Lavender Cookies offer a delightful combination of floral notes and decadent sweetness, perfectly complemented by the creamy richness of Hazelnut.

RM10 nett



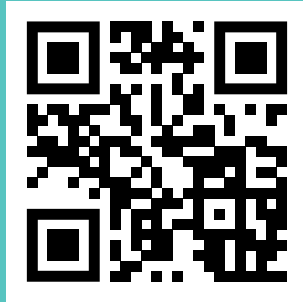
MARCH YOUR WAY TO COCOA LAND

1 - 31 MARCH 2024

Satisfy your cravings! Crafted with Premium Chocolate, 70% Cocoa Powder and Fresh Milk, this dessert is the perfect indulgence to sweeten your day.

RM28 nett

BOOK NOW!



MAKE A RESERVATION
FOR A RESTAURANT AND BAR OFFERS

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Prices are inclusive of 10% service fee and 6% government tax.