

F R I T Z

CHRISTMAS EVE



Dinner

FIRST COURSE

Chutoro and Otoro tuna tartare,
horseradish jelly, pickled vegetables,
melba toast

SECOND COURSE

Roast foie gras stuffed quail, walnut wild rice,
artichoke purée, green asparagus,
black truffle sauce

MAIN COURSE

Thyme garlic roasted lamb rack, seared lamb pavé,
zucchini “marmalade”, anchoïade, lamb jus
or

Pan-seared red sea bream, smoked black mussels,
braised fennel, sauce Dugléré

DESSERTS

Chocolate génoise, mulled wine ice cream,
Grand Marnier orange compote,
vanilla crème anglaise

RM380++ per person

Wine pairing available for an additional
RM 139++ per person

*All prices are subject to 10% service charge and 6%
GST*

FRITZ

CHRISTMAS DAY Lunch

TO START

Christmas panettone, dried fruit & mixed nut sourdough bread

FRITZ SEAFOOD PLATTER

Fresh Irish oysters, tiger prawns, hamachi, blue mussels

A LITTLE SOUP

Truffle soup, foie gras torchon, savoy cabbage, mushroom, puff pastry crouton

THE STARTERS

Porcini-crusted seared Hokkaido scallop, parmesan chip, risotto, peas, spinach

7-minute organic egg, mousseline sauce, otoro tuna tartare, crouton, frisée salad

Caramelized parmesan gnocchi, chanterelles, semi-dried tomato, Provençal almond

THE MAINS

14 days dry-aged Angus tomahawk, wild forest mushrooms, bordelaise sauce

or

Pan-seared stuffed Rainbow trout, Swiss chard and tomatoes, potatoes in sage brown butter, port wine glaze

Shaved truffle French fries and grilled green asparagus salad on the side

DESSERTS

Traditional French Christmas log
Flambéed Rum Baba, boozy fruit soup, vanilla ice cream

RM240++ per person

*Freeflow Champagne Lombardi Axiome Brut
at RM450++ per person*

All prices are subject to 10% service charge and 6% GST

F R I T Z

NEW YEAR'S EVE

Dinner

FIRST COURSE

King crab timbale, oeuf mayonnaise, potato mousseline, oscietra caviar, crab jelly

SECOND COURSE

Lobster and scallop pithivier,
endive & fennel salad, sauce américaine

THIRD COURSE

Roasted quail breast, foie gras & quail croustilles,
watercress coulis, chanterelles,
port wine glaze

MAIN COURSE

Grilled dry-aged wagyu tenderloin, potato &
Jerusalem artichoke mille-feuille,
béarnaise sauce or black truffle sauce

or

Herb-poached French cod, vegetable risotto,
fennel & miso sauce, salmon roe, saffron foam

DESSERTS

Madeira-marinated melon with orange
flower custard cream, almond filo pastry

RM450++ per person

All prices are subject to 10% service charge and 6% GST