

The Place.™
STEAK HOUSE

STEAK SENSATIONS

The Place™
STEAK HOUSE

**WHERE EVERY
STEAK IS A
MASTERPIECE**



Premium cuts, exquisitely imported from
Australia and Japan

Prime King



Short Ribs



Lamb Racks



Back Ribs



Black Angus
Grain Fed Rib Eye



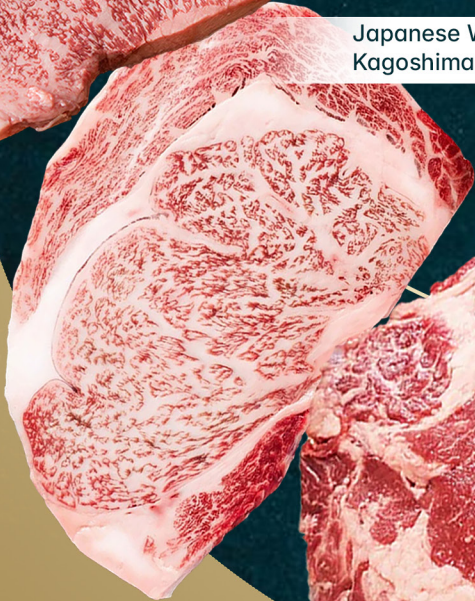
AUS Wagyu
Striploin MB6/7



Kobe Cuisine Wagyu
Rib Eye MB6/7



Japanese Wagyu A5
Kagoshima Rib Eye



AUS Wagyu Rib Eye MB4/5



AUS Wagyu
Tomahawk MB6/7



Time to Eat, Drink & Enjoy Our Vibe

Introduction

The PlaceTM
STEAK HOUSE

A contemporary dining destination defined by thoughtfully crafted interiors and a refined sense of detail, The Place Steak Houze presents an experience guided by the vision and passion of its founders.

Every element is carefully considered to create a space that feels both elevated and welcoming, complementing the quality of what is served on each plate. Where Every Steak is a Masterpiece, each cut, from Tomahawk and Wagyu to Angus, Striploin, and Rib-Eye, is meticulously selected and prepared to preserve its natural juices, tenderness, and depth of flavour.

With a philosophy centred on simply good food, every dish is crafted with precision, allowing the quality of the ingredients to speak for itself while delivering a dining experience that is both memorable and satisfying.

#TP

THE Morning PLATE

8.00am-12.00pm

MAIN DISH



BMF331

BMF331 : *Nasi Lemak Angus Steak*

Fragrant coconut rice, crispy anchovies, peanut, slice cucumber, and boiled egg, served with juicy grilled Angus steak and signature sambal.

RM38.50



BMF332

BMF332 : *Nasi Lemak Lobster*

Fragrant coconut rice, crispy anchovies, peanut, slice cucumber, and boiled egg, served with creamy cheese lobster and signature sambal.

RM48.50



BMF341

BMF341 : *Nasi Lemak Ayam Percik*

Fragrant Coconut rice, crispy anchovies, peanut, slice cucumber, and boiled egg, served with flavorful grilled chicken with percik sauce and signature sambal.

RM22.50



BMF333

BMF333 : *The Place Big Breakfast (Omelette)*

Fluffy omelette served with sausages, hash browns, bake beans, toast & salad.

RM19.50



BMF334

BMF334 : *The Place Big Breakfast (Scrambled Egg)*

Creamy scrambled eggs served with sausages, hash browns, bake beans, toast & salad.

RM19.50



BMF335

BMF335 : *Baked Mac & Cheese*

Creamy baked macaroni topped with rich melted cheese.

RM19.50



BMF336



BMF337



BMF338

BMF339 : Salmon Florentine Toast

Grilled salmon served with creamy spinach Florentine sauce.

RM27.50

BMF340 : Classic Croissant Tuna Sandwich

Buttery croissant filled with creamy tuna mayo & fresh vegetables.

RM18.50



BMF339



BMF340

THE *Morning*
PLATE

8.00am-12.00pm

MAIN DISH

BMF336 : Baked Mac & Meatball

Creamy baked macaroni served with beef meatballs.

RM22.50

BMF337 : Brioche & Lobster Toast

Toasted brioche layered with tender lobster & creamy sauce.

RM39.50

BMF338 : Brioche & Steak Toast

Buttery brioche topped with juicy sliced steak & signature sauce.

