

GRAZE MENU

MODERN EUROPEAN BRASSERIE

GRAZE MODERN EUROPEAN BRASSERIE - Classic European dining reimagined and presented with a modern European twist, age-old family favourites presented in new-age contemporary style.

"One of the very nicest things about life is the way we must regularly stop whatever it is we are doing and devote our attention to eating."
- Luciano Pavarotti

APPETIZERS

- Italian Caesar Salad** - Prepared with romaine lettuce, crispy brisket, croutons, poached egg, anchovies and shaved Parmesan **38**
- Italian Caprese Salad** - A simple Italian salad with buffalo mozzarella, seasonal tomatoes, virgin olive oil and fresh basil **58**
- Atlantic Blue Swimmer Crab** - Served with garden salad, avocado, mache leaves and Spanish gazpacho dressing **58**
- French Quail** - Roasted with celeriac purée, sautéed spring peas, tarragon and truffle oil **58**
-  **Scottish Salmon Tartare** - Loch Fyne salmon, tomato, shaved cucumber, red radish and affilla cress **58**
-  **French Parfait of Foie Gras and Chicken Liver** - A silky smooth baked liver mousse served with toasted rye bread and red onion marmalade (A) **58**
- French Escargots à la Bourguignon** - Braised French snails cooked in garlic butter served with lightly toasted focaccia **48**
-  **Italian Spring Herb Risotto** - Served with roasted cherry tomato, sautéed garden peas and shaved Parmesan **58**






SOUPS

- German Cauliflower Soup** - Served with crispy brisket, golden onion, chives and virgin olive oil **38**
-  **French Provençal Fish Soup** - Spicy fish soup from southern France, served with rouille, croutons Gruyère cheese **48**
- Italian Cream of Wild Mushroom** - Assorted forest mushroom of Europe, truffle cream, Italian parsley **42**


SIDES

- Garden Salad** **18**
- Steak Fries** **18**
- Mashed Potatoes** **18**
- Sautéed Mushrooms** **18**
- Creamed Spinach** **18**
- Green Beans with Almonds** **18**
- Seasonal Vegetables** **18**

MAINS

-  - Graze's Special
Raised on a diet of natural clover and rye pastures, this premium range-fed Lamb is sourced from the lush pastures of south-eastern New South Wales, regarded as the finest natural lamb-producing region.
-  **Roasted Rack of Lamb** - Served with brioche herb crust. Charred eggplant, roasted peppers, pickled cucumber, creamed potatoes, red wine jus (A) **135**
- French Pot-Roasted Spring Chicken** - Served in casserole, with spring vegetables, roasted potatoes and roasted garlic infused chicken jus **85**
- French Confit Duck Leg** - Served with braised red cabbage, mashed potato, orange zest jus **85**
-  **Vienna Schnitzel** - The classic Austrian dish of breaded and pan-fried veal loin served with potato and cucumber salad, endive and fresh lemon **145**
-  **Italian Veal Osso Bucco** - Slow braised veal shank, served with Milanese saffron risotto, gremolata and crispy sage (A) **145**
- French Braised Beef Cheek** - Traditional French braised beef in Burgundy wine, served with mashed potato, roasted carrots, celeriac and dressed watercress (A) **125**
- Belgium Steak Frites** - Traditional European steak grilled and paired with hand cut fries, confit tomato, Bearnaise sauce **125**
- Atlantic Pan Fried Snapper Fillet** - Served with creamed summer leeks, new season potatoes and spring vegetables **85**
- English Fish and Chips** - English style crispy battered snapper fillet, triple cooked chips and a side of tartar sauce **85**
-  **Grilled Norwegian Salmon Fillet** - Served with pearl barley and mushroom ragout, dressed frisse salad, garlic and herb sauce (SP) **125**
- Italian Poached Branzino Fillet** - Italian seabass fillet served with tomato consommé, spring vegetables, parsley dressing **125**
- Italian Squid Ink Gnocchi** - Italian potato dumplings, infused with squid ink served with clams, prawn, scallop, seafood butter sauce, samphire and parsley **85**
- Italian Trofie Pesto Pasta** - Hand twisted Ligurian pasta, homemade Genovese style pesto, shaved Parmesan, confit tomatoes and rocket leaves(V) **85**

(A) - Alcohol

 - Graze's Special

(V) - Vegetarian

(SP) - Seasonal Produce

All prices quoted in Ringgit Malaysia are inclusive 10% service charge and 6% service tax.
Menu are subject to change based on produce availability.
Please highlight any specific food allergies or intolerances to our colleagues before ordering.

