

APPETISERS

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

SOUPS

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

🥜 Contains Nuts 🌿 Vegetarian

** Surcharge may apply

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

MAINS

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

🦞 Contains Nuts 🌿 Vegetarian

** Surcharge may apply

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