ENTRÉES

Smoked foie gras with raw scallop & Jerusalem artichokes ^{GF} 97
Foie gras, cognac & Italian black truffle terrine with pane carasau 92
Leek & potato soup ^V 38
(Optional additional shaved Italian winter black truffle MYR 18)
Live Irish oysters with green chilly & basil vinaigrette (3 pcs) (seasonal) 34
Handmade smoked salmon tortellini with ikura and smoked cream 68
French onion soup with gruyere cheese 56
Zucchini flowers with house made ricotta cheese ^V (seasonal) 38

MAINS

59.9°C garoupa fillet in white chowder 88
Pan-seared sea bass with seafood bisque 85
Truffled egg linguine with Italian black truffles^V 88
Shredded rabbit pappardelle 88
Caramelized duck breast with grilled figs & Puy Lentils ^{GF-Opt} 88
Roasted quail with fermented bean curd, cincalok capsicum & wood ear fungus spring roll^{DF-Opt} 88
Australian black angus striploin with green peppercorn & madeira 155
NZ Lamb with crispy lamb trimmings and smoked eggplant puree ^{GF,DF-Opt} 175
24-hr slow-cooked lamb shoulder with highland corn & harissa^{GF, DF-Opt} 170 (limited)
Miyazaki A5 wagyu zabuton ^{DF,GF} 299 per 100g

SIDES

Truffled mashed potatoes ^{V,GF} 26 Steamed French beans with hazelnuts in vinaigrette ^{V,DF,GF} 19 Roasted brussel sprouts with turkey bacon & parmesan cheese ^{V-Opt} (seasonal) 28 Truffled mac & cheese ^V 28 Fig and parmesan salad ^{VEG,GF} 26 Steamed vegetables ^V 20

DESSERTS

Mango pavlova with white chocolate and candied bitter lime rind 26 sugar-free option available +MYR5 Baked sweet Emmental cheese with kataifi, rose petal jam & pistachio ice cream 32 Baked figs with Gula Apong Sarawak butterscotch and vanilla ice cream GF 24 Chocolate & amaretto crème brûlée GF 32 Cherry & rum crumble (allow 15 mins) 38 Yuzu soufflé with cassis coulis 45 (please allow 25 mins)

Prices subject to 10% service charge & 0% GST
Gluten-free & egg-free pasta substitutes available RM5+ surcharge
DF: Dairy-Free, DF-Opt: Dairy-Free Option, V:Vegetarian
V-Opt: Vegetarian Option, VEG: Vegan, VEG-Opt: Vegan Option,
GF: Gluten-Free, GF-Opt: Gluten-free Option