



## THE CONCEPT

It is fitting for Emily to open her very next restaurant in her hometown of Penang, Malaysia. With an open invitation by the Malaysian government to bring home knowledge and expertise acquired from around the world, Emily believes it is apt to bring to Malaysia a real taste of Britain serving classic hot English breakfast, fish & chips, and char-grilled steaks.

Emily's Steakhouse came about when they realised there simply were very few restaurants serving hearty meals in a 'down to earth' setting – with real homemade chips and unmolested ingredients such as a prime cut steak.

Countless restaurants chains serves frozen refry or offer a fine dining experience. Emily believes in good value.

You just can't beat a hearty serving of satisfying dishes.

This business model have seen Emily's Steakhouse success grow into adjacent premises. Consistent 4 to 5 star rating on Google and TripAdvisor with a 10 years consecutive 5 star record with the local council translates this to a premier establishment.

Emily grew up in Penang, Malaysia and continued her education at Melbourne University, Australia in Hotel & Hospitality. She followed this up with training in various prestigious restaurants and hotels in London before

opening her own English restaurant in 2006 personalising it as 'Emily's Steakhouse' with husband Lee.

Head Chef Lee comes from a long line of family Chefs from Hong Kong. He was born into the restaurant industry with the family restaurant still running some 80 years later. The family went on to establish two further eateries specialising in fish & chips that adds up to nearly 100 years of experience.

Chef Lee grew up in England and worked in London restaurants whilst studying for his Bachelor of Art degree in Accountancy. After graduating and training as a Chartered Accountant, he returned to his core passion – good food.

He often jokes about one of life's enjoyment is a satisfied tummy.

Emily and Lee hopes you enjoy your visit to any of the Emily's Steakhouses.



*Welcome*

*Emily's Steakhouse was established in 2007 to become the largest dedicated steakhouse in Derby, continuing to serve the finest steaks with locally sourced ingredients.*

*Please enjoy your stay with us & start off with a tasty appetiser*

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## *Soups & Salads*

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	<i>RM</i>
<i>Soup of the day</i> <i>Always fresh and delicious</i>	<i>20</i>
<i>Mushroom Soup</i> <i>A melange of mushroom, Shiitake, portobello, cremini and english mushroom</i>	<i>25</i>
<i>Spiced Lamb Broth Soup</i> <i>A whole meal in a bowl featuring mixed vegetables with lamb broth and spiced combine to create a warming soup</i>	<i>26</i>
<i>Seafood Soup with Ginger Broth</i> <i>Prawn and mussel, carrot, vegetables, onion stock, spiced up with ginger, clove and zester lemon</i>	<i>26</i>
<i>Emily's Chef Salad</i> <i>Grilled sliced of steak served with mixed salad herbs, cucumber, tomato, croutons and orange dressing</i>	<i>38</i>
<i>Chicken Salad</i> <i>Made with wedges of tomatoes, cucumber, green bell peppers, red onion, olive. Seasoned with salt, black pepper and dried oregano dressed with currant vinaigrette.</i>	<i>26</i>
<i>Crabmeat Salad</i> <i>Crabmeat off shell served cold and usually prepared with balsamic vinegar dressing and crouton</i>	<i>28</i>

*\*\* Prices are subject to 10% service charge & 6 % SST \*\**



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## Starter

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	RM
<i>Crab Pot with Toast</i> <i>Crabmeat mixed with dressing served cold</i>	28
<i>Salmon Parcels With English Garden Herbs</i> <i>4 pcs crispy fried salmon served with rose marie sauce</i>	28
<i>Char-grilled Skewered Tiger Prawn (2 pcs)</i> <i>Shell on</i>	22
<i>Char -grilled honey chicken Wings (2pcs)</i>	12
<i>Mushroom Profile In Breadcrumbs</i> <i>with Garlic Mayonnaise</i>	20



FIRST CLASS  
CHAR-GRILLED STEAK

Premium Australian Graded Steaks

Angus

	RM
Fillet Steak ..... 8 oz (227gm)	118
Ribeye ..... 12 oz (340gm)	128
Sirloin ..... 11 oz (280gm)	108
Rump ..... 16 oz (464gm)	108
Lighter Rump ..... 8 oz (227gm)	88

PREMIUM CLASS  
CHAR-GRILLED STEAK

Premium Australian Graded Steaks

Wagyu

Wagyu Ribeye MB4-6 ..... 10 oz ( 280 gm)	268
Wagyu Sirloin MB4-6 ..... 10 oz ( 280 gm)	248

