

**BOIR
KAR**

welcome to **BarKar**

The name Bar.Kar is born from the heart of Malaysia, inspired by the Malay word bakar, meaning “to burn” or “to grill.” This single word encapsulates the soul of our restaurant—where fire is not just a cooking method, but a celebration of the primal connection between flame and flavor.

But Bar.Kar is more than just a name. The “Bar” reflects our signature bar-counter seating, where guests are invited to witness the magic of cooking up close. As our chefs expertly grill and craft each dish over open flames, diners can engage in real-time conversations, sharing in the culinary journey while watching their meal come to life. It is an experience of connection—between chef, fire, and guest—where the art of grilling becomes a shared performance.

At Bar.Kar, we pay homage to the age-old tradition of cooking with fire, blending it with the vibrancy of a bar atmosphere. Each dish tells a story, from the flicker of the flame to the final sizzling bite, offering a communal experience that celebrates both food and fire.

In every meal, we honor the power of fire—igniting passion, creating unforgettable flavors, and bringing people together around the table, just as it has done for generations.

BY:
THE
Feast Dining
—GROUP—

SCAN FOR
FOOD PICTURE



BITES

Our BITES are crafted in bite-sized portions, allowing you to fully immerse yourself in the experience. We recommend enjoying each on your own to savor the full depth of flavors.

a1. UNI TOAST (1pc)

Homemade Brioche, Seasonal UNI, Tomato Herb Sauce

1. *Single Layer*

MYR 88

2. *Double Layer*

MYR 160



Wine pairing recommended

a2. TRUFFLE TOAST (1pc)

French Toast, Truffle Cream, Fresh Seasonal Truffle

MYR 39

a3. EGG & TOAST 2.0 (sharing for 2)

Homemade Hainan Bread, OLOIYA Chicken Bakkwa, 63°C LK Fresh Humane Free-range Egg

MYR 29



Wine pairing recommended

a4. EGG & TOAST 2.0 LUXURY VERSION (sharing for 2)

Chef Favourite Georgia Caviar, Fresh Truffle, Homemade Hainan Bread, OLOIYA Chicken Bakkwa, 63°C LK Fresh Humane Free-range Egg

MYR 99

a5. BarKar X BAGAN PASIR TRIO OYSTER

Flambadou Chicken Fat, Crispy Chicken Fat, Aged Cecina Beef, Cincalok Aioli, Fermented Chili, BarKar Dressing, Shallot, Chives

1. *Set of 3*

MYR 80

2. *Set of 6*

MYR 150



Wine pairing recommended

a6. LOCAL BURRATA CHEESE NAAN (1pc)

Aged Local Burrata Cheese, Smoked Yogurt, Tomato, Chives

MYR 29

a7. GRILLED COCKLE KERABU SKEWER (2 skewers)

Crispy Betel Leaves, Bunga Kantan Salad, Fish Sauce

MYR 30



Wine pairing recommended

a8. SMOKED LIVER KUIH KAPIT (2pcs)

Duck Foie Gras, Smoked Chicken Pâté

MYR 69

a9. CHILI & SPICES PRAWN TOAST (1pc)

Sabah Wild Caught Prawn, Fermented Chili, Torched Flower

MYR 28

 **chef recommendation**

*all prices in this menu are subject to 10% service charge and 6% SST when applicable



