






APPETIZERS

Tuna nicoise salad, confit tuna, potatoes, beans, tomatoes, olives and egg	35
 Caesar salad, home smoked beef bacon, anchovy, croutons, shaved Parmesan and poached egg	55
Grilled eggplant tian with rocket salad, feta crumble, balsamic reduction and tomato oil (V)	58
 Escargot Bourguignon, garlic butter and toasted onion focaccia (A)	62
 Salmon tartare, crushed avocado with cucumber and red radish salad	115
Butternut squash risotto with Parmesan fondue (V)	46
 Moules marinière, sweet French bouchot mussels cooked with white wine (A)	82
Pan fried foie gras, caramelized endive tart, golden raisin and honey sauce	78

SOUP

 French Provencal spiced fish soup, rouille, gruyère and croutons	68
Cream of mushroom soup, fresh herbs and truffle cream (V)	42

SIDES

French fries with rosemary salt	18
Truffled creamy potato mash	24
Sautéed mushrooms	24
Sautéed spinach	24
Buttered seasonal vegetables	22
Garden salad	18

(A) - Alcohol





(V) - Vegetarian

 - Graze's special



(MSC) - Marine Sustainable Certified



MAIN COURSES

 Pan fried whole plaice with Meunière sauce (MSC)	198
Norwegian salmon fillet, olive crushed potatoes, brown shrimp and caper jus (MSC)	108
 French seabass fillet, white beans and clams marinière style (A) (MSC)	168
Pan fried snapper fillet and seasonal vegetables with black truffle cream sauce	108
Crispy duck confit with braised red cabbage, potato purée and duck jus	108
Chicken Kiev, crumbed chicken supreme with garlic butter	98
 Australian lamb rump, caponata, slow roasted tomatoes and rosemary jus	142
 Pepper steak 180g, Sarawak pepper crust and potato purée with pepper sauce	258
Grilled sirloin of beef and hand cut fries with Béarnaise sauce	188
Handmade tagliatelle with porcini cream sauce, Parmesan and fresh herbs (A) (V)	78

DESSERTS

 Valrhona chocolate soufflé with mixed berry compote	46
 Classic Graze Tiramisu (A)	58
Lemon panna cotta, strawberry soup and pistachio biscotti	46
Manjari chocolate and raspberry tart with milk and white chocolate crèmeux	46
Vanilla cheese cake with mango mousse, chocolate tuile and macadamia crumble	46
Artisanal cheese selection	94

All prices quoted in Ringgit Malaysia are inclusive of 10% Service Charge and 6% Goods & Services Tax (GST).

Menus are subject to change based on produce availability.

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APERITIF

COCKTAIL

Negroni	41
Happy Aperol	52
Bellini	72
Rossini	72
Kir Royal	76
Pimm's Cup	47

SPARKLING WINE

Rococo Premium Cuvee N/V	96
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ROSE

La Boheme Act 2 Pinot Rose '15	69
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WHITE WINE

La Boheme Act 1 Riesling '15	69
La Boheme Act 3 Pinot Gris '15	69
La Chablisinne St Bris, Sauvignon Blanc	48

RED WINE

Saint Clair Family Estate, Pinot Noir	56
La Boheme Act 4 Gamay Syrah '14	69
Masi Campofiorin, Rosso IGT, Corvina Blend	50
Marques de Riscal Reserva, Tempranillo	66
Yalumba Patchwork, Shiraz	68

SWEET WINE

Noble One Semilon Botrytis '09	76
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DIGESTIVE

SPECIALTY COFFEE

Irish Coffee	41
Café Royale	41
Ace Café	41

PORT

Fonseca Late Bottled Vintage	35
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SHERRY

Emilio Lustau Fino Jarana (Very Dry)	18
Emilio Lustau Light Manzanilla Papirosa (Very Dry)	18
Emilio Lustau Dry Amontillado Los Arcos (Dry)	18
Emilio Lustau San Emilio Pedro Ximénez (Very Sweet)	24

AMAGNAC

Janneau 5 Years	41
Janneau 8 Years	46
Janneau 12 Years	55

CALVADOS

Boulard Calvados V.S.O.P	38
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COGNAC

Martell Cordon Bleu	76
Hennessy X.O.	103

WHISKEY

Benriach 15 Years Madeira Cask Aged	50
Hazelburn Sauternes Wood	53
Penderyn	50

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