

# BRASSERIE FRITZ SUNDAY LUNCH

**26TH JULY 2026**

## **TO START WITH**

Sun-Dried Tomato Sourdough and Herb Garlic Bread  
Homemade Salted Butter and Seasonal Fruit Jam

## **A PLATE OF SEAFOOD**

Fresh Oyster, Grilled Octopus, Black Mussels, Tiger Prawn and Hamachi Tartare

## **A LITTLE SOUP**

### *Wild Mushroom & Truffle Soup*

Cream of Wild Mushrooms, Pickled Celery, Orzo, Porcini Foam and  
Freshly Grated Black Truffle

## **THE STARTERS**

### *Crab Vol-Au-Vent*

Puff Pastry Vol-Au-Vent, Celeriac Rémoulade, Fresh Crabmeat,  
Calamansi Crème Fraîche

### *Smoked Eel & Lentils*

Soft-Boiled Egg, Smoked Eel, Braised Lentils, Watercress and Crispy Lotus Root

### *Quail Salad*

Deboned Roasted Quail Breast, Crispy Confit Quail Leg, Waldorf Salad and  
Toasted Nuts

## **THE MAINS**

### *Roasted Lamb Loin*

Ras el Hanout-Marinated Lamb Loin, Tomato Provençale, Parmesan Couscous  
and Preserved Lemon-Rosemary Jus

or

### *Whole Salt-Baked Halibut*

Herb Salt-Baked Whole Halibut, Tomato Provençale and Yuzu Beurre Blanc

## **ON THE SIDE**

Charred Broccolini  
Pressed Potatoes with Black Olive Tapenade

## **THE DESSERT TABLE**

Lemon Shot  
Espresso Bite  
Mango and Chocolate Tart  
Marmalade and Strawberry Cake  
Palmier with Rhubarb Compote and Vanilla Chantilly

**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