

## TO START

|   |     |
|---|-----|
| Fresh Oysters <b>SF</b>   | 160 |
| Half dozen freshly shucked Irish oysters                                  |     |
| Cured Tuna & Bonito <b>G, F, E, A</b>                                     | 88  |
| Green asparagus and frisée salad, sourdough bread<br>'Crudaiola' dressing |     |
| Pan-Seared Tuna with Marinated Eggplant <b>D, N, F, SM</b>                | 88  |
| Basil pesto, capers, tomatoes   |     |
| Charcoal Scallops in Shells <b>G, D, N, SF</b>                            | 90  |
| Butter, fine herbs  |     |
| Cod Fish Mousse in Cornflour 'Cannoli' <b>D, F, ST</b>                    | 98  |
| Potato milk cream and green fava beans                                    |     |
| Bone Marrow <b>G, D, N, A</b>   | 125 |
| Parsley and garlic crumb, sourdough bread                                 |     |
| Sliced Smoked Duck Breast Salad <b>D, E, A</b>                            | 140 |
| Fresh strawberry, confit artichoke in olive oil<br>Parmesan cheese        |     |
| Cured Rump Cut Angus Beef <b>D, A</b>                                     | 140 |
| Black truffle, shaved fennel, Parmesan cheese                             |     |
| Black Angus Beef Tartare <b>G, D, E, F</b>                                | 145 |
| Served with crispy potatoes and sourdough bread                           |     |
| Sliced Veal Tenderloin <b>G, D, N, F</b>                                  | 155 |
| Romaine lettuce, toasted pine nuts, mustard caper sauce                   |     |

## SOUP

|  |    |
|--|----|
| Onion Soup <b>G, D, V</b>                  | 80 |
| Gruyère cheese, crouton                    |    |
| Clear Beef Tail Broth <b>G, E</b>          | 80 |
| Beef stew tortellini, carrot               |    |
| Wild Mushroom Soup <b>G, D, V, E</b>       | 80 |
| Bread dumplings                            |    |
| 'Minestrone' Vegetable Soup <b>G, D, V</b> | 80 |
| Barley, Parmesan cheese                    |    |

## 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,<br>Grain Fed 130 Days           |          |     |
| Tenderloin  | 200g     | 258 |
| <i>Additional 50g at 65</i>   |          |     |
| Ribeye  | 300g     | 370 |
| <i>Additional 50g at 62</i>   |          |     |
| Australian Sher Wagyu Black Label,<br>Grain Fed 400 Days B.M.S 8-9    |          |     |
| *Tomahawk   | per 100g | 90  |
| <i>Please allow thirty to forty-five minutes cooking time</i>         |          |     |
| <i>Please refer to our colleague for the steak portion of the day</i> |          |     |
| Tenderloin  | 180g     | 390 |
| <i>Additional 50g at 108</i>  |          |     |
| Ribeye  | 300g     | 475 |
| <i>Additional 50g at 80</i>   |          |     |
| Striploin   | 300g     | 475 |
| <i>Additional 50g at 80</i>   |          |     |
| Japanese Miyazaki A5  |          |     |
| Tenderloin  | 150g     | 480 |
| <i>Additional 50g at 160</i>  |          |     |
| Sirloin   | 150g     | 480 |
| <i>Additional 50g at 160</i>  |          |     |

## SIDES

|   |    |
|---|----|
| Sautéed <i>kai lan</i> broccoli <b>D</b>              | 35 |
| Zucchini gratin <b>G, D</b>                           | 35 |
| Buttered mashed potato <b>D</b>                       | 35 |
| Sautéed farm mushroom <b>D</b>                        | 35 |
| Buttered ginger baby carrots <b>D</b>                 | 35 |
| Creamy baby spinach, Parmesan cheese <b>G, D</b>      | 35 |
| Grilled asparagus, hollandaise sauce <b>D, E</b>      | 35 |
| Homemade thick-cut fries, Parmesan cheese <b>G, D</b> | 35 |

## MAIN COURSE

|  |     |
|--|-----|
| Homemade Ravioli <b>G, D, V, E</b>   | 118 |
| Ricotta cheese and spinach, butter emulsion  |     |
| Penne with Spinach Pesto <b>G, D, N, V, E</b>  | 118 |
| Pecorino cheese, pine nuts   |     |
| Spaghetti Arrabbiata <b>G, V, E</b>  | 118 |
| Roasted eggplant, sundried tomato, basil oil, chili pepper                               |     |
| Saffron Risotto <b>D, V</b>  | 128 |
| Sautéed farmed mushroom  |     |
| Handmade Tagliolini <b>G, D, E, SF, CR</b>   | 138 |
| Fresh water prawns, bisque and tomato  |     |
| Aged Perak Duck Breast <b>G, D, A, E</b>   | 179 |
| Orange liqueur sauce, mushroom cannelloni  |     |
| Oven-Roasted Chicken Breast <b>G, D, A, E</b>  | 230 |
| Stuffed with Ricotta cheese and spinach, smoked eggplant purée                           |     |
| Roasted Boneless Quail <b>G, D, A</b>  | 240 |
| Stuffed with mushroom, potato purée, roasted endive,<br>shaved black truffle             |     |
| Veal Tenderloin <b>D, A</b>  | 340 |
| Black pepper sauce, cauliflower purée  |     |
| Devesa Argentinian Beef Wellington <b>G, D, E</b>  | 430 |
| <i>Recommended for 2 guests, please allow thirty to forty-five minutes cooking time.</i> |     |
| Buttered asparagus, black peppercorn sauce   |     |
| Australian Lamb Rack <b>G, D, E</b>  | 430 |
| <i>Recommended for 2 guests, please allow twenty to thirty minutes cooking time.</i>     |     |
| Potato patties, mint sauce, lamb jus   |     |
| Pan-Fried Scallops <b>G, D, SF, A</b>  | 158 |
| Mushroom cristal ravioli, bisque broth, green asparagus                                  |     |
| Barramundi Fish Fillet <b>G, D, N, F, SF, ST, A</b>                                      | 178 |
| Capers, mushroom, tomato broth   |     |
| Herb-Crusted Black Cod <b>G, SF, ST, D, N, A, F</b>                                      | 255 |
| Green asparagus, clams, Martini Bianco sauce   |     |
| Oven-Roasted Turbot Fillet <b>G, D, A, F</b>   | 388 |
| Buttered garden vegetables, garlic potatoes  |     |
| Shell-less Fresh Saba Lobster <b>G, D, ST, SF, CR, A</b>                                 | 398 |
| Tourné potato, <i>kai lan</i> broccoli, green asparagus, spicy sauce                     |     |

V – vegetarian    D – dairy    G – gluten    E – eggs    SM – sesame    SF – shellfish    F – fish    A – contains alcohol    ST – sustainable product    N – contains nuts    CR – crustaceans

\*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.