

Tapas

Italian Beef Pastrami 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 Pastrami Turkey Chorizo, Turkey Salchichon, Boquerones, Sweet Peppers, Mix Olives	95
Artisan Cheese Platter Mix Nuts, Fig Jam Please inquire with our servers on the available selection	45

Starters

Seafood Croquettes Citrus Gel	35
Marinated Barents Sea King Crab Avocado, Momotaro Tomato Salsa, Calamansi-Basil Sorbet	80
Foie Gras Pâté Brioche, Quince Gel, Violet Fig & Raspberry Jam	70
Hokkaido Scallops Homemade Tagliatelle, Mentaiko Butter	85
Duck Confit Pappardelle Portobello Mushroom, Salsa Tartufata, Pecorino	50
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
Seafood Risotto Hokkaido Scallop, Grilled Baby Octopus, Butternut Squash	50

Sides

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
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

Spanish Carabinero Prawn Yuzu Kosho Butter Add on Homemade Tagliatelle RM 8	110
French Turbot On The Bone Label Rouge (250gm) Sautéed Baby Spinach, Bearnaise	185
Stanbroke Wagyu Striploin (200gm) Baby Vegetables, Red Wine Sauce	180
Australian Lamb Rack (300gm) Celeriac Puree, Rosemary Sauce	110
Goulburn Valley Beef Ribeye (200gm) Charred Vegetables, Red Wine Sauce	80
Black Angus Beef Tenderloin (200gm) Sunchoke Puree, Red Wine Sauce	130
Sanchoku Wagyu Burger (175gm) Homemade Barbecue Sauce, Emmental Cheese, Caramelised Onions, Portobello Mushroom	55

Signature Set Menu

RM 165 Per Person
RM 70 Per Person For Wine Pairing

Marinated North Sea Shrimps
Pizzutello Tomato, Avocado, Green Apple,
Mint-Basil Sorbet
E. Guigal Côtes du Rhône 2018

Or

Homemade Tagliatelle
Roast Irish Duck, Porcini
Escarment 'The Edge' Pinot Noir, Martinborough 2018

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Seared Organic Rainbow Trout
Green Asparagus, Mussels, Porcini Mushroom,
Beurre Blanc
Bourgogne Blanc, Château de Dracy 2017

Or

Slow Cooked Goulburn Valley Beef Rib Finger
Artichoke, Butternut Squash, Green Pea
Les Angelots de Villemaurine, Saint Émilion 2014

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Choose Your Preferred Dessert From
Our Dessert Selection
Château d'Anna Cuvée Louis d'Or, Sauternes 2010

Degustation Menu

RM 395 Per Person
RM 220 Per Person For Wine Pairing
(Minimum 2 Pax)

Bordier Butter Flavoured with Piment d'Espelette
Ciabatta

Barents Sea King Crab
Avocado, Tomato Salsa, Calamansi-Mint Sorbet
Nicolas Feuillatte Reserve Exclusive Brut

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Hokkaido Scallop
Homemade Tagliatelle, Cod Roe Butter
Viognier Delas Freres 2018

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French Turbot Label Rouge
Grilled Over Binchotan Charcoal,
Green Asparagus, Black Truffle Mousseline
*Puligny-Montrachet 1er Cru Les Champs Gains,
Domaine Faiveley 2016*

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Spanish Scarlet Shrimp
Yuzu Kosho, Quinoa, Citrus Gel
Givry 1er Cru Les Grands Prétains, Domaine Besson 2018

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Australian Lamb Rack
Celeriac, Milk Cabbage, Red Wine Jus

or

Wagyu Striploin
Sunchoke, Baby Vegetables, Red Wine Jus
Château de Cerons 'Elixir du Grand Enclos' Graves 2010

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Artisan Cheese Platter
Roasted Nuts, Quince Gel

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Baby Waffle de Liege
Creme Suiss, Strawberry Ice Cream
Château d'Anna Cuvée Louis d'Or, Sauternes 2010

Evert 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.