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WHITE WINE

	Glass 150ml	Carafe 375ml	Bottle 750ml
Calvet Sauvignon Blanc France	25	60	120
El Coto Blanco Rioja DOC Spain	30	75	175
Ohau Woven Stone Pinot Gris New Zealand	52	130	260
J. Moreau Chablis Chardonnay France	62	155	310
St Hallett Poacher's Blend Semillon Sauvignon Blanc Australia	66	165	330
Mantellassi Sasso Maremma Trebbiano Italy			250
Cloudy Bay Sauvignon Blanc New Zealand			467
Selbach Spatlese Riesling Germany			290
J Moreau Chablis France			310
Talamonti Trebi Trebbiano D'Abruzzo DOC Italy			295
Pewsey Vale Riesling Australia			325
Pascal Jolivet Attitude Sauvignon Blanc France			410
Disznoko Tokaji Dry Furmint Hungary			338
Orinoco Pinot Gris New Zealand			250
Grant Burge Summers Chardonnay Australia			350
F. E Trimbach Reserve Gewurtraminer France			297
Marques De Riscal Verdejo Spain			297
Castellari Bergaglio Gavi di Tassarolo 'Fornaci' Cortese DOCG Italy			290
Mantellassi Sasso Bianco Maremma Trebbiano Blend Italy			250
Domaene Gobelsburg Gruner Veltliner Austria			330
Jean Luc Mader Pinot Gris France			245
Pares Balta Blanc de Pacc Parelada Blend Spain			228

RED WINE

	Glass 150ml	Carafe 375ml	Bottle 750ml
Calvet Merlot Cabernet Sauvignon France	25	60	120
Lunardi Merlot Italy	28	68	135
Bodegas Muriel Crianza Rioja DOC Spain	30	75	175
Peng Wine Gala Cabernet Sauvignon Chile	52	130	260
Jules Taylor The Better Half Pinot Noir, New Zealand	62	155	280
Reysol Gran Reserve Cabernet Sauvignon Chile			180
Chateau Pegau Cote Du Rhone Rouge			200
Cuvee Maclura France			
Talamonti Moda Montepulciano D'Abruzzo DOC Italy			220
Dandelion Vineyard Damsel Of The Barossa Merlot Australia			380
Domaine Faiveley Pinot Noir France			350
Jules Taylor The Better Half Pinot Noir New Zealand			280
Koonara Angel Peak Syrah Australia			400
Michele Chiarlo Le Orme Barbera d' Asti DOCG Barbera Italy			345
Nicolis Valpolicella Classico DOC Corvina Italy			375
Chateau La Croix Bordeaux France			424
Bodega Sottano Malbec Argentina			318
Domaine Gobelsburg Zweigelt Austria			350
Carpineto Chianti Classico Sangiovese Italy			345
Masi Campofiorin Rosso IGT Corvina Blend Italy			250
Marques de Riscal Reserva Tempranillo Spain			350
Chateau Bois-Tiffroy Lussac Saint-Emilion Bordeaux Blend France			325

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DRAFT BEER

	Regular	Large
Tiger	35	45
Heineken	45	55
Guinness	45	55

ROSE

	Glass 150ml	Carafe 375ml	Bottle 750ml
Frescobaldi Alie Rose Ammiraglia Toscana Italy	45	110	220

SPARKLING WINE

	Glass 150ml	Carafe 375ml	Bottle 750ml
Andreola Dirupo Valdobbiadene Prosecco Superiore Extra Dry DOCG	95	230	440