



LE PETITS PLATS (Small Plates)

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

HORS D'OEUVRES (Appetizers)

Escargot A La Provençale Six Twelve	RM35 RM65	Artisan Charcuteries & Fromage	RM75
<i>Roasted Garlic Butter Parsley Herbs Crouton</i>		<i>Air Dry Beef Homemade Pickle Duck Rillette</i>	
Soupe À L'Oignon	RM40	Foie Gras Torchon	RM80
<i>Cévennes Onion Chicken Consommé Gruyère Cheese</i>		<i>Duck Liver Mousse Fig Caramelized Brioche</i>	
Clam Chowder A la Royale 	RM50		
<i>Pacific Clam Egg Royale Puff Pastry</i>			

LES SALADES (Salads)

Salad Bouquet	RM50	Salads Nicoise	RM65
<i>Mix Mesclun Bottarga Caesar Dressing</i>		<i>Tuna Maguro Haricot Verts Quail Eggs Potato Citrus</i>	
Beetroot Medley	RM55		
<i>Heirloom Baby Beetroot Blood Orange Camembert</i>			

POUR LA TABLE (For the table)

Alsatian Tarte Flammkuchen		Fine de Claire No 3 Oysters 	
<i>• Cévennes Onion & Herbs  • Smoked Duck • Buffalo Mozzarella  • Burgundy Snails</i>	RM55 RM65 RM66 RM75	Six Twelve	RM90 RM180
Steak Tartare A la Parisienne	RM90	Caspiran Baerri Sturgeon Caviar	RM550
<i>Black Angus Pomme Frites Condiments</i>		<i>Chives Homemade Blinis Chopped Onion and Sour Cream</i>	

PLATS POUR DEUX (Sharing Plates)

Black Truffle Poulet Roti <i>1 kg</i>	RM190
<i>Spit Roasted Cornish Chicken Black Truffle Jus</i>	
Marseille Bouillabaisse 	RM200
<i>Fish Broth Seabass Hokkaido Scallops Jumbo Tiger Prawn Mussels Saffron Potato Fondant Rouille</i>	
Cote De Boeuf <i>1 kg</i>	RM550
<i>Josper Grilled Bone in Rib Eye Salade Verte</i>	

LES GARNITURE (Sides)

• Haricot Vert	RM20
• Pommes Frites	RM25
• Asparagus	RM30
• Truffle Pommes Puree	RM35
• Heirloom Carrots	RM40
• Gruyere Croquette	RM45

LE DESSERTS (Dessert)

Mont Blanc	RM45
<i>Coconut Chestnut Glace Lime</i>	
Warm Banana Tart	RM45
<i>Salted Caramel Coconut Ice Cream</i>	
Dame Blanche	RM55
<i>Weiss 63% Dark Chocolate Chantilly Vanilla Glace</i>	
Crepe Suzette	RM55
<i>Grand Marnier Orange Vanilla Ice Cream</i>	
Artisan Cheese	RM90
<i>Homemade Jam Lavender Lavosh Grape Dry Fruits</i>	

PLATS PRINCIPAUX (Mains)

Les Boeuf <i>300 gm</i>	RM230
<i>Grilled Australian Black Angus Sirloin Bearnaise Sauce Pomme Frites</i>	
Tournedos Rossini <i>200 gm</i>	RM295
<i>Australian Grain Fed Tenderloin Madeira Sauce Foie Gras Truffle</i>	

LE MER (From the sea)

Moules & Frites 	RM90
<i>N.Z Black Mussels Marinier Sauce French Fries</i>	
Lemon Sole	RM175
<i>Red Wine Sauce Fennel Potato Fondant</i>	
Homard Thermidor 	RM550
<i>Grilled Boston Lobster Signature Sauce</i>	

LA TERRE (From the land)

Chicken Albufeira	RM110
<i>Boneless Free-Range Breast Morel Mushrooms Albufeira Sauce Asparagus</i>	

LES PATES (Pasta)

Crab Tagliatelle 	RM95
<i>Homemade Tagliatelle Crab meat Prawn Bisque</i>	

LES VÉGÉTARIENS (Vegetarian)

Wild Champignon Vol-au-vent 	RM50
<i>Wild Mushroom Ragout Creme Fraiche</i>	
Add Shaved Truffle Tableside (Seasonal)	RM120



Vegetarian



Gluten Free



Dairy



Eggs



Fish



Crustacean



Nuts



Beef



Signature

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.