

 Chef's favourite

Les Fromages

RACLETTE

Half-wheel of melted cheese is scraped on top of condiments tableside

AUVERGNE-RHÔNE-ALPES

PER SCRAPE

HAUTE-SAVOIE	 <i>Raclette AOP de Savoie</i>	47
COW MILK (RAW)	<i>balanced with a distinctive taste and a creamy texture</i>	
PUY-DE-DÔME	<i>Tomme le Montagnou</i>	51
COW MILK	<i>thick crust cheese with a milky and slightly fruity notes</i>	
PUY-DE-DÔME	<i>Raclette le Col des Fourches (Smoked)</i>	56
COW MILK	<i>semi-hard cheese with a smoky flavour</i>	

BOURGOGNE-FRANCHE-COMTÉ

JURA	 <i>Morbier AOP</i>	57
COW MILK (RAW)	<i>semi-hard cheese with a fruity, citrusy and grassy aroma</i>	

REBLOCHONADE

Cheese is melted in a pan prior to being poured on condiments tableside

AUVERGNE-RHÔNE-ALPES

PER PORTION

CANTAL	<i>Cantal AOP</i>	48
COW MILK (RAW)	<i>hard cheese with a nutty and buttery flavour</i>	
CANTAL	<i>St-Nectaire Fermier AOP</i>	49
COW MILK (RAW)	<i>creamy and rich texture with a strong, sweet and fruity flavour</i>	
HAUTE-SAVOIE	 <i>Reblochon AOP</i>	67
COW MILK (RAW)	<i>creamy and soft cheese with a rustic character</i>	
PUY-DE-DÔME	<i>Fourme d'Ambert AOP</i>	51
COW MILK	<i>smooth and creamy blue-veined cheese with an earthy scent</i>	

NOUVELLE-ACQUITAINE

PYRÉNÉES-ATLANTIQUES	 <i>Ossau-Iraty AOP</i>	58
WE MILK	<i>firm texture with a rich and nutty flavour</i>	

All prices stated are in Malaysian Ringgit and subject to 10% Service Charge and 6% Service Tax