

## APPETIZERS

Beef bresaola with green asparagus, rocket leaves, sun-dried tomatoes and balsamic shallots	58
 Caesar salad, home smoked beef bacon, anchovy, croutons, shaved Parmesan and poached egg	46
Grilled vegetable salad, mixed leaves, bocconcini mozzarella and cherry tomatoes	48
Escargot Bourguignon, snails in garlic butter with onion focaccia (A)	52
 Warm French white asparagus, smoked salmon, dill crème fraiche and young spinach	96
Risotto of green asparagus, sun-dried Roma tomatoes and Parmesan	48
Homemade squid ink tagliolini, sea urchin roe and a Pacific blue swimmer crab butter sauce	68
Pan fried foie gras with apricot chutney	68

## SOUP

Saffron and fennel soup with smoked mackerel	38
Green pea soup, poached quail egg and beef bacon	38

## SIDES

French fries with rosemary and sea salt	15
Mashed potatoes with black truffle	20
Buttered seasonal vegetables	18
Sautéed mushrooms	20
Poached French white asparagus with Hollandaise sauce	99
Garden salad	15

## MAIN COURSES

Pan-fried Alaskan halibut, potato fondant, sautéed young spinach and a dill cream sauce (A)	96
 Pan seared red snapper, tomato butter sauce, mashed potatoes, sautéed button mushrooms and leeks	125
 Spanish style braised seafood, smoked piquillo peppers, tomatoes and saffron potatoes	116
Pan-fried chicken supreme filled with mushroom and tarragon, porcini mushroom risotto and fine herbs	92
 Roasted duck leg confit, sautéed green asparagus, carrots, crushed potatoes and a cranberry infused duck jus	92
 Herb crusted lamb cutlets, sautéed cherry tomatoes, green peas, potato dauphinoise and a thyme jus	138
Grilled New Zealand sirloin 180g, hand cut fries, seasonal vegetables and a peppercorn sauce	128
Australian beef tenderloin 180g, green asparagus, buttered new potatoes and Bearnaise sauce	175
Whole baked pepper filled with saffron scented orzo pasta and a roasted carrot and pumpkin sauce (V)	68
Rigatoni pasta with ratatouille, Parmesan, mozzarella cheese and fresh basil (V)	68

## DESSERTS

 Tiramisu (A)	38
Baked lemon cured tart with lemon sorbet	38
Valrohna chocolate cremeux with passionfruit sauce	38
Mango mille-feuille with vanilla ice cream	38
Caramelised pineapple pudding with coconut sorbet	38
Artisanal cheese selection	78

(A) - Alcohol

(V) - Vegetarian



- Graze's special

All prices quoted in Ringgit Malaysia are inclusive of 10% Service Charge and 6% Goods & Services Tax (GST).

Menus are subject to change based on produce availability.

Please highlight any specific food allergies or intolerances to our colleagues before ordering.