RM33.50

THE Morning PLATE

8.00am-12.00pm

SWEET TREATS



BMD324



BMD321



BMD325



BMD323



BMD322

- | | |
|---|---------|
| BMD321 : <i>French Toast with Ice Cream</i>
Golden french toast served with vanilla ice cream & mix berries compote. | RM13.50 |
| BMD322 : <i>Half Boiled Egg (Omega) & Toast</i>
Omega Soft boiled eggs served with toasted bread & butter. | RM12.50 |
| BMD323 : <i>Portuguese Egg Tart</i>
Creamy custard tart with flaky buttery pastry served with fruits cut. | RM17.50 |
| BMD324 : <i>Classic Waffle</i>
Fluffy hot waffle topped with rich milk chocolate sauce and maple syrup. | RM17.50 |
| BMD325 : <i>Classic Pancake</i>
Fluffy pancakes served with berries & syrup drizzle. | RM16.50 |

THE Morning PLATE

8.00am-12.00pm

DRINKS



HOT

BMH301 : <i>Hot Chocolate with Croissant</i>	RM15.50
BMH302 : <i>3 Layer Coffee</i>	RM14.50
BMH303 : <i>3 Layer Tea</i>	RM14.50
BMH304 : <i>Breakfast Black Coffee</i>	RM13.50
BMH305 : <i>Breakfast Tea</i>	RM13.50

* All hot drinks are served with a croffle

COLD

BMC311 : <i>3 Layer Coffee</i>	RM15.50
BMC312 : <i>3 Layer Tea</i>	RM15.50
BMC313 : <i>Breakfast Black Coffee</i>	RM14.50
BMC314 : <i>Breakfast Tea</i>	RM10.50

RICE SENSATION

All Day Long

ET4 : Hot Stone Bowl
Wagyu Beef Steak

Hot Stone Wagyu Beef Steak with Aromatic Flavored Fried Rice
RM99.50

ET5: Hot Stone Bowl
Grilled Lamb Racks

Hot Stone Grilled Lamb Racks with Aromatic Flavored Fried Rice
RM89.50



12pm-3pm

*Exclusive for a Short Time Only

LM01 : *Umami Salmon Teriyaki*

Grilled salmon glaze with teriyaki sauce served with basmathi garlic rice, sauté broccoli and carrot, fried egg, masago orange and teriyaki sauce.

RM45.50

LM02 : *Chicken Katsu*

Crispy golden brown chicken katsu served with basmathi garlic rice, sauté broccoli and carrot, mix salad slaw and roasted sesame sauce.

RM25.50

LM03 : *Sirloin Steak*

Perfect grill of Angus sirloin steak served with basmathi garlic rice, sauté broccoli and carrot, fried egg and au jus sauce.

RM52.50

LM04 : *Smoked Duck*

Seared smoked duck breast served with basmathi garlic rice, sauté broccoli carrot and corn, fried egg and spicy orange sauce.

RM33.50



5

All prices exclude SST & service charges

The
BOWL
STOP

#TSP

TAPAS



TP2

TP2 : *Gucci Nachos*

Deep Fried Tortilla served with homemade beef pomodoro, assorted pickles, cheese dressing and beef breakfast

RM19.50



TP3

TP3 : *Bao & Pull Beef Ribs*

Silky Steam Lotus bun served with pull beef ribs

RM16.50



TP11

TP11 : *Baked Mussel*

Experience the exquisite taste of fresh mussels, expertly combined with aromatic ingredients & baked to perfection

RM29.50

HOT SOUP BOWLS



TP4

TP4 : *Mushroom Soup*

Mushroom Soup served with garlic bread



RM19.50

TP6



TP6 : *Aragosta Soup*

Known as Lobster Bisque, this decadent soup offers a silky, rich blend of succulent lobster and cream, delivering an indulgent taste of the sea and paired with warm, crispy garlic bread

RM28.50

CHEF'S Special

ET1 : Hungarian Sous Vide Chicken

Marinated Sous Vide Chicken, served with deep-fried sweet potato, mashed potato, and Cajun sauce.

RM29.50



ET1

ET2 : Wagyu Beef Slider

Wagyu ground beef, crafted into a juicy patty packed with rich, savory flavors, served on a soft mini bun.

RM49.50



ET2

STAGGED BURGERS

BG1 : Habanero Chicken Burger

A golden, deep-fried chicken thigh served in a charcoal bun, with fresh salad, onion pickle, cheese sauce, and loop fries.

RM30.50



BG1



BG3

BG3 : The Place Wagyu Burger

Juicy wagyu beef patty in a charcoal bun, served with mixed salad tossed in Italian dressing and loop fries.

RM85.50

PASTA DELIGHTS

PT2 : Squid Ink Pasta

Squid Ink Spaghetti served with marinated calamari, bird eye chilli oil, cherry tomato and lemon

RM29.50

PT4 : Salmon Teriyaki Pasta

Crispy Skin Salmon served with spaghetti pasta coated with garlic creamy teriyaki sauce, chilli flakes and scallion



RM49.50

PT5 : Frutti Di Mare

Savor the rich flavors of al dente spaghetti pasta, perfectly paired with a medley of succulent seafood, all enveloped in a creamy, traditional tomato sauce.

