

STARTERS

Chicken & Black Truffle Consommé ^E	85
Poached wings, potato, celery	
Lobster Bisque ^{SF D}	115
Boston Lobster, crème fraîche, Oscietra Caviar	
Traditional Burrata ^{N D G V}	70
Broad beans, almonds, preserved lemon pesto	
Bone Marrow ^E	82
Beef tartare, fine herb salad, shaved truffle, quail egg	
Tuna ‘Otoro’ Carpaccio ^{E D G}	125
Oscietra caviar, basil, smoked avocado, horseradish	

Arnold Bennett Twice-baked Soufflé ^{E D G}	130
Smoked haddock, aged cheddar sauce, fine herb salad	

Dressed Crab ^{D SF G}	135
Citrus emulsion, finger lime, fine herbs, colombino olive oil, brioche	

Seared Scallops ^{D SF}	135
Artichoke, cauliflower purée, pickled raisins, truffle, lobster vinaigrette	

CHILLED	1/2 dozen / 1 dozen
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Irish Oysters ^{SF}	230 / 380
Pomelo, salmon ikura, chili vinaigrette	

Seafood Tower ^{E D SF}	980
Fresh oysters, Boston Lobster, scallops buttermilk, dressed crab, prawns, tuna otoro	

Oscietra Prestige Caviar 30g ^{E D G}	650
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Kristal Caviar 30g ^{E D G}	750
Fine herbs, crème fraîche, buckwheat blinis	

^E Egg ^N Nuts ^D Dairy ^G Gluten
^{SF} Shellfish ^V Vegetarian ^A Alcohol ^{SE} Sesame

If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before you order your meal.

Prices are quoted in Malaysian Ringgit (MYR) and are subject to prevailing taxes.

MAINS

Bar & Grill Burger ^{D G SE}	118
200g Wagyu beef patty, tomato apple ketchup, sweet onion relish, cheddar cheese, multigrain bun, Koffmann fries	

Pumpkin Tortellini ^{E D G V}	120
Whipped ricotta, walnut, lemon, truffle	

Dukkah-spiced Texel Lamb ^{E D G}	220
Aubergine, romesco, black olive, rosemary jus	

Truffle Roast Chicken ^{D G}	195
Confit leg, fondant potato, celeriac purée, black garlic, jus gras	

Classic Beef Wellington ^{E D G}	350
Pomme purée, red wine jus, fine salad <i>Served tableside</i>	

FROM THE LAND

A5 Japanese IGA Sirloin 150g	430
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Hanwoo Sirloin BMS9 1++ 200g	580
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Hanwoo Tenderloin BMS9 1++ 200g	620
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TO SHARE ON THE BONE

Black Angus Porterhouse 100g	116
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Black Angus T-Bone 100g	108
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Choice of sauce: Chimichurri, peppercorn, red wine jus, béarnaise, a selection of mustard
42 days dry-aged beef served with Café de Paris butter and Roscoff Onion. Cooked in our Josper grill.

FROM THE SEA

half / whole

Boston Lobster Thermidor ^{E D SF}	188 / 370
Mixed leaf salad, lemon balm	

Black Cod ^D	215
Saffron fumet, tarragon, ratatouille, stuffed squash blossom	

Seared Mediterranean Sea Bass ^{SF D}	220
Aubergine, romesco, black olive, rosemary jus	

Pan-Fried Turbot ^{SF D E}	250
Shellfish ragout, celeriac, Oscietra caviar, champagne velouté	

Wagyu Sirloin 4/5 MBS 300g	320
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Wagyu Tenderloin 6/7 MBS 200g	388
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Wagyu Rib Eye 6/7 300g	450
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Black Angus NY Strip 100g	98
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Wagyu Tomahawk 6/7 MBS 100g	140
Choice of 3 sides	

RAMADAN CULINARY DELIGHTS

Grilled Organic Spatchcocked Chicken 100g ^{D G}	45
Preserved lemon, wild rice and buckwheat pilaf	

Wagyu Cote De Boeuf 100g ^D	82
Beef dripping roast potatoes, watercress, horseradish, bone marrow jus	

Roast Leg Of Texel Lamb 100g ^D	46
Saffron yogurt, smoked aubergine, pomegranate	

Recommended to share between 3 to 4 persons
Served with the choice of two sides

SIDES

Pomme Purée ^{D V}	35
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Koffmann Fries ^V	35
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Mac & Cheese ^{E D G V}	45
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Truffle Shaving 5g ^V	45
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Creamy Spinach ^{D V}	35
Spinach, milk, nutmeg, lemon zest	

Grilled Broccolini ^{E V}	45
Smoked emulsion, toasted pumpkin seeds	

Mixed Salad ^V	45
Fine beans, heritage carrots, tomatoes, mustard vinaigrette	

Roasted Carrots ^D	55
Labneh, chilli oil, puffed buckwheat	

DESSERTS

Cherry Trifle ^{A D G V E N}	85
Pink champagne, black cherry, vanilla, crème diplomate, pistachio	

70% Valrhona Chocolate Soufflé ^{E D V}	75
Valrhona chocolate ice cream	

Apple Tarte Tatin (for 2) ^{E D G V}	165
Caramel sauce, vanilla ice cream <i>20 minutes preparation time</i>	

Blackberry Parfait ^V	70
Lemon mousse, blackberry sorbet, lemon balm	

CHEESE ^{D G N V}	75
Tête de Moine Pickled quince, walnut, truffle honey, malt loaf	

MOCKTAILS

Date & Almond Cooler	25
Dates, almond milk, cinnamon, vanilla, maple syrup	

Mango Lassi	25
Mango, greek yoghurt, dates, honey, simple syrup	

Pomegranate Spritzer	25
Pomegranate, dates, apple juice, soda	