

bistro à Table

2026 STEAK FRITES WEDNESDAYS

**URUGUAYAN GRASS-FED ANGUS RIBEYE 200g STEAK FRITES
WITH ENTRECÔTE SAUCE^{GF} MYR99+**

HANDCUT SHOESTRING FRIES UPGRADE^{GF} Add: MYR12+

ADDITIONAL SAUCES

Green peppercorn & port sauce 12
Beef tendon jus 12
Mushroom & garlic gravy 8
Chimichurri ^{GF, DF} 10
Miso honey truffle glaze^{DF} 8
Ranch Dressing 8

SUGGESTED S I D E S

Mangosteen & parmesan salad with pomegranate walnut dressing ^{V, GF, VEG-Opt} 24
Artichoke & mushroom salad ^{VEG, DF, GF} 32
Steamed vegetables ^{V, GF} 20
French beans with roasted hazelnuts 19
Hand-cut homemade shoestring fries ^{VEG, GF} 22
Duckfat-roasted baby potatoes 20
Truffled mashed potatoes ^{V, GF} 28
Stewed peas with turkey bacon^{GF} 24
Roasted brussel sprouts with turkey bacon ^{GF, V-Opt} (seasonal) 28

DESSERT SPECIALS

Cake of the Day 22

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