

APPERTIZERS

FOIE GRAS BRIOCHE	68
Mushrooms marmalade, truffles mayo	
UNAGI KATSU SANDO	22
Teriyaki glaze, pickled daikon, tobiko	
OYSTER AU GRATIN – 3pcs	25
Panko fried oyster, wasabi mayo, scallion relish	
GRILLED HONEY CORN AND SPINACH SALAD	25
Baby carrots, pepper, puffed rice, honey mustard vinaigrette	

SOUPS

ROASTED PUMPKIN	39
Bacalao flakes, local spice, coconut oil	
FRENCH ONION SOUP	23
French crust, cheese gratin	

SIGNATURES MAINS

LOBSTER THERMIDOR	169
½ Canadian lobster , gratinated with mornay sauce, potato puree and almond flakes	
SMOKED WAGYU CHEEK	69
Slow braised for four hours, dukkah crust, honey corn, shallot reduction	
LAMB SOUS VIDE	59
Lamb rump slow-cooked for eight hours, Moroccan spices, eggplant purée, grilled eringi mushroom, baby radish	
OVEN BAKED DUCK BREAST	40
Muscovado cured duck, linguine, truffle beurre blanc, pine nuts, chili oil	
PAN ROASTED CHILEAN SEABASS	99
Clarified butter and thyme baste, clam velouté, nori dust	
PAN FRIED NORWEGIAN SALMON	55
Pistachio crumb, noisette butter potatoes, caramelized lemon, grain mustard cream	
CHICKEN GORDON BLEU	42
Buttered garden pea, mushroom ragout	

All prices are quoted in Malaysian Ringgit (RM) and inclusive of SST where applicable.

BAR PLATES

ANGUS BURGER	32
Grilled homemade patty, caramelized onion, pickles, cheese mayo, sea salt fries	
PASTRAMI TOAST	33
Beef Pastrami, caramelized onion, pickle, cheese, dijon mustard, grilled sourdough, sea salt fries	
CHICKEN HAM & CHEESE TOAST	22
Fried egg, cheese, mayo, grilled sourdough, sea salt fries	

DESSERTS

SALTED TOFFEE CRÈME BRÛLÉE	18
Classic French baked pudding, crystal sea salt	
CLASSIC PANNA COTTA	18
Coffee infused custard, dark cherry compote, fennel seed	
WARM FRANGIPANE	18
Coconut, pineapple and almond cake, cheese sorbet	
CHOCOLATE CHILI MARQUISE	18
Candied orange zest, berry compote, pistachio crumble	
BASQUE CHEESECAKE	18
Fresh berries, crème chantilly	

FUN BITES

MALA CHICKEN POP CORNS WITH ONION, GINGER AND SCALLION	22
FISH & CHIPS	28
GRILLED SPICY SAUSAGE WITH ONION RELISH	22
SWEET POTATOES FRIES	18
TRUFFLES FRIES	23
SEA SALT & PAPRIKA FRIES	18
MARINATED OLIVES	28
SPICY MIX NUTS	20
SALTED CASHEWNUTS	28

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EXCLUSIVE HIGH TEA – FOR TWO

98

CANAPE

Lobster croquette with safron mayo, salmon tartar bruschetta and caviar, truffle egg mayo in Italian toast

PETIT FOUR

Lemon and cream mille feuille, corn flower petals, wild berries and cheese semifreddo, cinnamon sable, coconut and pineapple frangipane, gold frosting, chocolate chili velvet, ice raspberry, orange crystal, nougat vanilla, slow roast nut, candied raisin and cherries, citrus zest.

CRANBERRY & PISTACHIO SCONES

Homemade jam, clotted cream, fresh berries and fruit

*Inclusive serve with 2 selection of classic tea or coffee