

TO START

Garlic bread, pampushki style Gruyère gougères

FRITZ SEAFOOD PLATTER

Oysters, prawns, marinated Japanese mackerel, blue mussels

A LITTLE SOUP

Fresh goat cheese and herb ravioli in an "aqua pazza" inspired broth

THE STARTERS

Three Caviar Blinis

Avruga caviar and crème fraîche; Trout roe and chive cream;

Tobbikko and wasabi cream cheese

Luxembourg style "Pâté au Riesling" terrine

Smoked Eel Scrambled Eggs with Salmon Roe

prepared at your table

MAIN AFFAIR

Roast Dry-Aged Ribeye, Bearnaise sauce, French fries

Fish Quenelle, Nantua Sauce, Butter Rice
Roast Chicken Breast, Wild Forest Mushrooms, Cherry Tomatoes,

Chicken Jus

DESSERT

Caramel Pecan Cream Cake Strawberry Lime Pistachio Tart Hazelnut Praline Mille Feuille

RM220++ per person
Freeflow Champagne Lombardi Axiome Brut RM450++ per person

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