Blu
bar & cigars

TAPAS

LES PETITES ASSIETTES

Small plates to accompany your wine journey

Pommes Dauphine — RM30
Deep-fried Crispy Vegetable Potato Puffs with Cream Cheese Aioli

Mini Croque Monsieur — RM35
Ham, Gruyère & Béchamel

Mushrooms à la Persillade — RM35
Sautéed Button Mushrooms with Garlic & Parsley

Olive Tapenade — RM35
Finely Chopped Olives, Capers and Olives Oil flavoured with Garlic, Lemon Juice and Herbs served with Bread Crostini

Mini Quiches Lorraine — RM38
Freshly Baked Leek & Goat Cheese Mushroom

Breaded Brie Cheese — RM38
Deep-fried Breaded Cheese with Caramelised Honey Glaze and Pistachio Nuts

Gambas Pil Pil — RM38
Shrimp with Chilli Oil served with French Baguette

Smoked Salmon Blinis — RM38
Smoked Salmon with Creamy Dill-infused Crème Fraîche on Mini Pancakes

Calamari à la Romana — RM38
A Classic Squid Rings coated in a Light, Crispy Black Truffle Batter

Chef's Choice · Spicy · Cereals *(Contain Gluten)* · Gluten-Free · Shellfish
Nuts *(Including Peanut)* · Vegetarian · Vegan · Dairy-Free

All prices quoted are subject to prevailing applicable taxes.