

FRITZ SUNDAY *Lunch*

22ND FEBRUARY 2026

MENU

TO START WITH

French brioche, Italian schiacciata
Homemade basil butter, unsalted butter and jam

A PLATE OF SEAFOOD

Fresh oyster, Poached tiger prawns, black mussel,
hamachi tataki with pickled apple

A LITTLE SOUP

Tomato soup with chicken ricotta dumplings, fennel and celery

THE STARTERS

Zucchini and taramasalata tartlet, cucumber salad
Seared Hokkaido scallop, sweet and sour braised red cabbage,
pistachio pesto
Charred Australian leek, labneh, hazelnut, caper vinaigrette

THE MAINS

Lemon butter-roasted corn-fed chicken, sweet corn humita,
paprika chilli butter and chicken jus

or

Charcoal-grilled Black Angus ribeye, Hasselback potato
and rosemary oil, beef glaze, pickled kohlrabi

ON THE SIDE

Roasted broccolini
Celeriac and parsnip rosti, crème fraîche, chives

THE DESSERT

Flourless chocolate cake
Baked pear, yoghurt cream, granola, maple syrup
Blueberry lemon scones, crème fraîche,
mandarin orange compote

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