

Chef's recommendations

**Homemade Bread & Butter Service**

LEON'S BREAD 14 | ASSORTED BREAD BASKET 29

Add-on spreads:

CERVELLE DE CANUT +11

Seasoned cottage cheese spread from Lyon

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SMOKED COD ROE TARAMA +19

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CHICKEN LIVER PÂTÉ +13



Please scan to see food pictures

**Disclaimers**

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

For your comfort, please inform us of any allergies or intolerances.

Our team will be happy to assist you with your selection.

**STEAK PARISIEN (250GR) 143**

Sliced Australian Black Angus striploin served with signature Café de Paris butter

**STEAK BÉARNAISE (300GR) 218**

Australian Black Angus rib-eye served with homemade sauce béarnaise

**TOURNEDOS ROSSINI (180GR) 303**

Australian Black Angus tenderloin topped with pan seared foie gras and served with truffle sauce Périgueux

**LIMITED FAVOURITES****Homard entier**

Charcoal-grilled lobster served with crème d'ail (garlic cream)

MP

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**Catch of the Day**

Charcoal-grilled and served with beurre citronné sauce

MP

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Please scan to see today's specials and availabilities

**HORS D'OEUVRES****ESCRAGOTS À LA BOURGUIGNONNE**

½ dozen pieces - baked with garlic and herbs butter, lemon zest

**CAVIAR AND BRIOCHE (30GR)**

Oscietra sturgeon caviar in tin, toasted homemade brioche

**EGGS MAYONNAISE**

Bistro-style boiled eggs topped with homemade smoked mayonnaise

**CALAMARS FRITS**

Deep-fried calamari served with Provençal rouille sauce

**PRawn MAYONNAISE**

5 pieces - served chilled with homemade green mayonnaise

**IRISH OYSTERS N2\***

3 pieces served raw, sauce mignonette - upon availability

**MOULES GRATINÉES**

½ dozen mussels - baked with parsley butter and bread crumbs

**BEEF CECINA**

Thinly sliced and served with pickles

**MELTED CHEESE SPECIALTIES****Raclette**

Confit and baked baby potatoes, gherkins, pickled onions

FROM\* 47

\* PLEASE REFER TO OUR CHEESE MENU

ADD: CHICKEN SAUSAGE 15 | BEEF CECINA OR PASTRAMI 16 | TURKEY HAM 13 | MUSHROOMS 9 | SMOKED DUCK 12

**Reblochonade**

Potato pavé cooked in beef fat, confit d'oignons

FROM\* 48

**APPETISERS****TWICE-BAKED SALMON SOUFFLÉ**

42

Served with dill and lemon cream sauce

**FRENCH ONION SOUP**

38

Covered with gratinated Emmental cheese

**SALADE DU CHEF**

39

Mixed leaves and crudités salad, goat cheese, roasted walnut

**FLAMED CURED MACKEREL\***

33

Pickled white onions, cucumber, dill, raspberry vinaigrette

**MUSHROOMS EN PERSILLADE\***

37

Sautéed mushrooms, herbs, poached egg, truffle oil, chestnut

**SEAFOOD BISQUE**

46

Rich and creamy blended seafood soup, topped with puff pastry

**BAKED BRIE CHEESE**

43

Honey and whole-grain mustard, toasted homemade baguette

**CLASSIC BEEF TARTARE\***

64

Prepared tableside and served with toasted bread

**CHARCOAL ROASTED ASPARAGUS**

41

Sauce mousseline, chervil, herbs oil

**ROASTED BONE MARROW**

47

Served with sliced toasted baguette crackers

**FOIE GRAS APPETISERS****TERRINE**

Torchon style, confit d'oignons 79 \*\*\*

**PAN SEARED**

Poached pear, apple compote 85 \*\*\*

**PÂTÉ EN CROÛTE**

Traditional foie gras and meat pie 82

**Elevate your dishes**

Top any dish of your choice with: PAN SEARED FOIE GRAS 68

**STEAK AU POIVRE (180GR) 174**Australian Black Angus tenderloin, French green peppercorn sauce  
Optional: flambéed with Cognac +rm20**STEAK HACHÉ "À CHEVAL" (200GR) 93**

Ground Black Angus steak topped with a poached egg and served with Fourme d'Ambert AOP blue cheese sauce

**BAVETTE À L'ÉCHALOTE (400GR) 310**

Australian Wagyu flank thinly sliced tableside and served with shallots sauce

**STEAK FRITES\***

All steaks are cooked in our charcoal oven, and served with homemade French fries

**LIMITED****Côte de Boeuf**

Australian Black Angus prime-rib steak with choice of 3 sauces

RM 73/100 GR

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ADD STEAK SAUCE RM12 (PÉRIGUEUX SAUCE RM22)

