

À LA CARTE

LIGHT BITES

FRESHLY SHUCKED OYSTERS Please Inquire for Availability Naked, Ponzu or Cheese Baked		TAPAS PLATE (For 2 Person) Beef Bresaola, Turkey Chorizo, Marinated Olives, Turkey Salchichon, Boquerones, Sweet Peppers	95
CHARTREUSE MARINATED SARDINES Sourdough, Black olive Tapenade, Red Pepper Coulis	40	OYSTER CRACKERS Smoked Mackerel Mousse, Wild Salmon Roe	45
BROILED CARABINERO PRAWN Homemade Tagliatelle, Yuzu Kosho Butter	90	SEAFOOD CROQUETTES Yuzu Gel	35
GRILLED WAGYU STRIPLOIN (100GM) French Bean, Potato Confit, Kizami Wasabi	90	SIZZLING CHILI PRAWNS	35
FOIE GRAS PÂTE Brioche, Truffle Honey, Quince Gel, Shallot Confiture	65	FOREST MUSHROOM SOUP Truffle Emulsion, Sourdough Croutons	40

SMALL PLATES

MARINATED KING CRAB Avocado, Momotaro Tomato Salsa, Calamansi-Basil Sorbet	75	BELGIUM MUSSEL POT White Wine, Herb Butter	55
GRILLED SPANISH OCTOPUS Jumbo Green Asparagus, Bumbu Bali, Freeze Dried Viola	60	ESCARGOTS PETIT GRIS & FROG LEGS Porcini Mushroom, Tomato, Garlic-Herbs Butter	60
SEARED HOKKAIDO SCALLOPS Homemade Tagliatelle, Cod Roe Butter	85	DUCK CONFIT PAPPARDELLE Portobello Mushroom, Salsa Tartufata, Pecorino	50
OSCIETRE PRESTIGE CAVIAR (30GM) Scrambled Organic Egg, Smoked Eel, Trout Tartare	350	SEAFOOD RISOTTO Butternut Squash, Sea Prawns, Hokkaido Scallop	50
DUTCH LANGOUSTINE Spiced Tomato Compote, Brown Shrimp Emulsion, Soft Shell Crab Crumble	95	WAGYU BEEF CARPACCIO Smoked Eel Sorbet, Umami Consommé, White Sturgeon Caviar	95

MAINS FROM THE SEA

GRILLED SPANISH TURBOT Sautéed Baby Spinach, Lobster Béarnaise, Bouillabaisse Puree	120	PETUNA OCEAN TROUT Leek Fondue, Mussels, Momotaro Tomato, Brown Shrimp Beurre Blanc	85
SEARED NEW ZEALAND ORANGE ROUGHY Smoked Peanut Glaze, Kohlrabi, Baby Spinach, Beurre Blanc	85	SEA BASS IN SALT CRUST Aubergine, Fennel, Tomato, Olive, Anchovy	120
CAPELLINI AGLIO OLIO OR MARINARA Wild Sea King Prawns	70		

MAINS FROM THE LAND

DUCK CONFIT + SAUSAGE + FOIE GRAS Baby Vegetables, Duck Consommé	75	GRILLED GRASS FED BEEF RIBEYE Cameron Vegetable Medley, Sarawak Black Pepper Sauce	85
HAZELNUT & PARMESAN CRUSTED LAMB TENDERLOIN Celery Root Puree, Green Asparagus, Braised Lamb Leg Cannelloni	85	GRAIN FED BEEF TENDERLOIN Roasted Sunchoke Puree, Grilled Vegetables, Red Wine Sauce	120
GRILLED IBERICO LAMB RIBS Roasted Red Potato, Chard Vegetables, Rosemary Sauce	95	WAGYU PLATTER Roasted Bone Marrow, Grilled Striploin, Braised Cheek	195
WAGYU STRIPLOIN Mushroom Tapenade, Grilled Vegetables, Red Wine Sauce	195		

SIDES

BELGIAN FRIES Truffle Mayonnaise, Andalouse	15	ROASTED BRUSSELS SPROUTS Beef Bacon, Walnut	25
POTATO MASH 'SOLEIL' French Butter, Chives	15	SAUTEED MUSHROOMS Garlic Butter, Tarragon	20
CAMERON HIGHLAND MIXED SALAD Homemade Pickles, Vine Ripened Tomato, Citrus Dressing	20	GLAZED FRENCH BEANS Crispy Shallot	25
SEARED FOIE GRAS (70GM)	60		

SIGNATURE MENU

3-COURSE SET MENU

RM 165 Per Person

CHEF'S AMUSE BOUCHE

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DUCK CONFIT PAPPARDELLE

Portobello Mushroom, Salsa Tartufata, Pecorino

Or

MARINATED DUTCH BROWN SHRIMP

Avocado, Momotaro Tomato Salsa, Calamansi-Basil Sorbet

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SEARED NEW ZEALAND ORANGE ROUGHY

Smoked Peanut Glaze, Kohlrabi, Baby Spinach,
Beurre Blanc

Or

STANBROKE WAGYU RUMP

Jerusalem Artichoke, Balsamic Cipolline Onion, Wild Rocket

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CHOICE OF DESSERT

(From Our Dessert Menu, Priced at RM30 Only)

## DEGUSTATION MENU

7-COURSE TASTING MENU  
(Minimum 2 Pax)

RM 395 Per Person

SIGNATURE OYSTER CRACKER

Smoked Mackerel Mousse, Wild Salmon Roe

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WAGYU BEEF CARPACCIO

Smoked Eel Sorbet, Umami Consommé,
White Sturgeon Caviar

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LANGOUSTINE

Bumbu Bali, Brown Shrimp, Green Asparagus,  
Soft Shell Crab Crumble

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GRILLED SPANISH TURBOT

Baby Spinach, Lobster Béarnaise, Bouillabaisse Puree

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IBERICO LAMB RACK

Celeriac, Cepes Mushroom, Black Garlic

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ARTISAN CHEESE

Fruit Chutney, Mixed Nuts

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CHERRIES

Valrhona Jivara, Raspberry, Pumpernickle

## CHEF TABLE

RM 450 Per Person

A 10 Course tasting menu specially created  
for your entire table by Chef Evert Onderbeke.

Using the finest, freshest and seasonal ingredients  
for a truly gastronomic adventure.