



With purposeful growth in mind, the team at Adelphi curated a one of a kind menu that challenges their creative spirits.

The team grasp at the opportunity to include seasonal catch and ingredients in this menu. Here, an enticing food fare awaits.

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SMALL PLATES

Apple Glazed Pork Ribs* orange salsa, buckwheat	38
Asparagus & Bacon Marmalade* sous vide egg, grana padano	38
Wagyu Burger bacon marmalade, swiss cheese, mesclun	38
Baby Cuttlefish & Chili pineapple salsa, chili oil, herbs	28
Soft Shell Crab pineapple salsa, tomato aioli, raddish	28
Truffle Chips & Ikura light cream cheese spread, chives, pickles	28
Mozzarella & Poached Tomato seasonal fruit, infused oil, brioche chips	28
Mushroom & Kale Chips king oyster mushroom, balsamic	22
Cauliflower Steak sweet potato, burnt leek purée, smoked cream, toasted nuts	22
Pomme Pave smoked cream, buckwheat	22
Mesclun Salad mozzarella, citrus, brioche chips, pea	22
Soup of the Day fresh seasonal ingredient, herb, crouton	22
Fried Rice of the Day pickled, spring onion	22

*: Contains pork

STEAK

There is nothing like transcendently tender, fatty, umami-rich steak to start off a meal, whether a hearty brunch or a delightful dinner. By basting our beef, it provides even flavors and heat distribution, resulting in moisture and complex flavors to the surface of the steaks. At Adelphi, choose from two of our serving styles: Classic and Izakaya. Classic is traditional and savoury, whilst Izakaya is on the sweeter side.

A5 Gifu Hida Toku Sirloin comes with a bowl of wagyu-drip fried rice.

300/100g

This luxurious beef is produced in Japan and is incredibly marbled with fat distributed evenly throughout the muscle, resulting in an extremely soft and tender texture leaving a melt-in-your-mouth experience.

MB7 Wagyu Striploin

75/100g

Australian Wagyu Beef is graded with a marbling score from 0-9. Brimming with flavor and richness, its balanced marbling gives it a juicy and succulent bite.

CHOICE OF SERVING:

- Classic Style (beef jus, roasted garlic purée, wholegrain mustard)
- Izakaya Style (sweet soy, garlic chips, pickles onion)

Special Cuts

Seasonal price

Our chef's choice of cut from various regional sourced beef. Ranges in tenderness, marbling, and price range, carrying its own distinct flavor and qualities.

ADD-ON:

Pan Seared Foie Gras	38	Cauliflower Steak	22
Asparagus & Bacon Marmalade*	38	Pomme Pave	22
Mushroom & Kale Chips	22	Mesclun Salad	22

MAINS

Sake Baby Lamb Rack greek yogurt dipping, pickles	118
Seared Cod corn fricassee, smoked aioli, leek velouté	98
Corn-fed Duck Breast braised cabbage, mizuna, orange, pickles	68
Confit Duck Leg morello cherry, bordelaise sauce, sweet potato	58
Grilled Tiger Prawn pineapple salsa, gremolata, lemon	58
Matsukasa Grouper corn fricassee, smoked aioli, leek velouté	58
Truffle Roasted Chicken truffle jus, green salad	42
Pork Belly & Pink Lady* carrot purée, buckwheat, green salad	42

PASTA & RISOTTO

Truffle Bacon Tagliatelle* mushroom, truffle oil, parmesan cheese	38
Beef Ragu & Mozzarella Tagliatelle shredded beef stew, tomato sauce	38
Seafood Risotto charred mixed seafood, grouper fumet, lemon	38
Mushroom Risotto champignon, portobello, grana padano	38

*: Contains pork

DESSERT

Chocolate Brûlée lime curd, cocoa nibs, chocolate gavotte	22
Pavlova rose gelée, yogurt mousse, strawberry anglaise	22
Basque Burnt Cheesecake ^(slice) charcoal vanilla crumble, mix berries compote	22

NON-ALCOHOLIC

Black	12
White	14
Mocha	15/18
Affogato	15
Valrhona Dark Chocolate	15/18
Fresh Orange Juice	18
TWG Tea (served in a cup)	15
Fresh Mint Tea (served in a pot)	15
S. Pellegrino (1L)	18
Acqua Panna (1L)	18