\*\* Prices are subject to 10% service charge 6 % SST \*\*



MAKE YOUR STEAK

# *Extra Special*

~ WITH ~

	RM
<i>Surf &amp; Turf with skewered Tiger Prawn( 2pcs)</i>	20
<i>Surf &amp; Turf with Crab Pot</i>	26
<i>Surf &amp; Turf with Salmon Parcel</i>	26
<i>Steak served with Grilled Blue Cheese Topping</i>	15
<i>Sizzler with Black Pepper Sauce</i>	15
<i>2pcs Seared Scallop with Garlic Butter</i>	20

*(All steak served with homemade chips, garden peas & side garnish)*

ADD ON RM 38 TO MAKE IT A SET

·1x soup

·1x homemade onion rings

·1x house dessert

*Add on sauce served by boat rm 5*

*Old Family Recipe*

*-Black Pepper Sauce*

*-Rich Creamy Pepper Sauce*

*-Creamy Mushroom Sauce*

*" Prices are subject to 10% service charge & 6 % SST "*



## HOW WE COOK OUR STEAK

# Know Your Steak



### FILLET STEAK

*-The fillet is a highly prize cut that is lean and being the most tender cut will melt in your mouth. This steak is mild in flavour and will appeal those with smaller appetite.*

*-Fillet adalah potongan yang kurus dan merupakan potongan yang paling lembut yang masih lembut bila dikunyah. Stik ini berperisa ringan dan akan menarik minat mereka yang berselera kecil.*

-菲力牛排的肉是被包裹于牛的腹腔之中的，肌肉没有强烈运动，肌肉纤维就相当的细腻，且脂肪含量少肉质鲜嫩味美



### SIRLOIN

*-The Sirloin is a cut from the top loin where it is muscular and lean. The tightness gives you something to chew on with great texture and flavour.*

*-Sirloin ialah potongan dari pinggang atas yang berotot dan kurus. Keketatan memberikan kesesuaian untuk dikunyah dengan tekstur dan rasa yang hebat.*

-西冷牛排主要是指一类产于背脊的肥瘦相间、略带嫩筋的牛肉。鲜嫩度较低，弹性较好和肉质稍稍偏，但不会让人觉得咀嚼困难



### RIBEYE

*-Ribeye steaks are famous for its flavour. As its name suggests, it is a cut from the rib area with an "eye" of fat and marbling. When chargrilled, this marbling flairs to creates lots of flavour and add juiciness. Delicious!*

*-Stik ribeye terkenal dengan rasanya. Seperti namanya, ia adalah potongan dari kawasan rusuk dengan "mata" lemak dan guli. Apabila dibakar, bakat guli ini menghasilkan banyak perisa dan menambahkan kelazatannya. Sedap!*

-肉眼牛排是从近肋骨末端的一少部分切下来，该处肉质柔嫩且多汁（有雪花纹），滋味无穷。肉眼牛排一般指取自牛身中间的无骨部分，“眼”是指肌肉的圆形横切面，由于这个部分的肌肉不会经常活动，所以肉质十分柔软、多汁，并且均匀地布满雪花纹脂肪汁



### RUMP

*-The Rump is a meat lovers "favourite". This cut comes from the hind part behind the loin and is lean with some silverskin. It has the greatest beef flavour and can come in generous sizes to satisfy those cravings.*

*-Rump adalah "kegemaran" pencinta daging. Potongan ini datang dari bahagian belakang pinggang dan ramping dengan sedikit kulit perak. Ia mempunyai rasa daging lembu yang paling hebat dan boleh didapati dalam saiz yang besar untuk memenuhi ketagihan anda.*

-肉食爱好者的“最爱”。来自牛腰肉和侧翼牛排的切口后面；它具有最棒的牛肉风味，其丰厚大片的分量足以满足食客。



## HOW WE COOK OUR STEAK

### Guideline



#### **Blue-all surfaces seared for 30s & is served uncooked**

- Keseluruh permukaan dibakar selama 30s & dihidangkan tanpa dimasak
- 近生-只是将牛排正反面稍微煎一下，内层还是血红色的生肉，
- 内、外口感层次分明，保留着原肉新鲜柔嫩风味。

#### **Rare -10% cooked on each side with inner 80% rare uncooked**

- 10% dimasak pada setiap sisi dengan bahagian dalam 80% jarang dimasak
- 一分熟-仅将牛排表面煎熟，内部还是血红色、生熟层次交织的口感。口感鲜嫩多汁

