

F R I T Z

Sunday Lunch

25 February 2024

To start with

Honey quinoa roll with homemade salted butter

Rosemary and black olive sourdough fougasse with flavoured olive oil

A plate of seafood

French tsarskaya oyster, sweet and sour pickled grape, white balsamic beurre blanc

Hokkaido scallop carpaccio with bottarga and apple jelly

Butter poached lobster, potato blinis, capsicum jam

A little soup

Cold tomato soup of green zebra tomatoes, pineapple tomatoes and

dried tomato with basil ice cubes

The starter

Grilled asparagus, orange mustard emulsion, ricotta cheese, pickled
mustard seeds

Garlic herb butter escargot, fried polenta gnocchi, shaved mushrooms,
parsley sauce

The mains

Slow roasted cod fish, crushed potatoes, moules marinière sauce, trout roe

Confit lamb shoulder, chimichurri sauce, charred cauliflower salad,
almond purée

Dessert

Buttermilk beignets, rhubarb and mandarin orange crème diplomate

Flourless chocolate cake, white chocolate ganache icing, pomegranate cream

RM 220++/person

Subject to 10% Service Charge and 6% government tax

BOOK NOW

Level 23A Tower B, The Troika, 19, Persiaran KLCC, Kuala Lumpur