RM28.50

PT6 : Pappardelle Angus Steak

Perfectly grilled Angus steak, paired with silky smooth pappardelle pasta coated in rich, flavourful sauce. Every bite balances tenderness and creaminess crafted to satisfy both steak and pasta lovers on one plate.



RM84.50

PT7 : Chicken Tots Carbonara

Spaghettini coated cream sauce served with deep fried chicken tots

RM29.50

PT8 : Baked Beef Lasagna

Enjoy layers of rich, seasoned ground beef with creamy béchamel sauce, tangy tomato sauce, and melted cheese, creating a hearty and comforting Italian classic.

RM28.50

PT11 : Spaghetti Alla Aragosta

Succulent lobster is paired with al dente spaghetti, tossed in a rich bisque sauce infused with the sweetness of cherry tomatoes. This dish offers a perfect balance of indulgent flavors and fresh, vibrant ingredients

RM99.50



PT2



PT4



PT5



PT6



PT7



PT8



PT11

The Place™
STEAK HOUSE



Perfecting
your
Steak!

TOP TIER STEAK CUTS

PC9 : AUS Tomahawk Wagyu MB6/7

Char-Rock Grill's Tomahawk Wagyu MB6/7 is served with a mixed mesclun salad with dressing, sautéed broccoli, mashed potatoes, Au Jus sauce, Diane sauce, and Asam Thai sauce

RM85.00/100gm



Prestige
Selection

TOP TIER STEAK CUTS



PC5

PC5 : AUS Wagyu Rib Eye MB4/5

Our Wagyu Rib Eye is expertly Char-Rock grilled, paired with tender sautéed asparagus and sweet cherry tomatoes, finished with Au Jus, Diane, and Asam Thai sauces.

RM92.50/100gm



PC22

PC18 : AUS Wagyu Striploin MB6/7

Char-grilled to perfection, our Wagyu Striploin is served with sautéed asparagus and cherry tomatoes, accompanied by a trio of sauces: Au Jus, Diane, and Asam Thai sauces.

RM97.50/100gm

PC11 : Kobe Cuisine Wagyu Rib Eye MB6/7

Savor the richness of our Kobe Cuisine Wagyu Rib Eye, char-grilled for perfect sear, served alongside sautéed asparagus and cherry tomatoes, and complemented with Au Jus, Diane, and Asam Thai sauces.

RM120.50/100gm

PC21 : Black Angus Grain Fed Rib Eye

Indulge in our Black Angus Grain-Fed Rib Eye, expertly Char-Rock grilled and paired with sautéed asparagus and cherry tomatoes, served with Au Jus, Diane, and Asam Thai sauces.

RM58.50/100gm

PC22 : Japanese Wagyu A5 Kagoshima Rib Eye

Experience the legendary Japanese Wagyu A5 Kagoshima Rib Eye, char-grilled to perfection and served with sautéed asparagus and cherry tomatoes, accompanied by Au Jus, Diane, and Asam Thai sauces.

RM180.50/100gm



PC18



PC11

DELUXE CUTS



PR03



PR01



PR05



PC1



PC3

PR01 : Prime King Steak

A hearty T-Bone Steak served with sautéed broccoli, mashed potato, and accompanied by Asam Thai and Au Jus sauces.

RM169.50

PR03 : The Green Lamb Racks

Served with creamy mashed potato, sautéed broccoli and carrots, and finished with Au Jus sauce.

RM149.50

PR05 : The Place Back Ribs

Tender braised back ribs served with creamy mashed potato, sautéed vegetables, and Au Jus sauce.

RM93.50

PC1 : The Place Short Ribs

Tender short ribs served with mashed potatoes, sautéed vegetables, and accompanied by Au Jus and Diane sauces.



RM59.50

PC3 : IR-One Lamb Chop

Succulent lamb shoulder marinated with an Asian-inspired blend, served with sautéed asparagus, cherry tomatoes, crispy loop fries, and Asam Thai sauce.

RM59.50

FRESH FROM THE SEA



SEA1

SEA1 : Classic Fish & Chips

Crispy, deep-fried fish in a light tempura batter delivers a perfect balance of crunch and tenderness. Paired with golden loop fries and a tangy tartar sauce, this dish offers a delightful combination of flavors and textures. It's a satisfying, classic meal with a gourmet twist.

RM30.50

SEA2 : Baked Norwegian Salmon

Enjoy perfectly baked salmon, tender and flaky, served alongside plump mussels that add a taste of the sea. The dish is complemented by creamy mashed potatoes and a vibrant mix of sautéed broccoli and carrots, creating a balanced and colorful plate. Drizzled with a rich, velvety bisque sauce, each bite offers a luxurious blend of flavors. This dish is a refined and satisfying culinary experience that highlights the best of land and sea.

