

BRASSERIE
FRITZ
Merdeka
SUNDAY LUNCH

30TH AUGUST 2026

TO START WITH

Grilled Hainanese Bread, Salted Butter, Homemade Kaya
Deep Fried Pau, Sweet Chilli Butter

A PLATE OF SEAFOOD

Fresh Oysters, Torched Saba, Scallop, Black Mussels with Chilli Butter

A LITTLE SOUP

Braised Oxtail Dumpling in Aromatic Beef Broth

THE STARTERS

Foie Gras Saté, Crispy Garlic Peanut Butter Sauce
Tiger Prawn Spring Roll, Mandarin Orange Mayonnaise, Tobiko, Cured Cucumber
Asparagus and Pomelo Salad, Macadamia Nuts, Coriander,
Lime and Palm Sugar Dressing

THE MAINS

Grilled Angus Striploin, Tomato and Ulam Raja Salad, Crispy Garlic,
Hoisin Honey Glaze

or

Pan-Fried Seabass, Edamame, Capsicum and Fennel Salad, Laksa Beurre Blanc

ON THE SIDE

Sweet Potato Croquette, Salted Egg Mayonnaise
Burnt Cameron Highland Pearl Corn, Red Onion and Lime

THE DESSERT TABLE

Cempedak Cake
Kuih Talam Verrine
Pulut Hitam Panna Cotta
Nian Gao Cookies
Teh Tarik Mille-Feuille
Mini Pineapple Tarlet
Kaya Swirl

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