



FERINGGI
GRILL

Cold Entrées

RM

Butter Lettuce

28

Tomato, Asparagus, Cucumber and French Vinaigrette



Caesar Salad

38

"FG" Favourite - Romaine Leaves tossed with Parmesan Dressing, garnished with Beef Bacon and Croutons

Nicoise Salad

48

Tuna, Tomato, Boiled Egg, Spring Onion and Anchovies

Mozzarella Cheese

48

Seasonal Fruit, Asparagus, Lemon Zest and Basil

Beef Carpaccio

48

Olive Oil, Chives, Truffles, Lemon and Parmesan

Lochfyne Smoked Salmon

58

Lime, Fresh Cream and Condiments



Tiger Shrimps

68

Avocado, Cocktail Sauce and Herbs

Homemade Foie Gras Terrine

78

Fig Purée and Brioche Toast

Feringgi Grill Oscietra Caviar Selection (30gm)

480

Lemon, Sour Cream and Condiments

Warm Entrées

Carrot Risotto

48

Spring Vegetables and Olive Oil

Linguini "Al Dente"

78

Mussels, Shrimps, Clams, Squid, White Wine Sauce

Seared Foie Gras

88

Mi Fig - Mi Grapes, Melba Toast and Rosella Reduction



Grilled Hokkaido Scallops

98

Spinach, Vegetables, Orange Segments and Saffron Citrus Sauce

 Alcohol

 Nuts

 Vegetarian

 Signature

 Tableside Service


 Rooted in Nature



Please notify us if you have any special dietary requirements and if you have any allergies.


Prices are in Ringgit Malaysia and inclusive of 10% service charge plus 6% GST thereon.

Soups

RM

 **Creamy Pumpkin Cappuccino** 28
Basil Scented and Cinnamon Powder

 **A S**  **Tomato** 38
A Feringgi Grill Classic, Gin Flamed and finished with Cream

 **Mushroom** 48
Truffle Ravioli and Four Spices

Main Courses

 **Grilled Salmon** 108
Green Beans, Orange Gremolata and Choron Sauce

 **Snapper "Meuniere"** 128
Butter, Lemon, Capers, Parsley and Steamed Potato

N **Grilled Lamb Cutlets** 138
Eggplant Caviar, Garlic Cream and Sesame Sauce

 **A** **Cod Fish** 138
Asparagus, Tomato Confit, Calamari and Saffron Sauce

A **Steak au Poivre** 188
Sarawak Pepper Crush, Spinach and Dried Grapes

A **Beef Rossini** 208
Seared Duck Liver, Port Wine Sauce and Truffles

Rustic

 **A S** **Char-Grilled Beef Chateaubriand** (for two) 400gm 288
Seasonal Vegetables and Port Wine Sauce

Available on Fridays and Saturdays

 **A S** **Slow Cook Prime Rib Beef**
Yorkshire Pudding and Red Wine Gravy

King's Cut 350gm 188

Queen's Cut 280gm 158

A Alcohol **N** Nuts  Vegetarian **S** Signature  Tableside Service  Rooted in Nature


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From The Grill

Our Signature Beef is Aged according to Our Specific Requirements to assure Maximum Flavor and Tenderness.




Our Steaks are Grilled at 500 Degrees on a Handcrafted Charcoal Grill.

Land

		RM
Angus Beef Rib-Eye	250gms	148
Angus Beef Strip Loin	250gms	128
Angus Beef Tenderloin	200gms	168
 Half Free Range Chicken		98
Australian Lamb Cutlets		198

All our Meat will be served with our Seasonal Garnish and Sarawak Pepper Sauce







Sea

 Snapper Filet	200gms	108
 Grouper Filet	200gms	118
 King Prawns	400gms	148
 Seafood Platter, Lobster, Shrimps, Scallop and Snapper		288

All our Fish and Seafood will be served with our Seasonal Garnish and Lemon Butter Sauce

Condiment Service : Mustards, Mint Jelly, Horseradish Cream

Sides




-  Asparagus, Egg and Béarnaise
-  Mashed Potato Purée
-  Green Vegetables, Garlic and Chili
-  Creamy Potato Gratin
-   Spinach, Dried Grapes and Pistachio

18







Vegetarian

RM




Entrées

-  **Butter Lettuce** 28
Tomato, Asparagus, Cucumber and Fresh Herbs
-  **Caesar Salad** 38
"FG" Favourite - Romaine Leaves tossed with Parmesan Dressing, garnished with Croutons
-  **Mozzarella Cheese** 48
Seasonal Fruit, Asparagus, Lemon Zest and Basil

Soups

-   **Creamy Pumpkin Cappuccino** 28
Basil Scented and Cinnamon Powder
-     **Tomato** 38
A Feringgi Grill Classic, Gin Flamed and finished with Cream

Main Courses

-  **Carrot Risotto** 48
Spring Vegetables and Olive Oil
-  **Linguini "Al Dente"** 48
Aglio e Olio
-  **Vegetable Cannelloni** 58
Cheese Cream and Tomato Sauce

 Alcohol  Nuts  Vegetarian  Signature  Tableside Service  Rooted in Nature

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Desserts

RM

 Caramel Cream and Roasted Almonds 28

   Crêpes Suzette, Orange, Grand Marnier Liquor, Ice Cream 38

Vanilla Crème Brûlée 38


Profiterole, Vanilla Ice Cream and Hot Chocolate Sauce 38

Hibiscus Soup, Red Fruits and Yogurt Ice Cream 38

Lemon Tart, Britany Biscuit, Lemon Custard and Meringue 38

 Chocolate Moelleux, Vanilla Ice Cream 48

Selection of 3 Cheese and Rosemary Honey 58


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Growing Guest

RM

Starters

Pumpkin Cappuccino	18
FG Salad, Cos Lettuce and Parmesan	18
Butter Lettuce, Tomato, Asparagus and Cucumber	18
Tomato Soup and Crispy Bread	18
 Shrimps, Avocado and Cocktail Sauce	28



Main Courses

 Grilled Salmon, Green Beans and Rice	38
Linguini "Al Dente" and Tomato Sauce	28
Carrot Risotto, Spring Vegetables and Olive Oil	28
Steak Frites, Ketchup and Mayo	48
 Chicken with Mashed Potato	38

Sides

Asparagus and Poached Egg	18
Mashed Potato Purée	18
French Fries	18
Mac and Cheese	18

Desserts

Profiterole, Vanilla Ice Cream and Hot Chocolate Sauce	18
Vanilla Crème Brûlée	28
 Caramel Cream and Roasted Almonds	28
 Chocolate Moelleux and Vanilla Ice Cream	48



Nuts



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