



Chef's recommendations

Carte des Fromages



Contains nuts

RACLETTE

PRICE IS PER SCRAPE

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

RACLETTE AOP DE SAVOIE 47
COW MILK (RAW)

balanced with a distinctive taste and a creamy texture

TOMME LE MONTAGNOU 51
COW MILK

thick crust cheese with a milky and slightly fruity notes

MORBIER AOP 57
COW MILK (RAW)

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

REBLOCHONADE

PRICE IS PER POTION

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

CANTAL AOP 48
COW MILK (RAW)

hard cheese with a nutty and buttery flavour

REBLOCHON AOP 67
COW MILK (RAW)

creamy and soft cheese with a rustic character

FOURME D'AMBERT AOP 51
COW MILK

smooth and creamy blue cheese with an earthy scent

A CHEESE PLATTER CAN BE PREPARED FROM OUR SELECTION

Carte des Desserts

VACHERIN GLACÉ 32

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

MOUSSE AU CHOCOLAT 31

Served tableside with
Chantilly and chocolate shavings

CRÈME BRÛLÉE 28

Classic vanilla custard

LA PROFITEROLE 39

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

TARTE TATIN 34

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

CRÊPES SUZETTE 36

Optional: Flambéed with Grand Marnier +rm20



WARM CHOCOLATE MI-CUIT 38

Chocolate fondant baked in a pan, topped with vanilla ice-cream and cinnamon crumble

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