

STARTERS

Chicken & Black Truffle Consommé ^E	65
Poached wings, potato, celery	
Lobster Bisque ^{SF D}	115
Boston Lobster, crème fraîche, Oscietra Caviar	
Classic Caesar Salad ^{ED G}	55
36-month aged Parmesan, anchovies, croutons	
Traditional Burrata ^{ND G V}	65
Broad beans, almonds, preserved lemon pesto	
Bone Marrow ^E	75
Beef tartare, fine herb salad, shaved truffle, quail egg	
Tuna ‘Otoro’ Carpaccio ^{ED G}	140
Oscietra caviar, basil, smoked avocado, horseradish	
Arnold Bennett Twice-baked Soufflé ^{ED G}	65
Smoked haddock, aged cheddar sauce, fine herb salad	
Seared Scallops ^{D SF}	135
Artichoke, cauliflower purée, pickled raisins, truffle, lobster vinaigrette	

CHILLED

Irish Oysters ^{SF}	^{1/2 dozen / 1 dozen} 125 / 220
Pomelo, salmon ikura, chilli vinaigrette	
Dressed Crab ^{D SF G}	135
Citrus emulsion, finger lime, fine herbs, Colombino olive oil, brioche	
Seafood Tower ^{ED SF}	^{petit / grand} 395 / 790
Fresh oysters, Boston Lobster, scallops buttermilk, dressed crab, prawns, tuna otoro	
Oscietra Prestige Caviar 30g ^{ED G}	650
Kristal Caviar 30g ^{ED 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}	95
200g Wagyu beef patty, tomato apple ketchup, sweet onion relish, gruyère cheese, multigrain bun, Koffmann fries	
Pumpkin Tortellini ^{ED G V}	120
Whipped ricotta, walnut, lemon, truffle	
Dukkah-spiced Texel Lamb ^{ED G}	180
Aubergine, romesco, black olive, rosemary jus	
Truffle Roast Chicken ^{D G}	120
Confit leg, fondant potato, celeriac purée, black garlic, jus gras	
Classic Beef Wellington ^{ED G}	280
Pomme purée, red wine jus, fine salad <i>Served tableside</i>	

FROM THE LAND

A5 Japanese IGA Sirloin 150g	430
Hanwoo Sirloin BMS9 1++ 200g	520
Hanwoo Tenderloin BMS9 1++ 200g	580
Wagyu Sirloin 4/5 MBS 300g	315
Wagyu Tenderloin 6/7 MBS 200g	320
Wagyu Rib Eye 6/7 300g	425

*42-day dry-aged beef, served with Café de Paris butter and Roscoff Onion. Cooked in our Jospier grill.
Choice of sauce: **Chimichurri, peppercorn, red wine jus, béarnaise, a selection of mustard***

SIDES

Pomme Purée ^{D V}	35
Koffmann Fries ^V	35
Creamy Spinach ^{D V}	35
Spinach, milk, nutmeg, lemon zest	
Grilled Broccolini ^{E V}	55
Smoked emulsion, toasted pumpkin seeds	

FROM THE SEA

Boston Lobster Thermidor ^{E D SF}	^{half / whole} 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	
Loch Duart Salmon Wellington (for 2) ^{A SF D E G}	310
Lobster & Scallop mousse, celeriac purée, sauce Américaine	

TO SHARE ON THE BONE

Black Angus Porterhouse 100g	80
Black Angus T-Bone 100g	70
Black Angus NY Strip 100g	60
Wagyu Tomahawk 6/7 MBS 100g	95
Mayura Station Full Blood Wagyu Rib Eye 9+ MBS 100g	145

Mac & Cheese ^{ED G V}	35
Mixed Salad ^V	35
Fine beans, heritage carrots, tomatoes, mustard vinaigrette	
Roasted Carrots ^D	45
Labneh, chilli oil, puffed buckwheat	
Australian Black Truffle Shaving 5g ^V	120

DESSERTS

Matcha Knickerbocker Glory ^{D G E}	65
Matcha ice cream, strawberries, white chocolate crumble, Earl Grey diplomat cream	
70% Valrhona Chocolate Soufflé ^{ED V}	65
Valrhona chocolate ice cream	
Apple Tarte Tatin (for 2) ^{ED G V}	120
Caramel sauce, vanilla ice cream <i>20 minutes preparation time</i>	
Blackberry Parfait ^V	65
Lemon mousse, blackberry sorbet, lemon balm	
Mille-feuille ^{ED G V}	65
Italian meringue, yuzu crémeux, cream cheese, mango & bergamot gel	

CHEESE

Brie de Meaux ^{D G NE}	65
Walnut, pickled grape, black truffle, kelulut honey, malt loaf	

CHAMPAGNE & SPARKLING ^{glass / bottle}

Andreola Dirupo Prosecco <i>Extra Dry</i>	75 / 380
Valdobbiadene Veneto, Italy	
Nicolas Feuillatte Réserve Exclusive <i>Brut</i>	138 / 588
Champagne, France	

COCKTAILS

Barrel-aged Negroni	60
Tanqueray Gin, Mancino Rosso, Campari	
Chili Margarita	55
Jose Cuervo Tradicional, Cointreau, chili tincture, fresh lime, agave nectar	
Bailey’s Espresso Martini	55
Ketel One Vodka, Kahlúa, Baileys Irish Cream, espresso	
Salted Plum	65
Peddlers Salted Plum Gin, tonic water, orange	