

STARTERS

Globe Artichoke Soup D V	70
Parmesan crisps	
Lobster Bisque SF D	95
Boston Lobster, Crème Fraîche, Oscietra Caviar	
Traditional Burrata N D G V	70
Broad beans, almonds, preserved lemon pesto	
Bone Marrow E	82
Beef tartar, fine herb salad, shaved truffle, quail egg	
Classic Caesar Salad E D G	90
36-month aged Parmesan, anchovies, croutons	
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	888
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	108
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	
Tortellini E D G V	115
Ricotta, asparagus, braised morels, wild garlic hollandaise sauce	
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

Wagyu Sirloin 4/5 MBS 300g	320
Wagyu Tenderloin 6/7 MBS 200g	388
A5 Japanese IGA Sirloin 150g	430
Wagyu Rib Eye 6/7 300g	450

*Chimichurri, peppercorn, red wine jus, béarnaise, a selection of mustard
42 days dry-aged beef served with Café de Paris butter and Roscoff Onion*

SIDES

Pomme Purée D V	35
Koffmann Fries V	35
Creamy Spinach D V	35
Spinach, milk, nutmeg, lemon zest	

FROM THE SEA

Boston Lobster Thermidor E D SF	188 / 370
Mixed leaf salad, lemon balm	
Grilled Miso Salmon D	115
Citrus dressing, fine herb salad	
Black Cod D	185
Saffron fumet, tarragon, ratatouille, stuffed squash blossoms	
Seared Mediterranean Sea Bass SF D	220
Mussels, clams, saffron potato, kohlrabi, lemongrass velouté	
Crispy Crab Cake & Oscietra Caviar E D G	160
Baby leaf salad, Poached egg, Hollandaise sauce	

half / whole

TO SHARE (ON THE BONE)

Porterhouse 100gr	116
T-Bone 100gr	108
NY Strip 100gr	98
Wagyu Tomahawk 6/7 MBS 100gr	140
Choice of 3 sides	

DESSERTS

Mille-feuille E D G V	60
Italian meringue, yuzu crémeux, cream cheese, mango & bergamot gel	
70% Valrhona Chocolate Soufflé E D V	69
Salted Caramel 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	
Strawberry Trifle N E D G V	72
Gariguetta strawberry purée, pistachio sponge, vanilla custard	

PLATEAU DE FROMAGE

Selection of Cheese D G N V	165
Bleu d'Auvergne, Crèmeux de Bourgogne, Époisses, Mimolette, Sainte-Maure de Touraine, caramelised honey gel, walnut-apricot crouton	

COCKTAILS

Mr. Jack D	68
Jackfruit infused Pisco, Mezcal, elderflower syrup, lemon, edible gold	
Piñata D	68
Jose Cuervo Tradicional, Campari, pineapple, lime	
Green T	68
Hayman's gin, Midori, lime, Fever-Tree Indian Tonic	
Limpid	72
Tanqueray gin, Lillet Blanc, St. Germain, home-made lavender syrup, lemon	
Soufflé Espresso Martini D	72
Ketel One, espresso, Caffè Borghetti, Lyre's coffee	

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.