

STARTERS

Muscade Pumpkin Velouté D V	75
Cocoa Bean, girolle, truffle vinaigrette	
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	
Seafood Cocktail SF	95
Marie Rose sauce, pink grapefruit, smoked avocado	

Arnold Bennett Twice-baked Soufflé E D G	130
Smoked haddock, aged cheddar sauce, fine herb salad	

Seared Scallops D SF	135
Artichoke, cauliflower purée, pickled raisins, truffle, lobster vinaigrette	

CHILLED 1/2 dozen / 1 dozen

Oysters SF	230 / 380
Irish oysters, mignonette dressing	
Seafood Tower E D SF	980
Fresh oysters, Boston Lobster, scallops buttermilk, king crab legs, prawns, hamachi	
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, cheddar cheese, multigrain bun, Koffmann fries	
Lamb Rib Eye D	220
Apple crumble, vadouvan, black garlic endive	
Pumpkin Tortellini E D G V	120
Whipped ricotta, walnut, lemon, truffle	
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 <i>Served tableside</i>	

FROM THE LAND

A5 Japanese IGA Sirloin 150g	430
Hanwoo Sirloin BMS9 I++ 200g	580
Hanwoo Tenderloin BMS9 I++ 200g	620

TO SHARE ON THE BONE

Black Angus Porterhouse 100g	116
Black Angus T-Bone 100g	108

*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	
Green Salad V	35
Fine beans, heritage carrots, mustard vinaigrette	

FROM THE SEA

Boston Lobster Thermidor E D SF	188 / 370
Mixed leaf salad, lemon balm	
Black Cod D	215
Saffron fumet, tarragon, ratatouille, stuffed squash blossoms	
Seared Mediterranean Sea Bass SF D	220
Mussels, clams, saffron potato, kohlrabi, lemongrass velouté	
Grilled Miso Salmon SF D	160
Citrus dressing, fine herb salad	
Bronze Turkey Wellington E D G	280
Sunchoke, black garlic, jus gras	

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
Grilled Broccoli E V	45
Smoked emulsion, toasted pumpkin seeds	
Roasted Carrots D	55
Labneh, chilli oil, puffed buckwheat	
Truffle Shaving 5g V	120

DESSERTS

Strawberry Trifle N E D G V	62
Gariguetta strawberry purée, pistachio sponge, vanilla custard	
70% Valrhona Chocolate Soufflé E D V	75
Chocolate ice cream	
Apple Tarte Tatin (for 2) E D G V	165
Caramel sauce, vanilla ice cream <i>20 minutes preparation time</i>	
Blackberry Parfait V	70
Lemon mousse, blackberry sorbet, lemon balm	
Christmas Pudding E D G V A	75
Brandy anglaise, chestnut ice cream	

CHEESE

Tête de Moine D G N V	75
Pickled quince, walnut, truffle honey, malt loaf	

CHRISTMAS COCKTAILS

Christmas Chilled Mulled Wine	70
Bila-Haut, pineapple juice, cinnamon syrup, Martell VSOP Red Barrel, orange, clove	
Santa's Cooler D	72
Vodka, St. Germain, cranberry juice, simple syrup	
Christmas Peach	75
Tanqueray, peach liqueur, lime juice, cranberry, ginger ale	
Winter Mist D	78
White rum, Disaronno, white chocolate milk cinnamon, Valrhona white chocolate	

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 subject to prevailing taxes.