

BAR BITES

GARLIC BUTTER TOAST.....	10
SAKE CLAM BOWL 500g.....	32
BUTTER CREAM CHILLI CLAM BOWL 500g.....	32
MALA CHICKEN KARAGE.....	23
FRIED ONION RING.....	13
POTATO WEDGES.....	13
NAKED FRIES.....	12
TRUFFLE KOMBU FRIES.....	22
truffle oil, kombu mayo, Parmigiano Reggiano	
CHEESY MAYO BACON LOADED FRIES.....	25
ABURI MENTAICO FRIES.....	25

MAINS

BURGERS served with fries

JUMBO FRIED CHICKEN BURGER.....	28
1 fried chicken thigh, cheddar cheese, lettuce, siracha mayo, brioche	

ARMOURY STEAKHOUSE WAGYU BURGER.....	56
🇬🇧 wagyu patty 150g, egg, beef bacon, cheddar cheese, caramelized onion, gherkin, tomato, lettuce, brioche	

ARMOURY WAGYU BURGER.....	53
🇬🇧 wagyu patty 150g, beef bacon, cheddar cheese, caramelized onion, tomato, lettuce, brioche	
- Add Egg: 2	
- Add Gherkin: 2	
- Add 🇬🇧 wagyu beef patty 150g: 30	

SEAFOOD

CRISPY SKIN SALMON FILLET.....	58
lemon & dill bearnaise, fries, salad	

PASTA

BEEF BACON AGLIO OLIO LINGUINE.....	23
beef bacon, garlic	

MALA BEEF BACON AGLIO OLIO LINGUINE.....	25
beef bacon, garlic, mala	

BACON CARBONARA LINGUINE.....	26
beef bacon, carbonara, egg, Parmigiano Reggiano	

MUSHROOM AGLIO OLIO LINGUINE (V).....	25
assorted mushrooms, garlic	

SAKE VONGOLE LINGUINE.....	32
sake wine, clam	

BUTTER CHILLI CREAM CLAM LINGUINE.....	32
butter chilli cream, clam	

SALMON CARBONARA LINGUINE.....	61
crispy skin salmon fillet, carbonara, egg	



ARMOURY

PREMIUM STEAK FRITES

BIG CUT LADDER			SOLO CUT SELECTION		PRIX FIXE SET	
KILO CROWN	A5 JAPAN WAGYU SIRLOIN	1,480	MB2/3+ AUS BLACK ANGUS RIBEYE STEAKHOUSE, 🇺🇸 250g 160		KILO PRIX FIXE SET 1,520 FOR 4 - 6	
	A5 JAPAN WAGYU RIBEYE	1,380	MB2/3+ AUS BLACK ANGUS STRIPLOIN NEW YORK STRIP, 🇺🇸 260g 120 MANHATTAN, 🇺🇸 170g 90		STARTERS & SIDES Garlic Butter Toast Caesar Wedges Salad KILO Clam Bowl, 1kg 🇯🇵 KILO STEAK FRITES (choose 1) KILO A5 Japan Wagyu Ribeye, 1kg OR KILO A5 Japan Wagyu Sirloin, 1kg (+100) DESSERT Double Molten Lava Cake served with ice cream	
CROWN	A5 JAPAN WAGYU SIRLOIN	800	One BIG CUT beats two solo cuts – every time		BIG CUT PRIX FIXE SET 380 FOR 2 - 3	
FLAGSHIP	A5 JAPAN WAGYU RIBEYE	750	All Steaks served with FRIES Optional Upgrade to Ala Carte Fries: • Truffle Kombu Fries (+10) • Cheesy Mayo Loaded Fries (+13) • Aburi Mentaiko Fries (+13)		STARTERS & SIDES Garlic Butter Toast Caesar Wedges Salad Clam Bowl, 500g 🇯🇵 BIG CUT STEAK FRITES (choose 1) MB2/3+ Aus Black Angus Ribeye, 500g *Upgrade Options MB6/7 Aus Wagyu Ribeye, 500g (+150) A5 Japan Wagyu Ribeye, 500g (+450) A5 Japan Wagyu Sirloin, 500g (+500) DESSERT Molten Lava Cake served with ice cream	
WAGYU	MB6/7 AUS WAGYU RIBEYE	450	Rice Add-on: • Plain Japanese Rice (+3) • Japanese Curry Rice (+5) • Miso Rice (+5)		Choice of Sake or Butter Cream Chilli Clam Bowl	
CLASSIC	MB2/3+ AUS BLACK ANGUS RIBEYE	300				
GRAND	MB6/7 AUS WAGYU TOMAHAWK	720/kg				
CHOOSE YOUR SAUCE BLACK PEPPECORN SAUCE BROWN MUSHROOM SAUCE CHIMICHURRI SAUCE BEARNAISE SAUCE Additional Sauce (+RM3) Additional Topping: Garlic Herb Butter (+RM2 per piece)						

