

Horizons

Sky Bar & Cigar Lounge

ALA CARTE MENU

Where the Sky
Meets Your
Glass

COCKTAIL & MOCKTAIL

MEDUSE

SHISHA

COCKTAILS RM150.00 per pot

MANGO BOY

Rum, Mango, Watermelon and Strawberry

CITRUS GANG

Barcadi, Lime, Lemon, Orange and Grapefruit

MEDUSE BEACH

Malibu, Lime, Watermelon and Pineapple

LOLITA

Rum, Mint Leaves, Cherry Syrup, Blossom Flowers and Peach

MOCKTAILS RM120.00 per pot

ICY RAIN

Orange, Lime, Lavender and Mint Leaves

KIWI GOLF

Kiwi, Orange, Star Anise and Cinnamon

SHISHA FLAVOUR

시샤 맛

- Peach
- Kiwi
- Mint
- Mango
- Double apple

^{SUPER}
"DRY"
Asahi

**BECAUSE GREAT NIGHTS
DESERVE A BIGGER POUR**



RM220.00
2L Mini Keg

All prices are in nett and inclusive of the prevailing service tax.

COCKTAIL BASILROSKA

Vodka, Martini Bianco, Lime & Basil Leaf

RM35.00 by glass

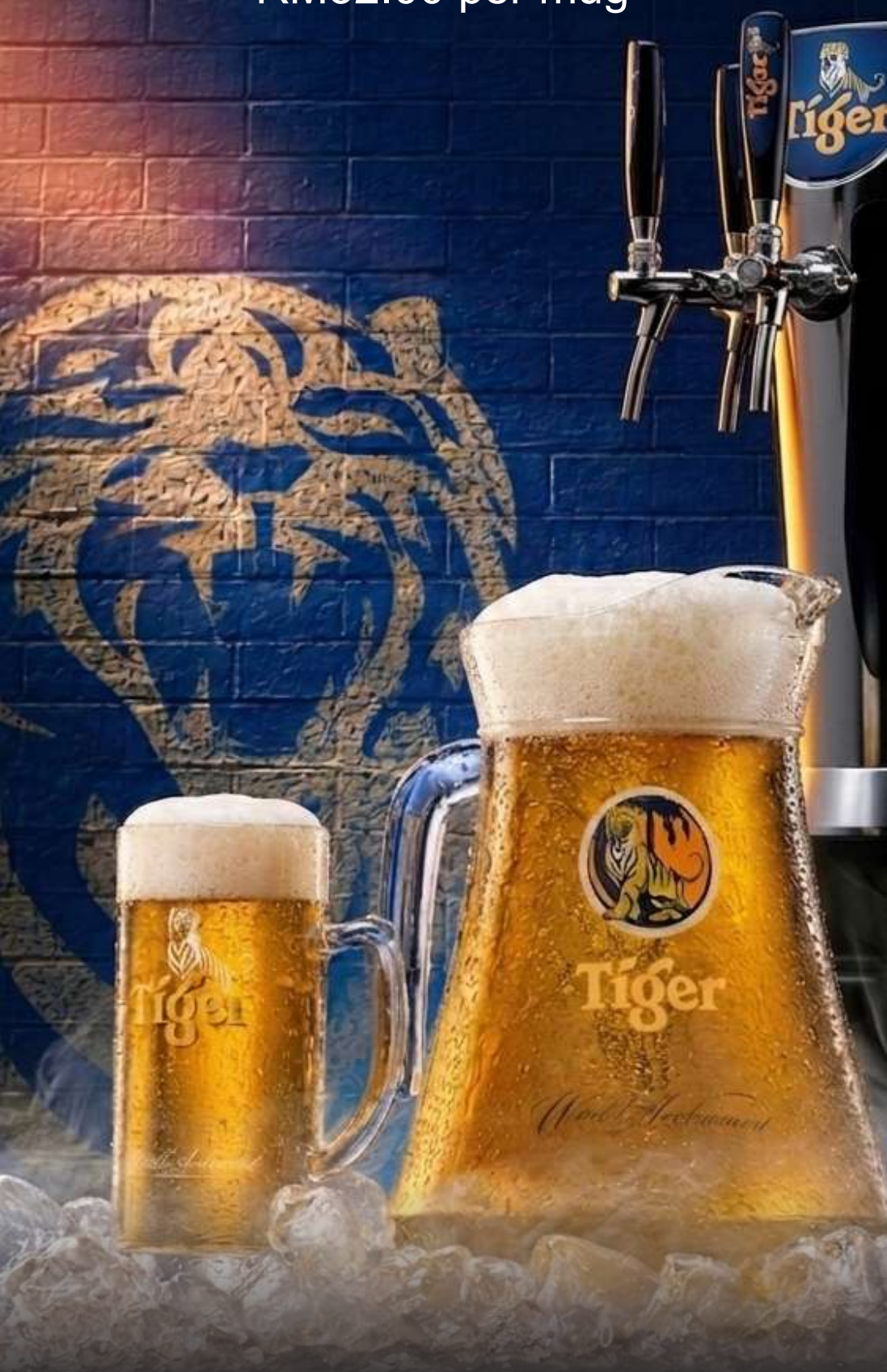


All prices are in nett and inclusive of the prevailing service tax.



DRAUGHT BEER 생맥주

RM86.00 per jug
RM32.00 per mug



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Horizons
Sky Bar & Cigar Lounge

LADIES NIGHT



EVERY
FRIDAY

One Complimentary
Signature Cocktail for Every Lady
From 7:00pm onwards
Featuring a Live DJ



BUY 1, GET 1 FREE

Turn up the night with
Blush Hour & Cherry Lips at
just RM68nett



MOM

·GOD SAVE THE GIN·
Royal Smoothness



RM730.00
per bottle

SALTBUSH

ESTATE

1+1 PACKAGE PROMOTION

RM250.00



All prices are in nett and inclusive of the prevailing service tax.

SUTERA SANGRIA

A vibrant tropical sangria made for sharing. Lihing and vodka are blended with peach, lemon juice, fresh passion fruit, and soda water for a refreshing carafe bursting with fruity sweetness and sparkling citrus notes, finished with fragrant rosemary.

RM98.00



All prices are in nett and inclusive of the prevailing service tax.

Rockin' BBQ RIBS

RM138.00

Portion 2-3 pax



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ALA CARTE

Arugula & Brie Salad

55.00

