

White Bean Cappuccino V D	65
Black truffle, girolles, pearl haricot beans	
Beef Consommé E	65
Beef short rib, bone marrow, pearl barley, ulam raja	
Steamed King Crab Chawanmushi SF D	110
Cauliflower, Oscietra caviar, Sauce Vin Blanc	
Ora King Salmon 'Escabeche' SF	95
Carrot, saffron, verjus	
Grilled Hokkaido Scallops D SF	140
Sea urchin hot sauce, wild trout roe, finger lime	
Classic Caesar Salad E D G	55
36-month aged Parmesan, anchovies, croutons	
Aged Beef Tartare E	75
Black truffle, bone marrow, fine herb salad, quail egg	
Arnold Bennett Twice-baked Soufflé E D G	65
Smoked haddock, aged cheddar sauce, fine herb salad	

Oysters SF	¹ / ₂ dozen / 1 dozen
Irish Gillardeau Oysters, Blood Orange Mignonette	125 / 220
Dressed Crab D SF G	135
Citrus emulsion, finger lime, fine herbs, Colombino olive oil, brioche	
Seafood Tower E D SF	petit / grand
Fresh oysters, Boston Lobster, scallops buttermilk, dressed crab, prawns, tuna otoro	395 / 790

Oscietra Prestige Caviar 30g E D G	650
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.



Steamed Japanese Sea Bream 800g D S F	380	Whole Roast Duck à l'Orange D A	420
Spinach, oyster leaf, lobster sauce		Confit leg, seared foie gras, kumquat, sweet potato	
Black Truffle Roast Chicken 1.2kg D G E	380	Grilled Lamb Rack 700g D	520
Kale, confit garlic, black truffle, Hasselback potatoes		Salsa verde, fine beans, Padrón pepper's	

Dishes suitable for 3-4 sharing. Accompanied by a complimentary Yee Sang.

A5 Japanese IGA Sirloin 150g	430	Black Angus Porterhouse per 100g	80
Hanwoo Sirloin BMS9 1++ 200g	520	Black Angus T-Bone per 100g	70
Hanwoo Tenderloin BMS9 1++ 200g	580	Black Angus NY Strip per 100g	60
Wagyu Sirloin 4/5 MBS 300g	315	Wagyu Tomahawk 6/7 MBS per 100g	95
Wagyu Tenderloin 6/7 MBS 200g	320	Mayura Station Full Blood Wagyu	
Wagyu Rib Eye 6/7 300g	425	Bone in Rib Eye 9+ MBS per 100g	145
		Bone in Sirloin 9+ MBS per 100g	135

Wild Mushroom Fettuccine E D V	120	Langoustine Agnolotti E D SF	150
36-month aged parmesan, black truffle		Black truffle, langoustine bisque	
Bar & Grill Burger D G SE	95	Seared Japanese Flounder SF D	145
200g Wagyu beef patty, tomato apple ketchup, sweet onion relish, gruyère cheese, multigrain bun, Koffmann fries		Saffron pomme purée, smoked blue mussels, confit tomatoes, bouillabaisse	
Dukkah-spiced Texel Lamb E D G	180	Boston Lobster Thermidor E D SF	half / whole 188 / 370
Aubergine, romesco, black olive, rosemary jus		Mixed leaf salad, lemon balm	

Black Truffle per 2g v 24

Creamed Spinach D V	35
Nutmeg, pine nuts, chive flowers	
Sautéed Wild Mushrooms V N	50
Chestnuts, black truffle	
Koffmann Fries V	35
Pomme Purée D V	35
Smoked bone marrow jus, parsley	
Mixed Salad V	35
Fine beans, heritage carrots, tomatoes, mustard vinaigrette	
Roasted Carrots D	45
Labneh, chilli oil, puffed buckwheat	
Grilled Broccolini E V	55
Smoked emulsion, toasted pumpkin seeds	
Lobster Mac & Cheese E D G F	75
Aged smoked mozzarella, Boston lobster	

Brie de Meaux D G N V 65
Black truffle, caramelised walnut, quince, malt loaf

Bombe Alaska A E D V 75
70% Valrhona chocolate, vanilla, orange,
Grand Marnier liqueur

Sticky Toffee Pudding EDV **65**
Brown butter miso ice cream, toffee sauce

70% Valrhona Chocolate Soufflé EDV	65
Valrhona chocolate ice cream	

Matcha Knickerbocker Glory D G E 65
Matcha ice cream, strawberries, white chocolate crumble,
Earl Grey diplomat cream

Blackberry Parfait v 65
Lemon mousse, blackberry sorbet, lemon balm

Apple Tarte Tatin (for 2) E D G V 120
Caramel sauce, vanilla ice cream
20 minutes preparation time