

CHAMPAGNE & SPARKLING		150ml
NV	Andreola Dirupo, Prosecco Extra Dry <i>Valdobbiadene Veneto, Italy</i>	75
NV	Nicolas Feuillatte, Réserve Exclusive Brut <i>Champagne, France</i>	130
WHITE		150ml
2021	Bodega Garzón, Reserva Albariño <i>Maldonado, Uruguay</i>	58
2020	Albert Bichot, Chardonnay <i>Chablis, France</i>	70
ROSÉ		150ml
2021	Château d'Esclans, Whispering Angel, Grenache Blend <i>Provence, France</i>	90
RED		150ml
2021	M.Chapoutier Bila-Haut, Syrah, Grenache, Carigan <i>Roussillon, France</i>	58
2020	Domaine Olivier Gard, Bourgogne, Pinot Noir <i>Burgundy, France</i>	65
2010	Chateau de Lafont, Merlot Blend <i>Bergerac, France</i>	110
COCKTAILS		
OMLG	Tanqueray Gin, Chambord, Fresh Lime, Home-made Lavender Syrup, Egg White	70
BARREL-AGED NEGRONI	Tanqueray Gin, Mancino Rosso, Campari	75
BAR & GRILL ZERO PROOF		
STRAWBERRY G&T	Ginzero Strawberry, Fever-Tree Refreshingly Light Tonic	35
JUST A SPRITZ!	Italian Spritz, Non-Alcoholic Prosecco, Soda Water	40
HOME-MADE ICED TEA & LEMONADES		
TROPICAL SUNSET	Jasmine, Fresh Passion Fruit, Home-made Basil Syrup	25
MELON PUNCH	Fresh Watermelon, Home-made Basil Syrup, Fresh Lime, Soda	25

STARTERS

Tomato Gazpacho ^{EDG}	65
Grissini, Demi-sec tomatoes	
Heritage Tomatoes ^{DGV}	80
Burrata, elderflower vinaigrette, baby sorrel	
Hamachi ^A	85
Radish, Tomato Ponzu	
Classic Caesar Salad ^{EDG}	90
36-month aged Parmesan, anchovies, croutons	
Chicken & Duck Liver Parfait ^{EDGA}	100
Blackberry, sherry, grape chutney, brioche toast	
Aged Beef Tartare ^{EG}	125
Beef fillet, egg yolk confit, gherkin gel, pickled shallots, game chips	

Arnold Bennett Twice-baked Soufflé ^{EDG}	130
Smoked haddock, aged cheddar sauce, fine herb salad	

Seared Scallops ^{DSF}	135
Artichoke, cauliflower puree, pickled raisins, truffle, lobster vinaigrette	

FROM THE SEA

CHILLED

Oysters ^{SF}	½ Dozen	1 Dozen
Irish oysters, red wine mignonette	230	420
Seafood Tower ^{EDSFA}	888	
Fresh oysters, Boston lobster, scallop buttermilk, king crab legs, prawns, hamachi		

Transmontanus Caviar 30g ^{EDG}	550
Oscietra Prestige Caviar 30g ^{EDG}	650
Kristal Caviar 30g ^{EDG}	750

MAINS

Tortellini ^{EDG}	100
Ricotta, asparagus, braised morels, wild garlic hollandaise sauce	
Duo of Lamb saddle ^D	188
Aubergine, smoked sheep yoghurt, peas, black olives	
Traditional Sunday Roast ^{EDG}	220
Sirloin of Angus Beef, porcini rub, Yorkshire pudding, spinach puree, butter-roasted potatoes, heritage carrots and broccolini	
Classic Beef Wellington ^{EDG}	290
Pomme purée, red wine jus, fine salad <i>Served tableside</i>	
Angus Beef Chateaubriand 600g ^{DA}	410
Bone marrow, pink peppercorn sauce	

FROM OUR CHARCOAL GRILL

*42 days dry-aged beef served with Café de Paris butter
and Roscoff Onion*

Wagyu Sirloin 4/5 MBS 300g	320
Wagyu Tenderloin 6/7 MBS 200g	388
A5 Japanese IGA Sirloin per 150g	430
Wagyu Rib Eye 6/7 300g	450
Wagyu Tomahawk 6/7 MBS 1.5kg	1,988
Choice of 3 sides	

Choice of sauce:
*Chimichurri, peppercorn (D, G), red wine jus (D, G),
béarnaise (E, D), a selection of mustard*

Cod with Smoked Eel ^D	180
Edamame, courgette	
Pan-Seared Halibut ^{DA}	220
Seaweed, champagne, Oscietra caviar	

	Half	Whole
Boston Lobster Thermidor ^{EDSF}	188	370
Mix leaf salad with lemon balm		

SIDES

Koffman Fries ^V	35
Classic Mac & Cheese ^{EDGV}	40
Pomme Purée ^{DV}	45
Oven Roasted Carrot ^D	55
Labneh, chilli oil, puffed buckwheat	
Creamed Spinach ^{DV}	55
Char-grilled Broccolini ^{EV}	60
Smoked emulsion, toasted pumpkin seeds	

DELIGHTFUL ADDITION

Seasonal Black Truffles 5g ^V	110
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DESSERT

Strawberry Trifle ^{NEDV}	60
Strawberry puree, pistachio sponge, vanilla custard	
Bombe Alaska ^{EDV}	65
Raspberry sorbet, dark chocolate gelato	
Souffle ^{ED}	70
Passion fruit, yuzu, coconut ice cream	
64% Manjari Chocolate Tart ^{EDGV}	70
Honeycomb, yoghurt sorbet, extra virgin olive oil	
Mille-feuille ^{EDGV}	75
Italian meringue, yuzu crémeux, cream cheese, mango & bergamot gel	

Apple Tarte Tatin (for 2) ^{EDGV}	165
Caramel sauce, vanilla ice cream <i>20 minutes preparation time</i>	
Selection of Cheese ^{DGNV}	165
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 A Alcohol

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