

TO START

Fresh Oysters 	160
Half Dozen Freshly Shucked Irish Oyster	
Quail Breast Salad 	88
Sour Vegetables, Green Leaves, Shaved Fennel	
Broiled Salmon with Mango Chutney 	98
Seaweed Wakame, Asparagus Salad	
Slow Roasted Octopus in Confit Olive Oil   	98
Fava Bean Hummus, Spicy Green Herbs Sauce, Crispy Bread	
Charcoal Scallops in Shells    	108
Butter, Fine Herbs	
Marinated Raw White Tiger Prawn 	125
Spicy Tomato Chutney, Basil Pearls	
Smoked Seabass Carpaccio    	128
Garden Vegetables, Martini, Lime Dressing	
Seared Angus Beef Tartare     	140
Baked Potato, Transmontanus Caviar	
Bone Marrow   	145
Parsley and Garlic Crumb, Sour Dough Bread Crouton	
Marinated Duck Breast  	157
Foie Gras, Red Onion Chutney, Pomegranate Syrup	
Sliced Veal Tenderloin   	165
Romaine Lettuce, Toasted Pine Nuts, Mustard Caper Sauce	

SOUP

Potato And Leek Soup   	95
Salmon Roe	
Clear Beef Tail Soup  	95
Beef Stew Tortellini	
Wild Mushroom Soup   	95
Bread Dumplings	
Red Snapper Clear Broth   	95
Wakame Seaweed	

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	268
<i>Additional 50g at 67</i>		
Ribeye	300g	380
<i>Additional 50g at 49</i>		

Australian Sher Wagyu Black Label,  
Grain Fed 400 Days B.M.S 7-8

*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	150g	310
<i>Additional 50g at 130</i>		
Ribeye	300g	475
<i>Additional 50g at 80</i>		

Japanese Miyazaki A5

Tenderloin	150g	490
<i>Additional 50g at 170</i>		
Sirloin	150g	490
<i>Additional 50g at 170</i>		








MEAT

Aged Perak Duck Breast    	179
Orange Liqueur Sauce, Mushroom Cannelloni	
Roasted Boneless Rabbit   	208
Truffle Risotto, Ravioli, Vanilla Rabbit Jus	
Oven-Roasted Chicken Breast   	230
Ricotta and Spinach Stuffing, Smoked Eggplant Purée	
Roasted Beef Tenderloin  	395
Truffle Foie Gras Pâte, Madeira Sauce, Cauliflower Purée	
Devesa Argentinian Beef Wellington   	450
<i>Recommended for 2 guests and please allow thirty to forty-five minutes cooking time.</i>	
Seasonal Vegetables, Black Peppercorn Sauce	
Australian Lamb Rack   	450
<i>Recommended for 2 guests and please allow twenty to thirty minutes cooking time.</i>	
Potato Patties, Mint Sauce, Lamb Jus	

FISH & SEAFOOD

Fresh Clay Red Snapper Fillet    	250
Garlic Dust, Garden Vegetables, Almond Milk Sauce	
Herb-Crusted Black Cod      	255
Green Asparagus, Clams, Martini Bianco Sauce, Shaved Fennel	
Crusted & Fried Tuna Fillet     	280
Ground Black Pepper, Pistachio Flakes	
Oven-Roasted Dover Sole Fillet 	388
Buttered Garden Vegetables, Garlic Potatoes	
Grilled Half Boston Lobster   	420
Orange Sabayon Sauce	

SIDES

Buttered Mashed Potato 	35
Sautéed Farm Mushroom 	35
Buttered Ginger Baby Carrots 	35
Creamy Baby Spinach, Parmesan Cheese 	35
Grilled Asparagus, Hollandaise Sauce  	35
Homemade Thick-Cut Fries, Parmesan Cheese  	35
Truffle Oil	



\*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.