

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** - Romaine lettuce, herb croutons, salted egg yolk, anchovies, shaved Parmesan **38**
- Italian Caprese Salad** - Seasonal tomato, buffalo mozzarella, white balsamic & tomato water, fresh basil **58**
-  **Norwegian Gravlax** - Homemade gravlax, horseradish and dill cream, sautéed baby potatoes, red radish, watercress **58**
- Sicilian Pan Seared Scallop** - Seafood cream, spring onion mousse, salmon crisp, fine herbs **68**
-  **Italian Veal and Porcini Ragout** - Parmesan soufflé, frisse salad, fried thyme **68**
-  **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 Mascarpone Risotto** - Sautéed porcini mushroom, crispy carrots, snow peas, shaved Parmesan, fresh basil (V) **58**


SOUPS

-  **Spanish Summer Gazpacho** - Pulled flower crab, diced cucumber and tomatoes, avocado mousse and fine herbs **42**
- French Provencal Fish Soup** - Spicy fish soup from southern France, served with rouille, croutons Gruyère 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

This month we want to highlight local raised Guinea fowl from a free-range farm in Penang. These fowls are running free in the fields and get only organic food, which produces a superior quality and product.

-  **Local Free Ranged Roasted Guinea Fowl Breast** - Guinea fowl ballotine, roasted vegetables, butternut squash purée, blueberry infused Jus **95**
-  **Grilled Norwegian Salmon with Herb Crust** - Roasted vegetables, creamed potatoes, grain mustard sauce, mesclun salad **125**
- French Pan Seared Sea Bass** - Fresh panzanella, rocket and tomato salad, shaved Parmesan, gremolata **145**
- 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, chunky chips and a side of tartar sauce **85**
-  **Prawn Mousse Tortellini** - Pan seared salmon, scallop and clams with poached spinach, langoustine bisque, garlic foam and squid ink tulip **125**
- French Pot-Roasted Spring Chicken** - Served in casserole with spring vegetables, roasted potatoes and roasted garlic infused chicken jus **85**
-  **French Pan Seared Duck Breast** - Whole grain mustard mash potato, caramelised apple, toasted spring onion, calvados jus (A) **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**
- French Roasted Rack of Lamb** - Brioche herb crust, charred eggplant, roasted peppers, pickled cucumber, creamed potatoes, lamb jus **125**
-  **German Pan Seared Veal Medallions** - Sautéed spätzle, buttered garden vegetables, mushroom cream sauce **145**
- French Braised Beef Cheek** - Traditional French braised beef in Burgundy wine, served with mashed potato, roasted carrots, celeriac and watercress (A) **125**
- Belgium Steak Frites** - Traditional European steak grilled and paired with hand cut fries, confit tomato and Béarnaise sauce (A) **125**
- French T-Bone Steak** - Grilled over lava stones, served with confit garlic and Graze steak butter **170**
-  **Italian Handmade Parmesan Gnocchi** - Baked in napolitana sauce, buffalo mozzarella, rocket salad (V) **85**

(A) - Alcohol

 - Graze's Special

(V) - Vegetarian

All prices quoted in Ringgit Malaysia are inclusive 10% service charge and 6% service tax. Menu are subject to change based on produce availability. Please highlight any specific food allergies or intolerances to our colleagues before ordering.

GRAZE
MODERN EUROPEAN BRASSERIE

WHITE WINE

	Glass 150ml	Carafe 375ml	Bottle 750ml
Mount Olympus Sauvignon Blanc New Zealand	60	150	280
Sybille Kuntz Qualitätswein Trocken Riesling Germany	54	135	265
Zabu Grillo Sicily Italy	53	133	265
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
Spier Signature Chenin Blanc South Africa			305
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

RED WINE

	Glass 150ml	Carafe 375ml	Bottle 750ml
Allegrini Corte Giara Bardolino DOC Italy	60	150	285
Bellingham Pinotage South Africa	62	155	350
Carpineto Chianti Classico Italy	70	175	350
Peng Wine Gala Cabernet Sauvignon Chile	52	130	260
Mount Olympus Pinot Noir New Zealand	62	155	280
Peng Wine Rockhopper Cabernet Sauvignon Carmenera Chile			320
Chateau Pegau Cote Du Rhone Rouge			200
Cuvee Maclura France			
Chateau Pegau Cotes Du Rhone Villages Grenache France			297
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
Masi Campofiorin Rosso IGT Corvina Blend Italy			250
Marques De Riscal Reserva Tempranillo Spain			350
Chateau Bois-Tiffray Lussac Saint-Emilion Bordeaux Blend France			325

GRAZE MENU

MODERN EUROPEAN BRASSERIE

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

All prices quoted in Ringgit Malaysia are inclusive 10% service charge and 6% service tax.
Menu are subject to change based on produce availability.
Please highlight any specific food allergies or intolerances to our colleagues before ordering.



DESSERTS

	French Valrhona Chocolate Soufflé - Decadent, rich and fluffy soufflé served with mixed berry (SP)	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

SPECIALTY COFFEE	Cup
Irish Coffee Café Royale Ace Café	42

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

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

PORT	Glass
Fonseca Late Bottled Vintage	38

SHERRY	Glass
Emilio Lustau Fino Jarana (Very Dry)	19

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

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

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

SPECIALTY COFFEE	Cup
Irish Coffee Café Royale Ace Café	42

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

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

PORT	Glass
Fonseca Late Bottled Vintage	38


SHERRY	Glass
Emilio Lustau Fino Jarana (Very Dry)	19

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

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

DESSERTS

	French Valrhona Chocolate Soufflé - Decadent, rich and fluffy soufflé served with mixed berry (SP)	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

