


## APPETIZERS



### \*KAVIARI PREMIUM, FRANCE

Buckwheat Blinis • Chopped Egg Yolk and White • Chives • Crème Fraîche • Shallots

	30 Grams	50 Grams
TRANSMONTANUS	398	638
OSCIETRA PRESTIGE	558	898
KRISTAL	588	958

	2 guests	4 guests
* SEAFOOD TOWER 	688	1088
Boston Lobster • Crab • Prawn • Slipper Lobster • Fresh Oyster Rémoulade Sauce • Chimichurri • Malaysian Artisan Soy Sauce <i>Please allow thirty-five minutes cooking time</i>		

BLACK ORGANIC CHICKEN SALAD 	78
Sustainable Kale and Lettuce • Sous Vide Black Organic Chicken Anchovies • Bagna Càuda Dressing • Charcoal Croutons	

RAVIOLI   	90
Ricotta Spinach and Lemon Ravioli • Saffron Emulsion	

SABAH LOBSTER   	125
Rainbow Pasta Veil • Asparagus • Cherry Tomato • Black Lemon	

SCALLOP FLAMBÉ    	145
Gratinated Hand Dived Scallop • Leek Fondue • Cognac	

PAN SEARED FOIE GRAS 	148
French Foie Gras • Jackfruit Salsa • Five Spices Tuile Port Wine Sauce	

FRESH OYSTER 	168
Half Dozen of Freshly Shucked Irish Oyster	

SPICY ANGUS BEEF TARTARE   	178
Argentinian Beef • Fresh Seasonal Truffle • Cured Egg Yolk Malaysian Artisan Soy Sauce • Transmontanus Caviar	

## SOUPS

PUMPKIN AND SWEET POTATO SOUP 	48
Rosemary Scented • Crispy Quinoa • Truffle Oil	

WAGYU FRENCH ONION SOUP   	72
Caramelized Onions • Wagyu Beef Stock Chardonnay • Gratinated Emmental Cheese • Croutons	

KING CRAB SEAFOOD SOUP   	118
Tomato Based • Clams • Mussels • Prawns • King Crab	

 CONTAINS DAIRY

 CONTAINS EGG

 SHELLFISH

 CONTAINS ALCOHOL

 CHEF'S SPECIALTY

 VEGETARIAN

 VEGAN

 SUSTAINABLE FISH

\*ITEMS ARE RECOMMENDED FOR 3 TO 4 GUESTS AND PLEASE ALLOW THIRTY TO FORTY-FIVE MINUTES COOKING TIME

\*PREMIUM ITEMS ARE SUBJECT TO A MAXIMUM DISCOUNT OF 25%

## FROM THE JOSPER GRILL

All grilled dishes are served with a choice of sauce.

### \* DRY AGED SELECTION, 20 TO 35 DAYS AGED

Black Angus Ribeye of the Month	250g	360
<i>Specially flavoured and aged</i>		
Sher Wagyu Bone in Prime Rib	per 100g	98
<i>Please refer to our colleague for the steak portion of the day</i>		

\* Please refer to our colleague for other special Dry Aged cut of the day

AUSTRALIAN O'CONNOR BLACK ANGUS BEEF, GRAIN FED 130 DAYS		
Tenderloin	200g	268
<i>Additional 50g at 67</i>		
Ribeye	300g	294
<i>Additional 50g at 49</i>		

AUSTRALIAN SHER WAGYU BLACK LABEL, GRAIN FED 400 DAYS B.M.S 7-8		
* Tomahawk	per 100g	85
<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	150g	388
<i>Additional 50g at 130</i>		
Ribeye	300g	438
<i>Additional 50g at 73</i>		

* JAPANESE MIYAZAKI A5		
Tenderloin	150g	480
<i>Additional 50g at 160</i>		
Sirloin	150g	428
<i>Additional 50g at 130</i>		

## SEAFOODS

* AUSTRALIAN LOBSTER THERMIDOR   	per 100g	88
Fresh Truffle • Button Mushroom • Creamy Cognac Sauce <i>Please refer to our colleague for the lobster portion of the day</i>		

* HALF BOSTON LOBSTER  		420
<i>Your choice of Poached, Grilled or Tempura</i>		

ROASTED ATLANTIC BLACK COD   		230
Langoustine and Prawn Farce • Charred Leek • Beurre Blanc Jerusalem Artichoke Puree • Ikura		




* GRILLED WHOLE TURBOT 		578
Mediterranean Herbs • Cherry Tomatoes and Olives Guazzetto Oven Baked Potatoes <i>Recommended for 2 guests and please allow thirty to forty-five minutes cooking time</i>		


## OTHER MAINS

AGED PERAK DUCK 	168
Cameron Highlands White Corn • Pickled Beetroot Tamarind Duck Jus	

MULWARRA AUSTRALIAN LAMB RACK	250
Lamb Jus • Assorted Vegetables	

WAGYU BEEF CHEEK   	258
Slow Cooked Wagyu Beef Cheek • Baby Onions Red Wine Sauce • Celeriac Puree	

DEVESA ARGENTINIAN BEEF WELLINGTON   	518
Porcini Mushroom Sauce <i>Recommended for 2 guests and please allow thirty to forty-five minutes cooking time</i>	

RISOTTO 	135
Saffron • Sautéed Mushroom • Daun Selom • Raspberry Grated Buah Pala	

## MAKE YOUR STEAK SPECIAL

Special Steak Rubs	5
<i>Spicy Harissa</i>	
<i>Coffee</i>	
<i>Mediterranean</i>	
Seasonal Fresh Black Truffle	1g
<i>Price is subject to season of truffle</i>	
Blue Cheese Slice	60g 25
Foie Gras	50g 65

SIDES	30	SAUCES	18
La Baratte Butter Truffle Mashed Potato		Jus Natural 	
Gratinated Broccoli • English Red Cheddar Cheese		Béarnaise	
Grilled Green Asparagus • Choron Sauce		Truffle Jus 	
Sautéed Kale • Garlic		Porcini Mushroom 	
Homemade Thick-Cut Fries • Parmesan • Truffle		Peppercorn 	
Miso Glazed Baby Carrots • Dukkah Spices		Chimichurri	
Creamy Baby Spinach • Parmesan		Gorgonzola	
Heirloom Tomato Salad		Japanese Wasabi Chutney	
		Fresh Horseradish	

PLEASE HIGHLIGHT ANY SPECIFIC FOOD ALLERGIES OR INTOLERANCES TO OUR COLLEAGUES BEFORE ORDERING • WE ENDEAVOUR TO SOURCE FOR LOCAL AND SUSTAINABLE INGREDIENTS WHENEVER POSSIBLE