

**BRASSERIE
F R I T Z**

New Year's Eve Menu

31ST DECEMBER 2026

FIRST COURSE

Warm Poached French Oyster, Kombu Cured Abalone,
Tapioca Pearl Risotto, Oscietra Caviar

SECOND COURSE

Blue Lobster en Croûte, Herbed Salmon Farce, Pickled Radish,
Lobster Bisque Sauce, Samphire

THIRD COURSE

Seared Foie Gras, Crispy Angel Hair, Fresh Figs, Jerusalem Artichoke Purée,
Pistachios, Orange-Shallot Glaze

MAIN COURSE

Roasted Wagyu Tenderloin, Braised Banana Shallots, Swiss Chard,
Black Garlic Pomme Purée, Périgourdine Sauce

or

Slow-Cooked Dover Sole, Leek and Scallop Mousseline, Zucchini and
Tomatoes, Light Bouillabaisse Butter Sauce

DESSERT

Île Flottante, Meringue, Chocolate Crème Anglaise,
Orange Vanilla Caramel Drizzle, Orange Segments,
Toasted Almond Flakes

RM550++ per person

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