

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 gel, dehydrated apple, Oscietre caviar

SOUPS

Organic Capon Consommé 85
Local marjoram, Shimeji mushrooms, capon loin

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

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

CHEESE & DESSERTS

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

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