

TO START

Crumpets
Mini sourdough rolls
Homemade salted butter and garlic butter

FRITZ SEAFOOD PLATTER

Oysters, prawns, marinated Japanese mackerel, blue mussels

A LITTLE SOUP

Foie gras ravioli with turnip noodles and duck consommé

A PREAMBLE

Baked snail cassoulet
Seared scallop "grenobloise", confit potato
Deep fried goat cheese, herb and tomato salad,
walnuts, fresh mint

THE MAINS

Grilled dry-aged wagyu rump cap, green bean almondine, rosemary mashed potatoes, Bleu d'Auvergne sauce

or

Pan-seared turbot, razor clams, salmon roe beurre blanc, farm vegetables

Green asparagus salad on the side

DESSERTS

Three-flavour croquembouche
Almond, cardamom, orange and pear tart
Rum baba and its condiments

RM220++ per person

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