

APPERTIZERS

PAN SEARED FOIE GRAS	68
Sautéed baby spinach, potato crisps, balsamic glaze	
SALMON TARTARE	58
Caviar, crème fraîche, microgreens	
PAN SEARED JAPANESE SCALLOPS	45
Sesame toast, harissa, miso cream, fish roe	

SOUPS

LOBSTER BISQUE	55
Lobster croquette, saffron mayonnaise	
ROASTED PUMPKIN SOUP	39
Bacalao flakes, local spices, coconut oil	

SIGNATURE MAINS

LOBSTER THERMIDOR	169
½ Canadian lobster , gratinated with mornay sauce, potato puree and almond flakes	
SMOKED WAGYU CHEEK	69
Slow braised for four hours, dukkah crust, honey corn, shallot reduction	
LAMB SOUS VIDE	59
Lamb rump slow-cooked for eight hours, Moroccan spices, eggplant purée, grilled eringi mushroom, baby radish	
OVEN BAKED DUCK BREAST	40
Muscovado cured duck, linguine, truffle beurre blanc, pine nuts, chili oil	
PAN ROASTED CHILEAN SEA BASS	99
Clarified butter and thyme baste, clam velouté, nori dust	
PAN FRIED NORWEGIAN SALMON	55
Pistachio crumb, noisette butter potatoes, caramelized lemon, grain mustard cream	

All prices are quoted in Malaysian Ringgit (RM) and inclusive of SST where applicable.

STEAK & GRILL

AUSTRALIAN WAGYU MB8 (200g)	198
AUSTRALIAN ANGUS TENDERLOIN (200g)	159
AUSTRALIAN ANGUS RIB EYE (250g)	149
AUSTRALIAN GRAIN-FED T-BONE (500g)	288
AUSTRALIAN GRAIN-FED PORTERHOUSE (700g)	318
AUSTRALIAN LAMB RACK	138
WHOLE CANADIAN LOBSTER (600g)	239
SURF & TURF	228
Fillet Mignon + ½ Canadian Lobster	

*Each main course includes a choice of one starch, one vegetable and one sauce.
You may choose from the list below. The additional will be charge as in stated price.

SIDES

STARCH

Classis Creamed Mash Potatoes	12
Noisette Butter Sweet Potatoes	12
Hand-cut Chips	12

VEGETABLES

Grilled King Mushroom, Garlic Nibs	12
Roasted Vegetables	12
Almond Buttered Broccoli	12
Sautéed Austalian Baby Spinach and Pine Nuts	12
Mesclun, Honey Mustard Vinagrette	12

SAUCE

Au Jus	10
Black Pepper	10
Hollandaise	8

DESSERTS

SALTED TOFFEE CRÈME BRÛLÉE	18
Classic French baked pudding, crystal sea salt	
CLASSIC PANNA COTTA	18
Coffee infused custard, dark cherry compote, fennel seed	
WARM FRANGIPANE	18
Coconut, pineapple and almond cake, cheese sorbet	
CHOCOLATE CHILI MARQUISE	18
Candied orange zest, berry compote, pistachio crumble	
BASQUE CHEESECAKE	18
Fresh berries, crème chantilly	