

FRITZ SUNDAY *Lunch*

25TH JANUARY 2026

MENU

TO START WITH

Black sesame and sunflower seed sourdough
Crispy semolina bread roll
Homemade cinnamon honey butter and jam

A PLATE OF SEAFOOD

Cured salmon, scallop sashimi, black mussel, grilled razor clam

A LITTLE SOUP

Herb consommé, zucchini, carrot, celery, shallot, barley

THE STARTERS

Fresh oyster velouté with poached oysters and confit fennel bulb
Crab cake benedict, poached egg, preserved lemon hollandaise,
lamb's lettuce
Fig, hazelnut and apple salad with goat cheese

THE MAINS

Herbed salt-baked whole seabass with citrus beurre blanc,
spinach and parsley-crushed potato

or

"Surf & Turf" chargrilled ribeye steak and tiger prawn, roast beef sauce,
creamy beetroot puree

ON THE SIDE

Heirloom tomato and arugula salad with balsamic dressing
Haricot verts with garlic butter

THE DESSERT

Mango charlotte
Dark chocolate tart
Mini pavlova with mixed berry compote
Freshly baked lemon madeleines

RM220++ per person

For freeflow Champagne Lombardi Axiome Brut add RM450++ per person
All prices are subject to 10% service charge and the prevailing SST