



Le  
Midi

BRASSERIE | BAR | TERRACE

## LE PETITS PLATS (Small Plates)

Mont Blanc Ratatouille ✓ <small>Eggplant   Green Zucchini   Onion Jam</small>	RM35	Black Cod Brandade <small>Black Cod Fish   Fennel Marmalade</small>	RM65
Pâté De Foie De Poulet <small>Chicken Liver Mousse   Momototo Tomato Marmalade</small>	RM40	Trio De Tartines <small>Smoked Salmon   Foie Gras   Black Truffle Chantilly</small>	RM70

## HORS D'OEUVRES (Appetizers)

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

## LES SALADES (Salads)

Salad Bouquet <small>Mixed Mesclun   Bottarga   Caesar Dressing</small>	RM50	Salade Niçoise <small>Tuna Maguro   Haricots Verts   Quail Eggs   Potato   Citrus Vinaigrette</small>	RM65
Beetroot Medley ✓ <small>Heirloom Baby Beetroots   Camembert   Blood Orange Dressing</small>	RM55		

## POUR LA TABLE (For the Table)

Alsation Tarte Flammkuchen		Steak Tartare À La Parisienne <small>Black Angus   Pommes Frites   Condiments</small>	RM90
• Cévennes Onion & Herbs ✓	RM55		
• Smoked Duck	RM65		
• Buffalo Mozzarella ✓	RM66	Fine de Claire No 3 Oysters 🦞	RM90
• Burgundy Snails	RM75	Six	RM90
		Twelve	RM180

## À PARTAGER (For Sharing)

Black Truffle Poulet Rôti (1 kg) <small>Spit-roasted Cornish Chicken   Black Truffle   Jus</small>	RM190
Marseille Bouillabaisse 🦞 <small>Fish Broth   Seabass   Hokkaido Scallops   Jumbo Tiger Prawns   Mussels   Saffron Potato Fondant   Rouille</small>	RM200
Côte De Bœuf (1 kg) <small>Josper-grilled Bone in Rib Eye   Salade Verte</small>	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 <small>Slow-cooked Wagyu Beef Cheeks   Beef Bacon   Pommes Purée   Pearl Vegetables   Red Wine Sauce</small>	RM125
Steak Au Poivre <small>Grilled Australian Ribeye Steak   Roasted Parmesan Potatoes   French Beans   Creamy Black Pepper Sauce</small>	RM185
Le Bœuf (300 gm) <small>Grilled Australian Black Angus Sirloin   Pomme Frites   Béarnaise Sauce</small>	RM230
Tournedos Rossini (200 gm) <small>Australian Grain-fed Tenderloin   Foie Gras   Truffle   Madeira Sauce</small>	RM295

## DE LA MER (From the Sea)

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

## DE LA TERRE (From the Land)

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

## LES PÂTES (Pasta)

Butternut Squash Agnolotti ✓ <small>Homemade Agnolotti   Butternut Squash   Sage Beurre Noisette</small>	RM70
Crab Tagliatelle 🦞 <small>Homemade Tagliatelle   Crab Meat   Prawn Bisque</small>	RM95

## VÉGÉTARIEN (Vegetarian)

Wild Champignon Vol-au-vent ✓ <small>Wild Mushroom Ragout   Crème Fraîche</small>	RM50
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## LES DESSERTS (Desserts)

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