## ENTREES

Smoked foie gras with raw scallop \& Jerusalem artichokes ${ }^{\text {GF }} 97$
Foie gras, cognac \& Italian black truffle terrine with pane carasau 92
Leek \& potato soup ${ }^{\vee} 38$
(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 ${ }^{\mathrm{V}}$ (seasonal) 38

## M A I N S

$59.9^{\circ} \mathrm{C}$ garoupa fillet in white chowder 88
Pan-seared sea bass with seafood bisque 85
Seafood bouillabaisse 82
Truffled egg linguine with Italian black truffles ${ }^{\vee} 88$
Shredded rabbit pappardelle 88
Caramelized duck breast with grilled figs \& puy lentils ${ }^{\text {GF-Opt }} 88$
Roasted quail with fermented bean curd, cincalok capsicum \& wood ear fungus spring roll ${ }^{\text {DF-Opt }} 88$
Australian black angus striploin with green peppercorn \& madeira 155
NZ Lamb with crispy lamb trimmings and smoked eggplant puree ${ }^{\text {GF,DF-Opt }} 175$
24-hr slow-cooked lamb shoulder with highland corn \& harissa ${ }^{\text {GF, DF-Opt }} 170$ (limited)
Miyazaki A5 wagyu zabuton ${ }^{\text {DF,GF }} 299$ per 100g

## SIDES

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

## 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 ${ }^{\text {GF }} 24$
Chocolate \& amaretto crème brûlée ${ }^{\mathrm{GF}} 32$
Cherry \& rum crumble (allow 15 mins) 38
Yuzu soufflé with cassis coulis 45 (please allow 25 mins)


