

STARTERS

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| 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 | |

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

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

CHILLED 1/2 dozen / 1 dozen

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| 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

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

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| Classic Beef Wellington E D G | 350 |
| Pomme purée, red wine jus, fine salad <i>Served tableside</i> | |

FROM THE LAND

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

TO SHARE ON THE BONE

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| 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 Jasper grill*

SIDES

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| 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

half / whole

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|---|-----------|
| 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 | |

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| 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 | |

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| 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

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| 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 | |
| Mille-feuille E D G V | 69 |
| Italian meringue, yuzu crémeux, cream cheese, mango & bergamot gel | |

CHEESE

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

COCKTAILS

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| Barrel-Aged Negroni | 75 |
| Tanqueray gin, mancino rosso, campari | |
| Chili Margarita | 80 |
| Jose cuervo tradicional, cointreau, chili tincture, fresh lime, agave nectar | |
| Mr Jack | 68 |
| Jackfruit infused pisco, mezcal, elderflower syrup, lemon, edible gold | |
| Green T | 68 |
| Hayman's gin, midori, lime, fever-tree indian tonic | |
| Angostura Sour | 80 |
| Amaro di angostura, woodford reserve bourbon, fresh lemon, egg white | |

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.