

Cold Entrées	RM
➢ Butter Lettuce Tomato, Asparagus, Cucumber and French Vinaigrette	28
S Caesar Salad "FG" Favourite - Romaine Leaves tossed with Parmesan Dressing garnished with Beef Bacon and Croutons	38
Nicoise Salad Tuna, Tomato, Boiled Egg, Spring Onion and Anchovies	48
Mozzarella Cheese Seasonal Fruit, Asparagus, Lemon Zest and Basil	48
<b>Beef Carpaccio</b> Olive Oil, Chives, Truffles, Lemon and Parmesan	48
Lochfyne Smoked Salmon Lime, Fresh Cream and Condiments	58
Avocado, Cocktail Sauce and Herbs	68
Homemade Foie Gras Terrine Fig Purée and Brioche Toast	78
Feringgi Grill Oscietra Caviar Selection (30gm) Lemon, Sour Cream and Condiments	480
Warm Entrées  Carrot Risotto Spring Vegetables and Olive Oil	48
A Linguini "Al Dente"  Mussels, Shrimps, Clams, Squid, White Wine Sauce	78
<b>Seared Foie Gras</b> Mi Fig - Mi Grapes, Melba Toast and Rosella Reduction	88
Grilled Hokkaido Scallops Spinach, Vegetables, Orange Segments and Saffron Citrus Sauce	98
Alcohol Nuts Vegetarian Signature 💂 Tableside Service	Rooted in Nature

Soups	RM
Creamy Pumpkin Cappuccino  Basil Scented and Cinnamon Powder	28
A Feringgi Grill Classic, Gin Flamed and finished with Cream	38
Mushroom  Truffle Ravioli and Four Spices	48
Main Courses	
Grilled Salmon  Green Beans, Orange Gremolata and Choron Sauce	108
Snapper "Meuniere" Butter, Lemon, Capers, Parsley and Steamed Potato	128
Orilled Lamb Cutlets  Eggplant Caviar, Garlic Cream and Sesame Sauce	138
<b>✔ Cod Fish</b> Asparagus, Tomato Confites, Calamari and Saffron Sauce	138
A Steak au Poivre Sarawak Pepper Crush, Spinach and Dried Grapes	188
Beef Rossini Seared Duck Liver, Port Wine Sauce and Truffles	208
Rustic	
A S Char-Grilled Beef Chateaubriand (for two)  Seasonal Vegetables and Port Wine Sauce  400gm	288
Available on Fridays and Saturdays  Available on Fridays and Saturdays  Slow Cook Prime Rib Beef  Yorkshire Pudding and Red Wine Gravy	
King's Cut 350gm Queen's Cut 280gm	188 158

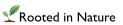














Our Signature Beef is Aged according to Our Specific Requirements to assure Maximum Flavor and Tenderness.

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

RM
148
128
168
98
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, Shrim	ps, 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



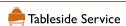
Vegetarian	RM
Vegetarian Entrées	
Entrées	
We Butter Lettuce Tomato, Asparagus, Cucumber and Fresh Herbs	28
© Caesar Salad  "FG" Favourite - Romaine Leaves tossed with Parmesan Dressing, garnished with Croutons	38
Mozzarella Cheese Seasonal Fruit, Asparagus, Lemon Zest and Basil	48
Soups	
	28
A S Tomato A Feringgi Grill Classic, Gin Flamed and finished with Cream	38
Main Courses	
Carrot Risotto Spring Vegetables and Olive Oil	48
Linguini "Al Dente" Aglio e Olio	48
★ Vegetable Cannelloni     Cheese Cream and Tomato Sauce	58

## Desserts RM (N) Caramel Cream and Roasted Almonds 28 🖟 🙆 S 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 Ochocolate Moelleux, Vanilla Ice Cream 48 Selection of 3 Cheese and Rosemary Honey 58











Growing Guest	RM
Starters	
Pumpkin Cappuccino	18
FG Salad, Cos Lettuce and Parmesan	18
,	18
Butter Lettuce, Tomato, Asparagus and Cucumber	18
Tomato Soup and Crispy Bread	
Shrimps, Avocado and Cocktail Sauce	28
$11 \cdot C$	
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
	28
(N) Chocolate Moelleux and Vanilla Ice Cream	48



