

ENTRÉES

- Chitose white corn, fetta cheese & mesclun salad with ponzu dressing^{V, GF, DF-Opt} 28
Grilled Prawn 100g Add MYR25+ Italian beef bresaola MYR18+
Earl Grey tea, pear & beef bresaola salad^{DF, GF} 42
Raw Japanese prawns, buffalo buratta, miso mayonnaise & fennel bruschetta 52
Smoked trout tortellini with smoked cream and ikura salmon caviar 58
Lobster bisque 62
Australian Wagyu beef carpaccio, roasted artichokes, aged parmesan, sour cream & aragula^{GF, DF-Opt} 55
Pan-seared smoked foie gras with duku langsung salad 90

MAINS

- Handmade pumpkin ricotta ravioli with pangratatto & shaved Italian truffle^V 78
Salted tuna mackerel with pomelo & mangosteen “Yee Sang” salad 62
Poached Scottish trout with horseradish crème fraiche, pickled cucumber & duckfat roasted potatoes 78
Crab, clam & ikura veloute spaghetti 165
Wild-caught river prawn Sanghar (300g) rouille spaghetti 175
Duck cassoulet with haricot white beans & spiced roasted pumpkin (for 2 pax)^{GF, DF} 110
Red wine & chocolate oxtail boeuf bourguignon 98
Australian grass-fed Black Angus ribeye with tendon jus^{GF} 165
Italian Carima beef ribeye with green peppercorn & port 360g 370
24-hr slow-cooked lamb shoulder with highland Chitose white corn & harissa^{GF, DF-Opt} 170
New Zealand rack of lamb with smoked eggplant puree & crispy lamb fat trimmings^{GF} 185

SIDES

- Duku langsung & parmesan salad with pomegranate walnut dressing^{GF, V} 22
Steamed vegetables^V 20
Truffled mashed potatoes^{V, GF} 28
Truffled mac & cheese^V 28
Roasted brussel sprouts with turkey bacon^{V-Opt} (seasonal) 28

DESSERTS

- Pineapple tart tatin with pink pepper 24
Baked Emmental cheese with kataifi, rose petal jam and pistachio ice cream 24
Mango pavlova with candied bitter lime rind and white chocolate^{GF} 32 sugar-free option available +MYR5
Durian crème brulee tart 45
Terribly alcoholic tiramisu with Frangelico & Amaruja liqueur 55
Red-wine poached pear with blue cheese ice cream 58
Cheese platter (choice of three cheeses) 45
Edamer Antiche Latterie, Gouda Cepparo, Cantal, Caciotta Agricansiglio, Brie Plaisir De Roy, Parmigiano Reggiano DOP 24 Mths,
Tomme Savoie, Roquefort

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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