CHICKEN STEAK

Total ~ 20 minutes cooking time

~15 minutes baking time, ~5mins grill time

To ensure your chicken is both succulent and perfectly safe, we slow-bake and finish it on the grill for a signature char.

BLACK PEPPER CHICKEN CHOP.....	28
fries, salad	

BROWN MUSHROOM CHICKEN CHOP.....	28
fries, salad	

DOUBLE UP CHICKEN CHOP.....	38
2 grilled chicken chop, fries, salad black pepper & brown mushroom sauce	

BAKED & GRILLED CHICKEN CHOP AGLIO OLIO.....	30
aglio olio linguine, mushroom gravy	

~12 minutes cooking time

FRIED CHICKEN CHOP.....	28
fries, egg mayo salad, mushroom sauce	

FRIED CHICKEN CHOP CARBONARA.....	31
carbonara linguine, egg	

DOUBLE CRUNCH CHICKEN CHOP.....	38
2 fried chicken chop, fries, egg mayo salad, mushroom sauce	

SHARING SIDES

BEEF BACON MAC & CHEESE.....	23
beef bacon, cheddar, mozzarella, Parmigiano Reggiano, paprika	

MASHED POTATO.....	8
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COLESLAW.....	6
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SOUP & SALAD

CREAM OF MUSHROOM SOUP.....	13
forest mushroom, truffle oil	

CAESAR SALAD.....	22
romaine lettuce, egg mayo, beef bacon, Parmigiano Reggiano	

DESSERTS

ARMOURY MOLTEN LAVA CAKE.....	22
with vanilla ice cream (good for 2-4 pax, 20 minutes)	

DOUBLE ARMOURY MOLTEN LAVA CAKE.....	39
with vanilla ice cream (good for 4-8 pax, 20 minutes)	

LAVA CAKE SWEET PATIENCE:

Freshly baked lava cake will take 20 minutes, please inform staff to begin the baking process

No Pork. No Lard.
Prices are subject to SST + 10% Service Charge

🇬🇧 Home of the A5 Wagyu BIG CUT

RICE BOWL

WAGYU HAMBURG RICE.....	38
🇬🇧 wagyu patty 150g, egg, miso soup	

CHICKEN CHOP RICE.....	28
fried or grilled chicken chop, egg, miso soup	

CRISPY SKIN SALMON RICE.....	58
crispy skin salmon, egg, miso soup	

CHOOSE YOUR SAUCE

- MISO
- JAPANESE CURRY

FREE OPTIONAL ADDON: TARTAR SAUCE

- Add 🇬🇧 wagyu beef patty 150g: 30
- Add fried or grilled chicken chop: 10

DAILY SET LUNCH TOP UP: +RM2.50 with any Mains or Steak (till 230pm)

- **SOUP** (Mushroom)
 - **DRINK** (Hot/Cold Matcha Tea/Optional Upgrade)
 - **Choice of 2 Sides** (For Chicken, Steak, Fish only)
 - Coleslaw Mashed Potato Potato Wedges
 - Garden Salad Mac & Nacho Cheese Onion Rings
 - Roasted Veggie Garlic Bread Fries
- (Replaces the fixed sides of Fries / Salad)



