

# FRITZ SUNDAY *Lunch*

30TH NOVEMBER 2025

## 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