

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