



*As our name implies, we are set against the backdrop of one of the world's most beautiful natural landscapes, the Côte d'Azur. Our menu draws on French-Mediterranean's distinct ingredients, flavours and perspective for inspiration. We take these fresh ingredients and marry them with unique and exotic flavours to play upon their taste to enhance your dining experience. Using both technical methods and the more modern "less is more" philosophy, we aim to create dishes that are both delicious and comforting so that you step away from the table feeling fulfilled.*

## STARTERS

### SALAD

	RM
 <b>TABBOULEH POMEGRANATE</b> Red Pesto   Marinated Mackerel   Crispy Fennel Salad	38
 <b>EGGPLANT "CAPUNANITA"</b> Homemade Smoked Duck Breast   Arugula & Pine Nuts   Flat Bread	48
<b>MEDITERRANEAN TUNA SALAD</b> Pumpkin Seeds   Basil   Heirloom Tomato   Provencal Grissini	55
 <b>BURRATA MOZZARELLA</b> Watermelon   Tomato Crumble   Olive Oil Espuma   Balsamico Pearls	58
 <b>SALMON &amp; OCTOPUS CEVICHE</b> Compressed Melon   Watermelon Shot   Cucumber Snow   Aged Vinegar	58
 <b>MARINATED ROASTED SCALLOPS SERVED IN THE SHELL &amp; "GRATIN"</b> Mushroom Ragout   Champagne Lemon "Sabayon"	68


### SOUP

 <b>BEETROOT COLD GAZPACHO SOUP</b> Tomato Bruschetta   Feta Cheese   Peach	32
<b>CAULIFLOWER AND FENNEL SOUP</b> Smoked Salmon   Slow Cooked Egg   Lime Caviar   Anchovy Puff	42
 <b>BUTTERNUT &amp; CARROT "VELOUTÉ"</b> Crispy Lobster Salad   Lemon & Tonka Air	78

### SHARING PLATTER





#### OYSTERS AND CAVIAR

See Menu

	RM
 <b>MEDITERRANEAN SNACK PLATTER</b> Roasted Garlic Cream & Parmesan Grissini   Crispy Olives Cake   Spicy Cod "Accras"   Kataif Deep Fried Shrimp	118

## MAIN COURSE

### RISOTTO AND PASTAS

<b>LAMB HOMEMADE CANNELLONI</b> Feta Tomato Sauce   Sun-Dried Tomatoes   Parmesan   Basil	58
  <b>POTATO GNOCCHI</b> Mushrooms Cream   Baby Morels & Hazelnut   Truffle Notes	68
  <b>RISOTTO IN "BISQUE" SAUCE</b> Clams & Shrimps   Fava Beans   Garlic Cream	78

### FROM THE SEA

<b>STUFFED CALAMARI WITH LAMB CHORIZO &amp; SEEDS</b> Capsicum Coulis   Tomato "Concasse"   "Petits Legumes"	98
 <b>OPEN RAVIOLI WITH POACHED HADDOCK</b> Leek "Compôte" with Star Anise   White Wine Cream Sauce   Salmon Roes	108
 <b>MONK FISH BOUILLABAISSE STYLE</b> Saffron Potatoes   Glazed Baby Onions	118
 <b>ROASTED COD FISH</b> Polenta Two Ways   Mini Ratatouille   Parmesan "Espuma"	128
 <b>WHOLE SEA BASS IN SEA SALT ROSEMARY CRUST</b> (25 minutes serving time) Vegetables "Tian"   Mediterranean Sauces	188



Chef's Recommendation



Vegetarian



Spicy



Contains Nuts




Contains Alcohol

Please advise us of any special dietary requirements including potential reaction to allergens.  
Prices are subject to prevailing Government taxes.

## FROM THE LAND

RM

 **PROVENÇAL CHICKEN ROLL**  
Southern Vegetables | Capsicum Pudding | Pesto Sauce | Parmesan Cream Sauce

85

 **BEER MARINATED BEEF CHEEK**  
"Pastizzu" | Eggplant Tomato Pudding

118

**LAMB SPRING TAJINE**  
Artichoke & Root Vegetables | Boulgour with Raisins

128

**ROASTED AUSTRALIAN VEAL LOIN**  
Celery Root Variation | Herbs Sauce | Veal Jus  
Add Smoked "Foie-Gras"

160

48

 **BLACK ANGUS BEEF TARTARE KNIFE CUT**  
Garden Salad | Hand Cut French Fries

168

## PISSALADIÈRE - FRENCH PIZZAS

**ORIGINAL**  
Onions Compôte | Black Nice Olives | Anchovies

41

**FORESTIÈRE**  
Smoked Turkey | Sautéed Mixed Mushrooms |  
Poached Quail Eggs & Comte Cheese


42

 **PROVENÇAL**  
Asparagus | Caramelized Onion | Sun-Dried Tomatoes & Parmesan Shavings

43

 **GOATS CHEESE "CROTTIN"**  
Arugula Leaves | Toasted Hazelnuts | Caramelized Onion | Figs & Mozzarella

45

 **GRAVELAX SALMON**  
Pickled Onion | Coriander Cream | Chanterelles & "Tete De Moine" Cheese

49

## FROM THE GRILL COOKED IN MIBRASA CHARCOAL OVEN

<b>WHOLE FREE RANGE CHICKEN</b>	98
<b>AUSTRALIAN RACK OF LAMB</b>	135
<b>BLACK ANGUS RIBEYE - 300GRAM</b>	168
<b>BLACK ANGUS TENDERLOIN - 250GRAM</b>	178
<b>WAGYU RIBEYE - 300GRAM</b>	198
<b>TOMAHAWK BLACK ANGUS BEEF - 1.2KG</b>	458


**SIDE DISHES** Choose 1 side dish. Additional side dish is chargeable (at RM20.00 each)

**MASHED POTATO  
HAND CUT FRIES  
CELERIAC PURÉE**

**GRILLED ASPARAGUS  
GRILLED VEGETABLES**

**MUSHROOMS AND SPINACH  
MIXED GREEN SALAD**

### SAUCES

 **BLACK PEPPERCORN SAUCE**  
Onions, Black Pepper,  
Brandy, Veal Jus

**GORGONZOLA CREAM SAUCE**  
Gorgonzola Cheese,  
Veal Jus, Cream

**WILD MUSHROOMS SAUCE**  
Veal Jus, Mushrooms, Cream

## DESSERTS

RM

  **NOUGAT GLACE GRAND MARNIER**  
Almond "Nougatine" | Berries Coulis & Salad

35

**RHUBARB PUREE**  
Peach & Basil Soup | Ginger Ice Cream

38

  **THE NIZZA TIRAMISU**  
Mascarpone | Coffee | Caramel "Tuile"

38

 **THE LUXURIOUS NIZZA "PROFITEROLE"**  
Brownies Crisp | Chocolate Sauce | Whipped Cream | Roasted Almonds

40

  **CHESTNUT FONDANT**  
White Chocolate & Praline Sauce | Orange Blossom Crisp

42

## CHEESE PLATTER


Selection of Fine AOC Cheeses served with Quince Jelly, Muscatel Grapes  
French Bread & Crackers (Please Ask Your Server for Today's Selection)


78

 Chef's Recommendation

 Vegetarian

 Spicy

 Contains Nuts

 Contains Alcohol

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