

## APPETISERS

<b>Cauliflower panna cotta **</b>	145
<i>Cauliflower, Oscietra caviar, capers</i>	
<b>Crab</b>	98
<i>Locale mud crab, kombu jelly, turmeric oil, calamansi</i>	
<b>Eggs 🌿</b>	54
<i>Soft scrambled eggs, cèpes, bread stick, parmesan foam</i>	
<b>Homemade foie gras terrine</b>	120
<i>Kumquats, ginger bread tuile, citrus gel</i>	
<b>Langoustine **</b>	180
<i>Blood orange dressing, grapefruit, sesame oil</i>	
<b>Michel and Sebastien Bras' Signature 'Gargouillou'</b>	89
<i>Young vegetables, herbs and sprouted seeds, chicken jus</i>	
<b>Scallops **</b>	145
<i>Hokkaido scallops, fennel salad and pomelo</i>	

## SOUPS

<b>Chicken consommé</b>	85
<i>Mushroom ravioli, black truffle oil, spring onion</i>	
<b>Cucumber &amp; coconut gazpacho 🌿</b>	68
<i>Chilled cucumber gazpacho, coconut milk, peppermint</i>	

🥜 Contains Nuts 🌿 Vegetarian

\*\* Surcharge may apply

All prices are in Malaysian Ringgit and are subject to 10% service charge

## MAINS

<b>Black cod</b>	180
<i>Poached in olive oil, onion cream, pickled cucumber, seaweed sauce</i>	
<b>Chicken</b>	155
<i>Organic chicken breast, black trumpet, corn purée</i>	
<b>Duck</b>	160
<i>Ipoh duck, honey glazed turnip, mandarin</i>	
<b>Lamb</b>	195
<i>Lamb loin, ricotta cheese, peas, natural jus</i>	
<b>Lobster 🦞 **</b>	255
<i>Variety of vegetables, bisque emulsion, hazelnut oil, tarragon</i>	
<b>Risotto</b>	98
<i>Asparagus, parmesan cheese, lemon zest</i>	
<b>Sea bass</b>	175
<i>Celery root purée, coconut, ginger, lime butter sauce</i>	
<b>Seasonal squash 🌿</b>	98
<i>Roasted squash, zucchini, curry crumble, feta cheese</i>	
<b>Sher wagyu striploin steak, marble score 6 **</b>	265
<i>Shallots, polenta, shitake mushrooms</i>	
<i>This beef doesn't benefit from cooking above medium rare</i>	

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