#### **Medium Rare - 20% cooked on each side leaving the middle 60% uncooked**

- 20% masak di setiap sisi meninggalkan bahagian tengah 60% belum masak
- 三分熟-每边 20% 煮熟，中间 60% 未煮熟

#### **Medium - 25% cooked on each side leaving the middle 50% very juicy pink**

- 25% dimasak pada setiap sisi meninggalkan bahagian tengah 50% merah jambu sangat berair.
- 五分熟-每边 25% 煮熟，中间部分留下 50% 非常多汁的粉色牛肉

#### **Medium Well - 35% cooked on each side leaving the middle 30% pink no blood**

- 35% masak di setiap sisi meninggalkan bahagian tengah 30% merah jambu tiada darah
- 七分熟-每边 35% 煮熟 中间部分 30%，仅夹杂少量粉红，无血。咀嚼带有韧性，质感厚重。

#### **Well done - cooked throughout to brown meat**

- Steak dipanggang hingga matang sempurna tekstur
- 全熟-外表煎至焦糖色，肉汁几乎已被烤乾

\*Meat weights quoted are uncooked approximates

-Berat daging yang dinyatakan adalah anggaran yang belum dimasak  
所引用的肉重量是未经烹饪的估计重量

\*Steak are a natural organic produce such that texture and flavour may vary.

We make strenuous efforts to strive for the best cuts to ensure quality but ultimately cannot eat into your steak to quality control.

-Stik asalnya adalah organik yang mempunyai tekstur dan rasanya tersendiri sebelum dimasak.

Kami berusaha untuk mendapatkan potongan yang terbaik untuk memastikan tekstur yang premium dan mengekalkan tahap kesegarannya

-牛排是一种天然有机产品，因此质地和风味可能会有所不同。  
我们努力争取最好的切割以确保质量

\*Please dont suffer in silence if your steak is not cooked to your satisfaction.

We will replace it without a quibble. (Provided 80% is uneaten)

Jika tahap kemasakan daging tidak memuaskan, kami akan menggantikan daging anda tertakhluk kepada 80% tidak dimakan.

如果您对您的牛排熟度不满意，请告诉我们，我们将为您替换。仅介于 80% 未被食用





## HOW WE COOK OUR STEAK



*We cooked our steak by charcoal grilled method*  
*Kami memasak steak kami dengan teknik arang bakar*  
我们采用了炭烤的方式烹制牛排

## SIMPLE STEPS TO EAT YOUR STEAK



-Cut your **STEAK** at its middle. The middle is the most **ACCURATE** for your **DONENESS**

-Potong bahagian tengah untuk kematangan yang tepat  
-把您的牛排从中间切开以取得最准确的牛排熟度

-Sprinkle some salt and pepper. You can find it on the table

- Taburkan garam / lada yang tersedia atas mej

- 撒上少许盐或胡



## Side Order

	RM
<i>Homemade Onion Rings</i>	15
<i>Grilled Portobello Mushroom with Garlic</i>	18
<i>Grilled Portobello Mushroom With Blue Cheese</i>	22

*\*\* Prices are subject to 10% service charge & 6 % SST \*\**



## OUR HOMEMADE CHIPS



*Fries' (short for French Fries) are thin strips of potato that have been deep fried. They can range in size from 3mm to 8mm square strips and often served with American styled burgers. Whereas American 'Steakhouse Chips' are at the other extreme and are quite chunky at 16mm strips served in steakhouses across America.*

*British 'Chips' are potato strips that are 10mm cut strips. It is the standard UK serves in 'Fish and Chip' shops. There are many differences between homemade chip to fries. Fries are white and crispy because they have a preservative coating and are fried from frozen. Some fries are not even strips of potato at all but instead made from reformed potato mash. This makes fries cheap as it can be made all year round and stored for long periods. The crisp coating gives that deceptive fresh experience.*

*At Emily's Steakhouse, we believe fresh chips should taste of potato. We only use select types of potato and cut chips daily for that freshness. Our choice of potato is sweeter which when it's fried browns (caramelized) to a nutty flavour. The soft centre gives that succulence and offers a moreish eating experience. We believe you can taste the seasonal differences that can only come from real potato.*

*Emily's Steakhouse have specially adapted chip cutters at 10mmx16mm. This cut is a cross between a UK chip at 10mm, with a 16mm steakhouse cut. The thinner side allows for an even fry whilst the thicker side offers a more mouthful eating experience.*