RM68.50



SEA2

JUNIOR'S CHOICES



KM2

KM2 : Happiness Carbonara

Spaghettini Pasta served with creamy cheese cream sauce

RM15.50

KM3 : Chicken Popcorn

Crispy Chicken Popcorn served with premium cheese sauce

RM18.50



KM3

SIDE DISHES



SD1



SD2



SD3



SD4



SD5

SD1 : *Loop Fries*
RM8.50

SD2 : *Sautéed Broccoli & Corn*
RM8.50

SD3 : *House Salad*
RM8.00

SD4 : *Basmathi Garlic Rice*
RM6.00

SD5 : *Mashed Potatoes*
RM9.00

DRESSINGS & SAUCES

SD6:

Diane Sauce RM4.00

Asam Thai Sauce RM4.00

Au Jus Sauce RM4.00

Louisiana Cajun Sauce RM4.00

Asam Thai Sauce

Diane Sauce



Au Jus Sauce

Louisiana Cajun Sauce



SWEET TREATS

"All Day Long"



DS13

DS33

DS2 : *Lemon Cheese*
RM17.50

DS4 : *Nuttella Cheese*
RM17.50

DS5 : *Chocolate Indulgence*
RM17.50

DS12 : *Crunchies Melt Chocolate Dome*
RM19.50

DS1: *Red Velvet Cheese*
RM17.50

DS13: *Spring Matino Ice Cream*
RM18.50

DS16 : *The Place Exotic Coconut Ball*
RM18.50

DS15 : *Assorted Macaroons*
RM15.50

DS33: *Hawaii Coconut Summer*
RM18.50



DS1

DS2

DS4

DS5

DS12

DS16

DS15



COFFEE DRINKS

"All Day Long"

HOT

CFH3 : *Hot Cappuccino*
RM15.50

CFH4 : *Hot Caramel Latte*
RM16.50

CFH8 : *Hot Latte*
RM16.50

CFH9 : *Hot Mocha*
RM16.50

CFH10 : *Hot Chocolate*
RM16.50

CFH11 : *Hot Black Coffee*
RM14.50

CFH12 : *Hot Black Maria Coffee*
RM15.50

ICED

CF1 : *Iced Cappuccino* RM15.50

CF2 : *Iced Black Coffee* RM15.50

CF4 : *Iced Caramel Latte* RM16.50

CF7 : *Iced Latte* RM15.50

CF8 : *Iced Mocha* RM16.50

CF9 : *Iced Chocolate* RM16.50

CF10 : *Iced Biscoff Latte* RM16.50

CF11 : *The Place Signature Latte* RM16.50

CF33 : *Iced Black Maria Coffee* RM15.50

TEA DRINKS

"All Day Long"

HOT

Tea Pots & Infused Tea:

ITH1 : *Hot English Breakfast Tea*
RM12.50

ITH2 : *Hot Honey Lemon Tea*
RM12.50

ITH5 : *Hot Earl Grey Tea*
RM12.50

ITH7 : *Hot Jasmine Green Tea*
RM12.50

ITH10 : *Hot Lemon & Ginger Tea*
RM12.50

ITH11 : *Hot Passion Fruit,
Mango & Orange Tea*
RM12.50



COLD

IT3 : *Island Lemon Lime Tea* RM11.50

IT4 : *Island Peach Tea* RM11.50

IT10 : *Iced Lemon & Ginger Tea* RM11.50

IT11 : *Iced Passion Fruit, Mango
& Orange Tea* RM11.50

ITH3 : *Iced English Breakfast Tea* RM10.50

IT66 : *Iced Honey Lemon Tea* RM11.50

ASSORTED DRINKS

"All Day Long"

Fizzy Drink:

Expertly Handcrafted by Baristas:

SP2 : Mango Mocktail
RM16.50

SP4 : Cinderella Sea Salt
RM16.50

SP5 : Strawberry Lemonade
RM16.50

SP8 : Aurora Lime Freez
RM16.50

SP9 : Magical Ocean Blue
RM16.50



Juice:

PD9 : Orange & Carrot
RM13.50

PD10 : Mango
RM13.50

PD11 : Apple
RM13.50

PD12 : Cranberry & Blackcurrant
RM13.50

Sparkling & Premium Bottle Drinks :

PD1 : Passion Fruit
RM16.50

PD3 : Lemon Lime & Bitters
RM16.50

PD5 : Pink Grapefruit Sparkling
RM16.50

PD6 : Apple Cider
RM16.50

PD7 : Acqua Panna Mineral (750ml)
RM16.50

PP88 : San Pellegrino Sparkling (750ml)
RM18.50

Essential Drinks :

V1 : Warm Water
RM1.00

V2 : Iced Water
RM1.00



The PlaceTM
STEAK HOUSE



Why wait?

Scan our full menu,
choose and *feast!*

