

APPETISERS

Cauliflower panna cotta ** 145

Cauliflower, Oscietra caviar, capers

Crab 98

Locale mud crab, kombu jelly, rice paper sesame tuile, calamansi

Eggs 54

Soft scrambled eggs, cèpes, bread stick, parmesan foam

Homemade foie gras terrine 120

Kumquats, ginger bread tuile, citrus gel

Langoustine ** 180

Blood orange dressing, grapefruit, sesame oil

Michel and Sébastien Bras' Signature 'Gargouillou' 89

Young vegetables, herbs and sprouted seeds, chicken jus

Scallops ** 145

Hokkaido scallops, fennel salad and pomelo

SOUPS

Chicken consommé 85

Mushroom ravioli, black truffle oil, spring onion

Cucumber & coconut gazpacho 68

Chilled cucumber gazpacho, coconut milk, peppermint

 Contains Nuts  Vegetarian

**** Surchage may apply**

All prices are in Malaysian Ringgit and are subject to 10% service charge

MAINS

Black cod 180

Poached in olive oil, onion cream, pickled cucumber, seaweed sauce

Chicken 155

Organic chicken breast, black trumpet, corn purée

Duck 160

Ipoh duck, honey glazed turnip, mandarin

Lamb 195

Lamb loin, ricotta cheese, peas, natural jus

Lobster 255

Variety of vegetables, bisque emulsion, hazelnut oil, tarragon

Risotto 98

Asparagus, parmesan cheese, lemon zest

Sea bass 175

Celery root purée, coconut, ginger, lime butter sauce

Seasonal squash 98

Roasted squash, zucchini, curry crumble, feta cheese

Sher wagyu striploin steak, marble score 6 265

Shallots, polenta, shiitake mushrooms

This beef doesn't benefit from cooking above medium rare

 Contains Nuts  Vegetarian

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