

À LA CARTE

SET MENU

2 COURSE | RM138 NETT

C h o i c e o f

1 S t a r t e r

1 M a i n

3 COURSE | RM178 NETT

C h o i c e o f

1 S t a r t e r

1 M a i n

1 D e s s e r t



Appetizers | RM58

Artichoke Cream Soup | Parmesan Foam

Mentaiko Pasta Grilled Squid | Nishiki Goma | Nori

Hamachi Tartare | Allumette Potato | Herbs Cream

Grilled Octopus | Potato Purée | Lime | Spring Onion

Crispy Wild Caught Prawn | Lemon, Basil, Remoulade

Heirloom Tomato | Mozzarella | Balsamic | Cress

Black Angus Beef Tartare | Light Broiled | Soy, Olive Oil | Egg Yolk

Main Courses | RM98

Squid "Sèteoise" | Grilled Sweet Chilli

Oven Roasted Gindara | Crispy Dry Shredded Scallop

Salmon à L'Oseille Sorrel | White Wine Sauce

Beef Bourguignonne | Beef Bacon | Mushroom | Parsley

Miyazaki Beef Tripe "Tablier de Sapeur" | Remoulade Sauce | Lemon | Salad

Miyazaki Bavette Steak Fries | Grain Mustard **Surcharge RM50*

Vegetarian Burger | Avocado | Mushroom | Cheese | Onion | Mayonnaise

Black Angus | Mashed Potato | Herb Butter | Jus

Almond Crusted Australian Hill-Side Lamb Rack | Blue Cheese Sauce **Surcharge RM68*

Dessert | RM48

Tarte Tatin Caramelized Apple | Puff Pastry | Salted Caramel Ice Cream

Crêpes Suzette | Orange Sauce | Vanilla Ice Cream

Souffle | Vanilla or Chocolate Flavor

Crème Caramel | Baked Warm Custard | Caramel Sauce

Chocolate Fondant | Vanilla Ice Cream

Assorted Ice Cream | Chocolate, Vanilla, Caramel, Rum Raisin, Kahlua, Strawberry, Mango

Assorted Artisanal Cheese | 3 types | RM78

Coffee or Tea | RM12