

# 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

<b>Italian Caesar Salad</b> - Prepared with romaine lettuce, crispy brisket, croutons, poached egg, anchovies and shaved Parmesan	38
<b>Italian Caprese Salad</b> - A simple Italian salad with buffalo mozzarella, seasonal tomatoes, virgin olive oil and fresh basil	58
<b>Atlantic Blue Swimmer Crab</b> - Served with garden salad, avocado, mache leaves and Spanish gazpacho dressing	58
<b>Portuguese Seared Tuna Salad</b> - Dressed with broad beans and peas, quail egg, pickled tomatoes, affilla cress	58
 <b>Scottish Salmon Tartare</b> - Loch Fyne salmon, tomato, shaved cucumber, red radish and affilla cress	58
 <b>French Parfait of Foie Gras and Chicken Liver</b> A silky smooth baked liver mousse served with toasted rye bread and red onion marmalade (A)	58
<b>French Escargots à la Bourguignon</b> - Braised French snails cooked in garlic butter served with lightly toasted focaccia	48
 <b>Italian Homemade Linguini Pasta</b> - North Italian style long pasta, served with sautéed girolles, mushroom cream and chives	58

## SOUPS

 <b>French Onion Soup</b> - Traditional soup from caramelised onions and beef broth with Gruyère croutons	42
<b>French Provençal Fish Soup</b> - Spicy fish soup from southern France, served with rouille, croutons Gruyère cheese	48
<b>Italian Cream of Wild Mushroom</b> - Assorted forest mushroom of Europe, truffle cream, Italian parsley	42

## SIDES

<b>Garden Salad</b>	18
<b>Steak Fries</b>	18
<b>Mashed Potatoes</b>	18
<b>Sautéed Mushrooms</b>	18
<b>Creamed Spinach</b>	18
<b>Green Beans with Almonds</b>	18
<b>Seasonal Vegetables</b>	18

## MAINS

<b>Atlantic Pan-Fried Snapper Fillet</b> - Served with Ratte potatoes, sautéed garden vegetables and French black truffle cream sauce (MSC)	85
<b>English Fish and Chips</b> - English style crispy battered snapper fillet, triple cooked chips and a side of tartar sauce (A)	85
<b>Italian Grilled Branzino Fillet</b> - Italian seabass fillet served with rosemary potatoes, dressed rocket and tomato and shrimp jus	95
 <b>Baked Scottish Loch Fyne Salmon Fillet</b> - Seasoned with sea salt and fresh lemon zest, served with colcannon and dill cream	125
 <b>Italian Squid Ink Gnocchi</b> - Italian potato dumplings, infused with squid ink served with clams, prawn, scallop, seafood butter sauce, samphire and parsley	85
<b>French Pot Roasted Spring Chicken</b> - Roasted with fresh garden vegetables, served with chicken jus	85
<b>French Confit Duck Leg</b> - Served with sautéed red cabbage, mashed potato, orange zest jus	85
<b>French Pepper Crusted Lamb Loin</b> - Served with fondant potato, French style peas with smoked duck, pearl onions and rosemary jus	125
 <b>Vienna Schnitzel</b> - The classic Austrian veal loin, breaded and pan-fried, served with buttered vegetables, pan-fried potatoes and wild mushroom sauce	145
 <b>Italian Veal Osso Bucco</b> - Slow braised veal shank, served with Milanese saffron risotto, gremolata and crispy sage (A)	145
<b>French Beef Bourguignon</b> - Traditional French braised beef in Burgundy wine. served with mashed potato, sautéed kale, smoked lardons, pearl onion, mushroom, red wine jus (A)	125
<b>Belgium Steak Frites</b> - Traditional European steak grilled and paired with hand cut fries, confit tomato, Béarnaise sauce	125
<b>Italian style baked Eggplant</b> - Filled with sun-dried tomato risotto, mascarpone, rocket leaves, pesto rosso (V)	85

(A) - Alcohol



- Graze's Special

(V) - Vegetarian

(MSC) - Marine Sustainable Certified

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## WHITE WINE

	Glass 150ml	Carafe 375ml	Bottle 750ml
Belles Vignes Chardonnay France	25	60	120
Lunari Chardonnay Italy	28	68	135
Dominio De Eguren Estratego Real Blanco Spain	28	68	130
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 Pacs Parellada Blend Spain			228

## RED WINE

	Glass 150ml	Carafe 375ml	Bottle 750ml
Belles Vignes Carignan Syrah France	25	60	120
Lunari Merlot Italy	28	68	135
Bodegas Celaya Tempranillo Spain	30	75	150
Jules Taylor, Pinot Noir, New Zealand			280
Reysol Gran Reserve Cabernet Sauvignon Chile			180
Chateau Pegau Cote Du Rhone Rouge Cuvee Maclura France			200
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-Tiffrey Lussac Saint-Emilion Bordeaux Blend France			325

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## DRAFT BEER

	Regular	Large
Tiger	35	45
Heineken	45	55
Sapporo	48	60

## ROSE

	Glass 150ml	Carafe 375ml	Bottle 750ml
Frescobaldi Alie Rose Ammiraglia Toscana Italy	45	175	350

## SPARKLING WINE

	Glass 150ml	Carafe 375ml	Bottle 750ml
Andreola Dirupo Valdobbiadene Prosecco Superiore Extra Dry DOCG	46	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 and pistachio biscotti **32**

**Austrian Kaiserschmarrn** - Also known as the Emperor's Mess, sautéed shredded pancake, caramelized apple, cinnamon compote and vanilla ice-cream **32**

**Italian Semi-Freddo of Wild Berry and Pistachio** **32**  
Served with raspberry sauce and vanilla shortbread

**English Raspberry Tart** – Vanilla pudding filling, whipped cream and gold leaf **32**



**Artisan European cheese** **88**

- Tomme de savoie
- Roquefort
- Gruyere
- Munster
- Fougereus

*Served with dry fruits, water crackers and fresh green apple*

(A) - Alcohol



- Graze's Special

(SP) - Seasonal Produce