

Breakfast / Eggs (8am to 3pm)

Butter Croissant + Black Coffee or Tea (Mon to Fri - 8am to 10am)	RM 14.9
Oeufs à la coque - 2 Soft Boiled Eggs with Finger Toast & Butter	RM 12.5
Homemade Almond Granola with Mango, Banana & Yogurt	RM 20
Pain Perdu - Brioche French Toast, Cinnamon Apple Compote Caramelized Banana, Whipped Cream & Orange Zest	RM 22
Oeufs Provençale - 2 Baked Eggs with Ratatouille & Farmer's Bread	RM 20
Oeufs Benedictine - 2 soft Poached Eggs on Toasted Pain de Mie, served with Béarnaise Sauce & Greens	RM 25
* with Chicken Cold Cuts	RM 31
* with Smoked Salmon	
Oeufs Cocotte - 2 Soft Baked Eggs in a Cocotte, Gruyère Cheese, Farmer's Bread & Greens	RM 25
* with Smoked Duck Bits	RM 31
* with Smoked Salmon	
Oeufs Florentine - 2 Soft Boiled Eggs over Spinach & Mushrooms, glazed with Gruyère Cheese Sauce	RM 26
Steak & Eggs - 90 grams Grilled Beef Striploin with Sunny Side Up or Scrambled, Warm Potatoes & Caramelized Onion	RM 48
Chef's Breakfast - Soft Boiled Eggs or Egg White Scrambled, Smoked Salmon, Farmers Sausage, Creamed Spinach, Ratatouille, Potato Duck Risotto & Garlic Sourdough Toast	RM 48

Toasted Bread (8am to 3pm)

(Served with French Butter & Bonne Maman Preserve)

Ficelle / English Muffin / Farmer's Bread	RM 10.5
Butter Brioche / Baguette Tradition	RM 12.5

Sides (8am Onwards)

Grilled Garlic Bread	RM 8
Chicken Sausage / Chicken Cold Cuts / Potatoes & Caramelized Onions	RM 10
Creamed Spinach / Ratatouille / Garlic Mushrooms	RM 11
Bake Cauliflower au Gratin / Mix Green Salad	RM 18
Basket French Fries / Truffle (10.30am Onwards)	RM 14 / RM 16
Norwegian Smoked Salmon	RM 23

Appetizers (10.30am Onwards)

French Onion Soup - Gratinated with Gruyère Cheese	RM 21
* Sharing into 2 bowls	RM 24
Escargot à la Bourguignonne - 6 Baked Escargots, Garlic Parsley Butter	RM 25
Spicy Clams (500g) & Baguette - Steamed With or Without White Wine, Saffron, Chili, Shallots, Garlic & Parsley (optional)	RM 29
Mini Lamb Burger - Cumin & Rosemary Marinated Patties, Eggplant Caviar, Mint Yogurt & Fries	RM 24(3pcs) / RM 40(5pcs)
3 Crab Cakes with Garlic Aioli & Citrus Vinaigrette	RM 36
Seafood Bisque - Seared Scallop, Tiger Prawn & Crab Ravioli	RM 38
Foie Gras de Canard Verrine - Fruit Chutney, Celeriac & Brioche	RM 65

Pasta (10.30am Onwards)

Spicy Duck Pasta - Shredded Smoke & Duck Confit, Espelette Pepper & EV00	RM 36
Fettuccine aux Champignons - Wild Mushrooms in a Creamy Truffle Sauce	RM 38
Vegetable Lasagne - Roasted Peppers, Zucchini, Mushrooms, Spinach & Caramelized Onions served with Tomato Sauce	RM 38
Duck Ravioli - With Mushroom, Leek & Foie Gras Cream Sauce	RM 47
Linguine with Crab Meat & Prawn - Chili Flakes & Garlic Confit	RM 48
Seafood Risotto - Creamy Carnaroli Rice cooked with Prawns, Scallops, Squids & Clams in a Seafood Sauce	RM 51
Linguine aux Fruits de Mer - Prawns, Scallops, Clams, Mussels & Squids	RM 51

Croissants, Sandwiches & Salad (10.30am Onwards)

Croissants served with Green Salad	
- Egg Mayonnaise / Add Smoked Salmon	RM 18 / RM 30
- Tuna Mayonnaise	RM 19
- Chicken Cold Cuts & Cheese	RM 25
Le Paris Province - Chicken Cold Cuts & Gruyère Cheese on Warm Baguette served with French Fries & Green Salad	RM 28
Salad Niçoise - Tuna Chunks, French Beans, Olives, Potato, Anchovies & Soft Boiled Egg	RM 28
Chicken Pesto Sandwich - Shredded Chicken with Mushroom, Sundried Tomato, Pesto & Gruyère Cheese served with Fries & Greens	RM 28
Salade de Fromage - Melted Goat Cheese on Brioche, Mesclun with Toasted Walnut & Dried Duck	RM 30
Le Croque Monsieur / Le Croque Madame / Le Croque Tomato	RM 29 / RM 31 / RM 29
La Tartine au Saumon Fumé - Smoked Salmon on Herbed Butter Farmer's Toast with Greens	RM 32
Grilled Chicken Salad - Rosemary marinated Breast with slices Pear & Fennel, Almond Flakes, Fresh Greens & Garlic Toast	RM 33
Fresh Salmon Salad, Celeriac Remoulade, Beetroot & Capers Dressing	RM 35
Les Paninis - Grilled Sandwiches on Soft Bread served with Salad & Fries	RM 36
• Minced Lamb with Avocado, Honey Mustard & Goat Cheese Sour Cream	
• Smoked Salmon, Dill Mayo, Pickled Vegetables, Brie Cheese & Horseradish Cream	
• Pulled Beef Brisket with Sauerkraut & Gruyère Cheese & Thousand Island Sauce	

