

<b>CHAMPAGNE &amp; SPARKLING</b>		150ml
NV	Andreola Dirupo, Prosecco Extra Dry <i>Valdobbiadene Veneto, Italy</i>	70
NV	Nicolas Feuillatte, Réserve Exclusive Brut <i>Champagne, France</i>	110

<b>WHITE</b>		150ml
2021	Bodega Garzón, Reserva Albariño <i>Maldonado, Uruguay</i>	58
2019	Albert Bichot, Chardonnay <i>Chablis, France</i>	70

<b>ROSÉ</b>		150ml
2020	Château d'Esclans, Whispering Angel, Grenache Blend <i>Provence, France</i>	90

<b>RED</b>		150ml
2020	M.Chapoutier Bila-Haut, Syrah, Grenache, Carigan <i>Roussillon, France</i>	58
2019	Joseph Drouhin Côte de Beaune Village, Pinot Noir <i>Burgundy, France</i>	85
2010	Chateau de Lafont, Merlot Blend <i>Bergerac, France</i>	95

## COCKTAILS

OMLG	Tanqueray Gin, Chambord, Fresh Lime, Home-made Lavender Syrup, Egg White	70
BARREL-AGED NEGRONI	Tanqueray Gin, Mancino Rosso, Campari	75

## BAR & GRILL ZERO PROOF

STRAWBERRY G&T	Ginzero Strawberry, Fever-Tree Refreshingly Light Tonic	35
JUST A SPRITZ!	Italian Spritz, Non-Alcoholic Prosecco, Soda Water	40

## HOME-MADE ICED TEA & LEMONADES

TROPICAL SUNSET	Jasmine, Fresh Passion Fruit, Home-made Basil Syrup	25
MELON PUNCH	Fresh Watermelon, Home-made Basil Syrup, Fresh Lime, Soda	25

## STARTERS

<b>Heritage Tomatoes</b> D G V	85
Burrata, elderflower vinaigrette, baby sorrel, sourdough croutons	

<b>Classic Caesar Salad</b> E D G	90
36-month aged Parmesan, anchovies, croutons	

<b>Beetroot-cured King Salmon</b> D	95
Smoked yoghurt, kohlrabi, salmon roe	

<b>Arnold Bennett Twice-baked Soufflé</b> E D G	100
Smoked haddock, aged cheddar sauce, fine herb salad	

<b>Chicken &amp; Duck Liver Parfait</b> E D G A	125
Blackberry, sherry, grape chutney, brioche toast	

<b>Aged Beef Tartare</b> E G	140
Beef fillet, egg yolk confit, gherkin gel, game chips	

<b>Seared Scallops</b> D S F	165
Morels, green peas, pea purée, shallots	

<b>White Asparagus</b> E D G S F	190
Butter-poached lobster, char-grilled white asparagus, lemon balm, shiso, caviar, citrus sabayon	

## FROM THE SEA

### CHILLED

<b>Oysters</b> S F	½ Dozen	1 Dozen
Irish oysters, red wine mignonette		230 420

<b>Seafood Tower</b> E D S F	888
Fresh oysters, Boston lobster, scallop ceviche, king crab legs, prawns, beetroot-cured salmon	

<b>Transmontanus Caviar 30g</b> E D G	550
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<b>Oscietra Prestige Caviar 30g</b> E D G	650
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<b>Kristal Caviar 50g</b> E D G	850
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## MAINS

<b>Wild Mushroom Linguine</b> E D G	135
Truffle velouté, aged parmesan	

<b>Beef Short Rib</b> D G	190
Celeriac purée, cauliflower, chive & parsley herb crust, bone marrow jus	

<b>Lamb Loin</b> N D	260
Jerusalem artichokes, globe artichoke purée, pine nuts, red wine jus	

<b>Classic Beef Wellington</b> E D G	290
Pomme purée, red wine jus, fine salad <i>Served tableside</i>	

## FROM OUR CHARCOAL GRILL

*42 days dry-aged beef  
served with Café de Paris butter and fine salad*

<b>Wagyu Tenderloin 6/7 MBS 200g</b>	300
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<b>Wagyu Sirloin 4/5 MBS 300g</b>	370
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<b>Wagyu Rib Eye 6/7 MBS 300g</b>	440
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<b>A5 Japanese IGA Sirloin per 150g</b>	450
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<b>Wagyu Tomahawk 6/7 MBS 1.5kg</b>	1699
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Choice of sauce:  
*Chimichurri, peppercom (D, G), red wine jus (D, G),  
béarnaise (E, D), a selection of mustard*

<b>Snow Cod</b> D A	175
Romanesco broccoli, heart of Palm puree, Caviar beurre blanc	

<b>Dover Sole Grenobloise</b> D G	285
Capers sauce, soft herbs, croutons, beurre noisette	

<b>Boston Lobster Thermidor</b> E D S F	230	Half	Whole
Bitter leaf salad		420	

## SIDES

<b>Koffmann Fries</b> V	30
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<b>Pomme Purée</b> D V	40
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<b>Classic Mac &amp; Cheese</b> E D G V	50
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<b>Butter-glazed Heritage Carrots</b> D V	55
Honey saffron dressing, ricotta	

<b>Grilled Asparagus</b> E V	55
Smoked emulsion, toasted pumpkin seeds	

## DELIGHTFUL ADDITION

<b>Seasonal Black Truffles 5g</b> V	110
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## DESSERT

<b>Crème Caramel</b> E D	60
Orange, vanilla	

<b>64% Manjari Chocolate Tart</b> E D G V	65
Honeycomb, yoghurt sorbet, extra virgin olive oil	

<b>Mille-feuille</b> E D G V	70
Italian meringue, yuzu crèmeux, cream cheese, mango & bergamot gel	

<b>Knickerbocker Glory</b> E N D A	95
Mango sorbet, coconut, pistachios, crème diplomate	

<b>Apple Tarte Tatin (for 2)</b> E D G V	165
Caramel sauce, vanilla ice cream	

<b>Selection of Cheese</b> D G N V	165
Bleu d'Auvergne, Crèmeux de Bourgogne, Époisses, Mimolette, Sainte-Maure de Touraine, caramelised honey gel, walnut-apricot crouton	

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 nett in Malaysian Ringgit (MYR) and are  
inclusive of 6% Sales & Service Tax