



Entrée

Artisanal Bread Basket with CD Signature Truffle Butter **MYR 18**

Anchovies Puff with Roasted Capsicum & Olive Tapenade **MYR 28**

Burrata Ratatouille Antipasti (V) **MYR 38**

Charcuterie & Duck Rillettes

with Cornichons & French Country Bread **MYR 43**

Cold Capellini with Truffle Ponzu,
Bunga Kantan & Cured Egg Yolk, Amaebi **MYR 48**

King Crab Salad

with Citrus Dressing **MYR 58**

Smoked Salmon Gougères

Warm choux puff filled with horseradish cream & Salmon Roe Ikura **MYR 28**

Foie Gras Spring Roll

Airy spring roll with fermented bean aioli **MYR 38**

Escargots de Bourgogne

baked with traditional herb garlic butter **MYR 43**

Frog Legs à la Provençale

with smoked garlic cream, parsley & lemon **MYR 58**

Wild Mushroom & Artichoke Velouté En Croute

Creamy autumn soup with truffle oil & pastry crust **MYR 48**

Baked Camembert

Oven Baked with thyme, honey & toasted artisanal pain de campagne (V) **MYR 53**

Coquilles Saint-Jacques à la Parisienne

Hokkaido Scallop in white wine cream sauce, topped with golden breadcrumbs **MYR 58**

Pan-Seared Foie Gras

Caramelized Pear, Hazelnut & Duck Jus **MYR 93**



Plat principal

Pâtes aux Crevette

Black tiger prawn, Bisque sauce, Linguine MYR 68

Pan-Seared Hokkaido Scallops

Orzo, Seaweed & Beurre Blanc MYR 78

Saumon Mi-cuit

Coconut curry cream, légume parisienne & leek MYR 68

Classic Sole Meuniere (sharing for 2 pax)

- accompanied with Mesclun Fine Salad and Kombu Beurre Pilaf Rice MYR 168

Chicken Schnitzel

- with Mesclun Fine Salad, Tomato Concasse MYR 53

Duck Breast à l'Orange Moderne

- with bitter orange glaze, confit carrot purée, duck fat potatoes MYR 78

Joue De Boeuf

Braised Angus beef cheek in Burgundy red wine MYR 98

Roasted Sage & Truffle Organic Poulet Chicken (Half / Whole)

- served with Roasted Seasonal Vegetables and Truffle Fries MYR 93 / MYR 158

Signature Grillades :

Black Angus Grain Fed Striploin MYR 93

Australian Wagyu Oysterblade MB4/5+ MYR 168

Australian Black-Angus Tenderloin Rossini MYR 198

Miyazaki Japanese A5 Wagyu Rib loin MYR 398

**Complimentary 2 choices of garniture*

Garniture:

Classic Pomme Puree MYR 18

Mesclun Fine Salad MYR 18

Kombu Beurre Pilaf Rice MYR 18

Roasted Seasonal Vegetables MYR 23

Provençal Ratatouille MYR 28

Truffle Fries MYR 28

Lyonnais Potato MYR 28

Seasonal Sautéed Mushroom MYR 38



Dessert

Plateau de Fromage

- European Cheese Platter with condiments **MYR 78**

Grand Soufflé of the season **MYR 38**

- option to be served with Grand Marnier or Sherry PX Solera **+MYR 18**

Profiterole Trilogy **MYR 38**

French Vanilla Creme Brulee **MYR 28**

Bordeaux Mini Canele 6pcs **MYR 28**

Grand Citrus Madeleines 6pcs **MYR 28**

Glaces et Sorbet Maison **MYR 18**

Single scoop of ice cream or sorbet

(Ask our team for selection of the day)