**LES PÂTES****GNOCCHI À LA PARISIENNE**

57

Topped and gratinated with Gruyère AOP mornay sauce

**TAGLIATELLES AUX MORILLES\***

61

Creamy morel mushroom sauce, roasted asparagus, egg yolk

**LANGOUSTE PASTA (FOR TWO)**

148

Corsica-style crustacean sauce linguine with grilled spiny lobster

**TRUFFLE AND CHEESE COQUILLETTES**

65

Elbow-shaped pasta, truffle, smoked beef pastrami, thyme jus

**CLASSIC MAINS****COD FILLET À LA GRENOBLOISE**

93

Browned butter, capers, lemon, parsley, croutons

**RACK OF LAMB\***

136

Homemade classic lamb jus seasoned with herbs

**SAUMON À L'OSEILLE\***

68

Lightly seared salmon fillet, creamy sorrel sauce

**RATATOUILLE**

56

Confit byaldi style, served with zucchini beignets

**ROASTED HALF SPRING CHICKEN**

69

1/2 spring chicken served with truffled sauce poulette

**SIDES**

All sides are vegetarian

**POTATO PURÉE****ROASTED****BRUSSELS SPROUTS****MESCLUN SALAD****HOMEMADE****FRENCH FRIES****SPINACH À LA CRÈME**

15 / SIDE

**Fries upgrade****TRUFFLE CREAM FRIES**

Truffle fries topped with truffle cream and grated mimolette cheese

+15 / PORTION

*Les Desserts*

## VACHERIN GLACÉ 31

French meringue, vanilla ice-cream, Chantilly, raspberry coulis

## MOUSSE AU CHOCOLAT 28

Served tableside with Chantilly and chocolate shavings

## TARTE TATIN 32

Classic caramelized apple tart, vanilla ice-cream, crème vanillée

## TARTE AU CHOCOLAT 29

Dark chocolate ganache, Biscoff crust, sea salt, Chantilly

*Also Serving*

## ICE CREAMS &amp; SORBETS

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## COUPES GLACÉES

Menu available at your convenience

## DESSERT DU JOUR MP

Dessert of the day. Please refer to our team for more details

## CRÊPES SUZETTE 34

Prepared tableside. Optional: Flambéed with Grand Marnier +rm20

## CRÈME BRÛLÉE 26

Classic vanilla custard

## TARTE AU CITRON MERINGUÉE 27

Lemon custard tart. Optional: Flambéed with rum +rm20

## LA PROFITEROLE 39

Choux au craquelin, vanilla ice-cream, Chantilly, chocolate sauce

*Léon's Hot Chocolate*

## CHOCOLAT CHAUD À L'ANCIENNE

Thick and creamy hot chocolate with vanilla whipped cream

24

## WATER

ACQUA PANNA (750ML)  
22SAN PELLEGRINO (750ML)  
22PERRIER (750ML)  
23

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FILTERED WATER (750ML)  
5

All sale proceeds of filtered water are donated monthly to charities

*Carte des Boissons*

## COFFEE &amp; TEA

May be served Hot or Cold except for\*

EARL GREY TEA	14	ESPRESSO * / DOPPIO *	9
GREEN TEA	14	LONG BLACK	11
CHAMOMILE TEA	14	CAPPUCCINO / LATTE	14
MINT INFUSION	14	MOCHACCINO / VANILLA LATTE	15
LAVENDER INFUSION	15	MATCHA LATTE	15

## COOLERS

FIZZY PEACH & ROSEMARY 14 (GLASS)   36 (PITCHER)	ICE LEMON TEA 11 (GLASS)   29 (PITCHER)	SPARKLY LEMONADE 12 (GLASS)   31 (PITCHER)
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## HOMEMADE FRUIT JUICES

PINEAPPLE AND VANILLA 17

WATERMELON AND MINT 16

ORANGE AND CHIA SEEDS 16

PEAR AND LEMON 17

Glass / Carafe / Bottle

## NON-ALCOHOLIC WINES

Bottle

NIGHT ORIENT SAUV. BLANC 28/66/119

VENDÔME MADEMOISELLE CLASSIC 141

NIGHT ORIENT TEMPRANILLO 29/68/122

VENDÔME MADEMOISELLE CHARD. 127

NIGHT ORIENT MERLOT 28/66/119

VENDÔME MADEMOISELLE MERLOT 127

## Mocktails

PEACH DROP 33

Spicy, sweet, sour

CLOUDY BASTILLE 34

Fruity, sweet and creamy

BLUPER SPRITZ 32

Fizzy and berry feels

ST-MARTIN SUNSET 34

Foamy and exotic

FRENCH 57 33

Sparkly, citrusy, herbal hints

B.P.C. 30

Refreshing and smooth

## SOFT DRINKS

COCA-COLA 10

COCA-COLA ZERO 10

Sprite 10

## SELECTION OF DIGESTIFS

GRAND MARNIER 32

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Dow's PORT 43

FINE RUBY

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CALVADOS 43

JOSEPH DROUIN \*\*\*

HENNESSY 49

V.S.O.P.

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DELORD ARMAGNAC 56

X.O.

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GODET PINEAU 33

VIEUX X.O.

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CLÉMENT 45

RHUM AGRICOLE AMBRÉ

## APÉRITIFS &amp; COCKTAILS

## SIGNATURES

## Orange Wine

Chilled rosé wine aromatised with oranges, specialty from the region of Provence  
44 / GLASS | 171 / CARAFE

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## Vin à la Française

Chef Escoffier's sweetened red wine with herbs  
42 / GLASS | 158 / CARAFE

CALVADOS SOUR 58

Calvados, Whisky / Zesty and creamy

BRANDY ALEXANDRE 53

Cognac, chocolate liqueur / Rich and sweet

PINK MARGUERITE 51

Vodka, Triple Sec / Fruity and vibrant

SILK ROAD 49

Gin, Pastis / Quenching and herbal feel

## SPRITZ

ST-GERMAIN 49

French Elderflower liqueur Spritz

APEROL 47

The original Spritz, bitter and sweet

CAMPARI 48

Bold and bitter Spritz

## KIRS

CLASSIC KIR 40

Blackcurrant liquor, white wine

## LILLET

BLANC OR ROSÉ 44

Aromatised wine apéritif

## PASTIS

RICARD 36

Anise and liquorice-flavoured apéritif

PLEASE CONSULT OUR BAR MENU FOR MORE DRINKS SELECTION

All prices stated are in Malaysian Ringgit and subject to 10% Service Charge and 6% Service Tax on food and non-alcoholic beverages, and 8% on alcoholic beverages