Main Courses (10.30am Onwards)

Le Gourmet Burger - Beef Patty with Mushroom & Caramelized Onion	RM 29
* Add Gruyère Cheese	RM 12
* Red Wine Reduction	RM 10
* Add Seared Foie Gras	RM 32
Crispy Chicken Leg - Couscous, Seasonal Vegetables, Mushrooms & Dates Sauce	RM 33
Vol au Vent aux Fruits de Mer - Puff pastry filled with Seafood in a Creamy Bisque Sauce	RM 40
Confit de Canard - Crispy Duck Leg, Caramelized Onions with Greens	RM 40
* Add Seared Foie Gras	RM 32
Chicken Cordon Bleu - Breast Stuffed with Gruyère Cheese & Cured Chicken Seasonal Vegetables & Dijon Mushroom Sauce	RM 42
Seared Fillet de Barramundi, Almond Noisette Butter, Creamed Spinach / Ratatouille	RM 44
Hachis Parmentier - Pulled Beef, Mashed Butternut, Gruyère Cheese & Vegetable Crust	RM 48
Slow-Cooked Chicken Breast, shaved fresh Black Truffles Potato Risotto, Pineapple Apricot Jus	RM 53
Seared Duck Breast, Root Vegetable & Pistachio Orange Jus	RM 68
Le Steak Frites - Grilled Black Angus Striploin & Herb Butter, Fries & Salad (200grams)	RM 72
* Add Black Pepper Sauce	RM 8
Seared Salmon - On Prawn, Peppers & Corn Hash, Spicy Tomato Mussel Sauce	RM 75
Braised Lamb Shank cooked with Ginger & Green Olives, Chanterelles with Creamy Polenta	RM 76
*Please allow 25min to Prepare	
Bœuf Bourguignon - Red Wine Braised Beef Cheeks with Celeriac Puree	RM 78
Seafood Platter - Scallop, Tiger Prawn, Squid, Barramundi, Clams & Mussels Stewed (2/3 Piece) in a Saffron Seafood Broth, Served with Baguette	RM 168

Mineral Waters

Evian (500ml) / (1000ml)	RM 17 / RM 24
San Pellegrino Sparkling Water (500ml) / (1000ml)	RM 17 / RM 24

Sodas

Soft Drink - Classic Coke or Zero, Sprite or 100plus	RM 7.5
Les Diabolos - French Syrup & Club Soda (Peach, Passion Fruit, Green Apple or Mint)	RM 11
Aranciata Rossa - Orange Soda	RM 12
Pompelmo - Grapefruit Soda	RM 12
Limonata - Lemon Soda	RM 12

Freshly Squeezed Juices

Green Apple, Orange, Carrot or Watermelon	RM 14
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Iced Teas

Green Apple, Peach or Passion Fruit	RM 10
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Kombucha (Fermented Probiotic Tea)

Beetroot Basil, Green Tea, Passion Fruit Mint, Purple Serai	RM 16
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Mocktails

Lemonade Fizz, Virgin Mojito, Fruits Punch, Grenadine Milk	RM 14
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Caffè Vergnano Since 1882

(Coffee are Double Shots)

Fresh Milk (Hot / Cold)	RM 8
Oat Milk (Hot / Cold)	RM 12
Coffee	RM 9
Espresso Macchiato	RM 9
Cappuccino / Flat White	RM 13
Latte / Piccolo Latte	RM 13
Hazelnut Cappuccino / Latte / Flat White	RM 15
Oat Cappuccino / Latte / Flat White	RM 16
Café Affogato	RM 16
Espresso / Double Espresso	RM 8 / RM 11
Valrhona Chocolat Chaud - Hot Chocolate	RM 17
Valrhona Chocolat Mocha - Hot Chocolate with Espresso	RM 19

Dammann Teas, Paris

Breakfast, Darjeeling, Earl Grey, Jasmine, Soleil Vert, Camomile or Mint	RM 11
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Bottled Beers

Carlsberg Smooth Draft, Malaysia	RM 18
Kronenbourg Blanc / Rosé 1664, France	RM 24
Averbode Abbey Blonde Ale, Belgium	RM 38
Delirium Tremens Strong Blond, Belgium	RM 42

Wine By The Glass

White - Bicicleta Reserva Chardonnay, 2022, Chile	RM 25
Red - "Bila Haut", Cotes du Roussillon, Chapoutier, 2021, Fr	RM 26
Rosé - Jules, Provence, 2021, France	RM 30
Cava - Brut Special Edition, Mercat, Catalonia, Spain	RM 39

Champagne - Pierre Moncuit, Blanc de Blancs, Grand Cru NV

(A): Alcohol	(V): Nut	(V): Vegetarian
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*all prices are subject to an additional 6%, SST and 10% Service Charge