

## 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

Wild Caught Atlantic Cod Sautéed baby spinach, brown shrimp, Porcini mushroom, miso beurre blanc	95
Capellini Aglio Olio or Marinara Wild sea king prawns	70
Duck Confit + Sausage + Foie Gras Baby vegetables, duck consommé	75
Australian Lamb Loin Braised lamb shank cannelloni, topinambour puree, Grilled vegetables	90
Slow Cooked Spring Chicken Smoked peanut glaze, miso vegetables, chicken jus	45

## Binchotan Charcoal Grilled

Spanish Carabinero Prawn Yuzu Koshu Butter Add on homemade tagliatelle RM 8	110
French Turbot 'Label Rouge' On The Bone (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
Galician Dry Aged Beef Tenderloin (200gm) Sunchoke puree, green asparagus, red wine sauce	150
Sanchoku Wagyu Burger (175gm) Homemade barbecue sauce, Emmental cheese, Caramelised onions, portobello mushroom	55

## Signature Set Menu

RM 165 Per Person  
RM 80 Per Person For Wine Pairing

Hot Smoked Salmon  
Ice plant, semi dried tomato, basil ice cream,  
Finger lime  
*E. Guigal Côtes du Rhône 2018*

Or

Pasture Fed Beef Tenderloin Tartare  
Pickled vegetables, cured organic egg yolk  
*Antica Vigna Valpolicella DOC 2015*

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Wild Caught Atlantic Cod  
Sautéed baby spinach, brown shrimp,  
Porcini mushroom, miso beurre blanc  
*Château de Dracy Bourgogne 2017*

Or

Australian Lamb Loin  
Braised lamb shank cannelloni, topinambour puree,  
Grilled vegetables  
*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

Barents Sea King Crab  
Avocado, tomato salsa, calamansi-mint sorbet  
*Vicente Gandia El Miracle Cava Brut*

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Hokkaido Scallop  
Homemade tagliatelle, cod roe butter  
*E. Guigal Côtes du Rhône 2018*

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French Turbot Label Rouge  
Grilled over Binchotan charcoal,  
Green asparagus, black truffle mousseline  
*Meursault Vierilles Vignes, Domaine Morey-Coffinet 2017*

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Spanish Scarlet Shrimp  
Yuzu koshu, 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, kizami wasabi  
*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  
fro a truly gastronomic adventure.