

TUJO

Par-sserie & Grill

Eat . Play . Live

Let's Eat
DINNER



Soup & Salad

- Tujo Style Nicoise Salad** 23
Grilled fresh tuna, french beans, egg, lettuce
- Smoked Duck Salad** 23
Cos lettuce, orange segments, cherry tomatoes, cilantro dressing
- Caesar Salad** 17
Classic ✓
Chicken 23
- Spinach, Melon & Feta Salad** 18 ✓
Savoy leaves, melon, Greek feta, almond flakes, balsamic drizzle
- Portobello & Mozzarella Salad** 25 ✓
Balsamic reduction, truffle oil
- Garden Mesclun** 18 ✓
Monoiato tomatoes, olives, mango slivers, French dressing
- Oxtail Soup** 18
Asian style oxtail soup with carrots, potatoes
- Tujo Mushroom Soup** 18 ✓
7 mushroom puree, hot milk froth with garlic bread

Special requests may be chargeable, please check with your server. All prices are in RM and subject to 10% service charge and 6% GST.
 ✓ Vegetarian

From the Grill

- Step 1:** Select your meat
- Step 2:** Decide on your rub
- Step 3:** How would you like it done?
 Rare • Medium Rare • Medium • Medium Well
- Step 4:** Order your sides

Note : Chef will provide suitable sauce based on your choice

Seafood	
Platter scallop, prawn, squid, sea bass (300 gm)	70
Tiger Prawns (300 gm)	55
Sea Bass (200 gm)	35
Salmon (200 gm)	35

Recommended rubs :
Lemon pepper • Coriander lemongrass • Herb butter glaze • Sea salt

Beef	
Tenderloin (200 gm)	78
Porterhouse (500 gm)	120
Dinosaur Ribs (500 gm prime rib on the bone, good to share, 45 mins wait time)	140

Recommended rubs :
Shogayaki • Cajun • Paprika • Black pepper crust • Montreal Salt • Sea salt

Lamb	
Cutlet (350 gm)	74
Loin (200 gm, grain fed)	78

Recommended rubs :
Chilli mint glaze • Cajun • Montreal Salt • Lemon pepper • Paprika

Chicken	
French Cut Breast	26
Whole Leg	28

Recommended rubs :
Caribbean Jerk • Indonesian • Shogayaki • Chimichurri • Tonkatsu • Herb & olive oil

Others	
Surf & Turf (tenderloin topped with prawns)	70
Sausage Platters - 4 pieces (500 gm) - sausage, chorizo, bratwurst, lamb, additional, please	30
	7

Sides	
Sautéed mixed mushroom	8
Tomato & onion salad	
Garlic bread	
Shallot rice	

Main Course



- Parmesan Bass** 35
Baked sea bass with parmesan crust, fava beans with sage & caper sauce
- Seafood Risotto** 33
Al dente Arborio rice in tomato broth & mixed seafood, basil pesto
- Ira Malai** 45
Prawns in coriander gravy with mixed vegetables & pulao rice
- Slow Roast Garlic Herb Chicken** 28
Garlic mashed potato, beans, mustard jus
- Chicken Makanwala** 28
Creamy onion gravy, pulao rice, raita
- Lamb Shank** 47
Braised vegetables, mashed potato
- Lamb Madras** 32
Pulao rice, tomato & side salad
- Lamb Tairu** 32
Lamb cubes braised in yoghurt sauce with mixed vegetables & pulao rice
- Prime Cut Steak** 78
250 gm (approx) bone-in prime cut, Dauphinoise potatoes, asparagus & Portobello mushroom
- Entrecote Café De Paris** 58
220 gm sirloin with orange herb butter, salad & fries
- Beef Bourguignon** 30
Australian chilled grass fed beef with shallot confit & garlic bread
- Fried Beef Noodles** 18
Flat rice noodles, beef slices in creamy egg gravy
- Curry Laksa** 18
Noodles, prawns, fish cake, chicken, beancurd in curry gravy
- Nasi Lemak** 25
Coconut flavoured rice with prawn sambal, chicken wing & condiments
- Chicken Rice** 18
Aromatic rice served with steamed chicken & soup
- Tujo Fried Rice** 18
Hoisin chicken fried rice with chicken wing, acar buah, fried egg & prawn crackers