TO START

- b1. LUXURY “MEE SUA” 🍷**
Oyster, Baerii Caviar, Uni, Lotus Root “Mee Sua”, Fresh Seasonal Truffle **MYR 188**
🍷 *Wine pairing recommended*
- b2. COCONUT HUSK SMOKED KING SALMON** **MYR 59**
Tamarined Coconut Cream, Mixed Herb & Coconut Salad
- b3. COCONUT HUSK SMOKED HAMACHI** **MYR 79**
Tamarined Coconut Cream, Mixed Herb & Coconut Salad
- b4. BarKar SIGNATURE KING TIGER PRAWN / per pc** **MYR 66**
Wild Sabah Tiger Prawn, Prawn Bisque
🍷 *Wine pairing recommended*
- b5. BarKar SQUID & KANGKUNG** **MYR 65**
Wild Caught Sabah Squid, Grilled Kangkung, Sweet Chili Peanut
- b6. GRILLED SANDAKAN KEPAH CLAM** **MYR 68**
House Rice Wine Dressing, Herb Salad
- b7. AGED BEEF KERABU TARTARE** **MYR 59**
Khao Jam Style, Budu Dressing, Patin Fish Chips
- b8. BarKar ICHIYABOSHI CHICKEN WINGS (2pcs)** **MYR 28**
Belacan, Local Honey
🍷 *Wine pairing recommended*
- b9. CORNY LICKING GOOD** **MYR 25**
Rendang Mayo, Pepper & Spice Powder
- b10. SMOKED ARTISAN CENTURY EGG & BAYAM SALAD** **MYR 68**
Coconut Husk Smoked Century Egg, Char Spinach, Chili Dressing
🍷 *Wine pairing recommended*
- b11. SEASONAL GRILLED RIVER PRAWN** **MYR 89**
Crispy Garlic Crumbs, Mixed Chili, Aromatic Mix

🍷 chef recommendation

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BIG PLATES

c1. **½ 14 DAYS DRY AGED MOUNTAIN DUCK**

Chai Bui, Mustard Green, Duck Tsukune 3 nos

MYR 155



Wine pairing recommended

c2. **½ 9 DAYS DRY AGED CORN FED
FREE-RANGE CHICKEN**

Sabah Wild Clams, Chicken & Clam Sauce

MYR 99



Wine pairing recommended

c3. **21 DAYS AGED NEW ZEALAND
DEVER LAMB RIB**

Black Sambal, Mulberries

MYR 170

c4. **21 DAYS AGED ANGUS SHORT RIB**

Fermented Black Bean, Aged Mandarin Skin, Chili

MYR 119



Wine pairing recommended

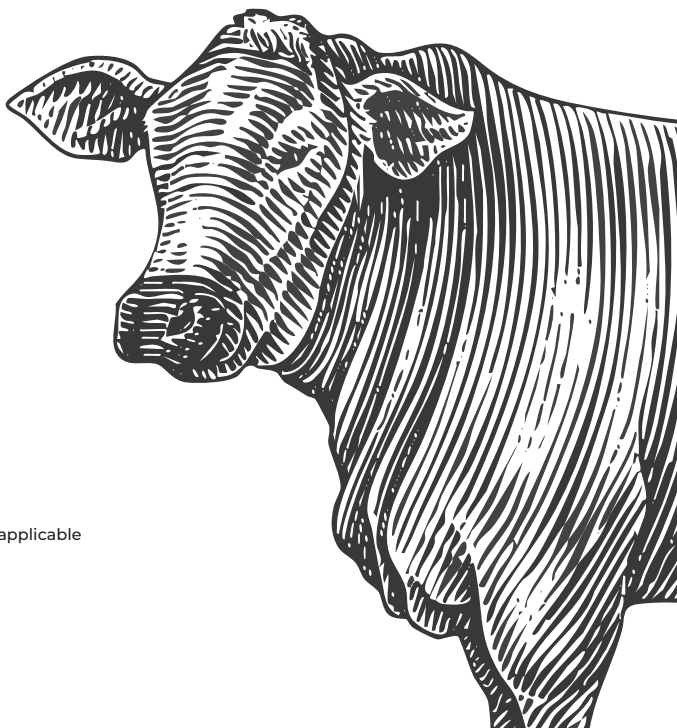
c5. **BarKar SIGNATURE BELACAN DRY AGED
URUGUAY SIRLOIN (250g)**

