

## Appetisers

**Shellfish Consommé** 66

Scented with kaffir lime, lobster tortellini's

**Mussel and Saffron Velouté**  68

Lightly spiced broth finished with cream

**Green Gazpacho**  54

Garden herbs, croutons, EV olive oil

**Seared Sea Scallops**  110

Grilled asparagus, air-dried cured beef, Catalonian pesto, pickled mustard seed

**Risotto**   69

Arborio rice, assorted mushrooms, mascarpone, pecorino cheese, citrus gremolata

\* Dairy free risotto can be prepared upon request 

**Crustacean Cocktail**  78

Prawns, crab, scallop, apple, cantaloupe, sauce Marie Rose

**Grilled Squid**  72

Marinated cherry and pear drop tomatoes, limoncello, preserved lemon dressing

**Seafood Risotto Milanese**  110

White wine, saffron, spring onions, parmesan cheese, orange zest



Contains Nuts



Gluten Free



Vegan



Vegetarian

Please inform us if you have any specific dietary needs.

## Raw And Cured

<b>Burrata and Heirloom Tomatoes</b>	 	72
Basil infused olive oil, sumac, pine nuts, golden raisins		
<b>Lettuce Heart Salad</b>	  	50
Selected tomatoes, avocado, almond puree, super seeds, champagne vinegar dressing		
<b>Shucked Oysters</b>		
Served with Asian mignonette, tobiko, lime		
3 pieces		86
6 pieces **		169
<b>Signature Ceviche</b>		84
Chef selection of white fish marinated in citrus, mild chilli pepper, red onion, charred cornlets		
<b>Yellow Fin Tuna</b>		89
Avocado crème, ruby watermelon, yuzu-ponzu dressing		
<b>Black Angus Beef Carpaccio</b>		92
Thinly sliced raw fillet of beef, semi-dried tomatoes, aged parmesan, EV olive oil		

 Contains Nuts  Gluten Free  Vegan  Vegetarian

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\*\* Surcharge may apply

All prices are in Malaysian Ringgit and are subject to 10% service charge.  
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## From the Grill

Rubbed with EV olive oil, sea salt, Sarawak black pepper

### Hand-Selected Fish

Sourced locally whenever possible, served whole or filleted

<b>Today's market catch</b> (subject to availability) **		per 100 grams MP
<b>Whole grouper / snapper</b> **	400 - 550 grams	per 100 grams MP
<b>Fish fillet cooked on the skin</b>	200 grams	175
<b>Butterfly jumbo prawns</b> (3 pieces)	220 - 250 grams	185

## From the Tank

Live Andaman lobster served in the shell \*\* 600 - 800 grams per 100 grams MP

### Prime Cut Meats and Poultry

<b>Spiced Spatchcock</b>	400 - 500 grams	145
<b>Australian pasture-fed lamb rack</b> (served pink)		195
<b>Black Angus grain-fed sirloin steak</b>	200 grams	195
<b>Black Angus fillet steak</b>	200 grams	205
<b>Premium Sher Wagyu sirloin steak marble score 6</b> **	200 grams	255

\* This beef doesn't benefit from cooking above medium rare

### Grilled dishes include your choice of sauce and one side dish:

#### Side Dishes

- Mixed salad greens, palm sugar dressing
- Mixed tomato, red onion salad
- Green vegetables, olive oil, lemon juice
- Wok-fried island vegetables
- Steak house fries, house made spicy ketchup
- Hand cut chips, truffle oil, parmesan
- Mash potatoes
- Truffle mashed potatoes
- Steamed jasmine rice, crispy shallots

#### Sauces

- Riviera : EV olive oil, tomatoes, black olives
- Salsa verde
- Horseradish mayonnaise
- Sparkling wine, parsley butter
- Cabernet red wine demi-glace
- Sarawak peppercorn
- French or English Mustard
- British mint sauce



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