



BRASSERIE FRITZ SUNDAY LUNCH

27TH SEPTEMBER 2026

TO START WITH

Caramelized Onion Sourdough, Homemade Salted Butter Focaccia,
Olive Oil and Balsamic

A PLATE OF SEAFOOD

Fresh Oyster, Poached Tiger Prawns, Black Mussels, Tuna Tartare

A LITTLE SOUP

Roasted Butternut Squash Soup, Seared Scallop, Pickled Mushrooms,
Sage Brown Butter

THE STARTERS

Quail Roulade, Smoked Aubergine, Charred Sweet Corn, Pistachio, Thyme Jus
Salmon and Cod Fish Cake, Cannellini Beans, Fennel Cream Sauce, Herb Salad
Roasted Beetroot, Arugula, Walnuts, Feta Cheese, Orange Vinaigrette

THE MAINS

Glazed Beef Cheek, Jerusalem Artichoke Purée, White Shimeji Mushrooms

or

Halibut en Croûte, Creamy Spinach and Leek, Tarragon Lemon Butter Sauce

ON THE SIDE

Sherry Glazed Roasted Carrots
Duchess Potatoes

THE DESSERT TABLE

Pumpkin Caramel Tart
Berry & Ricotta Blintz
Chocolate & Pear Gâteau
Espresso & Orange Crema Catalana
Salted Pecan Chocolate Bark

RM220++ per person

*Add free-flow Champagne Lombardi Axiome Brut for an additional RM450++ per person
All prices are subject to 10% service charge and the prevailing SST*