











APPETIZERS

	Caesar Salad - Prepared with romaine lettuce, crispy brisket, croutons, poached egg, anchovies and shaved Parmesan	48
	Domaene Gobelburg, Grüner Veltliner, Austria	66
	Caprese Salad – A simple Italian salad with buffalo mozzarella, seasonal tomatoes, virgin olive oil and fresh basil	68
	Blue Swimmer Crab – Served with garden salad, diced avocado, mache leaf and gazpacho dressing	68
	F.E. Trimbach Reserve, Muscat, France	60
	Salmon Tartare - Made from Scottish salmon, tomato, shaved cucumber, red radish and affila cress	92
	Parés Balta Blanc de Pacs, Parelada Blend, Spain	50
	Beef Carpaccio – Served with shaved Parmesan, baby capers, rocket, virgin olive oil	88
	Foie Gras and Chicken Liver Parfait – A silky smooth baked liver mousse served with toasted rye bread and red onion marmalade (GS), (A)	92
	Noble One, Botrytis Semillon, Australia	68
	Escargots à la Bourguignon - Braised snails cooked in garlic butter served with lightly toasted focaccia	58
	Homemade Linguini Pasta – Served with sautéed girolles, mushroom cream and chives	98

SOUP

	French Onion Soup - Traditional soup from caramelised onions and beef broth with Gruyère croutons	47
	Provençal Fish Soup – Spicy fish soup from southern France, rutilé and Gruyère cheese (V)	56

SIDES

Garden Salad	18
Steak Fries	16
Mashed Potato	20
Sautéed Mushrooms	22
Creamed Spinach	22
Green Beans with Almonds	20
Seasonal Vegetables	26

(A) – Alcohol



– Graze's Special

(V) – Vegetarian



– Marine Sustainable Certified

(SP) – Seasonal Produce



– Sommelier Recommendation

MAIN COURSES

	Pan-Fried Snapper Fillet - Served with tomato consommé, sautéed spinach, grilled asparagus and preserved cherry tomatoes (MSC)	102
	Mantellassi, Sasso Bianco, Trebbiano Blend, Italy	60
	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
	Pio Cesare, "L' Altro", Chardonnay, DOC, Italy	68
	Baked Scottish Loch Fynn Salmon Fillet - Seasoned with sea salt and fresh lemon zest, served with colcannon and dill cream (MSC)	138
	Squid Ink Gnocchi – Served with clams, prawn, scallop, seafood, butter sauce samphire and parsley	112
	Masi, Campofiorin, Rosso IGT, Corvina Blend, Italy	55
	French Pot Roasted Spring Chicken - Roasted with fresh garden vegetables, served with au jus	102
	Pan-Fried Duck Breast – Served with German spätzle and wild girolles cream sauce	136
	Saint Clair, Family Estate, Pinot Noir, New Zealand	56
	Provençal Lamb Rack – Coated with fresh crust of Provençal herbs, sautéed French beans with smoked duck and thyme jus (A)	168
	Marques De Riscal, Reseva, Tempranillo, Spain	64
	Vienna Schnitzel – The classic Austrian veal loin, breaded and pan-fried, Served with buttered vegetables, pan-fried potatoes and wild mushroom 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
	Carpineto, Chiani Classico, Sangiovese, Italy	62
	Tortellini Primavera – Homemade mushroom tortellini served with sautéed girolles and morels, shaved Parmesan and fresh herbs (V)	92

DESSERTS

	Valhorna Chocolate Soufflé – Decadent, rich and fluffy soufflé served with mixed berry compote (SP)	42
	GRAZE Tiramisu -Classic layered dessert of mascarpone cream infused with fresh berries and chocolate chip (A)	36
	Crème Brûlée – A rich, vanilla custard, glazed with sugar to a hard crack, served with fresh raspberries and pistachio biscotti	36
	Fresh Raspberry Tart – Vanilla pudding filling, whipped cream and gold leaf	38
	Wild Berry and Pistachio Semifreddo – Served with raspberry sauce and vanilla shortbread	36
	Kaiserschmarrn – Sautéed shredded pancake, caramelized apple and vanilla ice cream	38
	Artisan European Cheese Selection	88
	Fonseca Late Bottled Vintage, Portugal	35

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.

COCKTAIL

Cherry Chocó – Tini (Seasonal Produce) Cherry infused vodka, chocolate sauce, Crème de Cacao, milk	38
Negroni - An iconic Italian cocktail, made of Beefeater, sweet vermouth and Campari with orange peel	44
Malaysian Mule - Lemongrass infused Absolut vodka, kafir lime juice, brown sugar and fresh ginger topped with ginger beer	47
Jungle Bird Royale – Pineapple-infused rum, Campari, lime squeeze, pineapple juice, Champagne	75
Kir Royal - A French cocktail, with crème de cassis topped with Champagne	71
Rossini - Prosecco with puréed strawberries	68

CHAMPAGNE

Nicholas Feuillatte Brut Reserve	99
Bruno Pailard Brut Rose	120

SPARKLING WINE

Val D'Oca Valdobbiadene Prosecco	89
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ROSE

Gerard Bertrand Cote Des Roses '16	58
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WHITE WINE

Castellari Bergaglio Gavi Cortese	56
Ohau ,Woven Stone Pinot Gris	52
Vasse Felix Filius Chardonnay	66
Selbach Saar Spatlese Riesling	58
Parés Baltà Blanc de Pacs Parellada	50

RED WINE

Saint Clair Family Estate Pinot Noir	56
Masi Campofiorin Corvina Blend	50
Marques De Riscal Reseva Tempranillo	64
Yalumba,Patchwork Shiraz	66
Carpineto Chianti Classico Sangiovese	62

SWEET WINE

Noble One Botrytis Semillon	76
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BEER

Heineken Draft	40
Tiger Draft	36
Guinness Draft	45
Sapporo Draft	45

CRAFT BEER

Mornington	49
Frontier	54
London Pride	54
Maredsous	66
Duvel Strong	66
Hitachino Nest Whote Ale	56

SPECIALTY COFFEE

Irish Coffee	39
Café Royale	39
Ace Café	39

PORT

Fonseca Late Bottled Vintage	35
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SHERRY

Emilio Lustau Fino Jarana (Very Dry)	17
Emilio Lustau Light Manzanilla Papirusa (Very Dry)	17
Emilio Lustau Dry Amontillado Los Arcos (Dry)	17
Emilio Lustau San Emilio Pedro Ximenez (Very Sweet)	23

ARMAGNAC

Janneau 8 Years	43
Janneau 12 Years	51

CALVADOS

Boulard Calvados V.S.O.P	36
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COGNAC

Martell Cordon Blue	71
Martell V.S.O.P	32

WHISKEY

Benriach 15 Years Madeira Cask Aged	47
Hazelburn Sauternes Wood	50
Bruichladdich	37
Port Charlotte	37

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