

## APPETIZERS

### CLASSIC CAESAR SALAD RM 45.00

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

### TOSCANA-STYLE WARM OCTOPUS SALAD RM 50.00

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 55.00

Smoked celeriac root puree and rosemary foam

## SOUP

### CREAM OF FOREST MUSHROOM RM 30.00

With croutons, parsley oil and truffle foam

### LOBSTER BISQUE RM 40.00

Rich creamy lobster soup

## ENTREE

### CONCHIGLIONI CAPONATA RM 40.00

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

### ARBORIO RISOTTO RM 65.00

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

# Lunch

## MAINS

### SPAGHETTI CRAB CARBONARA RM 75.00

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

### FIRE ROASTED LOCAL SEABASS FETTUCCINI PASTA WITH A RICH AGNOLOTTI SAUCE RM 70.00

Served on a warm ragout of 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 120.00

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

### BLACK ANGUS BEEF TENDERLOIN RM 195.00

Wrapped in smoked Wagyu beef carpaccio with mushroom duxelles, roasted baby carrots shallot, reduction.

### GRILLED MATSUZAKA A5 BEEF SIRLOIN STEAK RM 435.00

Gratinated mashed potatoes, spring greens and Bordelaise sauce

### GIANT WAGYU BEEF BURGER RM 65.00

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

### FLORENTINE BEEF AND LAMB RAGOUT LASAGNA RM 65.00

Recipe of enriched lamb and beef enhanced and layered 5 times with a rich Roma tomato Agnolotti, wafers of Mozzarella cheese, and fresh Basil, served with a parmesan crisp Tuille

## 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.