

STARTERS

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

SOUPS

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

ROBATAYAKI FISH AND SEAFOOD

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

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
<i>*Please allow thirty to forty-five minutes cooking time.</i>	
<i>Kindly refer to our colleague for the steak portion of the day.</i>	

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

Spiced Coconut Pilaf N, V	45
Roasted shallot, preserved lemon	
Josper Grilled Asparagus D, E, V	45
Hollandaise, egg mimosa	
Potato Mousseline D, V	45
Parmesan cheese & truffle oil	
Zucchini Gratin G, D, V	45
Cheese béchamel	
Hand Cut Chips D, E, V	45
Chili & lime aioli	
Konro Grilled Vegetables V	45
<i>*Kindly refer to our colleague for the vegetables of the day.</i>	

CHEF'S GOURMET LUNCH

STARTERS

Torched King Salmon G, D, F, A
Fennel slaw, trout roe, white wine emulsion

Composed Fruits and Vegetables V

House vinaigrette
**Kindly refer to our colleague for the varieties of the day*

Tomato Crab Chowder G, D, E, SF, CR

Crab meat, croutons, herb oil

ENTRÉES

Konro Smoked Red Snapper G, D, F, ST

Snapper rillette, fennel compote, lemon caper butter sauce

Maple Glazed Chicken Roulade D, E

Cabbage ragout, potato mousseline, rosemary jus

Josper Grilled Flank Steak D

Garlic cumin cream, succotash, red chimichurri

Truffle Scented Mushroom Risotto G, D, V

Fungi ragout, charred king oyster mushroom, truffle cream

SWEET ENDINGS

Valrhona Chocolate Lemon Mousse D, N, E, G

Lemon curd, cocoa sponge, double cream gelato

Hazelnut Pear Tart G, D, N, E

Fresh berries, raspberry sorbet

2 Course | RM 78

3 Course | RM 98

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.