

BEAST

SNACK

Amaebi & wagyu lardo toast yuzu kosho butter (Bafun uni, ^{RM} 60 supplement)	38
Crunchy octopus togarashi mayo, puffed quinoa	58

APPETIZER

Creamy romesco soup turkey chorizo	32
Sea tiger prawn kombu butter, charred lemon	58
Cold smoked hokkaido scallop fresh burrata, baby zucchini, kombu vinaigrette	68
Pan fried foie gras glaze unagi, seaweed cracker, truffle ponzu vinaigrette	68
Cold capellini truffle oil, shoyu ikura, shio kombu with Bafun uni	88
Amaebi	60

MAIN

Rack of lamb grilled eggplant miso purée, baby zucchini, black garlic sauce	98
Japanese wagyu hamburger steak cheese sauce, fried egg, fries, tomato LP sauce	98
Chilean cod fish charred cabbage, koji clams cream sauce	128
Japanese A3 Wagyu tenderloin katsu sando secret sauce, kombu salt fries, pickles	250

JOSPER GRILLED Complimentary 1 side & 1 sauce of your choice

JAPANESE A3 WAGYU	
Ribeye	120 / 100gm
Striploin	120 / 100gm
Tenderloin	170 / 100gm

AUSTRALIA FULL BLOOD WAGYU MB8	
Flap meat 350gm	140

AUSTRALIA BLACK ANGUS 150 DAYS GRAIN FED	
Ribeye 350gm	140

SHARING CUT	
Australia full blood Wagyu Tomahawk MB6-7	50 / 100gm
Australia full blood Black Angus Porterhouse	25 / 100gm

SAUCE

Homemade steak sauce	10
Japanese chimichurri	
Yuzu kosho butter	

SIDES

Fried confit of Portobello mushroom truffle aioli	22
Truffle mash potatoes	22
Mac & cheese	22
Fries kombu salt	18
Beast salad	16

DESSERT

Sticky date pudding miso toffee, vanilla ice cream	30
Churros whipped cream, miso caramel & chocolate sauce	30
Raspberry pavlova bomb	30
raspberry sorbet, yoghurt cream, raspberry & elderflower sauce	
Chocolate profiterole x oolong tea chocolate crème patisserie, oolong tea ice cream	30

TASTING

RM185⁺⁺ per pax

Optional wine pairing, ^{RM} 90 surcharge for 3 glasses

Freshly baked sourdough with truffle butter

1ST COURSE

Cold capellini amaebi, soy ikura, kombu
(Bafun uni, ^{RM} 60 surcharge)

2ND COURSE

Creamy romesco soup turkey chorizo

or

Crunchy octopus togarashi mayo, puffed quinoa

MAIN

Black Angus grain fed ribeye Beast salad, truffle vinaigrette, yuzu kosho butter

or

Rack of lamb grilled eggplant miso purée, baby zucchini, black garlic sauce

or

Sea tiger prawn Bay bug, petit pois, zucchini, kelp split sauce

PRE-DESSERT

Strawberry, rhubarb compote, lychee granite

DESSERT

Chocolate profiterole x oolong tea chocolate crème patisserie, oolong tea ice cream

PETIT FOUR

Coffee or tea