

MENU DÉCOUVERTE

RM148++

ENTRÉES

OS À MOELLE

(10 minutes waiting time)

Beef Bone Marrow | Truffle Mushroom

GALETTES AU CRABE (2 PCS)

Crab Cake | Aioili Garlic Mayonnaise

HOMEMADE FRENCH CEPS SOUP

French Ceps Soup | Truffle Oil

ESCARGOTS (5 PCS)

Fresh Burgundy Snails | Homemade Garlic Butter

SALADE DE BURRATA (+RM12)

Burrata Cheese Salad | Truffle Cream

PLATS

(SERVED WITH FRIES AND SALAD)

CONFIT DE CANARD RÔTI, CRÈME D'AIL

Confit French Duck Leg | Garlic Cream

FILET DE SAUMON GRILLÉ

Grilled Norwegian Salmon Filet | Vierge Sauce

ASSIETTE DU GRILLARDIN

Mix Grill Meat Platter (Ipcs Aust Lamb Chop, Ipcs of Lamb Merguez, Aust Angus Sirloin, Grass Fed 200g)

GRILLED BLACK ANGUS MBS₂ SIRLOIN STEAK, HERBES DE PROVENCE (+RM35)

Aust Black Angus, 150 days Grain Fed MBS 2 200g

DESSERTS

FONDANT AU DEUX CHOCOLATS (+RM10)

Homemade Valrhona Double Chocolate Lava Cake (Milk 45%, 66%/ Dark) | Vanilla Ice Cream

CRÈME BRÛLÉE

Homemade Custard | Caramelized Brown Sugar

HOMEMADE TIRAMISU

DAME BLANCHE

Vanilla & Chocolate Ice Cream | Dark Valrhona Chocolate Sauce | Whipped Cream



ALL PRICES ARE SUBJECTED TO 10% SERVICE CHARGE AND PREVAILING GOVERNMENT TAXES