

## STARTERS

**Charcoal Linguine** 🌿 90  
*Edamame, cherry tomatoes, parmesan cheese, porcini sauce*

**Foie Gras Terrine** 🥜 155  
*Toasted brioche, orange gel, cocoa crumble*

**Local River Prawns** 135  
*Blood orange dressing, grapefruit, sesame oil*

**Mackerel** 85  
*Local cured mackerel, lime zest, pickled grapes*

**Hokkaido Scallops** 145  
*Orange, ice plant, Oscietre caviar*

## SOUPS

**Organic Capon Consommé** 85  
*Local marjoram, Shimeji mushrooms, sot-l'y-laisse*

**Pea Velouté** 🌿 70  
*Ricotta cheese, garden mint, sugar snap peas*

🥜 Contains Nuts 🌿 Vegetarian

Please inform us if you have any specific dietary requirement or needs. Our food is prepared in an environment where peanuts/nuts and other allergens are handled with no separate concerned allergen-free preparation area. All prices are in Malaysian Ringgit and are subject to 10% service charge.

## MAINS

<b>Aubergine</b> 🌿	95
<i>Texture of aubergine, pomegranate, grilled bell peppers</i>	
<b>Black Angus Beef Mignon</b>	255
<i>Potato pavé, tawny port-glazed shallots, oxtail jus</i>	
<b>Black Cod</b>	195
<i>Pearl couscous, calamari, charred sucrine</i>	
<b>Lamb</b> 🥜	195
<i>Lamb loin, aubergine confit, thyme jus</i>	
<b>Duck</b> 🥜	170
<i>Pumpkin, baby kailan, spiced jus</i>	

## CHEESE & DESSERTS

<b>Artisan French Cheeses</b>	125
<i>Roquefort Vernières, Le Montbéliard, Crèmeux de Bourgogne à la Truffe</i>	
<b>Omelette Norvégienne</b>	75
<i>Passion fruit, Madagascar vanilla, berry coulis</i>	
<b>Chef's Signature Soufflé</b>	75
<b>Tonka Crèmeux</b> 🥜	80
<i>Malaysian single origin 70% dark chocolate, Piedmont hazelnut crunch, cocoa sorbet</i>	

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