



MENU DÉCOUVERTE

RM148⁺⁺



ENTRÉES

OS À MOELLE *(10 minutes waiting time)*

Beef Bone Marrow | Truffle Mushroom

GALETTES AU CRABE

Crab Cake | Aioili Garlic Mayonnaise

VELOUTÉ DE CÈPES

French Ceps Soup | Truffle Oil

ESCARGOTS AU BEURRE D'AIL & PERSIL

Fresh Burgundy Snails | Homemade Garlic Butter

SALADE DE BURRATA +RM15

Burrata Cheese Salad | Truffle Cream

PLATS

CONFIT DE CANARD RÔTI, CRÈME D'AIL

Confit French Duck Leg | Garlic Cream

FILET DE SAUMON GRILLÉ

Grilled Norwegian Salmon Filet | Vierge Sauce

ASSIETTE DU GRILLARDIN

*Mix Grill Meat Platter Mix grill Meat Plater (Australian Lamb Chop, 2 Chicken Sausages,
Duck Sausage, 100gr Australian Black Angus Sirloin MS2)*

GRILLED BLACK ANGUS MBS2 RIBEYE STEAK, "VIGNERON" BUTTER +RM35

Australian Black Angus, 150 Days Grain Fed MBS2 (200g)

DESSERTS

FONDANT AU DEUX CHOCOLATS +RM10 *(10 minutes waiting time)*

*Homemade Valrhona Double Chocolate Lava Cake (Milk 45% / Dark 66%)
| Vanilla Ice Cream |*

CRÈME BRÛLÉE

Homemade Custard | Caramelized Brown Sugar

TARTE MAISON DU JOUR

Homemade Tart of the Day | Vanilla Ice Cream | Whipped Cream

DAME BLANCHE

Vanilla & Chocolate Ice Cream | Dark Valrhona Chocolate Sauce | Whipped Cream

