

TO START

Fresh Oysters <i>SF</i>	160
Half dozen freshly shucked Irish oysters	
Cured Tuna & Bonito <i>G, F, E, A</i>	88
Green asparagus and frisée salad, sourdough bread 'Crudaiola' dressing	
Pan-Seared Tuna with Marinated Eggplant <i>D, N, F, SM</i>	88
Basil pesto, capers, tomatoes	
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	
Charcoal Scallops in Shells <i>G, D, N, SF</i>	90
Butter, fine herbs	
Bone Marrow <i>G, D, N, A</i>	125
Parsley and garlic crumb, sourdough bread	
Cured Rump Cut Angus Beef <i>D, A</i>	140
Black truffle, shaved fennel, Parmesan cheese	
Black Angus Beef Tartare <i>G, D, E, F</i>	145
Served with crispy potatoes and sourdough bread	
Obsiblu Prawn <i>D, SF, CR, ST</i>	170
Shallot reduction, transmontanus caviar	

SOUP

Onion Soup <i>G, D, V</i>	80
Gruyère cheese, crouton	
Clear Beef Tail Broth <i>G, E</i>	80
Beef stew tortellini, carrot	
Wild Mushroom Soup <i>G, D, V, E</i>	80
Bread dumplings	
'Minestrone' Vegetable Soup <i>G, D, V</i>	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, 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, 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 <i>D</i>	35
Zucchini gratin <i>G, D</i>	35
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>G, D</i>	35
Grilled asparagus, hollandaise sauce <i>D, E</i>	35
Homemade thick-cut fries, Parmesan cheese <i>G, D</i>	35

MAIN COURSE

Eggplant Cutlet <i>G, D, V, E</i>	98
Spicy tomato sauce, honey balsamic	
Penne with Spinach Pesto <i>G, D, N, V, E</i>	118
Pecorino cheese, pine nuts	
Spaghetti Arrabbiata <i>G, V, E</i>	118
Roasted eggplant, sundried tomato, basil oil, chili pepper	
Seafood Paccheri Pasta <i>G, CR, SF, A</i>	120
Assorted seafood, bisque, basil cress	
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>	179
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>	230
Stuffed with Ricotta cheese and spinach, smoked eggplant purée.	
Veal Tenderloin <i>D, A</i>	340
Black pepper sauce, cauliflower purée	
Devesa Argentinian Beef Wellington <i>G, D, E</i>	430
<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>	430
<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>	178
Capers, mushroom, tomato broth	
Herb-Crusted Black Cod <i>G, SF, ST, D, N, A, F</i>	255
Green asparagus, clams, Martini Bianco sauce	
Oven-Roasted Turbot Fillet <i>G, D, A, F</i>	388
Buttered garden vegetables, garlic potatoes	
Shell-less Fresh Saba Lobster <i>G, D, ST, SF, CR, A</i>	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

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.