

entier

Le Burger Gourmand Night



3-Course RM148+

1 starter, 1 burger & 1 dessert

Burgers À La Carte RM88+

served with thin-cut fries

All prices are quoted in RM and are exclusive of prevailing taxes.

Starters

CORN SOUP

Highland corn soup, white corn tartlet, parmesan, truffle

SALMON TARTARE

Semi-cured salmon, pink peppercorn, calamansi vinaigrette, cherry oak oil, tomato sorbet

CAESAR SALAD

Lettuce, anchovy dressing, duck lardons, croutons, egg, grilled chicken

Add Ons APPETISERS

Caviar

OYSTER & CAVIAR

(BY THE PIECE) — 58

Spéciale de Claire n°2 oyster, Sturia caviar, quail egg, calamansi dashi

CRAB & CAVIAR — 120

Sturia caviar, Japanese snow crab, olive oil & lime, green apple, blinis

Tapas

ESCARGOT — 65

Garlic, butter, parsley

PRAWN — 65

Tiger prawn, chorizo, olive oil, garlic

OCTOPUS — 70

Olive oil, lime, basil, tomato

Burgers

BEEF

LE CLASSIQUE

Wagyu beef, cheddar, tomato, lettuce, red onion, ketchup, mayonnaise

LE DOUBLE FROMAGE

Upside-down toasted bun, two layers of Wagyu beef patties, melted cheddar & Emmental cheese

RACLETTE

Wagyu beef, raclette cheese, marinated onion, gherkin, grilled beef ham

CHAMPIGNON

Wagyu beef, creamy mushroom, Emmental cheese, truffle mayonnaise

BOURGUIGNON

Braised beef cheek, bourguignon jus, lettuce, pickled onion, duck lardons, Dijon mustard

FOIE GRAS +30

Wagyu beef, foie gras, Emmental cheese, frisée, onion compotée

CHICKEN

TRUFFLE & MUSHROOM

Fried chicken, creamy mushroom, Emmental cheese, truffle mayonnaise

ROASTED CAPSICUM

Fried chicken, cheddar, grilled marinated capsicum, Momotaro tomato, pickled cucumber, lettuce

CREAMY CHIVE

Fried chicken, chive crème fraîche, jalapeño sauce, pickled cucumber, onion

SEAFOOD

CRISPY SEABREAM

Fried seabream, lettuce, tartare sauce, red onion, salmon roe, lemon zest

GRILLED SEABREAM & TOMATO

Grilled seabream fillet, tomato sauce, confit tomato, chive cream, cheddar cheese, lettuce, red onion

LE CAVIAR +150

Crispy seabream fillet, cheddar, house tartar sauce, Sturia IGP Caviar (12g)

LOBSTER +160

Canadian lobster, cheddar cheese, lettuce, cocktail sauce, herring roe, avocado

Add Ons

SIDES

CORN — 75

Josper-grilled whole Highland white sweet corn, truffle butter, parmesan, black truffle

RACLETTE

POUTINE — 55

French fries, raclette cheese, green pepper sauce

DESSERTS

CHOCOLATE

SOUFFLÉ — 45

(Please allow up to 15 minutes preparation time)

70% single-origin Pahang chocolate, ice cream (Choice of coconut, vanilla, or chocolate)

CHEESE &

VANILLA — 45

Josper-burnt Basque cheesecake, Chantilly cream, Temerloh vanilla

CRÊPE SUZETTE — 95

Live flambée crêpes with Grand Marnier liqueur, orange sauce, Chantilly cream, vanilla ice cream

Dessert

CARAMEL SUNDAE

Vanilla ice cream, salted caramel, nuts

