













APPETIZERS

	Caesar Salad - Prepared with romaine lettuce, crispy brisket, croutons, poached egg, anchovies and shaved Parmesan	51
	Churchview Silverleaf, Chenin Blanc	73
	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 leaf and gazpacho dressing	73
	Ohau, Woven Stone, Pinot Gris	52
	Salmon Tartare - Made from Scottish salmon, tomato, shaved cucumber, red radish and affila cress	98
	Churchview, Silverleaf, Semillon Sauvignon Blanc	73
	Herb Rolled Beef Carpaccio - Served with shaved Parmesan, baby capers, rocket, virgin olive oil	94
	Foie Gras and Chicken Liver Parfait - A silky smooth baked liver mousse served with toasted rye bread and red onion marmalade (GS), (A)	98
	Noble One Botrytis Semillon	81
	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
	Ohau Woven Stone Pinot Gris	52
	Provençal Fish Soup - Spicy fish soup from southern France, rutile and Gruyère cheese	60

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 tomato consommé, sautéed spinach, grilled asparagus and preserved cherry tomatoes (MSC)	109
	Vasse Felix Filius, Chardonnay	70
	Crispy Battered Fish - Coated in our special batter, triple cooked chips and a side of tartar sauce (A)	115
	Grilled Branzino Fillet - Served with Sicilian eggplant caponata and drizzled rosemary dressing	145
	Pio Cesare "L' Altro" Chardonnay DOC	73
	Baked Scottish Loch Fynn 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
	Marques De Riscal Reseva, Tempranillo	68
	French Pot Roasted Spring Chicken - Roasted with fresh garden vegetables, served with Au jus	109
	Pan-Fried Duck Breast - - Served with German spätzle and wild girolles cream sauce	145
	Saint Clair Family Estate Pinot Noir	60
	Provençal Lamb Rack - Coated with fresh crust of Provençal herbs, sautéed French beans with smoked duck and thyme jus (A)	179
	Yalumba Patchwork Shiraz	70
	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
	Grilled T-bone Steak - Grass-fed black Angus, grilled over lava rocks, served with Café de Paris butter	257
	Carpineto Chiani Classico, Sangiovese	66
	Tortellini Primavera - Homemade mushroom tortellini served with sautéed girolles and morels, shaved Parmesan and fresh herbs (v)	98

DESSERTS

	Valhorna Chocolate Souffle - Decadent, rich and fluffy soufflé served with a mixed berry compote (SP)	45
	GRAZE Tiramisu -Classic layered dessert of mascarpone cream infused with fresh berries and chocolate chip (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 Semifreddo - Served with raspberry sauce and vanilla shortbread	39
	Kaiserschmarrn - Sautéed shredded pancake, caramelized apple and vanilla ice cream	41
	Artisan European Cheese Selection	94
	Fonseca Late Bottled Vintage	38

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

COCKTAIL

Lychee Lemongrass Frizz (Seasonal Produce)

Hibiscus vodka, lemongrass, lime juices, lychee purée, Prosecco 64

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 60

Ohau ,Woven Stone Pinot Gris 52

Vasse Felix Filius Chardonnay 70

Schloss Voltraz Rheingau Riesling 62

Parés Baltà Blanc de Pacs Parellada 53

RED WINE

Saint Clair Family Estate Pinot Noir 60

Masi Campofiorin Corvina Blend 53

Marques De Riscal Reseva Tempranillo 68

Yalumba,Patchwork Shiraz 70

Carpineto Chianti Classico Sangiovese 66

SWEET WINE

Noble One Botrytis Semillon 81

BEER

Heineken Draft Regular 45

Heineken Draft Large 55

Tiger Draft Regular 35

Tiger Draft Tiger 45

Guinness Draft Regular 45

Guinness Draft Large 55

Sapporo Draft Regular 48

Sapporo Draft Large 60

CRAFT BEER

Frontier 58

London Pride 58

Maredsous 70

Duvel Strong 70

Hitachino Nest Whote 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) 20

Emilio Lustau Light Manzanilla Pápirusa (Very Dry) 20

Emilio Lustau Dry Amontillado Los Arcos (Dry) 20

Emilio Lustau San Emilio Pedro Ximenez (Very Sweet) 26

ARMAGNAC

Janneau 8 Years 46

Janneau 12 Years 54

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

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