

A TASTE OF MERCHANISTE OF

3-course set dinner that fuses the bold, irresistible flavours of East and West, featuring indulgent dishes like Malaysian Twist Wagyu Beef Carpaccio with Calamansi and Gula Melaka dressing, and more.

AVAILABLE FROM 11 AUG TO 16 SEPT 2025
TUESDAY TO SUNDAY | 6.30PM TO 10.00PM
BARA ON SIX, LEVEL 6
TRADERS KUALA LUMPUR

START FROM

RM248

PER PERSON
INCLUSIVE OF BEVERAGE



SCAN THE QR CODE TO VIEW MENU, OFFERS & RESERVE THE TABLE

TASTE OF MERDEKA AT BARA ON SIX

APPETIZER

ROASTED PUMPKIN SOUP WITH GINGER AND COCONUT

LEMONGRASS OIL, PUMPKIN SEEDS, COCONUT FOAM

OR

GRILLED TIGER PRAWN WITH ASAM LAKSA KERABU SALAD

YOUNG MANGO, CUCUMBER, MINT LEAVES, GINGER FLOWER, FRIED SHALLOTS, CRUSHED PEANUT, QUAIL EGG, CUCUR UDANG

OR

MALAYSIAN TWIST WAGYU BEEF CARPACCIO WITH CALAMANSI
AND GULA MELAKA DRESSING

GINGER FLOWER, PRAWN CRACKERS, ULAM, ROASTED PEANUT, SESAME OIL, HARD BOILED QUAIL EGG

MAIN COURSE

GRILLED WAGYU BEEF STRIPLOIN WITH RENDANG SAUCE

GARLIC SWEET POTATO MASHED, CRISPY BEEF BACON, TOMATO ON VINE, JUMBO ASPARAGUS

OR

IKAN BAKAR SEABASS WITH PUCUK PAKU

GRILLED SEABASS FILLET IN BANANA LEAF, SAUTEED FIDDLE FERN, XO SAMBAL

OR

DUCK LEG CONFIT WITH MELAKA PERCIK SAUCE

BARLEY RAGOUT, CRISPY SALTED EGG GREEN ZUCCHINI, TOMATO ON VINE, BABY CARROT

DESSERT

KEK BATIK TIRAMISU

LAYERED HOMEMADE KEK BATIK CUBE WITH CLASSIC TIRAMISU SERVE WITH CHOCOLATE

GANACHE

OR

SAGO GULA MELAKA CREAM BRULEE WITH JACKFRUIT

BURN PALM SUGAR, JACK FRUITS

BEVERAGE

ROSA RAZZLE (MALFY ROSA) OR CITRINO (MALFY LIMONE) OR OLD VINTAGE (WHISKEY)