*'Fries' (singkatan dari French Fries) ialah kepingan kentang nipis yang telah digoreng. Mereka bersaiz dari 3mm hingga 8mm dalam bentuk jalur dan sering dihidangkan dengan Hidangan burger gaya Amerika. Manakala American 'Steakhouse Chips' adalah agak kental pada 16mm berbentuk jalur yang disajikan di restoran stik di seluruh Amerika.*

*'Chips' British ialah jalur kentang yang dipotong panda saiz 10mm. Ia adalah hidangan standard UK di kedai-kedai 'Fish and Chip' sebagai " sides dish " Terdapat banyak perbezaan antara kerepek buatan sendiri dengan kentang goreng yang diproses. Kentang goreng adalah berwarna putih dan rangup dan mempunyai salutan pengawet dan digoreng dalam keadaan beku. Kentang goreng yang diproses mempunyai jangka hayat yang lebih panjang berbanding dengan kentang buatan sendiri kerana it mempunyai pengawet untuk mengekalkan kesegarannya .*

*Di Emily's Steakhouse, kami mempercayai ubi kentang harus mempunyai rasa Ubi kentang yang segar. Jadi kami hanya menggunakan Ubi kentang yang premium dan kita memasak kentang segera selepas memotongnya untuk menjamin kesegarannya. Pilihan kentang kami adalah lebih manis apabila digoreng hingga kewarnaan perang (caramelised) dan ranggup . Pusat ubi yang kekal lembut memberikan kesegaran itu dan memberikan pengalaman makan yang lebih menarik. Dengan cara ini , anda boleh mengatahui perbezaan kentang asli dan kentang yang diproses.*

*Emily's Steakhouse mempunyai pemotong cip yang disesuaikan khas pada 10mmx16mm. Potongan ini adalah salib antara cip UK pada 10mm, dengan potongan restoran stik 16mm. Bahagian yang lebih nipis membolehkan cip digoreng dengan lebih rata manakala cip yang tebal menawarkan pengalaman makan yang lebih istimewa dan memuaskan.*

*薯条" (French Fries 的缩写) 是经过油炸的薄马铃薯条。他们的尺寸范围从 3 毫米到 8 毫米方形条，通常与美式汉堡搭配。而美国的“牛排薯条”则呈现于另外一种形状，在美国各地的牛排馆供应为 16 毫米比较正方形，非常厚实。*

*英国“薯条”是切成 10 毫米方形的马铃薯条。这是英国“炸鱼薯条”食店的标准尺寸。自制薯条和冷冻薯条有很多区别。冷冻薯条又白又脆，只因为它们有防腐涂层，是冷冻油炸的。有些薯条甚至不称得上是马铃薯条，而是用改良的马铃薯泥制成的。这使薯条成本价格较便宜。它可以全年制作并长期储存。防腐涂层使薯条看起来更加清脆爽口，让人有种比较新鲜的错觉。*

*在 Emily's Steakhouse, 我们相信马铃薯应该要拥有马铃薯的原味。我们每天只使用精选的马铃薯和采用手切马铃薯片的方式来保持其原有的香味和新鲜度。我们选择的马铃薯更甜，炸成棕色（焦糖色）到坚果味。柔软的中心赋予了多汁的口感，我们相信您可以分辨冷冻速食薯条及自制手做薯条的差异。*

*Emily's Steakhouse 有专门改装的 10mmx16mm 切屑刀。这种切割的自制薯条尺寸是介于英国薯条的 10 毫米和牛扒薯条 16 毫米的尺寸。我们的自制薯条较薄的一面方便下锅炸时较全面熟透，较厚的另一面则为食客提供更丰富的咀嚼体验。*



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## Sharing Menu

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### REUNION TOMAHAWK BANQUET PREMIUM TOMAHAWK MB4-6



52 oz (1.5kg)

- 4 x Soup of the day
- 4 x pcs Seared Scallops with Garlic Butter
- 4 x pcs char-grilled Tiger Prawn
- 2 x Homemade onion rings
- 2 x Grilled Portobello Mushroom with Garlic
- 2 x Basket Homemade chips
- 1 x Black Pepper Sauce
- 1 x Creamy mushroom sauce

**RM 688**

(Sharing up to 4 pax , cooking time 45 mins )

