

## STARTERS

<b>Globe Artichoke Soup</b> D V	70
Parmesan crisps	
<b>Lobster Bisque</b> SF D	115
Boston Lobster, Crème Fraîche, Oscietra Caviar	
<b>Traditional Burrata</b> N D G V	70
Broad beans, almonds, preserved lemon pesto	
<b>Bone Marrow</b> E	82
Beef tartar, fine herb salad, shaved truffle, quail egg	
<b>Classic Caesar Salad</b> E D G	90
36-month aged Parmesan, anchovies, croutons	
<b>Seafood Cocktail</b> SF	95
Marie Rose sauce, pink grapefruit, smoked avocado	

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

<b>Seared Scallops</b> D SF	135
Artichoke, cauliflower purée, pickled raisins, truffle, lobster vinaigrette	

## CHILLED 1/2 dozen / 1 dozen

<b>Oysters</b> SF	230 / 380
Irish oysters, mignonette dressing	
<b>Seafood Tower</b> E D SF	980
Fresh oysters, Boston Lobster, scallops, buttermilk, king crab legs, prawns, hamachi	
<b>Oscietra Prestige Caviar 30g</b> E D G	650
<b>Kristal Caviar 30g</b> E D G	750
Fine herbs, crème fraîche, buckwheat blinis	

## MAINS

<b>Bar &amp; Grill Burger</b> D G SE	118
200g Wagyu beef patty, tomato apple ketchup, sweet onion relish, cheddar cheese, multigrain bun, Koffmann fries	
<b>Lamb Rib Eye</b> D	220
Apple crumble, vadouvan, black garlic endive	
<b>Tortellini</b> E D G V	135
Ricotta, asparagus, braised morels, wild garlic hollandaise sauce	
<b>Truffle Roast Chicken</b> D G	195
Confit leg, fondant potato, celeriac purée, black garlic, jus gras	

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

## FROM THE LAND

<b>A5 Japanese IGA Sirloin 150g</b>	430
<b>Hanwoo Sirloin BMS9 I++ 200g</b>	580
<b>Hanwoo Tenderloin BMS9 I++ 200g</b>	620

## TO SHARE ON THE BONE

<b>Black Angus Porterhouse 100g</b>	116
<b>Black Angus T-Bone 100g</b>	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

<b>Pomme Purée</b> D V	35
<b>Koffmann Fries</b> V	35
<b>Creamy Spinach</b> D V	35
Spinach, milk, nutmeg, lemon zest	

## FROM THE SEA

half / whole

<b>Boston Lobster Thermidor</b> E D SF	188 / 370
Mixed leaf salad, lemon balm	
<b>Crispy Crab Cake &amp; Oscietra Caviar</b> E D G	160
Baby leaf salad, Poached egg, Hollandaise sauce	
<b>Black Cod</b> D	215
Saffron fumet, tarragon, ratatouille, stuffed squash blossoms	
<b>Seared Mediterranean Sea Bass</b> SF D	220
Mussels, clams, saffron potato, kohlrabi, lemongrass velouté	

<b>Salmon Wellington</b> SF D G	300
Organic Loch Duart Salmon, scallop & lobster mousse, whipped celeriac, Sauce Américaine	

<b>Wagyu Sirloin 4/5 MBS 300g</b>	320
<b>Wagyu Tenderloin 6/7 MBS 200g</b>	388
<b>Wagyu Rib Eye 6/7 300g</b>	450

<b>Black Angus NY Strip 100g</b>	98
<b>Wagyu Tomahawk 6/7 MBS 100g</b>	140
Choice of 3 sides	

## DESSERTS

<b>Strawberry Trifle</b> N E D G V	62
Gariguette strawberry purée, pistachio sponge, vanilla custard	
<b>Mille-feuille</b> E D G V	69
Italian meringue, yuzu crémeux, cream cheese, mango & bergamot gel	
<b>70% Valrhona Chocolate Soufflé</b> E D V	75
Salted caramel ice cream	

<b>Apple Tarte Tatin (for 2)</b> E D G V	165
Caramel sauce, vanilla ice cream <i>20 minutes preparation time</i>	

<b>Blackberry Parfait</b> V	70
Lemon mousse, blackberry sorbet, lemon balm	

## CHEESE

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

## COCKTAILS

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