

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, coriander and soy dressing (SP)	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 and shaved Parmesan (V)	58





SOUPS

	German Cauliflower Soup - Served with crispy brisket, golden onion, chives and virgin olive oil	38
	French Provencal Fish Soup - Spicy fish soup from southern France, served with rouille, croutons Gruyere cheese	48
	Italian Cream of Wild Mushroom - Assorted forest mushroom of Europe, truffle cream, Italian parsley (V)	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 Introduce handmade pasta variations from different regions like tortellini from Bologna, Ravioli from Tuscany or Spaghetti from Campania, paired with the traditional condiments from each region.	
	Tortellini Primavera - Served with mushroom filling, garlic foam, sautéed young spring vegetables (V)	64
	Saffron Egg Ravioli - Slow braised beef, sun-dried tomato, truffle jus	120
	Spaghetti alla Chitarra Vongole - Served with roasted garlic, clams, butter seafood beurre blanc, fresh parsley and basil	74
	French Pot-Roasted Spring Chicken - Served in casserole with spring vegetables, roasted potatoes and roasted garlic infused chicken jus (SP)	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
	Roasted Rack of Lamb - Served with brioche herb crust, charred eggplant, roasted peppers, pickled cucumber, creamed potatoes, red wine jus (A)	135
	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 and Béarnaise 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	125
	Italian Poached Branzino Fillet - Italian seabass fillet served with tomato consommé, spring vegetables, parsley dressing	125

(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.
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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
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
Domaene Gobelsburg Gruner Veltliner Austria			330
Pares Balta Blanc de Pacs Parellada 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
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

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DESSERTS

	French 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)	32
	French Crème Brûlée - A rich, vanilla custard, glazed with sugar to a hard crack, served with fresh raspberries	32
	English Summer Fruit Jelly - Fresh summer berries layered in hibiscus jelly served with berries and raspberry sauce	32
	Italian Yoghurt Panna Cotta – An Italian classic vanilla flavoured yoghurt pudding, mango sauce and fresh fruit salad	32
	English Apple Crumble - Baked apple tart topped with crumble, served with caramel sauce and vanilla ice cream	32
	Artisan European cheese <ul style="list-style-type: none"> • Tomme de savoie • Roquefort • Gruyère • Munster • Fougèrus <i>Served with dry fruits, water crackers and fresh green apple</i>	88

(A) - Alcohol - Graze's Special (SP) - Seasonal Produce



	Glass	Carafe	Bottle
DESSERT WINE	150ml	375ml	750ml
Grant Burge Alfresco Moscato	38	95	190

	Cup
SPECIALTY COFFEE	42
Irish Coffee Café Royale Ace Café	42

	Cup
COFFEE	24
Americano	24
Café Au Lait Cappuccino Flat White	25
Mocha Hot Chocolate	25
Espresso Single	21
Espresso Double	22

	Pot
TEA	37
English Breakfast Earl Grey Cammomile	37
Green Tea Peppermint Tea Jasmine Tea	37

	Glass
PORT	38
Fonseca Late Bottled Vintage	38

	Glass
SHERRY	19
Emilio Lustau Fino Jarana (Very Dry)	19

	Glass
ARMAGNAC	46
Janneau 8 Years	46
Janneau 12 Years	55

	Glass
CALVADOS	39
Boulard Calvados V.S.O.P	39

	Glass
COGNAC	76
Martell Cordon Blue	76
Martell V.S.O.P	34

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