

# BRASSERIE FRITZ SUNDAY LUNCH

**28TH JUNE 2026**

## **TO START WITH**

Schiacciata Bread and Pain de Campagne  
Served with Honey Butter, Homemade Salted Butter and Jam

## **A PLATE OF SEAFOOD**

Fresh Oyster, Tiger Prawn, Salmon Sashimi, Black Mussel,  
Japanese Surf Clam Ceviche

## **A LITTLE SOUP**

### *Truffle Soup*

Truffle Soup, Puff Pastry, Chicken, Mushroom, Foie Gras,  
Vegetable Mignonette

## **THE STARTERS**

### *Hokkaido Scallop*

Seared Hokkaido Scallop, Stewed Cannellini Beans, Pistachio Pesto

### *White Clam Toast*

Ceviche Clam, Garlic Butter Cream Cheese, Sweet Pickled Pear,  
Burnt Lemon Segment, Grilled Sourdough

### *Hazelnut Salad*

Lamb Lettuce, Endive, Frisée, Toasted Hazelnuts, Roasted Red Onions,  
Green Apple, Wholegrain Mustard Dressing

## **THE MAINS**

### *Wagyu MB 9 Oyster Blade*

Pan-Seared Oyster Blade Beef, Watercress, Sauce Poivre Vert,  
Patatas Bravas

*or*

### *Seabass Niçoise*

Grilled Seabass, Tomato and Onion Salad, Couscous, Harissa Spices,  
Lemon Butter Sauce

## **ON THE SIDE**

Lyonnaise Potatoes  
Cassolette of Peas

## **THE DESSERT TABLE**

Apple Rhubarb Strudel with Vanilla Sauce, Chocolate Bavaois with  
Dalgona Cream and Hazelnuts, Gâteau Tatin aux Prunes,  
Tonka Bean Crème Brûlée with Sesame Tuile,  
Whipped Peanut Butter Cream Cookies

**RM220++ per person**

*Add free-flow Champagne Lombardi Axiome Brut for RM450++ per person  
All prices are subject to 10% service charge and the prevailing SST*