



# Thai Meat Mastery

OF CHEF NATSASI NU-IN



EQ



# THAI MEAT MASTERY

12PM - 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

MENU SUBJECT TO CHANGE WITHOUT NOTICE



**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.

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