### **APPETIZERS**

SEARED SCALLOP	RM75
Avocado emulsion, olive oil, basil lime vinaigrette	
BEEF TARTAR	RM90

RM120

Pasteurized egg, toasted rye red cracked peppercorn

FOIE GRAS TERRINE

Cranberry agar, cinnamon apple
purée, toasted brioche

purée, toasted brioche (add RM30 for half/full board guest)

CURED OCEAN TROUT RM65
Cucumber chutney, kyuri lace,

SOUPS

TRADITIONAL FRENCH ONION SOUP RM45

Gruyère french toast

coriander garlic glaze

**BOUILLABAISSE** RM45

Snapper, shrimp, mussels, garlic toast

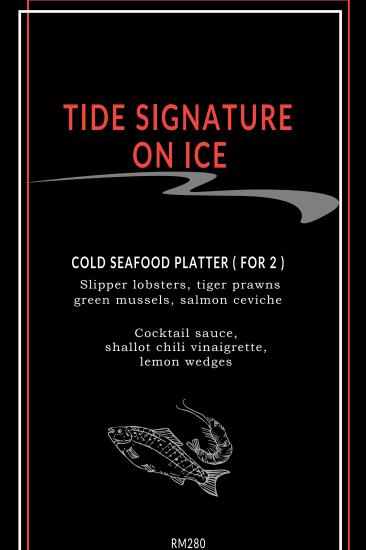
**SALADS** 

CAESAR RM60

Grilled romaine lettuce, beef pastrami bits, parmesan crumb, crusted soft shell crab, poached egg

TEXTURES OF HEIRLOOM TOMATOES RM60

Burrata jelly, green basil oil, tomato vinaigrette



# TO SHARE

SEAFOOD PLATTER  Grilled tiger prawns, seabass fillet, fried soft shell crab, lobsters, calamari & mussels	RM380
Side salad & steak fries	
LOBSTER FETTUCCINI Lobster bisque sauce, squid, prawns, clams	RM250
*AUSTRALIAN WAGYU TOMAHAWK 1.3KG	RM750
*O.P RIB 1.3KG	RM320
*WHOLE RACK OF LAMB	RM250
*PORTERHOUSE 800G	RM250

# MAINS AND GRILLS

\*choice of 2 sides & 2 sauces

GRILLED WHOLE GROUPER

Chains of door fried willed an atom.

Choice of deep-fried, grilled or steam, served with one side & a sauce of your choice (add RM30 for half/full board guest)

GRILLED SEABASS FILLET WITH RM80 COCONUT LIME MARINATE

Served with one side & a sauce of your choice

**GRILLED OCTOPUS**Roasted charred potatoes, tomato salsa

CHARRED PRAWNS RM190

Garlic aioli, garlic, arugula salad (add RM40 for half/full board guest)

SURF & TURF RM190

Jumbo freshwater prawns, black angus prime beef tenderloin steak, fries, roasted root vegetables (add RM40 for half/full board guest)

SPRING CHICKEN

Cilantro, garlic & lemon glazed

RIBEYE 250G\*

Wagyu, mb 6+
(add RM60 for half/full board guest)

NEW YORK STRIP 250G\* RM190

Angus striploin mb 3+ (add RM40 for half/full board guest)

TENDERLOIN 250G\*
Angus mb 6 - 7

\*served with 1 side dish & sauce of your choice

(add RM60 for half/full board guest)

### **PASTAS**

THE BLACK INK

Angel hair, spicy squid ink reduction, shrimps, scallops & squid

CRAB LINGUINI RM80 Linguini, crab meat, seafood bisque

SPAGHETTI ARRABBIATA
Grilled vegetables

RM75

PRAWN TAGLIATELLE RM75
Spinach, prawns, garlic confit

MUSHROOM RISOTTO RM75
Parmesan chips

VEGETARIAN MEDLEY RM75

Roasted asparagus, risotto al salto, rosemary & garlic portobello mushroom with arugula salad

### **SIDES**

TRUFFLE & PARMESAN STEAK FRIES	RM50
GREEN ASPARAGUS &	RM50
GARLIC PORTOBELLO MUSHROOM	
CREAMY WILTED SPINACH	RM50
ROASTED ROOT VEGETABLES	RM50
GARDEN SALAD	RM50
TRUFFLE MASHED POTATO	RM50
CARAMELIZED ONIONS	RM50

# **SAUCES**

BÉARNAISE SAUCE	RM25
CRACKED SARAWAK PEPPERCORN SAUCE	RM25
TRUFFLE JUS	RM25
MUSHROOM JUS	RM25
BLUE CHEESE SAUCE	RM25
LEMON BUTTER	RM25
HERBED BUTTER	RM25

#### **MUSTARD**

FRENCH DIJON MUSTARD
WHOLE GRAIN POMMERY MUSTARD
HOMEMADE ENGLISH MUSTARD

#### **DESSERTS**

#### CHOCOLATE TREASURE

64 dark chocolate ganache, blueberry moist sponge, chocolate ice cream, chocolate breton RM45

RM45

RM45

COFFEE SCENTED
Sicilian mascarpone cream,

coffee pearls, dehydrated late sponge, bourbon vanilla ice cream

CRÈME CATALAN

Tonka bean brule, brandy snaps,

seasonal berries compôte, cinnamon crumble

LEMONCELLI RM45

Lemon sorbet, crushed vanilla cookies, lemon cloud, lemon consommé

FRUIT DELIGHT RM45

Berries, tropical fruit, mango sorbet



The price is subject to 10% service charge