








APPETIZERS

	Caesar Salad - Prepared with romaine lettuce, crispy brisket, croutons, poached egg, anchovies and shaved Parmesan	51
	Mantellassi Sasso Bianco, Trebbiano - 60	
	Caprese Salad - A simple Italian salad with buffalo mozzarella, seasonal tomatoes, virgin olive oil and fresh basil	73
	Blue Swimmer Crab - Served with garden salad, diced avocado, mache leaves and gazpacho dressing	73
	Jean Luc Mader, Pinot Gris - 70	
	Salmon Tartare - Made from Scottish salmon, tomato, shaved cucumber, red radish and affilla cress	98
	Domaene Gobelsburg, Gruner Veltliner - 70	
	Seared Tuna Loin - Dressed with broad beans and peas, quail egg, pickled tomatoes, affilla cress	88
	Foie Gras and Chicken Liver Parfait - A silky smooth baked liver mousse served with toasted rye bread and red onion marmalade (GS), (A)	98
	Carmes De Rieussec, Sauternes - 85	
	Escargots à la Bourguignon - Braised snails, cooked in garlic butter, served with lightly toasted focaccia	62
	Homemade Linguini Pasta - Served with sautéed girolles, mushroom cream and chives	104

SOUP

	French Onion Soup - Traditional soup from caramelised onions and beef broth with Gruyère croutons	50
	Jean Luc Mader, Pinot Gris- 70	
	Provençal Fish Soup - Spicy fish soup from southern France, served with rouille, croutons and Gruyère cheese	60
	Cream of Wild Mushroom - Truffle cream, Italian parsley	42

SIDES

Garden Salad	20
Steak Fries	17
Mashed Potato	22
Sautéed Mushrooms	24
Creamed Spinach	24
Green Beans with Almonds	22
Seasonal Vegetables	28

(A) - Alcohol	 - Graze's Special
(V) - Vegetarian	(MSC) - Marine Sustainable Certified
(SP) Seasonal Produce	 - Sommelier Recommendation

MAIN COURSES

	Pan-Fried Snapper Fillet - Served with ratte potatoes, butter sautéed vegetables, truffle cream sauce (MSC)	109
	Crispy Battered Fish - Coated in our special batter, triple cooked chips and a side of tartar sauce (A)	115
	Grilled Branzino Fillet - Served with roasted rosemary potatoes, rocket leaves, brown shrimps and tomato sauce	145
	Mantellassi Sasso Bianco, Trebbiano - 60	
	Baked Scottish Loch Fyne Salmon Fillet - Seasoned with sea salt and fresh lemon zest, served with colcannon and dill cream (MSC)	147
	Squid Ink Gnocchi - Served with clams, prawn, scallop, seafood, butter sauce, samphire and parsley	119
	French Pot Roasted Spring Chicken - Roasted with fresh garden vegetables, served with chicken jus	109
	Confit Duck Leg - Served with sautéed red cabbage, mashed potato, orange zest jus	145
	Domaene Gobelsburg, Zweigelt - 65	
	Pepper Crusted Lamb Loin - Served with fondant potato, peas "ala Francais", rosemary jus	136
	Marques De Riscal Reserva, Tempranillo - 64	
	Vienna Schnitzel - The classic Austrian veal loin, breaded and pan-fried, served with buttered vegetables, pan-fried potatoes and wild mushroom sauce	179
	Veal Osso Bucco - Slow braised Italian veal shank, served with Milanese risotto, gremolata and crispy sage (A)	198
	Beef Bourguignon - Served with mashed potatoe, sautéed kale, smoked duck, pearl onion, mushroom, red wine jus (A)	120
	Australian Black Angus Sirloin - Hand cut fries, confit tomato, Béarnaise sauce	190
	Carpineto Chiani Classico, Sangiovese- 66	
	Grilled T-bone Steak - Grass-fed black Angus, grilled over lava rocks, served with Café de Paris butter	257
	Baked Baby Aubergine - Sun-dried tomato risotto, mascarpone, rocket leaves, halloumi, tomato, pesto rosso (V)	92

