

APPETIZERS

CLASSIC CAESAR SALAD RM 45.00

Crisp Romain hearts, dressed with a rich creamy Parmesan dressing, crisp garlic chips, beefbacon scratching and shaved Bottarga topped with grilled chili focaccia.

TOSCANA-STYLE WARM OCTOPUS SALAD RM 65.00

Tender carpaccio style slices of octopus Vine ripened cherry tomatoes, locally sourced crisp seaweed and a presented with potato chats and warm Citrus dressing.

COCOA BUTTER PAN-FRIED SCALLOPS AND PRAWN RM 65.00

Smoked celeriac root puree and rosemary foam

PAN-FRIED GOOSE LIVER AND CARAMELIZED APPLE RM 120.00

Wafer, dates marmalade, Porto wine reduction, beef juice and pan brioche.

PAN SEARED CHUTORO TUNA RM 120.00

Tomato and watermelon terrine, wasabi mayonnaise and raspberry sauce.

SOUP

CREAM OF FOREST MUSHROOM RM 40.00

With croutons, parsley oil and truffle foam

LOBSTER BISQUE RM 65.00

Rich creamy lobster soup with scallop, slipper lobster and tiger prawns

ENTREE

CONCHIGLIONI CAPONATA RM 30.00

Roasted tomato, spring greens olive and smoked home-made ricotta cheese

ARBORIO RISOTTO RM 85.00

Seasoned with sundried oven roasted Roma tomato, wilted spinach, and topped with cracked black pepper crusted hand dived scallops

LINGUINE WITH SAFFRON NANTUA RM 65.00

Prawn sauce roasted quinoa and pan-seared lobster medallions.

HOMEMADE BEEF RAVIOLI RM 65.00

Served on roasted bone marrow, Asiago cheese fondue and shaved black truffle.

FERDINAND'S

Dinner

MAINS

SPAGHETTI CRAB CARBONARA RM 85.00

Hokkaido king crab and De Cecco pasta, lightly bound with sweet king crab, creamy parmesan and mascarpone cheese, Wasabi tobiko.

FIRE ROASTED LOCAL GROUPER WITH A RICH AGNOLOTTI SAUCE RM 120.00

Served on a warm ragout of slipper lobster, prawns, and squid.

OVEN-BAKED CHILLED HILLS OF DARLIN LAMB RACK RM 120.00

Eggplant mustard, asparagus, mashed purple potato, lamb jus reduction and crispy polenta.

SAFFRON RISOTTO WAGYU BEEF CHEEK RM 130.00

Italian saffron rice enhanced with butter and Grana Padano cheese with Rich Wagyu beef cheek casserole.

PAN-SEARED ATLANTIC FILLET OF COD RM 180.00

Gratinated with stewed onion and Grana Padano cheese on cauliflower sauce

BLACK ANGUS BEEF TENDERLOIN RM 250.00

Wrapped in smoked Wagyu beef carpaccio with mushroom puree, roasted baby carrots and shallot, beef jus reduction, goose liver and shaved black truffle.

GRILLED MATSUZAKA A5 BEEF SIRLOIN STEAK RM 435.00

Gratinated mashed potatoes, spring greens and Bordelaise sauce

AUSTRALIAN WAGYU BEEF RIB-EYE STEAK (FOR TWO) RM 500.00

MB7 **400gm presented with a rich Beef juice reduction, salsa Verde, Garlic roasted potatoes, sauteed Portabella mushroom.

GIANT WAGYU BEEF BURGER RM 65.00

Freshly ground Wagyu beef, Asiago cheese, lettuce and tomato, Truffled parmesan wedges

ON THE SWEET SIDE

HOME-MADE ICE CREAM RM 20.00

LIMONCELLO TIRAMISU RM 30.00

Ladyfinger, mascarpone cheese cream, fresh strawberry, lemon meringue.

WARM SABAH DARK CHOCOLATE FLAN RM 35.00

With strawberry puree and pistachio ice-cream

BOMBOLO RM 60.00

Donut with a choice of 2 flavors of homemade ice cream, topped with salted caramel, white and dark chocolate glaze, charcoal meringues, roasted walnuts and pistachio *suggested for 2 pax

CHEESE PLATTER RM 90.00

Our Chef's selection of Italian cheese served with marmalade and honey, bread croutons and crackers.

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