

## ENTRÉES

Earl Grey tea, pear & beef bresaola salad<sup>DF, GF</sup> 42  
Smoked Chitose cherry tomato soup<sup>V</sup> 38  
Raw Italian prawns, stracciatella cheese, miso mayonnaise & fennel 48  
Smoked trout tortellini with smoked cream & ikura salmon caviar 52  
French onion soup with gruyere cheese 58 lambstock option Add MYR15+  
Pan-seared smoked foie gras with mangosteen salad 90  
Raw beef steak tartare with onsen egg 68 (seasonal)

## MAINS

Baked ratatouille with burnt capsicum & Gruyere cheese<sup>V</sup> 58  
Salt-cured tuna mackerel with pomelo, coriander & plum sauce salad 48  
House-smoked Scottish trout with horseradish cream and duckfat-roasted potatoes 72  
Japanese mentaiko cream, squid and kangkong pasta 68  
Baked whole Japanese scallop, artichoke & leek pie 72  
Caramelized duck breast with polenta & gizzard jus 72  
Duck confit stewed with cassoulet beans 90  
Wild-caught Sanghar river prawn rouille angel hair pasta 175  
Red wine & chocolate boeuf bourguignon with polenta 155  
Uruguayan grass-fed Black Angus ribeye with tendon jus<sup>GF</sup> 270g 165  
Italian Carima beef ribeye with green peppercorn & port 360g 380  
24-hr slow-cooked lamb shoulder with highland Chitose white corn & harissa <sup>GF, DF-Opt</sup> 170

## SIDES

Pear & parmesan salad with pomegranate walnut dressing <sup>V, GF, VEG-Opt</sup> 22  
Artichoke & mushroom salad<sup>VEG, DF, GF</sup> 32  
Steamed vegetables <sup>V, GF</sup> 20  
Roasted spiced pumpkin with pinenuts<sup>VEG, DF, GF</sup> 18  
Truffled mashed potatoes <sup>V, GF</sup> 28  
Stewed peas with turkey bacon<sup>GF</sup> 24  
Roasted brussel sprouts with turkey bacon <sup>GF, V-Opt</sup> (seasonal) 28

## DESSERTS

Pineapple tart tatin with pink pepper 24  
Vanilla bean crème brulee with strawberry compote<sup>GF</sup> 27  
Valrhona dark chocolate tart 36  
Mango pavlova with candied bitter lime rind and white chocolate<sup>GF</sup> 32 sugar-free option +MYR5  
Durian crème brulee tart 45 Capri durian (limited) MYR60  
Terribly alcoholic tiramisu with Frangelico & Amaruja liqueur<sup>GF</sup> 55  
Cheese platter (choice of three cheeses) 45  
Gouda Cepparo, Cantal, Caciotta Agricansiglio, 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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