Pasta

- Seafood Linguini Aglio Olio** 32
Tossed with sautéed scallops, prawns, mussels & squid, anchovy paste
- Crabmeat Linguini** 26
Spicy crabmeat, chilli oil, coriander, sundried tomato
- Chunky Chorizo Spaghetti** 23
Bolognese
Braised beef in tomato, topped with beef chorizo
- Tomyam Fettuccini** 32
Squid, prawns, chicken tossed in spicy tomyam sauce
- Mushroom Spaghetti** 23 ✓
Button mushrooms in a creamy sauce

Pizza

- Our pizza crusts are infused with either squid ink or spinach. Just dial's up that delicious factor!
- squid ink crust** 
- spinach crust** 

- Turkey Ham** 28
Turkey ham, pineapple, ricotta
- Pepperoni Champignon** 25
Pepperoni, mushrooms 
- Napoli Bianco** 32
Home made meatball, pepperoni, Alfredo sauce 
- Quattro Formaggio** 32
Brie, emmenthal, parmesan, mozzarella 
- Spinaci** 25
Spinach, egg 
- Mediterranean** 19
Roast vegetables, sumac, feta cheese 
- Malaysiana** 19
Sambal, nuts, anchovies 
- Margherita** 19
Basil, mozzarella, tomato 

"The only time to eat diet food is while you're waiting for the steak to cook."

- Julia Child -

Sandwiches

- Tujo Grilled Burger** 30
180 gm home made beef patty, aged cheddar melt, bacon & egg, served with petite salad & potato wedges
- Tujo Triple Decker** 18
Turkey ham, beef bacon, fried egg, served with petite salad & potato wedges
- Sausage & Toast** 18
Beef chorizo, chicken sausage, garlic bread, caramelised onion gravy
- The Cold Cut** 18
Turkey ham, beef pepperoni, chicken pepperoni ham, served with petite salad & potato wedges
- BLT** 18
Bacon, lettuce, tomato, served with petite salad & potato wedges
- Avocado Tomato** 18 ✓
Cos lettuce, avocado salsa, sliced tomato, feta cheese, served with petite salad & potato wedges

Snacks

- Calamari Rings** 23
With home made chilli dip
- Soft Shell Crab** 25
With Creole mayo
- Liver Terrine** 23
Foie gras, chicken liver, sultanas, chives, apricot gele
- Chicken Tikka** 19
With mint yoghurt dip & lime
- Chicken Wings** 18
Ginger, garlic, soy marinade
- Tujo Stringer Satay** 15 (6 sticks)
Chicken satay with pineapple salsa, nuts & spicy shrimp paste
- Kerala Spiced Chicken** 17
Braised in Indian spiced onion gravy, served with chapati
- Satay** 17 (8 sticks)
Beef or chicken with rice cakes, cucumber, red onion & peanut sauce
- Mutton Varuval** 26
With chapati
- Corned Beef Mushroom** 22
Baked mushroom topped with home made corned beef, served with bread
- Cheese Nachos** 23
Guacamole, pico de gallo, sour cream
- Classic Beef** 33
Chicken
- Tofu Puffs** 19
Home made chilli dip

- Sausages & Spice** 18
Mixed sausage slices stir fried with vegetables & sambal, served with chapati
- Vegetables Buckwheat Roll** 15
Roast vegetables, garlic mayo
- Tomato Bruschetta** 23
Pico de gallo, basil oil, parmesan cheese

Desert

- Lava Cake** 17
With Haagen Dazs vanilla ice cream 
- Rocky Road Brownie** 17
Marshmallow, roasted peanuts with Haagen Dazs chocolate ice cream 
- Flourless Chocolate Cake** 20
Served with yuzu ice cream
- Salted Caramel Apple Guava Tart** 20
With apple dragonfruit sauce & Haagen Dazs vanilla ice cream 
- Apple Banana Sundae** 15
Banana, poached apple, toffee, nuts, chocolate sauce with Haagen Dazs vanilla & chocolate ice cream 
- Deconstructed Cheese Cake** 15
Choice of orange or coffee, please check with your server on available flavour
- Passionfruit Crème Brûlée** 15
Delightfully lush and light, with vanilla ice cream 
- Haagen-Dazs In A Cup** 13
Please check with your server for available flavours 

"Pull up a chair. Have a taste. Come join us. Life is so endlessly delicious."

- Ruth Reichl -

Special requests may be chargeable, please check with your server. All prices are in RM and subject to 10% service charge and 6% GST.
 ✓ Vegetarian