

Tapas

Seafood Croquettes Citrus Gel	35
Iberico Beef Cecina Sourdough Toast, Tomato Salsa	30
Turkey Chorizo	29
Turkey Salchichon	29
Boquerones Marinated Spanish Anchovies	29
Mix Olives	18
Sweet Peppers	26
Tapas Plate (For 2 Person) Beef Cecina Turkey Chorizo, Turkey Salchichon, Boquerones, Sweet Peppers, Mix Olives	95
Bordier Artisan Cheese Mix Nuts, Quince Gel Please inquire with our servers on the available selection	45

Starter

Seafood Risotto Hokkaido Scallop, Grilled Baby Octopus, Butternut Squash	50
Brittany Blue Lobster Tail Grilled Green Asparagus, Yuzu Hollandaise, Green Pea	125
Marinated Alaskan King Crab Avocado, Momotaro Tomato Salsa, Calamansi-Basil Sorbet	80
Foie Gras Pâté Brioche, Quince Gel, Violet Fig & Raspberry Jam	70
Seared Hokkaido Scallops Homemade Tagliatelle, Mentaiko Butter	85
Grilled Spanish Octopus Bumbu Bali, Potato Mousseline, Olive & Almond Vinaigrette	65
Forest Mushroom Soup Truffle Emulsion, Sourdough Croutons	40
Escargots Petit Gris Porcini Mushroom, Tomato, Garlic-Herbs Butter	65
Australian Blue Mussel Pot Vermentino White Wine, Herb Butter	60
Duck Confit Pappardelle Portobello Mushroom, Salsa Tartufata, Pecorino Add on Périgord Black Summer Truffles (5gm) RM 10	50

Belgian Fries Truffle Mayonnaise, Andalouse	15
Potato Mash 'SOLEIL' French Butter, Chives	20
Grilled Green Asparagus Shaved Parmesan	25
Cameron Highland Mixed Salad Homemade Pickles, Vine Ripened Tomato, Citrus Dressing	20

Mains

New Zealand Orange Roughy Sautéed Baby Spinach, Lemon Beurre Blanc, Smoked Peanut Glaze	85
Capellini Aglio Olio or Marinara Wild Sea King Prawns	70
Dover Sole 'Meuniere' (600-800gm) Grilled Baby Vegetables, Soleil Mash Please inquire with our servers for the available sizes	40/100gm
Duck Confit + Sausage + Foie Gras Baby Vegetables, Duck Consommé	75
Boneless Iberico Lamb Saddle Braised Lamb Shank Cannelloni, Topinambour Puree, Grilled Vegetables	110
Slow Cooked Spring Chicken Smoked Peanut Glaze, Miso Vegetables, Chicken Jus	45

Binchotan Charcoal Grilled

Jumbo Wild Caught Sabah Tiger Prawn (250gm) Lobster Emulsion Add on Homemade Tagliatelle RM 8	95
Spanish Carabinero Prawn Yuzu Koshu Butter Add on Homemade Tagliatelle RM 8	95
French Turbot On The Bone (Label Rouge, 250gm) Sautéed Baby Spinach, Bearnaise	185
Irish Skate Wing (500gm) Sambal, Beurre Blanc	170
Iberico Lamb Rack (300gm) Celeriac Puree, Rosemary Sauce	190
Goulburn Valley Beef Ribeye (200gm) Red Wine Sauce, Kizami Wasabi	80
Goulburn Valley OP Rib ± 1KG Red Wine Sauce, Kizami Wasabi Please inquire with our servers for the available sizes	35/100gm
Black Angus Beef Tenderloin (200gm) Sunchoke Puree, Red Wine Sauce	130
Stanbroke Wagyu Striploin MS7 (200gm) Red Wine Sauce, Kizami Wasabi	180
Sanchoku Wagyu Burger (200gm) Homemade Barbecue Sauce, Emmental Cheese, Caramelised Onions, Portobello Mushroom	45

Sides

Sautéed Mushrooms Garlic Butter, Tarragon	20
Glazed French Beans Crispy Shallots	25
Glazed Baby Carrots Edamame	25
Seared Foie Gras (70 gm)	65
Périgord Black Summer Truffles (5gm)	10

Signature Set Menu

RM 165 Per Person
RM 60 Per Person For Wine Pairing

Seafood Risotto
Hokkaido scallop, Grilled baby Octopus,
Butternut Squash
Luberon 'La Ciboise', M. Chapoutier 2017

Or

Ahi Tuna Saku Tartare
Smoked Eel Sorbet, Buttermilk, Coriander, Trout Roe
Clos des Lune 'Lune d'Argent 2016

Irish Skate Wing
Sautéed baby Spinach, Black Truffle Mousseline
Bourgogne Blanc 'Monopole', Chateau de Dracy 2015

Or

Charcoal Grilled Wagyu Petit Tender
Sunchoke Puree, Baby Vegetables, Red Wine Jus
Dame de Bouvard, Montagne St Emilion 2016

Choose Your Preferred Dessert From
Our Dessert Selection
Chateau d'Anna Cuvee Louis d'Or 2010

Degustation Menu

RM 395 Per Person
RM 175 Per Person For Wine Pairing
(Minimum 2 Pax)

French Baguette, Ciabatta
Bordier Butter Flavoured with Piment d'Espelette

Ahi Tuna Saku Tartare
Smoked Eel Sorbet, Buttermilk, Coriander, Trout Roe
Nicolas Feuillatte Reserve Exclusive Brut

Seared Hokkaido Scallop
Homemade Tagliatelle, Cod Roe Butter
Luberon 'La Ciboise', M. Chapoutier 2017

Turbot Label Rouge
Grilled Over Binchotan Charcoal,
Green Asparagus, Black Truffle Mousseline
Bourgogne Blanc 'Monopole', Chateau de Dracy 2015

Slow Cooked Pigeon d'Anjou
Baby Spinach, Cepes Mushroom, Black Garlic
Bourgogne Rouge 'Monopole' Chateau de Dracy 2017

Iberico Lamb Rack
Celeriac, Turnip, Red Wine Jus

or

Wagyu Striploin MS7
Sunchoke, Baby Vegetables, Red Wine Jus
Chateau Tronquoy Lalade, St Estephe 2012

Bordier Cheese
Roasted Nuts, Quince Gel

Malaysian Single Origin Chocolate 70%
Mascarpone, Cocoa Nibs Crumble,
Pear, Frangelico
Quinta Do Porto 10 years Tawn Port

Event Onderbeke Chef's Table

RM 450 Per Person
RM 300 Per Person For Wine Pairing

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.