

APPETIZERS

- Caesar Salad** - Prepared with romaine lettuce, crispy brisket, croutons, poached egg, anchovies and shaved Parmesan **48**
-  **Nicoise Salad** - A classic French salad prepared with confit tuna, soft boiled egg, French beans, tomato, red onions, potatoes and olives **68**
- Caprese Salad** - A simple Italian salad with buffalo mozzarella, seasonal tomatoes, virgin olive oil and fresh basil **68**
- Vitello Tonnato** - Originally from Piedmont, Italy, this thinly sliced, sous-vide veal loin is served with a creamy tuna sauce, baby capers, rocket leaves and preserved lemon **88**
-  **Parfait of Chicken Liver and Foie Gras** - A silky smooth baked liver mousse served with toasted rye bread and a red onion marmalade (GS), (A) **92**
-  **Salmon Tartare** - Made from Scottish salmon, tomato, shaved cucumber, red radish and affilla cress **92**
- Escargots à la Bourguignon** - Braised snails cooked in garlic butter served with lightly toasted focaccia **58**
- French White Asparagus** - Seasonal lightly poached served with new potatoes and Hollandaise sauce (V) **90**

SOUP

- Chilled Summer Gazpacho** - Classic Spanish chilled tomato and cucumber soup with flaked white crab meat, diced avocado, cucumber and virgin olive oil **46**
- French Onion Soup** - Traditional soup from caramelised onions and beef broth with Gruyère croutons **46**
- Chicken and Mushroom Broth** - With seasonal vegetables, baked in a puff pastry crust **56**
-  **Seasonal White Asparagus Soup** - Delicious cream of asparagus, olive oil and parsley (V) **56**

SIDES

- Garden Salad** **18**
- Steak Fries** **16**
- Mashed Potato** **20**
- Sautéed Spaetzle** **18**
- Sautéed Mushrooms** **22**
- Creamed Spinach** **22**
- Green Beans with Almonds** **20**
- Seasonal Vegetables** **26**
- Steamed White Asparagus** **90**

MAIN COURSES

-  **Pan-Fried Snapper Fillet** - Served with tomato consommé, sautéed samphire and preserved cherry tomatoes **102**
- Crispy Battered Fish** - Coated in our special batter, triple cooked chips and a side of tartar sauce **108**
-  **Grilled Branzino Fillet** - Served with Sicilian eggplant caponata and drizzled rosemary dressing **136**
-  **Baked Scottish Loch Fynn Salmon Fillet** - Seasoned with sea salt and fresh lemon zest, served with colcannon and dill cream **138**
- French Pot Roasted Spring Chicken** - Roasted with fresh garden vegetables, served with Dijon mustard cream **102**
- Pan-Fried Duck Breast** - Served with German spaetzle and wild chanterelle mushroom cream sauce **106**
- Provençal Lamb Rack** - Coated with fresh crust of Provençal herbs, garnished with confit tomato and thyme jus (A) **136**
-  **Vienna Schnitzel** - The classic Austrian veal loin, breaded and pan-fried. Served with buttered white asparagus, parsley potatoes and Hollandaise sauce **168**
-  **Veal Osso Bucco** - Slow braised Italian veal shank, served with Milanese risotto, gremolata and crispy sage (A) **186**
- Grilled T-bone Steak** - Grass-fed black angus, grilled over lava rocks, served with Café de Paris butter **242**
- Tortellini Primavera** - Homemade mushroom tortellini served with spring vegetables, shaved parmesan and fresh herbs (V) **92**

DESSERTS

-  **Valrhona Chocolate Soufflé** - Decadent, rich and fluffy soufflé served with a mixed berry compote **42**
-  **GRAZE Tiramisu** - Classic layered dessert of mascarpone cream infused with Amaretto, espresso dipped, savoiardi fingers and cocoa powder, served with fresh berries (A) **36**
- Crème Brûlée** - A rich, vanilla custard, glazed with sugar to a hard crack, served with fresh raspberries and pistachio biscotti **36**
- Kaiserschmarrn** - Also known as the Emperor's Mess, this dessert is made up of sautéed shredded pancake, caramelized apple and vanilla ice-cream **38**
- Baked Rhubarb and Apple Crumble Tart** - Served vanilla ice-cream **38**
- Rote Grütze** - A German dessert of red summer berries and black cherries with vanilla ice-cream **36**
-  **Artisan European cheese selection** **88**
- (A) – Alcohol  – Graze's Special
- (V) – Vegetarian (MSC) – Marine Sustainable Certified



Prices include 10% service charge. Applicable Malaysian government or state taxes will be applied at the prevailing rate.
Menu are subject to change based on produce availability.

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