

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

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

Kristal Caviar 30g E D G 750  
Fine herbs, crème fraîche, buckwheat blinis

MAINS

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

Pumpkin Tortellini E D G V N 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  
Served tableside

FROM THE LAND

A5 Japanese IGA Sirloin 150g 430

Hanwoo Sirloin BMS9 1++ 200g 580

Hanwoo Tenderloin BMS9 1++ 200g 620

TO SHARE ON THE BONE

Black Angus Porterhouse 100g 116

Black Angus T-Bone 100g 108

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.

SIDES

Pomme Purée D V 35

Koffmann Fries V 35

Creamy Spinach D V 35  
Spinach, milk, nutmeg, lemon zest

Grilled Broccolini E V 45  
Smoked emulsion, toasted pumpkin seeds

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  
Mussels, clams, saffron potato, kohlrabi, lemongrass velouté

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

Wagyu Sirloin 4/5 MBS 300g 320

Wagyu Tenderloin 6/7 MBS 200g 388

Wagyu Rib Eye 6/7 300g 450

Black Angus NY Strip 100g 98

Wagyu Tomahawk 6/7 MBS 100g 140  
Choice of 3 sides

Mac & Cheese E D G V 45

Truffle Shaving 5g V 120

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 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  
20 minutes preparation time

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

CHAMPAGNE & SPARKLING

Andreola Dirupo Prosecco Extra Dry 75 | 380  
Valdobbiadene Veneto, Italy

Nicolas Feuillatte Réserve Exclusive Brut 138 | 588  
Champagne, France

COCKTAILS

Barrel-Aged Negroni 75  
Tanqueray Gin, Mancino Rosso, Campari

Chili Margarita 80  
Jose Cuervo Tradicional, Cointreu, Chili Tincture, Fresh lime, Agave Nectar

Bailey’s Espresso Martini 85  
Ketel One Vodka, Kahlua, Bailey’s Irish Cream, Espresso

Salted Plum 69  
Peddlers Salted Plum Gin, Tonic Water, Orange

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.