COCKTAILS

ARMOURY HOUSE INFUSED CONCOCTION

ARMOURY SOUR PLUM VODKA	28
sour plum infused vodka, soda	
SOUR PLUM GIN & TONIC	28
sour plum infused gin, tonic, orange	

STEAKHOUSE COCKTAILS

MARGARITA	35
tequila, cointreau, lime, salt	
BLACK & WHITE RUSSIAN	35
whisky, kahlua	
CLASSIC NEGRONI	30
gin, sweet red vermouth, campari	
MOSCOW MULE	25
vodka, ginger ale, lime	

MATCHA, FRUIT TEA & MOCKTAILS

CEREMONIAL MATCHA ICED LATTE OAT MILK 13	 CEREMONIAL ICED MATCHA TEA (also available HOT) 12
CEREMONIAL MATCHA LYCHEE ICED TEA 15	CEREMONIAL MATCHA STRAWBERRY ICED LATTE OAT MILK 15
HOJICHA ICED LATTE OAT MILK 10	ICED HOJICHA TEA (also available HOT) 9
STRAWBERRY ICED TEA 15	LYCHEE ICED TEA 15
KYOHO GRAPE CALPIS FIZZ 15	YUZU CALPIS FIZZ 15
RASPBERRY LYCHEE FIZZ 13	ARMOURY LEMONADE lemon juice, sprite 13

ARMOURY

MARTINIS

2 FOR RM42 Both same and served together	EACH 25
BAILEYS MARTINI VODKA, KAHLUA, BAILEYS	
HOUSE INFUSED SOUR PLUM MARTINI SOUR PLUM VODKA, LIME	
LYCHEE MARTINI VODKA, LYCHEE LIQUEUR, LYCHEE	
YUZU GIN MARTINI GIN, YUZU PUREE	
KYOHO GRAPE MARTINI WHISKY, KYOHO GRAPE, CALPIS	

BOTTLE KEEP

Bottle Corkage: RM100 per bottle
Bottles can be kept for up to 3 months
Mixers: 6 cans. (No keeping of mixers)
additional mixers at RM8 for 2 cans

WHISKY	
MONKEY SHOULDER.....	380
GLENFIDDICH 12Y.....	380
SUNTORY KAKUBIN.....	380
GIN	
ROKU GIN.....	380
HENDRICKS GIN.....	380

0% ALCOHOL

SOFT DRINK: COKE / COKE ZERO / SPRITE / GINGER ALE / ROOT BEER / LEMON TEA	6
SPRITZER SPARKLING WATER (1L)	10
SPRITZER MINERAL WATER (500ml)	4
COLD PRESS JUICE: ORANGE CARROT	15
BLACK COFFEE: HOT / COLD	6
HOT TEA: BLACK / JASMINE GREEN / CHAMOMILE	6

Sunway Square DRINKS

Prices are subject to SST + 10% Service Charge

HAPPY HOUR DRINKS till 8pm

RM17

(additional charges in blue) **RM20 after 8pm**

BEERS ON DRAFT TAP – MUG

TIGER BEER
TIGER BEER RADLER (mixed with Sprite)
GUINNESS STOUT (+RM3)

SINGLE POUR/Glass

YAKULT SOJU
GIN & tonic
WHISKY highball OR on the rocks
TEQUILA shot glass OR sprite
VODKA sprite OR ribena
RUM & coke
RED WINE – CABERNET SAUVIGNON (CHILE)
WHITE WINE – SAUVIGNON BLANC (CHILE)

TOWERS

BEER TOWERS 2.5L Tower

TIGER BEER.....	110
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HOUSE POUR TOWERS (8 shots)

YAKULT SOJU	
GIN & TONIC	EACH 100
MOSCOW MULE	
WHISKY HIGHBALL	
WHISKY LYCHEE HIGHBALL	