






FERINGGI

G R I L L

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
Beef Carpaccio Olive Oil, Chives, Truffles, Lemon and Parmesan	48
Lochfyne Smoked Salmon Lime, Fresh Cream and Condiments	58
 A Tiger Shrimps 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
Seared Foie Gras Mi Fig - Mi Grapes, Melba Toast and Rosella Reduction	88
 A Grilled Hokkaido Scallops Spinach, Vegetables, Orange Segments and Saffron Citrus Sauce	98

 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

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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




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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

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Desserts

RM

N Caramel Cream and Roasted Almonds 28

A 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

N 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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