Peppery rocket leaves paired with juicy cantaloupe and sweet mango, balanced with creamy Brie and the crunch of toasted walnuts, finished with a delicate drizzle of raspberry balsamic dressing.

Horizon Steak Frites

185.00

Succulent rib-eye steak, expertly seared to your preferred doneness, served with crisp truffle fries and finished with a silky herb peppercorn sauce.

Salmon & Mash

85.00

Seared salmon fillet served with silky Parmesan mashed potatoes, finished with a velvety spinach cream sauce.

Garlic River Prawns

90.00

Grilled river prawns glazed in aromatic garlic and herb butter, delivering a rich and fragrant finish.

ALA CARTE

Double Patty Beef Burger

65.00

Two juicy Grain Fed beef patties layered with mushroom ragout, sweet caramelised onions, beef streaky bacon, and melted cheese in a toasted sesame bun, served with truffle fries.

Linguine with Scallops & River Prawns

90.00

Al dente linguine tossed in a creamy basil sauce, topped with succulent seared scallops, river prawns, and cherry tomatoes.

Wagyu & Lobster Lasagne

95.00

Hand-layered lasagne featuring rich Wagyu beef ragout and lobster, complemented by a creamy ricotta sauce and finished with aged Pecorino shavings.

SMALL PLATES

Tricolour Salad

38.00

Sliced tomato, creamy buffalo mozzarella, avocado, and fresh rocket leaves.

Italian Lamb Meatballs

48.00

House-made lamb meatballs in a fragrant basil tomato sauce, finished with gremolata.

Country-Style Chicken Wings

55.00

Deep-fried spiced chicken wings (½ dozen), marinated with fragrant prawn paste.

Short Rib Sliders

55.00

Slow-braised pulled short ribs with Asian slaw, wholegrain mustard spread, and pickles.

Cured Salmon Gravlax

45.00

Orange-cured salmon, thinly sliced, served with horseradish cream, petite seasonal salad, pickled onion, beetroot, and herb focaccia.

SMALL PLATES

Horizon Satay

House-made chicken, beef, or mixed satay skewers served with peanut sauce, compressed rice cake, onion, and fresh cucumber.

