

## STARTER

<b>Freshly Shucked Seasonal Oysters</b> SF	<b>180</b>
Ginger flower salsa, lemon wedges, mignonette	
<b>Heirloom Tomato Salad</b> V, D	<b>98</b>
Roma tomato jelly, cheese sphere, sour plum vinaigrette	
<b>Chef's House-Cured King Salmon</b> G, D, F, ST, SM, A	<b>195</b>
Ambarella slaw, trout roe, pernod cream	
<b>Wagyu Beef Tartare</b> G, D, E	<b>220</b>
Smoked egg yolk, toasted brioche, marrow fat aioli	
<b>Foie Gras Kushiya</b> G, D, N, E, A	<b>268</b>
Hazelnut soil, rum raisin compote, dark prune gel	

## SHARING PLATES

<b>Josper Cooked Scallop Croustade</b> G, D, SF	<b>105</b>
Oscietra caviar, fennel tip pickle, passionfruit chili mayonnaise	
<b>Angus Beef Short Rib Croquette</b> G, D, E, A	<b>170</b>
Pickled shallot, seaweed dust, spiced garlic emulsion	
<b>Skewer Of the Day - 160g / 2 Skewers</b> G, D, E	<b>280</b>
Umami spiced, black garlic aioli	
<i>*Please refer to our colleague for the beef cut of the day</i>	
<b>Charcoal Smoked Chicken Roulade</b> G, D, E	<b>95</b>
Golden apple relish, green onion & ginger, osmanthus glaze	
<b>Tamarind Honey Glazed Lamb "Kebab"</b> G, D, E	<b>260</b>
Guava slaw, cajun spice maltosec, cucumber raita	

## SOUPS

<b>Caramelized Onion Soup</b> G, D, V	<b>95</b>
Cheese toast, herb oil	
<b>Beef Tail Broth</b> G, E, D	<b>95</b>
Beef ragu, toasted sour dough, tomato jam	
<b>Wild Mushroom Velouté</b> G, D, V	<b>95</b>
Garlic crostini, fungi ragout, mushroom cream	
<b>Crustacean Bisque</b> D, E, SF, A	<b>125</b>
Mud crab remoulade, chayote fondant, red pepper tuile	

## FROM THE GRILL

Sourced from the finest Australian producers, our meats are presented with refined garlic emulsion, fire-charred scallion, balsamic-glazed cherry tomatoes and vibrant lime corn salsa.

### O'Connor Black Angus Beef, Grain Fed 130 Days

Tenderloin, 200g	265
Flank Steak, 200g	220
Ribeye, 300g	398
Tomahawk, per 100g	98

*\*Please allow thirty to forty-five minutes cooking time.*

*Kindly refer to our colleague for the steak portion of the day*

### Sher Wagyu Black Label, Grain Fed 400 Days B.M.S 8-9

Tenderloin, 200g	455
Ribeye, 300g	510
Striploin, 250g	470

### Accompaniment Selections

Aged Whisky Soy Glaze	Red Wine Beef Jus
Hickory BBQ Glaze	Sarawak Black Peppercorn Sauce
Citrus Chili Dust	Red Chimichurri
Black Olive Juniper Dust	Bearnaise
Tomato Dust	

## SIDES

<b>Spiced Coconut Pilaf</b> N, V	<b>45</b>
Roasted shallot, preserved lemon	
<b>Josper Grilled Asparagus</b> D, E, V	<b>45</b>
Hollandaise, egg mimosa	
<b>Potato Mousseline</b> D, V	<b>45</b>
Parmesan cheese & truffle oil	
<b>Zucchini Gratin</b> G, D, V	<b>45</b>
Cheese béchamel	
<b>Hand Cut Chips</b> D, E, V	<b>45</b>
Chili & lime aioli	
<b>Konro Grilled Vegetables</b> V	<b>45</b>

*\*Kindly refer to our colleague for the vegetables of the day*

## MAINS

<b>Smoked Carrot "Marrow"</b> D, V, N	<b>130</b>
Carrot mousse, dukkah spice, dill shishito dressing	
<b>Dry Aged Perak Duck Breast</b> G, D, A	<b>195</b>
Duck leg croquette, turnip, orange liqueur sauce	
<b>Konro Smoked Milk Fed Lamb Loin</b> G, D, A	<b>225</b>
Lamb rilette tartlet, leek confit, sage jus	
<b>Devesa Argentinian Beef Wellington</b> G, D, E, A	<b>285</b>
Potato mousseline, roasted vegetables, beef demi glaze	
<i>*Please allow thirty to forty-five minutes cooking time</i>	

## ROBATAYAKI FISH AND SEAFOOD

<b>Soybean Glazed Red Snapper</b> G, D, F, ST	<b>160</b>
Fennel kalamata compote, lime fish floss, mojo verde	
<b>Dover Sole Fillet</b> D, F, ST, A	<b>425</b>
Fish maw chicharron, fish rilette, smoked fish espuma	
<b>Aged Black Cod</b> D, F, ST, A	<b>290</b>
Baby coliban potato, cabbage textures, lemon caper cream	
<b>Grilled Lobster with Garlic Butter</b> D, CR, A	<b>598</b>
Micro herbs, succotash, champagne beurre blanc	
<b>Fresh Water Tiger Prawn</b> D, F, ST, CR	<b>198</b>
Aromatic papaya slaw, sweet chili vinaigrette	

G - Gluten    D - Dairy    E - Eggs    N - Contains Nuts    F - Fish    SF - Shellfish    CR - Crustaceans    ST - Sustainable Product    V - Vegetarian    A - Contains Alcohol    SM - Sesame

All prices quoted are in Malaysian Ringgit and inclusive of prevailing taxes. Please highlight any specific food allergies or intolerances to our colleagues before ordering. We endeavour to source for local and sustainable ingredients whenever possible.