

A LA CARTE MENU

LIGHT BITES

PREMIUM IRISH OYSTERS (3PCS) Naked, Ponzu or Baked	55	KOREAN FRIED CHICKEN WINGS Gochujang Chili Sauce	30
BELGIAN BROWN SHRIMP CROQUETTE Crispy Parsley, Citrus Gel	35	MIXED SPANISH OLIVES	35
TAPAS PLATE (For 2 Person) Beef Bresaola, Duck Ham, Marinated Olives, Turkey Salchichon, Boquerones, Sweet Peppers	95	TERENGGANU KEROPOK LEKOR Homemade Pencicah Sauce	15

SMALL PLATES

YELLOWTAIL KINGFISH & SPENCER GULF PRAWNS CEVICHE Pomelo, Avocado, Nutmeg Asam Boi Granita	55	EL BULLI INSPIRED TORTILLA Caramelised Sweet Onion, Pahang Organic Egg, Potato-Truffle Espuma	45
GRILLED SPANISH OCTOPUS Bumbu Bali Coulis, Grilled Artichoke, Bottarga	55	DUCK CONFIT PAPPARDELLE (Weekly Market Price) Porcini, Black Winter Truffle, Aged Parmigiano Reggiano	55
SEARED HOKKAIDO SCALLOPS Homemade Tagliatelle, Cod Roe Butter	85	PAN FRIED FOIE GRAS Quince Gel, Grape Juice Reduction	65
JAPANESE SWEET SHRIMP SASHIMI Yuzu Gel, Miso Cremeux, Momotaro Tomato	75	ESCARGOTS PETIT GRIS & FROG LEGS Porcini Mushroom, Tomato, Garlic-Herbs Butter	60
BELGIUM MUSSEL POT White Wine, Herb Butter	50	PORTOBELLO MUSHROOM SOUP Crispy Shallot, Basil Oil	35
MARINATED GOATCHEESE Herbs Salad, Caramelised Fig, Savoury Macaron, Basil Ice Cream	35	BEEF TENDERLOIN TARTARE Fermented Black Beans, Keropok Kulit, Piquillo Pepper Sorbet	55

MAINS

FISH & SEAFOOD

GRILLED SPANISH TURBOT Sautéed Baby Spinach, Lobster Béarnaise, Bouillabaisse Puree	120	SLOW COOKED NORWEGIAN COD Mussels, Cockles, Brown Shrimp, Leek Fondue, Crab Emulsion	85
TEMPEH CRUSTED AUSTRALIAN BARRAMUNDI Prawn Dashi, Prawn Dumplings, Baby Vegetables	90	SALT BAKED NORTH SEA SEA BASS Aubergine, Fennel, Tomato, Olive, Anchovy	120
WILD FRENCH DOVER SOLE À LA MEUNIÈRE Spring Onion, Mushroom-Brown Shrimp Duxelle, Crushed Desiree Potato	190	WILD CAUGHT SEA KING PRAWNS Angelhair Aglio Olio, Basil Oil	65

MEAT & POULTRY

DUCK CONFIT + SAUSAGE + FOIE GRAS Baby Vegetables, Duck Consommé	75	ROASTED SPRING CHICKEN Rendang Spices, Grilled Green Asparagus, Chicken Jus	55
WAGYU BEEF PLATTER Roasted Bone Marrow, Grilled Striploin, Braised Cheek, Red Wine Sauce, Kizami Wasabi	195	LAMB 3 WAYS Apple-Honey Glazed Ribs, Grilled Tenderloin, Braised Shank, Black Garlic & Onion Puree, Balinese Corn Salsa, Kale Cannelloni	110
PREMIUM GRASS-FEED BEEF TENDERLOIN Roasted Sunchoke Puree, Grilled baby Vegetables, Long Pepper Sauce	185	GRILLED IBERICO LAMB RIBS Roasted Australian Leek, Anchovy Butter, Desiree Potato Fondant	95
ABERDEEN ANGUS ON THE BONE Please Inquire for Size Availability	60/100gm	DUTCH VEAL RACK Please Inquire for Size Availability	65/100gm

SIDES

BELGIAN FRIES Mayonnaise, Andalouse Sauce	15	ROASTED BRUSSELS SPROUTS Beef Bacon, Walnut	25
RUSSET POTATO MASH Salted Raw Butter, Chives	15	SAUTEED MUSHROOMS Garlic Butter, Tarragon	20
CAMERON HIGHLAND MIXED SALAD Homemade Pickles, Vine Ripened Tomato, Citrus Dressing	20	HONEY GLAZED BABY CARROTS Garlic Chips	25
HOMEMADE TRADITIONAL KIMCHI	15		

SIGNATURE SET

CHEF'S AMUSE BOUCHE

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YELLOWTAIL KINGFISH &  
SPENCER GULF PRAWNS CEVICHE  
Pomelo, Avocado, Nutmeg Asam Boi Granita

Or

BLACK ANGUS CHEEK RISOTTO  
Portobello Mushroom, Taleggio Cheese

Or

BELGIAN MUSSEL POT  
White Wine, Herbs Butter

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SLOW COOKED LAMB EYE OF SHORTLOIN
Roasted Leek, Grilled Cévennes Onion,
Celery Root Puree, Braised Lamb Shank Cannelloni

Or

TEMPEH CRUSTED AUSTRALIAN BARRAMUNDI
Prawn Dashi, Prawn Dumplings, Baby Vegetables

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### CHOICE OF DESSERT

PETIT FOURS

RM 175 Per Person

## DEGUSTATION MENU

### CHEF'S AMUSE BOUCHE

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JAPANESE SWEET SHRIMP SASHIMI
Yuzu Gel, Miso cremeux, Momotaro Tomato

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SEARED HOKKAIDO SCALLOP & FOIE GRAS  
Butternut Squash, Chili Jam

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SLOW COOKED ORGANIC EGG
Potato Parmesa Emulsion, Baby Spinach,
Perigord Black Winter Truffles

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GRILLED SPANISH TURBOT  
Green Asparagus, Lobster Bearnaise, Bouillabaisse Puree

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GRILLED WAGYTU STRIPLOIN
Young Carrot, Cevennes Onion, Potato Gratin,
Red Wine Sauce

Or

SLOW COOKED GUINEA FOWL
Roasted Australian Leek, Anchovy Butter,
Desiree Potato Fondant

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BORDIER ARTISAN CHEESE

Or

### PRE DESSERT

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BLACKL FOREST MOUSSE
Dark Chocolate Textures, Pistachio Sponge,
Salted Caramel Ice Cream

RM 300 Per Person

CHEF'S TABLE

RM 350 Per Person

A 10 Course Tasting Menu Specially Customized
For You By Chef Evert Onderbeke, Using The Finest, Freshest,
and Seasonal Ingredients for a Truly Gastronomic Adventure