Half Dozen 6

32.00

One Dozen 12

64.00

Truffle French Fries

Crisp fries seasoned with salt, pepper, and Parmesan, served with garlic aioli.

32.00

Anchovies & Nuts

Crispy anchovies with wild ginger floss, curry leaves, roasted peanuts, and a hint of togarashi spice.

28.00

Fried Soft Shell Crab

Golden-fried soft-shell crab served with a sweet and spicy ginger torch dip.

45.00

LIQUORS

APÉRITIF

Martini
Rosso Vermouth

**Glass
(RM)**

30.00

**Bottle
(RM)**

Martini
Bianco Vermouth

30.00

Martini
Extra Dry Vermouth

30.00

Pernod

30.00

Aperol

30.00

Campari

30.00

SHERRY & PORT

Taylor Tawny

33.00

Penfolds
Grandfather 20 years

726.00

Penfolds
Father 10 years

338.00

VODKA

Absolut

35.00

398.00

Grey Goose

41.00

624.00

Belvedere

32.00

642.00

Ketel One

25.00

526.00

GIN

Hendrick's

35.00

613.00

Tanqueray No. 10

30.00

601.00

The Botanist

40.00

785.00

Roku

35.00

462.00

LIQUORS

TEQUILA

	Glass (RM)	Bottle (RM)
Olmeca	21.00	416.00
Don Julio Anejo	28.00	500.00
Patron Silver	30.00	645.00
Jose Cuervo	35.00	350.00

RUM

Ron Zacapa 23 years	39.00	850.00
Bacardi White	35.00	400.00
Havana Club 3 years	28.00	650.00
Mount Gay Eclipse	24.00	444.00
Captain Morgan	35.00	350.00

LIQUEUR

	Glass (RM)
Southern Comfort	35.00
Bailey's Irish Cream	35.00
Cointreau	35.00
Kahlua	35.00
Malibu	35.00
Galliano	35.00
Sambuca	35.00
Peppermint	35.00
Grand Marnier	35.00
Jagermeister	35.00

WHISKY

SINGLE MALT

	Glass (RM)	Bottle (RM)
Macallan 12 Years	64.00	858.00
Singleton 12 Years	37.00	537.00
Singleton 18 Years		1,386.00
Glenfiddich 12 Years	32.00	606.00
Glenfiddich 15 Years		675.00
Glenfiddich 18 Years		1,508.00
Balvenie	63.00	913.00
Caribbean Cask		

BLENDED

Balantine's Finest	24.00	347.00
Monkey Shoulder	35.00	567.00
Chivas Regal 12Y	32.00	485.00
Chivas Regal 18Y		826.00
JW Black Label	35.00	457.00
JW Swing	32.00	503.00
JW Blue Label		1,444.00

BOURBON & TENNESSEE

Jack Daniel's	37.00	554.00
Jim Beam	30.00	387.00

IRISH

John Jameson	32.00	439.00
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JAPANESE

Kaicho Pure Malt	46.00	693.00
Tenjaku Blended	40.00	560.00

COGNAC

Hennessy VSOP	44.00	601.00
Hennessy XO	107.00	1,444.00
Remy Martin XO	81.00	1,317.00
Martell Noblige	40.00	798.00
Martell Cordon Bleu	88.00	1,311.00

SIGNATURE COCKTAILS

Herbal Halo

A botanical fusion of tropical and herbal flavours. Lihing and Malibu rum meet passion fruit, lemon juice, and creamy aquafaba, elevated with aromatic rosemary for a silky cocktail that is fragrant, refreshing, and beautifully balanced.

**Glass
(RM)**

40.00

Chaya Borneo – Original

Inspired by the vibrant flavours of Borneo, this refreshing botanical cocktail blends lihing, Caorunn gin, passion fruit, peach, rosemary, and Midori with a splash of soda water. Served over crushed ice for a crisp tropical finish with layered herbal notes.

40.00

Ginger Rim

A refreshing local-inspired cocktail with a spicy twist. Lihing and dark rum are shaken with calamansi juice, fresh ginger, and asam boi, then topped with ginger ale for a lively, tangy finish. Sweet, zesty, and irresistibly smooth.

