

 Chef's favourite

## Les Fromages

### RACLETTE

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

#### AUVERGNE-RHÔNE-ALPES

HAUTE-SAVOIE

COW MILK (RAW)

PUY-DE-DÔME

COW MILK

PUY-DE-DÔME

COW MILK

 Raclette AOP de Savoie

PER SCRAPE

47

balanced with a distinctive taste and a creamy texture

 Tomme le Montagnou

51

thick crust cheese with a milky and slightly fruity notes

 Raclette le Col des Fourches (Smoked)

56

semi-hard cheese with a smoky flavour

#### BOURGOGNE-FRANCHE-COMTÉ

JURA

COW MILK (RAW)

 Morbier AOP

57

semi-hard cheese with a fruity, citrusy and grassy aroma

### REBLOCHONADE

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

#### AUVERGNE-RHÔNE-ALPES

CANTAL

COW MILK (RAW)

CANTAL

COW MILK (RAW)

HAUTE-SAVOIE

COW MILK (RAW)

PUY-DE-DÔME

COW MILK

 Cantal AOP

48

hard cheese with a nutty and buttery flavour

 St-Nectaire Fermier AOP

49

creamy and rich texture with a strong, sweet and fruity flavour

 Reblochon AOP

67

creamy and soft cheese with a rustic character

 Fourme d'Ambert AOP

51

smooth and creamy blue-veined cheese with an earthy scent

#### NOUVELLE-Aquitaine

PYRÉNÉES-ATLANTIQUES

ewe milk

 Ossau-Iraty AOP

58

firm texture with a rich and nutty flavour

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