



APPETISER

ENTRÉE	
SALMON GRAVLAX	48
Home-made cured herbs salmon, avocado, crispy toast, lemon, cucumber, olive oil	
DRY BEEF "BRESAOLA"	55
Marinated Feta cheese on toasted focaccia bread	
CAESAR SALAD	
Romain heart, home-made dressing, quail egg,	
Parmigiano Reggiano shaving Classic	35
Grilled Cajun Chicken	45
CRAB SALAD	55
Fresh Asian herbs, mild spicy tapenade, mint leaves, local celery, mango, micro greens	
FRESH HEALTHY BOWL	36
Mix green toasted with pomegranate molasses vinaigrette, grilled chicken breast & Soft tea egg	
MIX GREEN SALAD	30
Toasted with roasted black sesame seeds and soya vinaigrette	
FRESH ORGANIC GREEN SALAD	40
Roasted organic walnut, organic raisin and organic	
grapeseed vinaigrette	
CARAMELIZED ONION TART	30
Wild rocket leaves, parmesan cheese, balsamic reduction	



SOUP

PRAWN & CORN CHOWDER	35
ROASTED CREAM OF PUMPKIN SOUP Roasted organic pumpkin seeds and cream cheese brûlée	22
CREAM OF MUSHROOM With porcini dust, roasted king oyster	30
PASTA	
NERO SPAGHETTI AGLIO OLIO Squid ink sauce, smoked salmon, edamame beans, chilli flakes	56
SMOKED DUCK PENNE Smoked duck, spinach, cherry tomato	45
THAI INFUSED MILD SPICY CREAMY SEAFOOD SPAGHETTI Sautéed mix seafood with lime leaf, coriander, lemongrass, bird's eye chilli, lime, garlic and mushroom	56
GRILLED ORGANIC CHICKEN Served with gluten-free spaghetti in organic Aglio Olio style	80
SPINACH SEAFOOD RISOTTO Prawn, scallop, crab meat, smoked salmon, spinach puree	79
INFUSED CHINESE HERBS RISOTTO Braised wagyu beef cheek in Asian flavours	84
MUSHROOM LINGUINE Sautéed shitake mushroom cream	45



MAINS

BBQ LAMB FLAP With sweet potato chips and mix greens	85
CRISPY SKIN CHILLED SALMON TROUT Boiled potato with sour cream and Bearnaise sauce	90
ATLANTIC BLACK COD Served with garlic crushed potatoes, grilled beet roots carpaccio, lemon oil, orange and ginger butter	120
PAN-ROASTED RIB-EYE STEAK Served with caramelized mushroom, onion, grilled romaine heart and au jus	130
STRIPLOIN BLACK ANGUS Served with pumpkin puree, au jus chilli sweet potato gratin and sautéed onion	140
CHILLED AUSSIE SIRLOIN BLACK ANGUS Cream polenta with porcini mushroom and roasted potatoes	110
PAN-ROASTED FRENCH DUCK BREAST Orange and ginger butter sauce with cinnamon gnocchi	80
FILLET MIGNON Grass-fed Aussie tenderloin, au jus and warm niçoise salad	120
FRENCHED RACK OF LAMB Served with herbs confit potato timbale, Middle Eastern-flavoured organic quinoa and lamb jus	120
OP PRIME RIBS STEAK Served with French fries, sautéed vegetable, red wine sauce and Béarnaise sauce	300

Sauce

Black pepper | Mushroom | Red wine sauce | Pink pepper sauce | Beef jus | Café de Paris | Yoghurt herbs | Lemon cream

Prices are quoted in Ringgit Malaysia and inclusive of 10% service charge.

Please do let us know should you have any dietary requirements to facilitate your meal.

SIDES

WEDGES	25
FRENCH FRIES	25
SAUTÉED MIX MUSHROOM	40
DESSERT	
TROPICAL MIX FRUIT PLATTER	18
WARM CHOCOLATE LAVA Sesame seed cigar, warm butterscotch and vanilla ice-cream	34
BAKED CHEESECAKE With raspberry coulis	45
CLASSIC CRÈME BRÛLÉE	18
MIRROR-GLAZED DARK CHOCOLATE MOUSSE CAKE	36
ESPRESSO MOUSSE Bittersweet coffee flavour with Biscotti	36





