

A'LA CARTE MENU

LIGHT BITES

FRESH OYSTERS Please Inquire for Availability Naked, Ponzu or Baked		TAPAS PLATE (For 2 Person) Beef Bresaola, Turkey Chorizo, Marinated Olives, Turkey Salchichon, Boquerones, Sweet Peppers	95
BELGIAN BROWN SHRIMP CROQUETTE Crispy Parsley, Citrus Gel	35	MIXED SPANISH OLIVES	35
KOREAN FRIED CHICKEN WINGS Gochujang Chili Sauce	30	TERENGGANU KEROPOK LEKOR Homemade Pencicah Sauce	10

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 Porcini, Truffle Cream Sauce, Aged Parmigiano Reggiano	45
SEARED HOKKAIDO SCALLOPS Homemade Tagliatelle, Cod Roe Butter	85	PAN FRIED FOIE GRAS Quince Gel, Balsamic-Blueberry 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 Sourdough, Black Bean Cremeux, Foie Gras Ganache	55

MAINS

FISH & SEAFOOD

GRILLED SPANISH TURBOT Sautéed Baby Spinach, Lobster Béarnaise, Bouillabaisse Puree	120	SLOW COOKED SKREI 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
BLACK ANGUS BEEF TENDERLOIN Roasted Sunchoke Puree, Grilled baby Vegetables, Long Pepper Sauce	120	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

ADD ON SEARED FOIE GRAS (70GM) RM60

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		

All prices are subject to 10% service Charge & 6% SST applies to the total bill amount

DESSERTS

SIGNATURE PANDAN CREPE Caramelised Banana, Gula Melaka, Coconut Sorbet	30
KHALUA TIRAMISU Speculoos parfait, Espresso-Hazelnut Cremeux	30
CALLEBAUT TRIPLE CHOCOLATE Mousse, Sabayon, Ice Cream	30
ALL ABOUT BERRIES Cassis & Raspberry Mousse, Strawberry Cremeux, Mixed Berry Sorbet, Yoghurt - White Chocolate Rocks	30
CARROT & ORANGE Layers & Textures, Cheese Cake, Fig Gel	30
FRUIT TART Frangipane, Creme Patisserie, Organic Vanilla Ice Cream	30
BORDIER ARTISAN CHEESE Fruit Chutney, Mixed Nuts	55
PLANET SOLEIL (3 to 5 Person) Sharing Dessert Platter Beautifully Plated on Your Table by Our Pastry Chef	150

ICE-CREAM (RM 9 Per Scoop)

Durian Cinnamon Vanilla Baileys Berry & Mascarpone	Olive Oil Callebaut Chocolate Straciatella Cookies & Cream Praline	Gingerbread Salted Caramel Speculoos Coffee Smoked Banana
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SORBET (RM 9 Per Scoop)

Passionfruit Mango Dragonfruit & Tamarind Calamansi & Mint Yuzu	Basil Mix Berry Beetroot Blackberry	Blackcurrant Coconut Yoghurt Strawberry
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ILLY COFFEE

SINGLE ESPRESSO	9
DOUBLE ESPRESSO	10
LONG BLACK	13
FLAT WHITE	15
CAFÉ LATTE	15
CAPPUCCINO	15
MACCHIATO	10
PICCOLO	10

DAMMANN FRÈRES TEA

ENGLISH BREAKFAST	9
EARL GREY	9
DARJEELING	9
PEPPERMINT	9
GREEN TEA	9
CAMOMILLE	9

DIGESTIF

LABERDOLIVE, BAS ARMAGNAC 1986	45
COURVOISIER XO	55
COURVOISIER VSOP	38
LOUIS XIII	650
REMY MARTIN XO	55
REMY MARTIN CLUB	40
REMY MARTIN VSOP	35
LANDREAU TRES VIEUX, GRAMOLE CHAMPAGNE	45

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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 Parmesan Emulsion, Baby Spinach,
Black Winter Truffle

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GRILLED SPANISH TURBOT  
Green Asparagus, Lobster Bearnaise,  
Bouillabaisse Puree

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GRILLED WAGYU STRIPLOIN
Young Carrot, Cévennes Onion, Potato Gratin,
Red Wine Sauce

Or

ROASTED RACK OF LAMB
Celery Root Puree, Roasted Leeks,
Desiree Potato Fondant

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BORDIER ARTISAN CHEESE  
Fruit Chutney, Mixed Nuts

Or

#### PRE DESSERT

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ALL ABOUT BERRIES

Cassis & Raspberry Mousse, Strawberry Cremeux,
Mix Berry Sorbet, Yoghurt-White Chocolate Rocks

PETIT FOURS

RM 300 Per Person

CHEF TABLE

RM 350 Per Person

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

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