

FRITZ

FOOD MENU

FRUITS DE MER

Fritz Platter

Oysters, mussels, prawns, whelks, scallops, salmon
275

Osetra Caviar

480/30g

Served with traditional
accoutrements

Australian Rock Lobster

45/100g

Jumbo Crab Meat

55/40g

Oysters

28/piece

Served with traditional
accoutrements

Saba Mackerel

18

Tiger Prawn

5/piece

SOUPE

Bouillabaisse

A rich, but not creamy seafood soup with crayfish,
red mullet, grouper and catfish served with rouille toast
80

Artichoke Soup

Jerusalem artichoke, marinated baby artichokes,
sage brown butter, chives
38

SALADES

Niçoise Salad

Anchovies, egg, tomatoes, olives, green beans,
butter lettuce
48

Deep-Fried Brie & Pear Salad

Mesclun salad, white mushroom, red wine pear,
brie cheese, truffle vinaigrette
62

Salade Landaise

Pan-seared duck rillettes, seared foie gras, thinly sliced smoked
duck and roasted potatoes on a bed of
mixed leaves with a lightly creamy mustard dressing
98

Bread

Freshly baked sourdough and
homemade butter
20

Extra butter

8/piece

ENTRÉES

Anchovies on Toast

Maple butter, grilled sourdough, smoked anchovy,
cream cheese
18 per toast

Smoked Salmon

Our famous warm tea-smoked salmon with wakame seaweed,
salmon roe and confit lemon in clam jus,
beurre blanc with sorrel oil
58

Hokkaido Scallops

Two seared Hokkaido scallops on a bed of stewed cannellini beans
with fried homemade 'Nduja sausage and its oil
98

Grilled Prawn Choucroute

A sharply grilled jumbo tiger prawn on a bed of home fermented
and stewed choucroute with beurre blanc sauce
78

Quail Terrine

Organic small farm quail encased in a delicious forcemeat of
minced quail and duck with white wine jelly,
candied hazelnuts, grilled sourdough toast
68

Not a Pig's Trotter

A wonderful, creamy, collagen-rich terrine of beef brisket, tripe
and tendon, breaded and deep fried and served with watercress
purée, horseradish cream, lamb's lettuce
68

Pan-Seared Foie Gras & Quail Bonbon

Crisp fried foie gras wrapped quail breast and seared foie gras
escalope with sweet poached and pickled pears
on a bed of toasted barley risotto
98

Foie Gras Torchon

Poached foie gras, celeriac purée, verjuice jelly,
kumquat, toasted brioche
94

Mushrooms & Patatas Bravas

Garlic tossed mushrooms, crispy, creamy potatoes,
Jerusalem artichoke purée, parmesan, chives
45

Escargots de Bourgogne

Brined snails baked in garlic herb butter with
Fritz mini baguette à l'ancienne
52

Prices in RM and subject to 10% service charge and
6% government tax

PLATS

Rainbow Trout

Rainbow trout, almond brown butter, potatoes, green beans, lemon
125

Olive Oil Poached Seabass

Seabass fillets slow-poached in pure olive oil with nage sauce and crispy potatoes on a bed of root vegetable julienne
120

Three Fish Friture

Fish & Chips French style; rosemary flour dusted mullet, anchovy and basil stuffed fried boneless sardine, crisp battered seabass with preserved lemon mayonnaise, chips and salad
88

Beef Wellington (serves 2)

Tenderloin and mushroom duxelles in puff pastry crust served with mashed potatoes and lamb's lettuce salad
380

Steak au Poivre

Pan-seared black, white and red pepper crusted ribeye steak with beef glaze and pommes Fritz
140

Steak Fritz

Grilled ribeye, garlic herb butter, grilled asparagus salad, pommes Fritz
140

Steak Tartare

Hand-chopped wagyu beef dressed with shallots, capers, chopped egg, chives, mustard and served with pommes Fritz
70

Tournedos Rossini

Pan-seared tenderloin on a bed of wilted spinach and mushroom duxelles set on a brioche crouton, topped with foie gras and served with black truffle sauce
210

Steak Flambé au Poivre Vert

Seared tenderloin flambéed at your table, the sauce prepared with port, green peppercorns, beef jus and cream, and served with potato mille-feuille and French beans
195

Dry Aged Beef:

Please check availability with your waiter/waitress

Dry Aged Wagyu Ribeye 185/100g
Dry Aged Wagyu Striploin 185/100g
Dry Aged Wagyu Tomahawk 185/100g
Dry Aged Wagyu Tenderloin 185/100g

PLATS

Burger à la Fritz

Grilled Angus beef patty, gruyère cheese, caramelised onion, gherkin, tomato, mustard sauce, pommes Fritz, homemade bun
78

Roasted Lamb Rack

Lamb rack, pine nut pesto crust, roast vegetable ratatouille, lamb jus
120

Poulet Grand Mère

Free-range chicken, verjuice sauce, grapes, grelot onions, carrots, herb rice
68

Dry-Aged Roast Duck Breast (serves 2)

Roasted on the bone and carved at your table, served with mashed potato and pickled salad
230

LES GARNITURES

Pommes Fritz / 18
Mashed potatoes / 18
Sautéed mushrooms / 18
Sautéed French beans / 16
Herb rice / 16

DESSERTS

Crème Brûlée Flambée

A crème brûlée set on vanilla ice cream, set on a vanilla sponge, flambéed with cognac
38

Chocolate Ganache Meringue

75% Guanaja chocolate ganache, meringue, chantilly cream, toasted almond flakes, candied nuts
38

Crêpes Suzette

Flambéed at your table: crêpes, caramel orange sauce, vanilla ice cream
45

Tart of the day

30

Plateau de Fromage

Served with traditional accoutrements
88

Prices in RM and subject to 10% service charge and 6% government tax

5-COURSE DINNER

Anchovies on Toast

Maple butter, grilled sourdough, smoked anchovy, cream cheese

Hokkaido Scallop

Seared scallop on a bed of stewed cannellini beans with fried homemade Nduja sausage and its oil

Foie Gras & Quail Bonbon

Crisp fried foie gras wrapped quail breast and seared foie gras escalope with sweet poached and pickled pears on a bed of toasted barley risotto

Steak Flambée au Poivre Vert

Seared tenderloin flambéed at your table, the sauce prepared with port green peppercorns, beef jus and cream, and served with potato mille-feuille and French bean

or

Olive Oil Poached Seabass

Seabass fillet slow poached in pure olive oil, crème fraîche butter sauce, chili oil, julienne root vegetable

Chocolate Ganache

75 % Guanaja chocolate, meringue, Chantilly cream, toasted almond flakes, candied nuts

RM320++ per person

SUNDAY LUNCH

EVERY LAST SUNDAY OF THE MONTH

Every month we present a lovely, leisurely lunch that first begins with a bread course, followed by our seafood platter, some soup, a selection of starters, a choice of main course and a variety of exquisite desserts.

RM220++ per person

Include freeflow Champagne Lombardi Axiome Brut for an additional RM450++ per person

Do check our website, social media or Whatsapp our team +601123897080 for this month's menu