

## ENTRÉES

Fig carpaccio with gorgonzola blue cheese, walnuts and jungle honey fennel salad<sup>V, VEG-Opt</sup> 28  
Crabmeat with budu, ikura & cranberry crouton 33  
Hokkaido scallop with parsnip puree & chilly crab roe<sup>GF</sup> 42  
Fine de Claire oyster Mornay (3 pcs) 38  
Lobster bisque soup 52  
Handmade egg pasta with pistachio porcini cream and shaved Italian black truffles<sup>V</sup> 68  
Foie gras, cognac & black truffle terrine with pane carasau 88

## MAINS

Classic ratatouille with charred capsicum rouille & béchamel<sup>V</sup> 62  
59.9°C garoupa fillet in white chowder 78  
Pan-seared sea bass with fetta cream, baby beans & pomegranate<sup>GF</sup> 68  
Classic French dover Sole Meuniere from 198+ (MYR98+ per 100g)  
Boston Lobster Thermidor 400g half lobster 190 800g whole lobster 380  
Butter-roasted chicken with apple stuffing and giblet jus 68  
Braised oxtail stew with organic polenta<sup>GF</sup> 88  
Australian black angus striploin with green peppercorn & port 280g 168  
Italian Carima beef ribeye 370g 360  
24-hr slow-cooked lamb shoulder with highland corn & harissa<sup>GF, DF-Opt</sup> 170

## SIDES

Truffled mashed potatoes<sup>V, GF</sup> 26  
Fig & parmesan salad<sup>V</sup> 26  
Steamed French beans with hazelnut vinaigrette<sup>V, VEG, DF, GF</sup> 19  
Baked Russett potato with anchovy & blue cheese<sup>GF</sup> 16  
Roasted spiced pumpkin 16  
Roasted brussel sprouts with turkey bacon & parmesan cheese<sup>V-Opt</sup> (seasonal) 28  
Steamed vegetables<sup>V</sup> 20

## DESSERTS

Mango pavlova with white chocolate and candied bitter lime rind 28 sugar-free option available +MYR5  
Fresh cherry crumble with blue cheese ice cream 45 (please allow 15 mins)  
Baked figs with Gula Apong Sarawak butterscotch and vanilla ice cream<sup>GF</sup> 24  
Baked sweet Emmental cheese with kataifi, rose petal jam and pistachio ice cream 32  
Dark chocolate soufflé with Chantilly cream 42 (please allow 25 mins)  
French cheese platter 55

(Please choose 3: Brillat-Savarin, Comte Gruyere, Gorgonzola Dolce, Mimolette 16 mths, Pont L'Évêque, Kefalotyri)

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



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