

BRASSERIE
F R I T Z

SUNDAY LUNCH

25TH OCTOBER 2026

MENU

TO START WITH

Sourdough French Baguette and Classic Butter Brioche
Homemade Salted Butter and Raspberry Jam

A PLATE OF SEAFOOD

Fresh Oyster, Prawn Cocktail, Black Mussel, Hamachi Crudo

A LITTLE SOUP

Green Bean and Leek Soup, Smoked Haddock

THE STARTERS

Escargot & Mushroom Vol-au-Vent, Garlic Herb Butter, Watercress Coulis
Seared Foie Gras, Crisp Angel Hair, Jerusalem Artichoke Purée,
Orange-Shallot Glaze
Spring Lettuce Salad, Peach, Pecorino Romano, Mixed Nuts,
Roasted Shallot Vinaigrette

THE MAINS

Grilled Beef Tenderloin, Oxtail Croquette, Potato Pavé, Mushroom Duxelles,
Pickled White Onion

or

Slow-Cooked Dover Sole, Leek & Scallop Mousseline, Zucchini, Tomato,
Light Bouillabaisse Butter Sauce

THE DESSERT TABLE

Apple Caramel Saint-Honoré
Strawberry & Earl Grey Charlotte
Chocolate Pot de Crème
Blueberry Macarons
Banana Toffee Tart

RM220++ per person

Add free-flow White, Rosé and Red Wine for an additional RM160++ per person

All prices are subject to a 10% service charge and the prevailing SST