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### EMILY'S CROWN ROAST OF LAMB WITH ROSEMARY AND OREGANO ROASTED VEGETABLES AND MINTY CHIMCHURRI ROJO

*Lamb Crown roasted in oven with herb  
and spice accompany with roasted  
potato and special Uruguay sauce*



**RM 268**

(Sharing up to 3-4 pax , cooking time 45 mins )



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## Sharing Menu

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### T-BONE STEAK

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74oz (680gm)

- 2 x soup of the day
- 2 x Grilled tiger prawn
- 1 x Homemade onion rings
- 1 x Grilled portobello mushroom with garlic
- 1 x Basket homemade chips
- 1 x Black Pepper sauce
- 1 x House dessert

RM 238

(Sharing up to 2 pax )

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### MARISCADA (PORTUGUESE SEAFOOD RICE)

*Atlantic seafood inspiration based on rice and very popular along Coastal Portugal. Consist off cuttlefish, mussels, Tiger Prawns, Scallops and clams seasoned with olive oil, sea salt and Portuguese paprika*



RM 108

(Sharing up to 2 pax )



## European Cuisine

- RM
-  *Signature Emily's Steak Pot with Homemade chips or Rice* 58  
*Char-grilled sliced premium beef with mushroom, onion peas and homemade black pepper sauce*
-  *Traditional Fish & Chips* 48  
*Fresh Battered Barramundi fish fillet served with mushy peas, a lemon wedge and tartar sauce*
-  *Baked in Parchment:*
- Dill, lemon sliced, potatoes, coriander, lemon juice, caper and sweet bell pepper steamed in parchment*
- |                                  |    |
|----------------------------------|----|
|                                  | RM |
| <i>Cod Loin Fish en Papilote</i> | 98 |
| <i>Salmon Fillet en Papilote</i> | 68 |
| <i>Seafood en Papilote</i>       | 68 |
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-  *Grilled Rack of Lamb* 78  
*2 lamb rack cook with thyme herb mint sauce served with homemade chips and side garnish*
-  *Mutton Chop ( 250 gm + | - )* 98  
*Char-grilled and roasted in oven with herb and spice accompany with roasted potato and mint sauce*
-  *French Baked Salmon with Potato Gratin* 78  
*Norwegian salmon fillet baked with mushroom sauce and cheese*



## European Cuisine

	RM
 <i>Thermidor Cod Loin with Potato Gratin</i> <i>Atlantic cod loin baked with homemade thermidor sauce and parmesan cheese.</i>	108
 <i>Thermidor XXXXL Wild Tiger Prawn</i> <i>Giant size tiger prawn 250 gm+ baked with cheddar cheese.</i>	118
 <i>XXL Tiger Prawn Loaf Rolls with Homemade Chip</i>	68
 <i>30z Ribeye Steak Burger</i> <i>Char grilled premium grad steak served with homemade chips and onion ring on side.</i>	38
 <i>Portuguese Oven Baked Mixed Seafood served with Bay Leaf Rice</i> <i>Baked Fillet Barramundi , squid , clams and king prawns with tomato , olive, and spicy sauce baked in aluminium foil parcel served with aromatic rice.</i>	68



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## Pasta & Pizza

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RM

### *Spaghetti con Polpette*

38

*Italian dish consisting of spaghetti marinara sauce choice of chicken or beef meatball*

### *Brown Butter XXL Prawn Pasta*

68

*Pasta toss with brown butter use for the sauce with parsley, lemon zest, shallot garlic and dried chili to spice up your plate*

### *Beef Bacon Aglio Olio*

48

*A Traditional Italian pasta dish from Naples, Italy.*

### *Mushroom Aglio Olio*

38

*A Traditional Italian pasta dish from Naples, Italy*

### *Pappardelle Beef Ragu*

58

*Australia wagyu beef with handmade flat pasta originating from the Region of Tuscany, Italy*

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## Handmade Pizza

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### *Margherita*

38

*San Marzano tomato sauce, mozzarella, basil capsicums, rocket salads & olive oil*

### *Di Mare*

68

*Seafood such as squid, mussel, clam, white prawn, tomato slice & mozzarella*

### *Ai Funghi*

48

*Juicy button & portobello mushrooms tomatoes sauce, mozzarella, olive oil & prezzemolo*

### *Diavola*

48

*Spicy salami freshly made tomato sauce, mozzarella, red chili & black olive*

### *Capricciosa*

58

*Turkey ham, mushroom, olive, San Marzano tomato sauce & mozzarella*