

APPETISER

KAVIARI, 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

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

RAVIOLI    90
Ricotta Spinach and Lemon Ravioli • Saffron Emulsion

CHAR-GRILLED OCTOPUS    125
Cavatelli Pasta • Caramelized Onion Sabayon • Crispy Quinoa

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

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

FRESH OYSTER  168
Half Dozen of Freshly Shucked Fine De Claire

ANGUS BEEF TARTARE    178
Argentinian Beef • Fresh Seasonal Truffle • Cured Egg Yolk • Red Chili Pepper • Transmontanus Caviar

SOUPS

PUMPKIN SOUP   48
Rosemary Scented Pumpkin • Crispy Quinoa • Truffle Oil

WAGYU FRENCH ONION SOUP   72
Caramelized Onions • Wagyu Beef Stock Soup • Chardonnay Wine • Gratinated Emmenthal Cheese • Croutons

KING CRAB SEAFOOD SOUP   118
Seafood Soup • Clam • Mussels • Prawns • King Crab

FROM THE JOSPER GRILL

All grilled dishes are served with a choice of sauce.

AUSTRALIAN BLACK ANGUS BEEF, GRAIN FED 130 DAYS
Tenderloin 200g 268
Additional 50g at 67

Ribeye 300g 294
Additional 50g at 49

AUSTRALIAN SHER WAGYU BLACK LABEL,
GRAIN FED 400 DAYS B.M.S 7-8

* Tomahawk per 100g 85
Please allow thirty to forty-five minutes cooking time

Tenderloin 150g 388
Additional 50g at 130

Ribeye 300g 438
Additional 50g at 73

JAPANESE MIYAZAKI A5
Tenderloin 150g 480
Additional 50g at 160

Sirloin 150g 428
Additional 50g at 130

DRY AGED SELECTION, 45 DAYS AGED
Sher Wagyu Sirloin B.M.S 7 180g 468

Angus Whisky Aged Ribeye  200g 360

* Angus Florentine T-Bone Steak per 100g 72
Please refer to our colleague for the steak portion of the day



* Wagyu Bone In Prime Rib per 100g 98
Please refer to our colleague for the steak portion of the day

OTHER MAINS

GRILLED ORGANIC SPRING CHICKEN  168
Organic Spring Chicken "Tuscan Style" • Chanterelle Mushroom • Charred White Corn • Truffle

AUSTRALIAN LAMB RACK 250
Lamb Jus • Assorted Vegetables


ARGENTINIAN BEEF WELLINGTON   518
Porcini Mushroom Sauce
Recommended for 2 guests
Please allow thirty to forty-five minutes cooking time

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

ROASTED TOMATO RISOTTO   135
Charred Spiced Cauliflower

SEAFOODS

AUSTRALIAN LOBSTER THERMIDOR   per 100g 88
Fresh Truffle • Button Mushroom • Creamy Cognac Sauce

ROASTED 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
Recommended for 2 guests
Please allow thirty to forty-five minutes cooking time

MAKE YOUR STEAK SPECIAL

Special Steak Rubs 5
Spicy Harissa
Coffee
Mediterranean

Blue Cheese Slice 60g 25
Seasonal Fresh Black Truffle 1g
Price is subject to season of truffle

King Crab's Leg 60g
Price is subject to market price

Foie Gras 50g 65

SIDES 30 **SAUCES** 18

La Baratte Butter Truffle Mashed Potato Jus Natural

Gratinated Broccoli • English Red Cheddar Cheese Bearnaise

Grilled Green Asparagus • Choron Sauce Truffle Jus

Sautéed Kale with 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 Fresh Wasabi

Fresh Horseradish



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

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