

F R I T Z

SUNDAY LUNCH

29 JUNE 2025

TO START WITH

Pretzel bun, pumpkin seed sourdough bread,
homemade salted butter and jam

A PLATE OF SEAFOOD

Fresh oyster, hamachi sashimi, blue mussel,
grilled octopus ceviche

A LITTLE SOUP

Seared foie gras, duck broth, spring vegetables,
crispy smoked duck

THE STARTERS

Kataifi tiger prawn, Nantua sauce, pickled mustard seeds, caviar

Salt-baked celeriac, wild mushroom pithivier,
romesco, lamb's lettuce salad

Herring escabeche, beetroot, crème fraîche, onion,
gherkin, celery, chervil

THE MAINS

Roasted Australian lamb rump, lemon garlic aioli, olive tapenade,
capsicum jam, lamb jus

or

Pan-seared grey mullet, confit fennel, parsnip purée, chanterelle,
salmon roe beurre blanc

ON THE SIDE

Green beans almondine

Crisp potato pavé, Jerusalem artichoke, parmesan cheese, chives

DESSERTS

Plateau de Fromages

Floating island, dark chocolate crème anglaise, crushed pistachio

Mango crostata Breton, Chantilly

RM220++ per person

Free flow Champagne Pol Roger Brut for an additional RM450++ per person

All prices are subject to 10% service charge and 6% GST