

CHAMPAGNE & SPARKLING		150ml	750ml
NV	Andreola Dirupo, Prosecco Extra Dry <i>Valdobbiadene Veneto, Italy</i>	70	335
NV	Nicolas Feuillatte, Réserve Exclusive Brut <i>Champagne, France</i>	110	495

WHITE		150ml	750ml
2021	Bodega Garzón, Reserva Albariño <i>Maldonado, Uruguay</i>	58	250
2021	Oyster Bay, Sauvignon Blanc <i>Marlborough, New Zealand</i>	60	275
2021	Santa Margherita, Pinot Grigio <i>Valdadige DOC Trentino-Alto Adige, Italy</i>	65	295
2019	Albert Bichot, Chardonnay <i>Chablis, France</i>	70	325

ROSÉ		150ml	750ml
2020	Château d'Esclans, Whispering Angel, Grenache Blend <i>Provence, France</i>	90	425

RED		150ml	750ml
2020	M.Chapoutier Bila-Haut, Syrah, Grenache, Carigan Roussillon, France	58	250
2020	La Posta Pizzella, Malbec <i>Mendoza, Argentina</i>	60	275
2021	Banfi Chianti Classico, Sangiovese Blend <i>Tuscany, Italy</i>	60	275
2019	Mantellassi Punton del Sorbo, Cabernet Sauvignon <i>Tuscany, Italy</i>	70	325
2019	Joseph Drouhin Côte de Beaune Village, Pinot Noir <i>Burgundy, France</i>	85	400
2010	Chateau de Lafont, Merlot Blend <i>Bergerac, France</i>	95	450

SWEET/ OFF-DRY		150ml	750ml
2020	Vietti Cascinetta, Moscato d'Asti <i>Piedmont, Italy</i>	58	250
2020	Dr. Loosen Bernkasteler Lay, Riesling Kabinett Mosel, Germany	65	295
2010	Château Suduiraut, Sémillon Sauvignon Blanc <i>Sauternes, France</i>	75ml 85	750ml 700

FORTIFIED		75ml	750ml
2015	Dow's Late-Bottled Vintage, Port <i>Douro, Portugal</i>	45	365
NV	Bodegas Valdespino El Candado, Sherry Pedro Ximénez, Jerez de la Frontera, Spain	50	400
NV	W. & J. Graham 10-Year-Old, Tawny Port <i>Douro, Portugal</i>	62	530

STARTERS

Heritage Tomatoes	D G V	85
Burrata, elderflower vinaigrette, baby sorrel, sourdough croutons		

Classic Caesar Salad	E D G	90
36-month aged Parmesan, anchovies, croutons		

Citrus-cured Salmon	D	95
Smoked yoghurt, kohlrabi, salmon roe		

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

Aged Beef Tartare	E G	130
Beef fillet, egg yolk confit, gherkin gel, game chips		

Seared Scallops	D SF	165
Cauliflower purée, Chanterelle mushrooms, pickled cauliflower, shellfish vinaigrette		

Lobster Bouillabaisse	D SF	198
Butter-poached lobster, compressed apple		

FROM THE SEA

CHILLED

Oysters	SF	½ Dozen	1 Dozen
Irish oysters, red wine mignonette		230	420

Seafood Tower	E D SF	790
Fresh oysters, Boston lobster, scallop ceviche, king crab legs, prawns, citrus-cured salmon		

Transmontanus Caviar 30g	E D G	550
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Oscietra Prestige Caviar 30g	E D G	650
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Kristal Caviar 30g	E D G	750
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MAINS

Tortellini	E D G V	125
Truffle, green peas, ricotta, asparagus, pickled shimeji		

Hell's Kitchen Burger	E D G	145
Angus beef 200g, roasted tomatoes, jalapeños aioli, avocado, mozzarella		

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

Lamb Loin	N D G	260
Jerusalem artichokes, globe artichoke purée, pine nuts, red wine jus		

Classic Beef Wellington	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

Angus Rib Eye 300g	280
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Sirloin MBS5 300g	280
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Wagyu Tenderloin Steak 200g	315
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A5 Japanese IGA Sirloin per 150g	450
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Tomahawk MBS7 1.5kg	1,499
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Choice of sauce:
Chimichurri, peppercom (D, G), red wine jus (D, G), béarnaise (E, D), a selection of mustard

Murray River Cod	E D G	185
Brown butter sabayon, salmon roe, chicken skin crumble		

Dover Sole Grenobloise	D G	285
Capers sauce, soft herbs, croutons, beurre noisette		

		Half	Whole
Boston Lobster Thermidor	E D SF	230	420
Bitter leaf salad			

SIDES

Koffmann Fries	V	30
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Pomme Purée	D V	40
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Char-grilled Broccolini	N D V	45
Smoked almonds, garlic lemon aioli, chili soy vinaigrette		

Classic Mac & Cheese	E D G V	50
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Butter-glazed Heritage Carrots	V	55
Honey saffron dressing		

DELIGHTFUL ADDITION

Seasonal Black Truffles 5g	V	85
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DESSERT

Strawberry Trifle	N E D G V	60
Strawberry purée, pistachio sponge, vanilla custard		

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

Bombe Alaska	E D V	65
Raspberry sorbet, dark chocolate gelato		

Mille-feuille	E D G V	70
Italian meringue, yuzu crémeux, cream cheese, mango & bergamot gel		

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

Selection of Cheese	D G N V	150
Bleu d'Auvergne, Cremeux 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

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