

À LA CARTE

STARTERS

JAPANESE SAKOSHI BAY OYSTERS Yuzu ponzu, salmon roe	RM 18 / Piece
GRATINATED OYSTERS Sauteed spinach, Gruyere	RM 65
BEEF TENDERLOIN TARTARE Horseradish sorbet, ponzu pearls	RM 65
MARINATED FLOWER CRAB Avocado, semi-dried tomato, pineapple-basil sorbet	RM 55
COLD ANGEL HAIR PASTA Spanish red prawn, torched French scallop	RM 90
LOBSTER BISQUE Slipper lobster, leek oil	RM 85
MEDITERRANEAN SEAFOOD STEW Gambero rosso, smoked Rainbow Trout, Spanish octopus, French scallop	RM 95
MUSSEL POT Paulaner weissbier, herbs butter	RM 65
FOREST MUSHROOM & JERUSALEM ARTICHOKE SOUP Brioche croutons	RM 50
PAN FRIED FOIE GRAS Caramelised baby pear, quince gel, gingerbread crumble	RM 95
GRILLED SPANISH OCTOPUS Spicy tomato compote, lemongrass emulsion	RM 80
FREGOLA SARDA RISOTTO Garlic roasted wild caught Mooloolaba King prawns	RM 95
SEARED HOKKAIDO SCALLOPS Homemade tagliatelle, Mentaiko butter	RM 95
FREANCH WILD CAUGHT SCALLOPS Uni sauce, celeriac, seaweed	RM 85
ROASTED QUAIL Forest mushroom ragout, seared foie fras, grapes	RM 95

MAINS

FISH & SEAFOOD BOUILLABAISSSE Australian mussels, King prawn, market fish	RM 110
SEARED KING PRAWNS Angel hair aglio olio or marinara	RM 80
SLOW COOKED GREENLAND HALIBUT Argentina red prawn, leek fondue, porcini mushroom, lobster emulsion	RM 110
SEARED SPANISH TURBOT Green asparagus, baby spinach. Miso mousseline	RM 110
SEARED MARBLE GOBY Mushroom tapenade, baby squid, artichoke, Chardonnay beurre blanc	RM 95
DOVER SOLE 'MEUNIERE' Soleil mash, grilled vegetables	RM 200
SLOW COOKED SPRING CHICKEN Vegetable ragout, baby potato confit, black truffle sauce	RM 75
FRENCH DUCK LEG CONFIT Lentil du puy, seasonal vegetables, duck jus	RM 95
ADD ON FOIE GRAS 70gm	RM 95
BRAISED RABBIT Reinette apple compote, Averbode blonde	RM 95
ITALIAN VEAL TENDERLOIN Creamy forest mushroom, butternut squash, fava bean	RM 160
GRASS FED N-Z MOUNTAIN LAMB RACK (300gm)	RM 180
ARGENTINIAN ANGUS BEEF RIBEYE (200gm)	RM 125
ARGENTINIAN ANGUS BEEF TENDERLOIN (200gm)	RM 145
Jerusalem artichoke puree, grilled vegetables, red wine sauce, kizami wasabi	
SANCHOKU WAGYU BEEF BURGER Emmental cheese, portobello mushroom	RM 65

GRILLED OVER BINCHOTAN CHARCOAL

DEGUSTATION MENU

6 course tasting menu, minimum 2pax
RM 450 per person

Chef's amuse bouche

1st Course

JAPANESE AMBERJACK TARTARE
Smoked anchovy, wasabi & citrus dashi

2nd Course

LOBSTER BISQUE
Slow cooked Canadian lobster, leek oil

3rd Course

SEARED SPANISH TURBOT
Baby spinach, French scallop, Butternut squash, Chardonnay beurre blanc

4th Course

ROASTED QUAIL
Forest mushroom ragout, seared foie fras, grapes

PALATE CLEANSER

5th Course

MAZURA BEEF RIBEYE
Celeriac & oxtail ragout, artichoke, beef jus

6th Course

SPECULOOS PARFAIT
Peach & almond cake, tonka bean anglaise, Chocolate ice-cream

3 COURSE SET MENU

RM 235 per person

Chef's amuse bouche

STARTER

MEDITERRANEAN SEAFOOD STEW
Gambero rosso, smoked Rainbow Trout, Spanish octopus, French scallop

Or

ROASTED QUAIL
Forest mushroom ragout, seared foie fras, grapes

MAIN

SEARED SPANISH TURBOT
Baby spinach, butternut squash, Chardonnay beurre blanc

Or

PUREBLOOD WAGYU STRIPLOIN
Celeriac & oxtail ragout, artichoke, beef jus

DESSERT

Choice of dessert from a la carte

ADD ON SIDE DISHES

BELGIAN FRIES Truffle mayonnaise, andalouse	RM 19
SAUTEED MUSHROOMS Garlic butter, tarragon	RM 22
POTATO MASH 'SOLEIL' French butter, chives	RM 23
GENTING HIGHLANDS MIX SALAD Tomato salsa, citrus dressing	RM 20
SAUTEED BABY SPINACH	RM 27
GRILLED GREEN ASPARAGUS	RM 40

ADD ON WINE

3 COURSE WINE PAIRING AT RM 105

6 COURSE WINE PAIRING AT RM 220

All prices are subject to 10% service charge and 6% SST (8% SST applies to alcoholic beverages)