DESSERTS

	Valrhona Chocolate Soufflé - Decadent, rich and fluffy soufflé served with a mixed berry compote (SP)	45
	GRAZE Tiramisu - Classic layered dessert of mascarpone cream infused with coffee, served with fresh berries and chocolate (A)	39
	Crème Brûlée - A rich, vanilla custard, glazed with sugar to a hard crack, served with fresh raspberries and pistachio biscotti	39
	Fresh Raspberry Tart - Vanilla pudding filling, whipped cream and gold leaf	41
	Wild Berry and Pistachio Semi Frozen Mousse - Served with raspberry sauce and vanilla shortbread	39
	Kaiserschmarrn - Sautéed shredded pancake, caramelized apple and vanilla ice cream	41
	Artisan European Cheese Selection Fonseca Late Bottled Vintage - 38	94

All prices quoted in Ringgit Malaysia are inclusive of 10% service and 6% service tax

COCKTAIL

The Blue Reef (Seasonal Produce) Vodka, blue curacao, marashino cherry syrup, pineapple juice	41
Negroni - An iconic Italian cocktail, made of Beefeater, sweet vermouth and Campari with orange peel	47
Malaysian Mule - Lemongrass infused Absolut vodka, kafir lime juice, brown sugar and fresh ginger topped with ginger beer	50
Jungle Bird Royale — Pineapple-infused rum, Campari, lime squeeze, pineapple juice, Champagne	80
Kir Royal - A French cocktail, with crème de cassis topped with Champagne	76
Rossini - Prosecco with puréed strawberries	73

CHAMPAGNE

Nicholas Feuillatte Brut Reserve	105
Bruno Pailard Brut Rose	128

SPARKLING WINE

Val D'Oca Valdobbiadene Prosecco	95
---	----

ROSE

Gerard Bertrand Cote Des Roses '16	62
---	----

WHITE WINE

Castellari Bergaglio Gavi Cortese	56
Mantellassi Sasso Bianco, Trebbiano Blend	60
Domaene Gobelsburg, Gruner Veltliner	66
Jean Luc Made Pinot Gris	52
Parés Baltà Blanc de Pacs Parellada	50

RED WINE

Domaine Gobelsburg, Zweigelt	65
Carpineto Chianti Classico Sangiovese	62
Masi Campofiorin, Corvina Blend	50
Marques De Riscal Reserve, Tempranillo	64
Chateau D'Oubernac, Malbec	69

SWEET WINE

Carmes De Rieussec, Sauternes	85
--------------------------------------	----

BEER

Heineken Draft	43
Tiger Draft	39
Guinness Draft	48
Sapporo Draft	48

CRAFT BEER

Mornington	52
Frontier	58
London Pride	58
Maredsous	70
Duvel Strong	70
Hitachino Nest White Ale	60

SPECIALTY COFFEE

Irish Coffee	42
Café Royale	42
Ace Café	42

PORT

Fonseca Late Bottled Vintage	38
-------------------------------------	----

SHERRY

Emilio Lustau Fino Jarana (Very Dry)	19
Emilio Lustau Light Manzanilla Paporusa (Very Dry)	19
Emilio Lustau Dry Amontillado Los Arcos (Dry)	19
Emilio Lustau San Emilio Pedro Ximenez (Very Sweet)	25

ARMAGNAC

Janneau 8 Years	46
Janneau 12 Years	55

CALVADOS

Boulard Calvados V.S.O.P	39
---------------------------------	----

COGNAC

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

WHISKEY

Benriach 15 Years Madeira Cask Aged	50
Hazelburn Sauternes Wood	53
Bruichladdich	40
Port Charlotte	40

All prices quoted in Ringgit Malaysia are inclusive of 10% service and 6% service tax