Local Shrimp Paste Sauce, Mixed Herb Salad

MYR 175



Wine pairing recommended

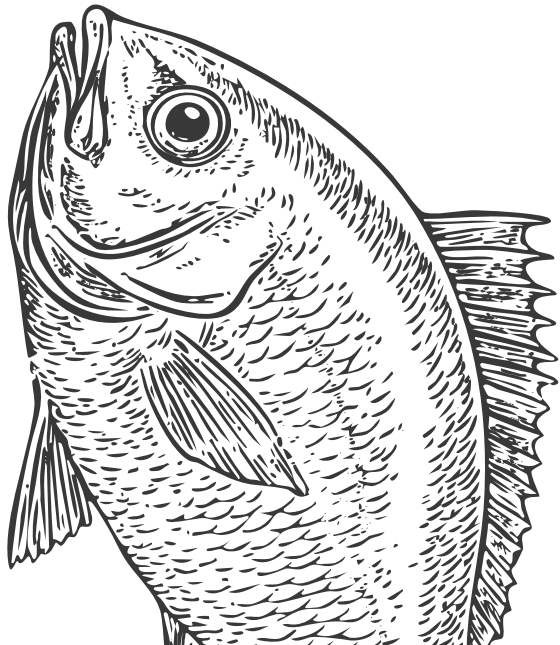


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BarKar SEASONAL AGED FISH

- d1. GOLDEN POMFRET (Whole, 650-700gm)**
MU Artisan Aged Soy Sauce, Garlic, Pickled Chili MYR 95
- d2. SANDAKAN WILD CAUGHT WHITE POMFRET (Whole, 400-450gm)**
Soy Sauce Salt, Aromatic Oil, Herb Salad MYR 88
- d3. WHITE SEA BREAM (Whole, 650-700gm)**
Smoked Sambal, Chili Oil, Tomato, Ulams MYR 80
- d4. GOLDEN WILD CAUGHT THREADFIN (Half Fillet, 350-400gm)**
House-made Rice Wine Dressing MYR 80
- d5. PAHANG WILD CAUGHT PATIN BUAH (Loin Cut)**
Fish Bisque, Tomato & Salted Mustard Salsa MYR 180

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BarKar SEASONAL STEAK SELECTION



e1.
**29 DAYS AGED, 200
DAYS GRAIN-FED
U.S. PRIME RIBEYE**

Rich, Beefy, Pronounced Umami

MYR 180 / 100g



e2.
**30 DAYS AGED
AUSTRALIAN WAGYU
MB8/9 PICANHA**

*Juicy, Balanced Marbling,
Slightly Nutty Finish*

MYR 160 / 100g



e3.
**MIYAZAKI A5
WAGYU SIRLOIN**

*Silky Texture, Refined Sweetness,
Melts on the Palate*

MYR 250 / 100g



e4.
**OMI A5 WAGYU
OYSTER BLADE**

*Deep Umami, Gelatinous Richness,
Intense Flavour*

MYR 210 / 100g



e5.
OMI A5 WAGYU RIBEYE

High Marbling, Juicy, Full-bodied Richness

MYR 200 / 100g



e6.
OMI A5 WAGYU TRI-TIP

*Leaner Cut, Clean Beef Flavour,
Slightly Firmer Bite*

MYR 180 / 100g



 tender steak

 umami steak

 meaty steak

 fatty steak

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BarKar SEASONAL STEAK SELECTION




e7.

21 DAYS AGED LAMB SADDLE

Fermented Beancurd, Grilled Mushrooms

MYR 66 / 100g

 *Wine pairing recommended*




e8.

