



LE PETITS PLATS (Small Plates)

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

LES SALADES (Salads)

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

HORS D'OEUVRES (Appetizers)

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

ALSATIAN TARTE FLAMMKUCHEN

(Signature Flatbread, the ‘French Pizza’)

- C’evennes Onion & Herbs

✓

RM55
- Smoked Duck

RM65
- Buffalo Mozzarella

✓

RM66
- Burgundy Snails

RM75

POUR LA TABLE (For the Table)

Steak Tartare		RM90
À La Parisienne	🍴	
Black Angus Pommes Frites Condiments		
Fine de Claire No 3 Oysters	🍴	
Six		RM90
Twelve		RM180

À PARTAGER (For Sharing)

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

PLATS PRINCIPAUX (Mains)

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

DE LA MER (From the Sea)

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

DE LA TERRE (From the Land)

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

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

LES PÂTES (Pasta)

Butternut Squash Agnolotti	✓	RM70
Homemade Agnolotti Butternut Squash Sage Beurre Noisette		
Crab Tagliatelle	🍴	RM95
Homemade Tagliatelle Crab Meat Prawn Bisque		

VÉGÉTARIEN (Vegetarian)

Wild Champignon Vol-au-vent	✓	RM50
Wild Mushroom Ragout Crème Fraîche		

LES DESSERTS (Desserts)

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

SCAN TO VIEW FOOD PRESENTATION HIGHLIGHTS



- ✓

Vegetarian
- 🍴

Crustacean
- 🍴

Tableside Service
- 🍷

Contains Alcohol

Please inform your server of any food allergies, food intolerance, dietary requirements or religious observance that you or any of your party may have. All prices are subject to prevailing government taxes.