



LOUNGE MENU

MAINS

SEAFOOD PLATTER RM448

Ideal for 2 persons

Scallop Carpaccio | Truffle Béarnaise | Shaved Black Truffle
4 pcs Gallagher Oyster from Ireland
Prawn Cocktail | Romaine Lettuce | Aurora Sauce
Lobster Tail Catalana Style | Red Onions | Cherry Tomatoes | Fresh Basil

TOMAHAWK STEAK RM1,380

Ideal for 4 persons (1,600 grams)

Takes a minimum of 30 minutes to cook beyond medium
Served with French Fries | Creamed Baby Spinach | Beef Jus | Béarnaise Sauce

PRIME RIB ON THE BONE RM890

Ideal for 4 persons (1,100 grams)

Takes a minimum of 30 minutes to cook beyond medium
Served with French Fries | Creamed Baby Spinach | Beef Jus | Béarnaise Sauce

FILETTO DI MANZO

Beef Tenderloin | Green Asparagus | Truffle Mashed Potato
200 grams Wagyu Tenderloin (Marbling score 5 & above) **RM 358**
200 grams Wagyu Tenderloin (Marbling score 9 & above) **RM 458**

MERLUZZO RM168

Roasted Cod Fish | Cod Tripe | Black Garlic | Red Capsicum | Bottarga

CAPPELLINI ALL'ASTICE RM158

Angel Hair Pasta | Maine Lobster | Basil | Lobster Bisque

TAGLIATELLE RM208

House-Made Tagliatelle Pasta | Butter Sage | Parmesan Cheese | Black Truffle



DOLCI

TIRAMISÚ RM68

Savoardi | Espresso | Mascarpone Cheese Espuma | Black truffles

FONDENTE AI CIOCCOLATO RM58

70% Valrhona Chocolate Fondant | Vanilla Gelato | Almond Tuile
(Please allow 20 minutes of preparation time)

CHEESE TROLLEY SELECTION

1 Slice **RM28** | 3 Slices **RM65** | 5 Slices **RM98**

Cheese Selections | House-Made Dried-Fruits | Pan-Brioche | Assorted Jam