BRASSERIE
FRITZ

SUNDAY LUNCH

29TH NOVEMBER 2026

MENU

TO START WITH

Sourdough French Baguette and Honey-Glazed Milk Bread with Thyme
Homemade Salted Butter and Raspberry Jam

A PLATE OF SEAFOOD

Fresh Oyster, Scallop Tartare, Black Mussel, Hamachi Crudo

A LITTLE SOUP

Chilled Green Pea Mint Soup, Pickled Mushrooms, Horseradish Espuma

THE STARTERS

Jumbo Prawn en Croûte, Herbed Salmon Farce, Pickled Radish, Nantua Sauce

Foie Gras Pâté, Port Wine Jelly, Cornichons, Toasted Potato Bread

Chicory Salad, Fresh Pear, Pecorino Romano, Toasted Hazelnuts,
Burnt Orange Vinaigrette

THE MAINS

Grilled Beef Tenderloin

Oxtail Croquette, Mushroom Duxelles, Pickled White Onion, Truffled Beef Jus

or

Roasted Cod

Jerusalem Artichoke Purée, Trumpet and Shimeji Mushrooms,
Hazelnut Brown Butter, Celeriac Cake, Chicken Glaze

THE DESSERT TABLE

Earl Grey Religieuse
Baumkuchen Torte
White Chocolate & Apricot Entremets
Lemon & Almond Tart
Vanilla Canelè

RM220++ per person

Add free-flow White, Rosé and Red Wine for an additional RM160++ per person
All prices are subject to a 10% service charge and the prevailing SST