

BRASSERIE
F R I T Z

Festive Menu

1ST-23RD DECEMBER 2026

FIRST COURSE

SEAFOOD VOL-AU-VENT

Puff Pastry Case, Scallop, Lobster, Tiger Prawn, Halibut,
Samphire, Pine Nut Pesto, Seafood Velouté

MAIN COURSE

TOURNEDOS ROSSINI

Grilled Tenderloin Fillet, Oxtail Croquette, Seared Foie Gras,
Mushroom Duxelles, Pickled White Onion, Truffle Beef Jus

or

ROASTED COD

Roasted Cod, Jerusalem Artichoke Purée,
Trumpet and Shimeji Mushrooms, Hazelnut Brown Butter,
Celeriac Cake, Chicken Glaze

DESSERT

RASPBERRY OPERA

Raspberry Opera, Crème Anglaise, Raspberry Sorbet,
Salted Confit Orange

RM300++ per person

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

BRASSERIE
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Christmas Eve 3-Course Menu

24TH DECEMBER 2026

FIRST COURSE

HOKKAIDO SCALLOP

Seared Hokkaido Scallop, Spinach Coulis,
Celeriac and Scallop Mousse, Sea Urchin, Caviar, Consommé Jelly

or

TIGER PRAWN

Crispy Tiger Prawn, Pistachio Shrimp Farce, Sakura Ebi,
Saffron Hollandaise, Pickled Mustard Seeds, Prawn Oil

MAIN COURSE

DRY-AGED WAGYU

Grilled 28-Day Dry-Aged Wagyu Striploin, Oxtail Croquette,
Wild Mushrooms, Pickled White Onions, Black Garlic Jus

or

FRENCH BAR FILLET

Olive Oil-Poached French Bar Fillet, Lightly Smoked Sea Clams,
Leek and Potato Paysanne, Parsley Sauce

DESSERT

RASPBERRY OPERA

Raspberry Opera, Crème Anglaise, Raspberry Sorbet,
Salted Confit Orange

RM300++ per person

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



**BRASSERIE
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Christmas Eve 4-Course Menu

24TH DECEMBER 2026

HOKKAIDO SCALLOP

Seared Hokkaido Scallop, Spinach Coulis,
Celeriac and Scallop Mousse, Sea Urchin, Caviar, Consommé Jelly

SECOND COURSE

TIGER PRAWN

Crispy Tiger Prawn, Pistachio Shrimp Farce, Sakura Ebi,
Saffron Hollandaise, Pickled Mustard Seeds, Prawn Oil

MAIN COURSE

DRY-AGED WAGYU

Grilled 28-Day Dry-Aged Wagyu Striploin, Oxtail Croquette,
Wild Mushrooms, Pickled White Onions, Black Garlic Jus

or

FRENCH BAR FILLET

Olive Oil-Poached French Bar Fillet, Lightly Smoked Sea Clams,
Leek and Potato Paysanne, Parsley Sauce

DESSERT

RASPBERRY OPERA

Raspberry Opera, Crème Anglaise, Raspberry Sorbet,
Salted Confit Orange

RM400++ per person

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

BRASSERIE FRITZ

Christmas Day Lunch

25TH DECEMBER 2026

TO START WITH

Christmas Panettone, Walnut and Cranberry Sourdough
Homemade Salted Butter, Orange Brown Butter, Lightly Stewed Berries

SEAFOOD PLATTER

Fresh Oyster, Blue Mussel, Trout Gravlax, Hamachi Sashimi,
Grilled Octopus

A LITTLE SOUP

Black Truffles and Foie Gras Soup, Beef Broth, Braised Oxtail,
Seared Foie Gras

THE STARTERS

Seared Hokkaido Scallop, Orzo "Risotto", Preserved Lemon Velouté,
Hazelnut Brown Butter, Caviar
Oeufs Mimosa, Dressed Endive, Truffle Hollandaise, Shaved Black Truffle,
Croutons, Chives
Crumbed Tiger Prawn, Gribiche Sauce, Cucumber and Fennel Slaw

THE MAINS

Slow-Roasted Black Angus Ribeye, Cauliflower Purée,
Caramelized Shallots, Crispy Oyster Mushrooms, Beef Bone Marrow Sauce
or
Rainbow Trout, Tobiko Leek Fondue, Almond Chilli Butter, Roasted Fish Bone Jus

ON THE SIDE

Duck Fat Fries, Grated Pecorino Cheese
Charred Brocolini, Garlic Confit, Toasted Almonds

DESSERT

Christmas Trifle, Mont Blanc Choux, Bûche de Noël,
Gingerbread Man, Coffee & Apricot Mousse, Mini Mince Pie,
Chocolate Petit Four, Kouign-Amann de Noël

RM260++ per person

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and the prevailing SST*