



LE PETITS PLATS (Small Plates)

Mont Blanc Ratatouille 	RM35	Black Cod Brandade <i>Black Cod Fish Fennel Marmalade</i>	RM65
Pâté De Foie De Poulet <i>Chicken Liver Mousse Momotoro Tomato Marmalade</i>	RM40	Trio De Tartines <i>Smoked Salmon Foie Gras Black Truffle Chantilly</i>	RM70

HORS D'OEUVRES (Appetizers)

Escargot À La Bourguignonne Six Twelve <i>Roasted Garlic Butter Parsley Herbed Croutons</i>	RM35 RM65	Heritage Tomato Terrine  <i>Heirloom Tomatoes Sun-dried Tomato Marmalade Basil Vinaigrette</i>	RM45
Soupe À l'Oignon <i>Cèvennes Onion Chicken Consommé Gruyère Cheese</i>	RM40	Croustillant de Saint-Jacques  <i>Deep-fried Scallops Avocado Pickled Cucumber Remoulade Sauce</i>	RM65
Clam Chowder À La Royale  <i>Pacific Clams Egg Royale Puff Pastry</i>	RM50	Artisan Charcuteries & Fromages <i>Air-dried Beef Homemade Pickles Duck Rillettes</i>	RM75
		Foie Gras Torchon <i>Duck Liver Mousse Fig Jam Caramelized Brioche</i>	RM80

LES SALADES (Salads)

Salad Bouquet <i>Mixed Mesclun Bottarga Caesar Dressing</i>	RM50	Salade Niçoise <i>Tuna Maguro Haricots Verts Quail Eggs Potato Citrus Vinaigrette</i>	RM65
Beetroot Medley 	RM55		

POUR LA TABLE (For the Table)

Alsatian Tarte Flammkuchen		Steak Tartare À La Parisienne <i>Black Angus Pommes Frites Condiments</i>	RM90
• C'evennes Onion & Herbs 	RM55		
• Smoked Duck	RM65	Fine de Claire No 3 Oysters 	
• Buffalo Mozzarella 	RM66	Six	RM90
• Burgundy Snails	RM75	Twelve	RM180

À PARTAGER (For Sharing)

Black Truffle Poulet Rôti (1 kg) <i>Spit-roasted Cornish Chicken Black Truffle Jus</i>	RM190
Marseille Bouillabaisse  <i>Fish Broth Seabass Hokkaido Scallops Jumbo Tiger Prawns Mussels Saffron Potato Fondant Rouille</i>	RM200
Côte De Bœuf (1 kg) <i>Josper-grilled Bone in Rib Eye Salade Verte</i>	RM550

LES GARNITURES (Side Dishes)

Haricots Verts	RM20
Pommes Frites	RM25
Asparagus	RM30
Truffle Pommes Purée	RM35
Heirloom Carrots	RM40
Gruyère Croquette	RM45
Add Shaved Truffle (Seasonal)	RM120

PLATS PRINCIPAUX (Mains)

Beef Bourguignon <i>Slow-cooked Wagyu Beef Cheeks Beef Bacon Pommes Purée Pearl Vegetables Red Wine Sauce</i>	RM125
Steak Au Poivre <i>Grilled Australian Ribeye Steak Roasted Parmesan Potatoes French Beans Creamy Black Pepper Sauce</i>	RM185
Le Bœuf (300 gm) <i>Grilled Australian Black Angus Sirloin Pomme Frites Béarnaise Sauce</i>	RM230
Tournedos Rossini (200 gm) <i>Australian Grain-fed Tenderloin Foie Gras Truffle Madeira Sauce</i>	RM295

DE LA MER (From the Sea)

Moules-Frites  <i>New Zealand Black Mussels Pommes Frites Marinière Sauce</i>	RM90
Salted Baked Barramundi <i>Salt-erusted Barramundi Broccolini Choron Sauce</i>	RM95
Atlantic Black Cod Fish En Persillade <i>Oven-roasted Cod Fish Potato Fondant Glazed Asparagus & Baby Carrots Vermouth Beurre Blanc</i>	RM145
Lemon Sole <i>Lemon Sole Fillet Potato Fondant Fennel Red Wine Sauce</i>	RM175

DE LA TERRE (From the Land)

Chicken Albufeira <i>Boneless Free-range Chicken Breast Morel Mushrooms Asparagus Albufeira Sauce</i>	RM110
Muscovy Duck À l'Orange <i>Charcoal-grilled Muscovy Duck Breast Glazed Swiss Chard Potato & White Radish Orange Sauce</i>	RM130
Crusted French Lamb Rack <i>Josper-grill Supreme French Lamb Rack Herbs De Provence Kirara Rice 'En Cocotte' Mushroom Porcini Sauce</i>	RM185

LES PÂTES (Pasta)

Butternut Squash Agnolotti 	RM70
Crab Tagliatelle  <i>Homemade Tagliatelle Crab Meat Prawn Bisque</i>	RM95

VÉGÉTARIEN (Vegetarian)

Wild Champignon Vol-au-vent 	RM50
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LES DESSERTS (Desserts)

Mont Blanc <i>Coconut Lime Chestnut Glacé</i>	RM45
Warm Banana Tart <i>Salted Caramel Coconut Ice Cream</i>	RM45
Crème Brûlée  <i>French Vanilla Custard Madagascar Vanilla Glace</i>	RM45
Apple Crumble  <i>Granny Smith Apple Compote Oat Granola Crème Chantilly</i>	RM45
Dame Blanche <i>Weiss 63% Dark Chocolate Crème Chantilly Vanilla Glacé</i>	RM55
Crêpes Suzette <i>Grand Marnier Orange Vanilla Ice Cream</i>	RM55
Artisan Cheese <i>Homemade Jam Lavender Lavosh Grapes Dry Fruits</i>	RM90



Vegetarian



Crustacean

Please inform your server of any food allergies, food intolerance, dietary requirements or religious interest that you or any of your party may have

All prices are in (RM) Ringgit Malaysia and are subject to prevailing government taxes.