



Thai Meat Mastery

OF CHEF NATSASI NOO-IN



EQ



THAI MEAT MASTERY

2PM - 3PM | 29 JUNE 2025

SALAD BAR

MESCLUN MIX

Cherry tomatoes, cucumber, onion rings, corn kernels, carrots,
capers, black olives, gherkins

French vinaigrette, Italian vinaigrette, Thousand Island, mustard

SALAD

WALDORF SALAD

Grilled asparagus with shaved Parmesan and almond flakes

Chef Natsasi's special Australian beef rump carpaccio with jaew dressing

Chef Natsasi's special Australian lamb loin larb with organic greens

SOUPS

48-hour Australian beef osso buco broth

Roasted wild mushroom velouté

Assorted bread rolls and butter

MAIN COURSE

Chef Natsasi's special Australian braised beef cheek in red wine

Garlic butter rice

Spaghetti aglio olio

Roasted potatoes with fresh rosemary

Buttered carrots with walnuts

Sauteed broccoli with garlic and chilli flakes



GRILL WITH CHEF NATSASI

Australian grain-fed flank steak
Australian grain-fed striploin in banana leaf
Grilled Australian grass-fed ribeye
Grilled Australian Wagyu short ribs
Australian rack of lamb
Truffle jus, Béarnaise, barbecue sauce, horseradish cream, roasted rice sauce

CHEF NATSASI'S SPECIAL DESSERTS

Mango sticky rice trio
Bua loy in coconut milk with salted egg yolk
Pumpkin custard with roasted coconut mousse and palm sugar caramel

DESSERT

Chocolate brownies
Mini lemon meringue tarts
Carrot cake with cheese frosting
Seasonal fresh sliced fruit

The logo consists of the letters 'E' and 'Q' in a white, elegant serif font, centered on a background of repeating gold-colored floral motifs.

EQ
EQUATORIAL PLAZA
JALAN SULTAN ISMAIL
50250 KUALA LUMPUR, MALAYSIA
t 60 3 2789 7839 | e DINEATEQKL@KUL.EQUATORIAL.COM
EQUATORIAL.COM

f @ EQKUALALUMPUR