

FERDINAND'S

Ma Carte Menu

STARTERS

BLACK ANGUS BEEF TENDERLOIN TARTARE RM 95.00

Served with roasted hazelnut, candied beetroot and pickled radish

PAN-SEARED DUCK LIVER AND CANADIAN SCALLOPS RM 90.00

Served with creamy white wine and mushroom sauce

FERDINAND'S CHEESE BOARD RM 85.00

Served with homemade marmalade and bread croutons

ROMA TOMATO AND BURRATA SALAD RM 65.00

Mixed field leaves, slightly sweet Spanish onions, lemon drizzle and chimichurri sauce

ATLANTIC COD MOUSSE (BACCALÀ MANTECATO) RM 40.00

Served with bread croutons, beetroot purée, polenta crackers and crispy fish skin

MAIN COURSES

CARNE FERDINAND'S SIGNATURE TOMAHAWK STEAK (FOR TWO) RM 650.00

Grilled Black Angus tomahawk steak served with truffled home-cooked fries topped with pecorino

BLACK ANGUS BEEF TENDERLOIN "ROSSINI" RM 280.00

Served with pan-seared duck liver, brioche croûte, shaved black truffle and a Porto wine beef jus reduction. Accompanied by pavé potatoes

GRILLED 200-DAY BLACK ANGUS RIB-EYE STEAK RM 230.00

Served with roasted potatoes, sautéed mushrooms, bone marrow beef jus reduction and Taleggio truffle cream

PESCE PAN-SEARED ATLANTIC COD FILLET WITH CHIANTI SAUCE RM 160.00

Served with beef marrow and sautéed chanterelles

SOUPS

ZUPPA DI ARAGOSTA RM 70.00

A luxurious, slow-simmered lobster bisque-style soup with brandy, tomato and herbs, accompanied by garlic-rubbed baguette and Thermidor spanner crab toastie

CREMA DI ASPARAGI RM 50.00

A smooth asparagus cream soup with Parmigiano foam and Amaretti crumbs

FROM THE FLAMBÉ TROLLEY

BLUE RIVER SCAMPI RM 180.00

Lightly seasoned with shallots and diced Roma tomatoes, gently sautéed in olive oil and butter, finished with a rich Pernod, fennel and mascarpone cream sauce, served over Arborio risotto with shelled Blue River prawns

HONEY-GLAZED SLOW-ROASTED AUSTRALIAN PAULLAC DORPER LAMB SADDLE RM 140.00

Served with a ragout of lamb sweetbreads and kidney, russet potato Forestière, enhanced with lamb jus and a Barolo wine reduction

CACCIUCCO ALLA LIVORNESE RM 95.00

Traditional fish stew from Livorno. Prepared with a medley of seafood simmered with tomato, garlic, chili, and red wine. Served with toasted garlic focaccia

CLASSIC-STYLE CHICKEN MARENGO RM 65.00

Slowly braised boneless chicken ballotine simmered in rich aromatic tomato sauce, served with fragrant Comté mash and garnished with porcini croutons

VEGETARIAN BEETROOT WELLINGTON RM 55.00

Roasted beetroot stuffed with rocket and ricotta, mushroom duxelles, wrapped in crisp puff pastry. Served with pumpkin sauce

PASTA AND RISOTTO

CAPSICUM RISOTTO WITH CRYSTAL PRAWNS RM 80.00

Italian capsicum risotto enriched with butter, topped with sautéed prawns and creamy limoncello soubise

VENETIAN BIGOLI RM 80.00

Bigoli pasta lightly tossed in a rich Roma tomato sauce, served with locally caught pan-fried tiger prawns

HOMEMADE PAPPARDELLE (CODA RM 70.00

ALLA VACCINARA - A ROMAN CLASSIC)

Braised boneless oxtail enhanced with rich butcher-style sauce, tossed with pappardelle, shards of pecorino and fresh basil

FRESHLY MADE IN-HOUSE RAVIOLE RM 65.00

Filled with homemade ricotta, spinach and egg yolk, served with Grana Padano, brown butter and shaved black truffle

PICI ALLE BRICIOLE (A FERDINAND'S CLASSIC) RM 50.00

Hand-rolled picci pasta with garlic, chilli, extra virgin olive oil, breadcrumbs and fresh Italian parsley

DESSERT

CRÈME BRÛLÉE TIRAMISU RM 50.00

Espresso biscuit, mascarpone cheese cream, coffee crumble and French meringue

CHOCOLATE LAVA CAKE RM 50.00

Served with banana caramel and vanilla ice cream

CHEF DANIELE'S SOFT MAMA-STYLE CARROT CAKE RM 50.00

Prepared with white chocolate and pistachio

FERDINAND'S HOMEMADE ICE CREAM RM 30.00

All prices are in nett and inclusive of prevailing service tax.