

TO START

Fresh Oysters	<i>SF</i>	170
Half dozen freshly shucked Irish oysters		
Heirloom Tomato Salad	<i>V</i>	88
Kalamata olive, tomato consommé, mint and basil		
Smoked Salmon Gravlax	<i>G, D, F, SF</i>	88
Mussel, salmon roe, crispy capers, brioche		
Cured Tuna & Bonito	<i>G, F, E, A</i>	94
Green asparagus and frisée salad, sourdough bread ‘Crudaiola’ dressing		
Pan-Seared Tuna with Marinated Eggplant	<i>D, N, F, SM</i>	94
Basil pesto, capers, tomatoes		
Charcoal Scallops in Shells	<i>G, D, N, SF</i>	96
Butter, fine herbs		
Bone Marrow	<i>G, D, N, A</i>	133
Parsley and garlic crumb, sourdough bread		
Cured Rump Cut Angus Beef	<i>D, A</i>	149
Black truffle, shaved fennel, Parmesan cheese		
Black Angus Beef Tartare	<i>G, D, E, F</i>	154
Served with crispy potatoes and sourdough bread		
Obsiblu Prawn	<i>D, SF, CR, ST</i>	180
Shallot reduction, transmontanus caviar		

SOUP

Onion Soup	<i>G, D, V</i>	85
Gruyère cheese, crouton		
Clear Beef Tail Broth	<i>G, E</i>	85
Beef stew tortellini, carrot		
Wild Mushroom Soup	<i>G, D, V, E</i>	85
Bread dumplings		
‘Minestrone’ Vegetable Soup	<i>G, D, V</i>	85
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, Grain Fed 130 Days			
Tenderloin	200g	258	
<i>Additional 50g at 69</i>			
Ribeye	300g	394	
<i>Additional 50g at 69</i>			
Australian Sher Wagyu Black Label, Grain Fed 400 Days B.M.S 8-9			
Tomahawk	per 100g	96	
<i>Please allow thirty to forty-five minutes cooking time Please refer to our colleague for the steak portion of the day</i>			
Tenderloin	180g	414	
<i>Additional 50g at 115</i>			
Ribeye	300g	504	
<i>Additional 50g at 85</i>			
Striploin	300g	504	
<i>Additional 50g at 85</i>			
Japanese Miyazaki A5			
Tenderloin	150g	510	
<i>Additional 50g at 170</i>			
Sirloin	150g	510	
<i>Additional 50g at 170</i>			

SIDES

Sautéed <i>kai lan</i> broccoli	<i>D</i>	38
Zucchini gratin	<i>G, D</i>	38
Buttered mashed potato	<i>D</i>	38
Sautéed farm mushroom	<i>D</i>	38
Buttered ginger baby carrots	<i>D</i>	38
Creamy baby spinach, Parmesan cheese	<i>G, D</i>	38
Grilled asparagus, hollandaise sauce	<i>D, E</i>	38
Homemade thick-cut fries, Parmesan cheese	<i>G, D</i>	38

MAIN COURSE

Eggplant Cutlet	<i>G, D, V, E</i>	90
Spicy tomato sauce, honey balsamic		
Seafood Paccheri Pasta	<i>G, CR, SF, A</i>	120
Assorted seafood, bisque, basil cress		
Penne with Spinach Pesto	<i>G, D, N, V, E</i>	126
Pecorino cheese, pine nuts		
Spaghetti Arrabbiata	<i>G, V, E</i>	126
Roasted eggplant, sundried tomato, basil oil, chili pepper		
Saffron Risotto	<i>D, V</i>	128
Sautéed farmed mushroom, parmesan espuma		
Risotto with Carabineros Prawn Tartare	<i>G, D, SF, CR</i>	190
Fine pea purée, prawn oil		
Aged Perak Duck Breast	<i>G, D, A, E</i>	190
Orange liqueur sauce, mushroom cannelloni		
BBQ Beef Short Rib	<i>D, A</i>	220
Spicy beef floss, creamy polenta, grilled vegetable		
Oven-Roasted Chicken Breast	<i>G, D, A, E</i>	244
Stuffed with Ricotta cheese and spinach, smoked eggplant purée.		
Veal Tenderloin	<i>D, A</i>	361
Black pepper sauce, cauliflower purée		
Devesa Argentinian Beef Wellington	<i>G, D, E</i>	456
<i>Recommended for 2 guests, please allow thirty to forty-five minutes cooking time.</i>		
Buttered asparagus, black peppercorn sauce		
Australian Lamb Rack	<i>G, D, E</i>	456
<i>Recommended for 2 guests, please allow twenty to thirty minutes cooking time.</i>		
Potato patties, mint sauce, lamb jus		
Grilled Spanish Octopus	<i>G, D, N</i>	80
Pickled onion, octopus croquette, romesco sauce		
Barramundi Fish Fillet	<i>G, D, N, F, SF, ST, A</i>	189
Capers, mushroom, tomato broth		
Herb-Crusted Black Cod	<i>G, SF, ST, D, N, A, F</i>	271
Green asparagus, clams, Martini Bianco sauce		
Oven-Roasted Turbot Fillet	<i>G, D, A, F</i>	412
Buttered garden vegetables, garlic potatoes		
Shell-less Fresh Saba Lobster	<i>G, D, ST, SF, CR, A</i>	422
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

All prices quoted are in Malaysian Ringgit and inclusive 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.