40.00

SIGNATURE COCKTAILS

Saffron Sunset

Rum, Campari, Pineapple Juice,
Honey-Infused Curry, Lime Juice and Lime Leaf

**Glass
(RM)**

46.00

Forbidden Island

White Rum, Malibu, Coconut Juice, Pandan Syrup,
Saline Solution and Cinnamon Pandan Foam

46.00

Tropical Twister

Gin, Dry Orange, Homemade Mixed Fruit Paste,
Lime Juice, Simple Syrup and Soda Water

46.00

Blushing Botanica

Vodka, Homemade Strawberry Rosemary Syrup,
Lemon Juice and Soda Top-Up

46.00

Yakult Mango Dream

White Rum, Mango Juice, Yakult,
Local Manila Mango and Egg White

46.00

Dragon's Kiss

Vodka, Crème de Cassis, Dragon Fruit Syrup
and Lemon Juice

46.00

SIGNATURE COCKTAILS

Ash & Amber

Whisky, Homemade Wine Caramel Syrup,
Angostura Bitters and Wood Smoke

**Glass
(RM)**
46.00

Sunset Serenity

Chamomile-Infused Tequila, Agave Honey,
Calamansi Juice and Grapefruit Juice

46.00

Fig Bourbon

Whiskey, Dried Figs, Grapefruit Juice, Honey and Lime

48.00

Tiki Bitters

Tequila, Cherry Brandy, Angostura Bitters,
Orange Juice, Lime and Soda Water

48.00

Peach Blanca

Rum, Peach Liqueur, Pineapple Juice, Lime, Honey,
Peach Halves and Fresh Mint

48.00

Sutera Sangria

A vibrant tropical sangria made for sharing. Lihing and vodka are blended with peach, lemon juice, fresh passion fruit, and soda water for a refreshing carafe bursting with fruity sweetness and sparkling citrus notes, finished with fragrant rosemary.

98.00

CLASSIC COCKTAILS

Whiskey Sour

A timeless balance of bold and smooth, the Whiskey Sour combines bourbon with fresh lemon juice, simple syrup, and silky aquafaba for a rich, velvety finish. Finished with Angostura bitters for a touch of aromatic spice.

**Glass
(RM)**
48.00

Old Fashioned

An elegant classic crafted with bourbon, brown sugar, and Angostura bitters. Smooth, spirit-forward, and perfectly balanced, this cocktail delivers deep caramel notes with a warm bittersweet finish.

48.00

Aperol Spritz

Bright, bubbly, and effortlessly refreshing. Aperol is blended with sparkling wine and soda water to create a light citrus-forward cocktail with a pleasantly bittersweet finish—perfect for sunset sipping above the city skyline.

48.00

CLASSIC COCKTAILS

	Glass (RM)
Long Island Iced Tea Rum, gin, vodka, tequila, triple sec, lime with Coke	48.00
Caipirinha Rum, lime with brown sugar	48.00
Daiquiri Rum, lime with lemon	48.00
Margarita Tequila, triple sec and sour mix	48.00
Tequila Sunrise Tequila, orange juice and grenadine	48.00
Black Russian Vodka and Kahlua	48.00
Cosmopolitan Vodka, Cointreau, lime with cranberry	48.00
Jungle Bird Rum, Campari, lime juice, pineapple juice with sugar syrup	48.00
Martini Perfect Gin, dry vermouth and rosso vermouth	48.00

CLASSIC COCKTAILS

Mojito

Rum, fresh mint, brown sugar, lime with soda

**Glass
(RM)**

48.00

Mai Tai

Rum, orange liqueur, pineapple, orange, lime and grenadine

48.00

Pina Colada

Rum, coconut liqueur, pineapple and coconut cream

48.00

Negroni

Gin, sweet vermouth and Campari

48.00

Tom Collins

Gin, angostura bitters, lime with sugar syrup and soda water

48.00

Singapore Sling

Gin, cherry brandy, lime, grenadine and soda water

48.00

MOCKTAIL COLLECTION

Mel's Nusantara

A fragrant herbal blend inspired by traditional Nusantara flavours. Floral tea is infused with lemon, turmeric, nutmeg, and osmanthus syrup, creating a soothing yet vibrant mocktail with warm spice and delicate floral aromas.