20 DAYS AGED CLQ 5 GUNDAGAI + RACK OF LAMB

Herb & Spiced Crust

MYR 80 / 100g

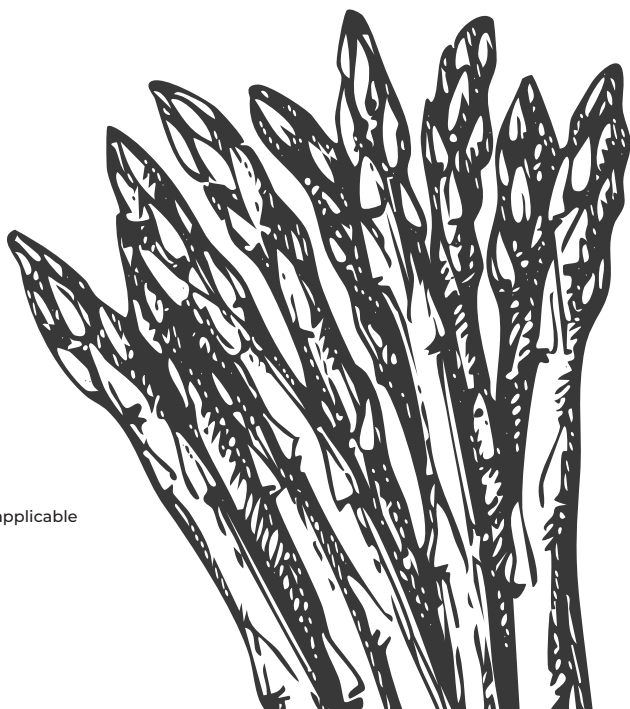
 *Wine pairing recommended*

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VEGETABLES

- f1. BURNT HIGHLAND LEEK** MYR 29
Peanut, Burnt Lemon & Kulim Dressing, Burnt Leek Powder, Crème Fraiche
- f2. GRILLED CAMERON JUMBO ASPARAGUS** MYR 39
Crispy Sweet Preserved Radish, Garlic Confit, Smoked Sour Cream
- f3. CHAR BOK CHOY** MYR 35
Aromatic Dressing, Crispy Salted Fish
- f4. SMOKED TOFU PORT** MYR 29
Aromatic Sauce, Napa Cabbage, Mixed Mushroom, Spring Onion, House-made Rice Wine
- f5. WOOD ROASTED POINTED CABBAGE** MYR 49
Vegetable Jus, Seasonal Truffle, Green Herb Oil
- f6. GRILLED PALERMO CHILI** MYR 29
Chili Kombucha, Smoked Sambal Sauce, Chives
- f7. MR ROBIN OKRA WITH BarKar XO SAUCE** MYR 35
Char Okra, XO Sauce, Sambal Mayo, Chives, Torched Ginger

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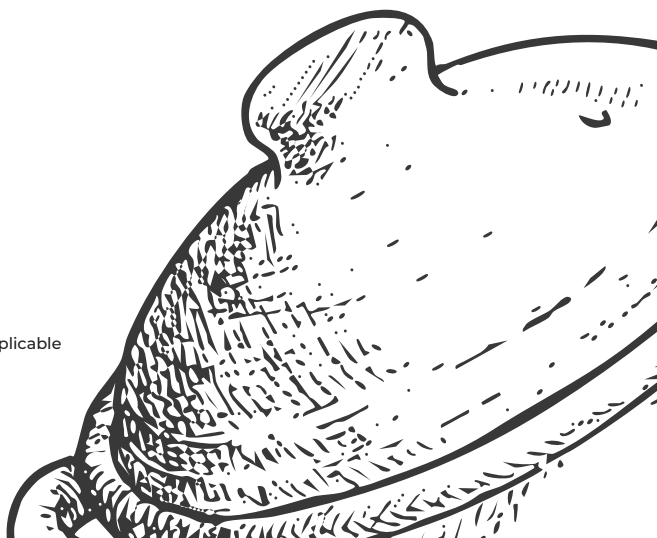
CLAYPOT

- g1. CHAR SIEW WAGYU BEEF RICE MYR 78
- g2. GOOSE SAUSAGE RICE MYR 55
- g3. GOLDEN SALT CURED WHITE POMFRET RICE MYR 58

ADD ONS

Fresh Seasonal Truffle	<i>MYR 35</i>
Foie Gras	<i>MYR 55</i>
Uni	<i>MYR 88</i>

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SWEETS

- h1. ROASTED PINEAPPLE, MERINGUE & MU ARTISAN SOY SAUCE** MYR 25
- h2. HIGH LAND WHITE CORN PUDDING** MYR 39
- h3. SIGNATURE CHOCOLATE LAVA CAKE & VANILLA ICE CREAM** MYR 35
- h4. BarKar MA LAI GAO & BURNT BUTTER** MYR 28
- h5. ROASTED CASSAVA BUTTER CAKE, COCONUT ICE CREAM** MYR 35
- h6. PERLIS FARM FIG CARPACCIO, FIG ICE CREAM, BALSAMIC SAUCE** MYR 33
- h7. CHOCOLATE SAUCE GRILLED MARSHMALLOW** MYR 8

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