



LUNCH MENU

🌿 Vegetarian

STARTERS

Soup of the day	38	Josper Grilled Caesar Salad	46
Mushroom Soup 🌿	46	Baby romaine, Chicken breast, Onsen Egg, Caesar dressing Optional add on: Avocado RM15	
Porcini foam, shaved Manchego, Truffle oil		Smoked Cauliflower 🌿	42
Oysters		Cauliflower pil pil, Harissa dressing, Chimichurri, Pine Nuts	
Ponzu, Kimchi, Chives			
	Half / Full dozen		
-Oysters of the day	"Market price"		
-Kumamoto	128		
-Shigoku	105		
	248		
	198		

MAIN COURSE

Grilled Angus Striploin	125	Truffle Mac & Cheese	48
Tripled cooked fries, Peppercorn sauce		Gruyere, Cheddar, Breadcrumbs	
Wagyu MB5 Tri Tip	168	Rigatoni Ala Plancha	75
Tripled cooked fries, Peppercorn sauce		Burrata, Onion Purée, Truffle sauce	
Breaded Wagyu Hache	68	Spicy Strozzapreti Pasta	78
Mushroom, Spinach		Portobello Spicy ponzu cream sauce, Parmesan, Basil,	
Shepherd's Pie	78	Prawn and Clam Pasta	59
Beef ragout, Truffle Mash, Wagyu crackling		Linguini, Aurora Sauce, Parsley	
Free-Range Chicken	78	Cod Fish and Chips	98
Swiss brown mushroom, Mashed potato, Truffle mornay, Rosti sauce		Mashed Peas, Parmesan Fries & Special Sauce	
Crispy Chicken Burger	43	Pan Seared Salmon	59
Slaw, Yuzu Mayo, Fries		Miso Cream Sauce, Grilled Vegetables, Lemon	
Park Grill Burger	68		
Mimollette Cheese, Arugula, Tripple Cooked Frie			
Grilled Steak Sandwich	98		
Fries, Arugula, Tomato, Caramelised Onion, Peppercorn Sauce			

DESSERT

Pain Perdu	43	Mango Sorbet	39
Our Signature French Toast with Burnt Coconut Ice Cream		Mango Crèmeux, Ferlanum Jelly, Myoga, Raspberry Crispy	
Madagascar Chocolate Cake	43	Chocolate Pain Perdu	48
Serve with House-Made Tonka Ice Cream		Hazelnut Chocolate, Vanilla Ice Cream	
Manchego Burnt Cheesecake	45	Lychee Sorbet	25
Savoury & sweet, burnt to perfection served with Cream Chantilly		Longan, Myoga, Earl Grey Tea Jelly	