COCKTAILS

Apollo strawberry infused gin, lillet, peach, fruit leather	48
Pomme apple infused cognac, vanilla honey, pinot grigio, orange chocolate	48
Cream clarified pandan whisky, pinot grigio, champagne syrup, lillet, chocolate crumble	45
Tiki rum, cachaça, campari, guava, lime, caramelized pineapple	42
Old Fashioned whisky of the day, orange, bitters	42
Coke Mojito superior rum, coke, mint, lime	32

GIN & TONIC choice of gin, fruits, premium fever-tree tonic

Ki No Tea	60/750
Ki No Bi	55/600
Monkey 47	55/600
Hendrick's	40/550
Roku	40/550

WHISKY choice of serving - neat, on the rocks or highball

Balvenie 21	80/1800
Balvenie 12	40/580
Nikka 12	60/1080
Hibiki	55/980

BRANDY choice of serving - neat or on the rocks

Hennessy XO	70/1280
Larsen XO	50/980

HOUSE WINE

WHITE

Placido

Pinot Grigio - Italy

25/100

RED

Vina Cono Sur Tocornal

Merlot - Central Valley, Chile

25/100

CHAMPAGNE

Palmer & Co. Brut Réserve

450

Moet & Chandon Brut Imperial

420

WHITE WINE

Dominique Portet

Sauvignon Blanc - Yarra Valley, Australia

150

Villa Maria Private Bin

Sauvignon Blanc - Marlborough, New Zealand

180

Marques de Caceres Verdejo

Sauvignon Blanc - Marlborough, New Zealand

140

Planeta Terebinto

Grillo - Sicily, Italy

160

Joseph Drouhin Bourgogne Blanc

Chardonnay - Burgundy, France

180

Dr L Riesling Qualitätswein

Riesling - Mosel, Germany

160

W. Gisselbrecht Gewurztraminer

Gewurztraminer - Alsace, France

180

M. Chapoutier Muscat de Beaufort

Muscat Petits Grains - Rhone Valley, France

160

RED WINE

Torbreck Woodcutter's Shiraz Shiraz - Barossa Valley, S. Australia	220
Villa Maria Cellar Selection Pinot Noir - Marlborough, New Zealand	260
Marqués de Cáceres Reserva Rioja Red Blend - Rioja, Spain	240
Valdubon Reserva Pinot Noir - Ribera Del Duero, Spain	300
Finca La Capilla Vendimia Seleccionada Tinta del Pais - Ribera Del Duero, Spain	340
Planeta Plumbago Nero d'Avola - Sicily, Italy	200
Castello di Gabbiano Alleanza Merlot - Tuscany, Italy	320
Gaja Ca'marcanda Magari Tuscan Blend - Tuscany, Italy	360
Castello Banfi Summus Super Tuscan - Tuscany, Italy	400
Pio Cesare Barbaresco DOCG Nebbiolo - Piedmont, Italy	480
Capitel Monte Olmi DOCG Corvina, Dindarella, Rondinella, Molinara - Valpolicella, Italy	550

La Mysteriale Santenay Premier Cru Pinot Noir - Burgundy, France	480
Château Lascombes Merlot - Margaux, France	780
Château La Lagune Cabernet Sauvignon - Haut-Medoc, France	440
La Croix de Beaucaillou Cabernet Sauvignon - Saint-Julien, France	420
M. Chapoutier Côte-Rôtie Les Bècasses Syrah - Northern Rhône, France	520
Domaine Giraud Les Gallimardes Châteauneuf-du-pape Syrah Grenache - Southern Rhône, France	650
Château Larrieu Terrefort Bordeaux Red Blend - Margaux, France	300
Château Feytit Lagrave Bordeaux Red Blend - Pomerol, France	360
Château Behere AOC Bordeaux Red Blend - Pauillac, France	450
Château Talbot (Grand Cru Classé) Bordeaux Red Blend - Saint-Julien, France	590
Château Giscours (Grand Cru Classé) Bordeaux Red Blend - Margaux, France	600
Pauillac de Latour Bordeaux Red Blend - Pauillac, France	650
Château Pontet-Canet Bordeaux Red Blend - Pauillac, France	880