**Glass
(RM)**
30.00

Ben-G-Vik

A tropical tea refresher layered with bright citrus flavours. Sabah tea is shaken with passion fruit syrup and lemon juice, then finished with orange juice for a beautifully balanced mocktail that is fruity, smooth, and revitalising.

30.00

Sangop Kundasang

Cool, crisp, and refreshingly light. Fresh cucumber is muddled with lemon juice and honey syrup, then topped with sparkling water for a clean and uplifting mocktail inspired by the refreshing highlands of Kundasang.

30.00

SIGNATURE MOCKTAILS

	Glass (RM)
Turmeric Tango Turmeric Syrup, Passion Fruit Syrup, Local Tea, Lime Juice, Cloves and Soda Water Top-Up	33.00
Peachy Zen Chrysanthemum Tea, Peach Syrup, Lime Juice, Mint Sprig and Ginger Ale Top-Up	33.00
Fruity Mirage Mango Juice, Cranberry Syrup, Lime Juice and Pink Dragon Fruit	33.00

CHAMPAGNE

	Bottle (RM)
Palmer Blanc De Blancs	800.00
Palmer Brut Réserve	600.00
Willy Gisselbrecht Crémant D'alsace Rosé	500.00
Nicolas Feuillatte Reserve Exclusive Brut	680.00
Moet & Chandon Imperial Brut	850.00
Heidsieck, Monopole Blue Top Brut	500.00

HOUSE WINE

	Glass (RM)	Bottle (RM)
White Wine		
ITALY		
Placido Pinot Grigio	37.00	150.00
CHILE		
Cono Sur Bicicleta Sauvignon Blanc	37.00	150.00
Red Wine		
ITALY		
Placido Chianti DOCG	37.00	150.00
CHILE		
Cono Sur Bicicleta Cabernet Sauvignon	37.00	150.00

RED WINE

	Bottle (RM)
AUSTRALIA	
Bremerton Tamblyn	300.00
Torbreck Cuvee Juveniles	350.00
CHILE	
Cono Sur 20 Barrels Carmenere	450.00
ARGENTINA	
Trapiche Tesoro Malbec	300.00
SOUTH AFRICA	
Rupert & Rothschild Classique	400.00
SPAIN	
Marques De Murrieta Gran Reserva	900.00
FRANCE	
Le Dragon De Quintus	800.00
Chateau Belgrave	700.00

WHITE WINE

	Bottle (RM)
FRANCE	
JCP Maltus Pezat Blanc	300.00
Joseph Drouhin Laforet Chardonnay	350.00
W Gisselbrecht Gewurtraminer	450.00
ITALY	
Banfi San Angelo Pinot Grigio	400.00
SPAIN	
Marques De Caceres Verdejo	250.00
AUSTRALIA	
Leeuwin Estate Art Series Chardonnay	850.00
Deakin Estate Moscato	200.00
NEW ZEALAND	
Villa Maria Private Bin Sauvignon Blanc	300.00

BEERS

ON TAP

Tiger Draught (Mug)	32.00
Tiger Draught (Jug)	86.00
Guinness Draught (Full Pint)	45.00
Guinness Draught (Half Pint)	32.00

BOTTLES

Heineken 325ml	32.00
Guinness stout 325ml	36.00
Somersby Apple 330ml	45.00

SOFT DRINKS

	Can (RM)
Coke	18.00
Coke Zero	18.00
Sprite	18.00
Ginger Ale	18.00
100 Plus	18.00
Tonic Water	18.00

MINERAL WATER

	Bottle (RM)
Borneo Water 500ml	7.00
Evian Water 500ml	20.00
San Pellegrino 500ml	25.00
Acqua Panna 750ml	31.00

COFFEE

	Glass (RM)	
	Hot	Cold
Brewed Coffee	18.00	20.00
Espresso	18.00	20.00
Double Espresso	20.00	22.00
Cappuccino	20.00	22.00
Cafe Latte	20.00	22.00

TEA

	Glass (RM)	
	Hot	Cold
English Breakfast	15.00	17.00
Earl Grey	15.00	17.00
Green Tea	15.00	17.00
Chamomile	15.00	17.00

FRESH JUICE

	Glass (RM)
Orange	28.00
Apple	28.00
Pineapple	28.00
Watermelon	28.00
Lime	28.00



For Booking and Reservation:
+6088 303 672 & +6017 833 5877
(9:00am-10:00pm)