

F R I T Z

Valentine's Menu

14TH FEBRUARY 2026

FIRST COURSE

Parmesan cheese-coated tiger prawn, fennel, cucumber and dill brunoise, trout roe, saikyo miso mayonnaise

SECOND COURSE

Poached oyster, seared Hokkaido scallop, toasted rye porridge, lettuce and lovage puree, scallop glaze, fresh truffle julienne

THIRD COURSE

Roasted cod, watercress veloute, mustard seeds, morel mushrooms, green asparagus

MAIN COURSE

Wagyu sirloin, Hasselback potato and rosemary oil, beef glaze, pickled kohlrabi

DESSERT

Natural red velvet cake, cream cheese mousse, lavender cream, chocolate shards

RM380++ per person

*All prices are subject to 10% service charge
and the prevailing SST*