

BRASSERIE F R I T Z

1st - 23rd December 2018
FESTIVE MENU

OYSTER

Gelée with potatoes & leek

HAMACHI

marinated with lemon, fennel & horseradish

or

LOBSTER

poached with bergamot & celery

CHICKEN

poached with truffle, parsnips, butternut squash & cabbage

or

BEEF

roasted with onions braised red wine & foie gras

CHEESE

Vacherin Mont-d'Or with potatoes & mustard

DESSERT

Berries blancmanger

RM 180++ PER PERSON

Price subject to 10% service charge and 6% government tax

BRASSERIE F R I T Z

24th December 2018 CHRISTMAS EVE MENU

OYSTER

Gelée with potatoes & leek

HAMACHI

marinated with lemon, fennel & horseradish

LOBSTER

poached with bergamot & celery

CHICKEN

poached with truffle, parsnips, butternut squash & cabbage

BEEF

roasted with onions braised red wine & foie gras

CHEESE

Vacherin Mont-d'Or with potatoes & mustard

DESSERT

Berries blancmanger

RM 280++ PER PERSON
with wine pairing | RM460++ per person

Price subject to 10% service charge and 6% government tax

BRASSERIE F R I T Z

25th December 2018 CHRISTMAS BRUNCH MENU

Bread and Jam

molasses rye bread, panettone, sourdough bread
quince jam, cranberry jam, chestnut jam

Seafood Platter

scallop carpaccio
pacific oyster, jelly potatoes & leek, avruga, parsley coulis
poached prawns, sakimayo miso
torched saba mackerel

Second Course

grilled confit leek, hazelnut, romesco aioli
roast fennel, mozzarella cream, burnt orange vinaigrette
smoked salmon ravioli, yuzu butter sauce, sage beurre noisette
chicken liver pate, toast, candied citrus, micro herb
braised mussel, olive toast, spiced tomato sauce

Third Course

truffle consommé, foie gras torchon, celeriac

Main Course

grilled sirloin
spice rub confit lamb shoulder
roast chicken
salmon en croûte

Sauces

hollandaise sauce, red wine shallot, brown glaze, rocket mustard sauce

Side dishes on the table

roasted sherry glazed carrots, ancho chilli & potatoes, mesclun salad & sherry vinaigrette

Desserts on 3 tier stand

pumpkin tart, mixed fruit cake, ginger bread man
christmas pudding, éclair, marshmallow
merveilleux, calisson, macaron

RM 150++ PER PERSON

Price subject to 10% service charge and 6% government tax

BRASSERIE F R I T Z

NEW YEAR'S EVE MENU

OYSTER

Fresh oyster velouté with poached oysters & confit bulb fennel

SEABASS

Olive oil poached seabass fillet with root vegetables
in a light fumet cream

CHICKEN

Organic chicken breast, baked in a hay & salt crust,
served with celeriac truffle pancake, celeriac purée & verjuice glaze

FOIE GRAS

Pan seared foie gras wrapped in lettuce leaves with
grapefruit reduction & sherry pickles

LAMB

Grilled hazelnut crusted lamb shortloin, slow braised aubergine,
mint purée, baby beetroot leaves & beetroot reduction

DESSERT

Fritz Charlotte Royale

RM 150++ PER PERSON

Price subject to 10% service charge and 6% government tax