

## TO START

Fresh Oysters Half dozen freshly shucked Irish oyster	160
Quail Breast Salad Sour vegetables, green leaves, shaved fennel	88
Broiled Salmon with Mango Chutney <i>F</i> Seaweed wakame, asparagus salad	98
Slow Roasted Octopus in Confit Olive Oil <i>N, G</i> Fava bean hummus, spicy green herbs sauce, crispy bread	98
Charcoal Scallops in Shells <i>D, N, G</i> Butter, fine herbs	108
Marinated Raw White Tiger Prawn Spicy tomato chutney, basil pearls	125
Smoked Seabass Carpaccio <i>A, D, N, F</i> Garden vegetables, martini bianco, lime dressing	128
Seared Angus Beef Tartare <i>D, SF, N, G</i> Baked potato, caviar	140
Bone Marrow <i>D, G</i> Parsley and garlic crumb, sour dough bread crouton	145
Marinated Duck Breast <i>D, G</i> Foie gras, red onion chutney, pomegranate syrup	157
Sliced Veal Tenderloin <i>N, G</i> Romaine lettuce, toasted pine nuts, mustard caper sauce	165

## SOUP

Potato and Leek <i>D, SF, G</i> Salmon roe	95
Clear Beef Tail <i>G</i> Beef stew tortellini, carrot	95
Wild Mushroom <i>D, V, G</i> Bread dumplings	95
Red Snapper Clear Broth <i>A, G</i> Wakame seaweed	95

## FROM OUR JOSPER GRILL

“A Josper is an indoor grill invented by Josep Armangué and Pere Juli in Barcelona. They are renowned in the culinary world for imparting a perfectly balanced charcoal flavour and empowering Chefs with unparalleled control over their creations.”

Australian O’connor Black Angus Beef, Grain Fed 130 Days			
Tenderloin <i>Additional 50g at 67</i>	200g		268
Ribeye <i>Additional 50g at 49</i>	300g		380
Australian Sher Wagyu Black Label, Grain Fed 400 Days B.M.S 7-8			
*Tomahawk <i>Please allow thirty to forty-five minutes cooking time Please refer to our colleague for the steak portion of the day</i>	per 100g		90
Tenderloin <i>Additional 50g at 130</i>	150g		310
Ribeye <i>Additional 50g at 80</i>	300g		475
Japanese Miyazaki A5			
Tenderloin <i>Additional 50g at 170</i>	150g		490
Sirloin <i>Additional 50g at 170</i>	150g		490

## SIDES

Buttered mashed potato <i>D</i>	35
Sautéed farm mushroom <i>D</i>	35
Buttered ginger baby carrots <i>D</i>	35
Creamy baby spinach, parmesan cheese <i>D</i>	35
Grilled asparagus, hollandaise sauce <i>D, G</i>	35
Homemade thick-cut fries, parmesan cheese <i>D, G</i>	35

## FROM THE LAND & SEA

Aged Perak Duck Breast <i>A, D, G</i> Orange liqueur sauce, mushroom cannelloni	179
Roasted Boneless Rabbit <i>D, G</i> Truffle risotto, ravioli, vanilla rabbit jus	208
Oven-Roasted Chicken Breast <i>A, D</i> Ricotta and spinach stuffing, smoked eggplant purée	230
Roasted Beef Tenderloin <i>A, D</i> Truffle foie gras pâte, madeira sauce, cauliflower purée	395
Devesa Argentinian Beef Wellington <i>D, G</i> <i>Recommended for 2 guests, please allow thirty to forty-five minutes cooking time.</i> Seasonal vegetables, black peppercorn sauce	450
Australian Lamb Rack <i>D, G</i> <i>Recommended for 2 guests, please allow twenty to thirty minutes cooking time.</i> Potato patties, mint sauce, lamb jus	450
Fresh Clay Red Snapper Fillet <i>D, N</i> Garlic dust, garden vegetables, almond milk sauce	250
Herb-Crusted Black Cod <i>A, D, F, G, SF</i> Green asparagus, clams, martini bianco sauce	255
Crusted & Fried Tuna Fillet <i>N, F, G</i> Ground black pepper, mixed nuts and pistachio flakes	280
Oven-Roasted Dover Sole Fillet <i>D</i> Buttered garden vegetables, garlic potatoes	388
Grilled Half Boston Lobster <i>A</i> Orange sabayon sauce, garden vegetables	420

## VEGETARIAN

Eggplant, Beetroot Ravioli <i>D</i> Wakame, asparagus salad, celeriac purée	128
Spaghetti Basil with Spinach Pesto <i>N, D</i> Pecorino cheese, pine nuts	128
Spaghetti Arrabbiata Roasted eggplant, sundried tomato, basil oil	128
Saffron Risotto Tomato confit, roasted zucchini, truffle oil	138

*V* – vegetarian    *D* – dairy    *G* – gluten    *SF* – seafood    *A* – contains alcohol    *F* – sustainable fish    *N* – contains nuts

\*This item is subject to a maximum discount of 25%

All prices quoted are in Malaysian Ringgit and exclusive of prevailing taxes. Please highlight any specific food allergies or intolerances to our colleagues before ordering. We endeavour to source for local and sustainable ingredients whenever possible.