

Starters

<i>Marinated King Crab</i> <i>With Avocado, Momotaro Tomato Salsa, Calamansi-Basil Sorbet</i>	RM80
<i>Foie Gras Pâté</i> <i>Brioche, Quince Gel, Violet Fig & Raspberry Jam</i>	RM70
<i>Seared Hokkaido Scallops</i> <i>Homemade Tagliatelle, Mentaiko Butter</i>	RM85
<i>Grilled Spanish Octopus</i> <i>Bumbu Bali, Potato Mousseline, Olive & Almond Vinaigrette</i>	RM65
<i>Forest Mushroom Soup</i> <i>Truffle Emulsion, Sourdough Croutons</i>	RM40
<i>Escargots Petit Gris & Frog Legs</i> <i>Porcini Mushroom, Tomato, Garlic-Herbs Butter</i>	RM65
<i>Broiled Carabinero Prawn</i> <i>Seafood Risotto, Butternut Squash, Yuzu Kosho Butter</i>	RM95
<i>Tapas Plate (For 2 Person)</i> <i>Beef Bresaola Turkey Chorizo, Turkey Salchichon, Boquerones, Sweet Peppers</i>	RM95
<i>Duck Confit Pappardele</i> <i>Portobello Mushroom, Salsa Tartufata, Pecorino</i>	RM50
<i>Seafood Croquettes</i> <i>Citrus Gel</i>	RM35

Mains

From The Sea

<i>Seared New Zealand Orange Roughy</i> <i>Sautéed Baby Spinach, Lemon Beurre Blanc, Smoked Peanut Glaze</i>	RM95
<i>Grilled Irish Skate Wing (500gm)</i> <i>Mediterranean Salad, Potato Mash, Caper Butter Sauce</i>	RM165
<i>Capellini Aglio Olio or Marinara</i> <i>Wild Sea King Prawns</i>	RM70
<i>Slow Cooked Coral Trout</i> <i>Leek Fondue, Lobster Emulsion, Brown Shrimp</i>	RM85

From The Land

From The Grill:

<i>Goulburn Valley Beef Ribeye</i>	RM80
<i>Black Angus Beef Tenderloin</i>	RM130
<i>Stanbroke Wagyu Striploin</i>	RM185
<i>Iberico Lamb Ribs</i>	RM90
<i>Iberico Lamb Rack</i>	RM150
<i>Sanchoku Wagyu Burger</i>	RM45
<i>Choice Of : Sarawak Black Pepper Sauce, Red Wine Sauce, Béarnaise, Kizami Wasabi</i>	
<i>Duck Confit + Sausage + Foie Gras</i> <i>Baby Vegetables, Duck Consommé</i>	RM75
<i>Hazelnut & Parmesan Crusted Lamb Eye Of Short Loin</i> <i>Topinambour Puree, Grilled Vegetables, Braised Lamb Shank Cannelloni</i>	RM90
<i>Slow Cooked Spring Chicken</i> <i>Honey-Mustard Glaze, Miso Vegetables, Chicken Jus</i>	RM45

Sides

<i>Belgian Fries, Truffle mayonnaise, Andalouse</i>	RM15	<i>Sautéed Mushrooms, Garlic Butter, Tarragon</i>	RM20
<i>Potato Mash 'Soleil', French Butter, Chives</i>	RM15	<i>Glazed French Beans, Crispy Shallot</i>	RM25
<i>Cameron Highland Mixed Salad</i> <i>Homemade Pickles, Vine Ripened Tomato, Citrus Dressing</i>	RM20	<i>Seared Foie Gras (70 gm)</i>	RM65

Signature Set

Starters

Grilled Spanish Octopus
Bumbu Bali, Potato Mousseline, Olive & Almond Vinaigrette

Or

Duck Confit Pappardelle
Portobello Mushroom, Salsa tartufata, Pecorino

Mains

Coral Trout
Leek Fondue, Lobster Emulsion, Brown Shrimp

Or

Grilled Beef Ribeye
Choice Of :
Sarawak Black Pepper Sauce, Red Wine Sauce, Béarnaise, Kizami Wasabi

Dessert

Choose Your Preferred Dessert From Below
Priced at RM 30

RM 160

Desserts

Signature Pandan Crepe RM30
Caramelised Banana, Gula Melaka, Coconut Sorbet

All About Berries RM30
Cassis & Raspberry Mousse, Strawberry Cremeux, Mixed Berries Sorbet, Yoghurt & White Chocolate Rocks

Kahlua Tiramisu RM30
Speculoos Parfait, Espresso Cremeux

Dark Chocolate & Foie Gras RM48
Semai 70% Dark Chocolate Mousse, Foie Gras, Chestnut Ice Cream, Pear Compote, Mascarpone Donut, Frangelico Coffee Sauce

Choice Of Ice Cream & Sorbet (Per Scoop) RM9

Ice Cream : *Callebaut Chocolate, Organic Vanilla, Salted Caramel, Strawberry & Cream, Coffee, Lemon, Praline, Speculoos, Smoked Banana, Gingerbread Durian*

Sorbet : *Passionfruit, Mixed Berries, Coconut, Soursop, Calamansi & Mint, Beetroot, Cherry*