



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.

www.adelphi.my

SMALL PLATES

Asparagus & Bacon Marmalade* sous vide egg, grana padano	38
Baby Cuttlefish & Chili Oil smoked cream, garden herbs, lemon	28
Soft Shell Crab tomato salsa, tomato aioli, radish	28
Truffle Chips & Ikura roe, cheese spread, chives, pickles	28
Fresh Mozzarella seasonal fruit, tomato, infused oil, brioche chips	28
Mushroom & Kale king oyster mushroom, balsamic	28
Cauliflower Velouté charred cauliflower, toasted nuts	28
Beef Drip Finger Potato & Ikura smoked cream, chives	28
Salad mozzarella, citrus, tomato, edamame	32
Pan Seared Foie Gras cherry compote, brioche, truffle jus	48/88

*: Contains pork

STEAK

At Adelphi, there is nothing like transcendently tender, fatty, umami-rich steak to start off a meal, whether a hearty brunch or a delightful dinner.

Japanese A1-A5

Seasonal Price

Japanese A5 is a luxurious beef produced in Japan and incredibly marbled with fats distributed evenly throughout the meat, resulting in an extremely soft and tender texture experience.

USA USDA Prime

Seasonal Price

Prime beef is produced from young, well-fed beef cattle. It has abundant marbling (the amount of fat interspersed with lean meat).

Australia Wagyu

Seasonal Price

Australian Wagyu beef is graded with a marbling score from 0-9. Brimming with flavour and richness.

CHOICE OF SERVING:

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

ADD-ON:

Pan Seared Foie Gras cherry compote, brioche, truffle jus	48/88	Beef Drip Finger Potato & Ikura smoked cream, chives	28
Asparagus & Bacon Marmalade* sous vide egg, grana padano	38	Salad mozzarella, citrus, tomato, edamame	32
Mushroom & Kale king oyster mushroom, balsamic	28	Garlic Fried Rice egg, onion, spring onion, sweet sauce	18

MAINS

Sake Baby Lamb Rack greek yogurt dipping, pickles	118
Grilled Tiger Prawn garlic herb butter, leek velouté, lemon	68
Wagyu Burger swiss cheese, gherkin, pickled onion	38
Matsukasa Grouper asparagus, corn fricassée, aioli, leek velouté	58
French Roasted Chicken truffle jus, green salad	45
Pork Belly & Pink Lady* carrot purée, buckwheat, green salad	45
Apple Glazed Pork Ribs* citrus salsa, buckwheat	38
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Truffle Bacon Tagliatelle* wild mushroom, truffle oil	38
Beef Ragu Tagliatelle mozzarella, tomato sauce	38
Wagyu Risotto wagyu steak, parmigiano, beef jus	98
Mushroom Risotto portobello, parmigiano, herb	42

*: Contains pork

DESSERT

Chocolate Brûlée & Cocoa Chips lime curd, cocoa nibs, chocolate gavotte	25
Poached strawberry & Pavlova rose gelée, yogurt mousse, strawberry anglaise	25
Basque Burnt Cheesecake ^(slice) charcoal vanilla crumble, mix berries compote	25

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

Moët & Chandon Brut Imperial

420

WHITE WINE

Dominique Portet, 2014

Sauvignon Blanc - Yarra Valley, Australia

150

Villa Maria Private Bin, 2020

Sauvignon Blanc - Marlborough, New Zealand

180

Marques de Caceres Verdejo, 2018

Sauvignon Blanc - Marlborough, New Zealand

140

Planeta Terebinto, 2018

Grillo - Sicily, Italy

160

Joseph Drouhin Bourgogne Blanc, 2018

Chardonnay - Burgundy, France

180

Dr L Riesling Qualitätswein, 2020

Riesling - Mosel, Germany

160

W. Gisselbrecht Gewurztraminer, 2019

Gewurztraminer - Alsace, France

180

M. Chapoutier Muscat de Beaufort, 2017

Muscat Petits Grains - Rhone Valley, France

160

All prices are exclusive of SST & Service Charge (Rounded to the nearest multiple of RM 0.50).

All prices are in Ringgit Malaysia (RM) currency.

RED WINE

Torbreck Woodcutter's Shiraz, 2019 Shiraz - Barossa Valley, S. Australia	220
Villa Maria Cellar Selection, 2017 Pinot Noir - Marlborough, New Zealand	260
Marqués de Cáceres Reserva, 2014 Rioja Red Blend - Rioja, Spain	240
Valdubon Reserva, 2016 Pinot Noir - Ribera Del Duero, Spain	300
Finca La Capilla Vendimia Seleccionada, 2016 Tinta del Pais - Ribera Del Duero, Spain	340
Planeta Plumbago, 2018 Nero d'Avola - Sicily, Italy	200
Castello di Gabbiano Alleanza, 2013 Merlot - Tuscany, Italy	320
Gaja Ca'marcanda Magari, 2016 Tuscan Blend - Tuscany, Italy	360
Castello Banfi Summus, 2014 Super Tuscan - Tuscany, Italy	400
Pio Cesare Barbaresco DOCG, 2012 Nebbiolo - Piedmont, Italy	480
Capitel Monte Olmi DOCG, 2013 Corvina, Dindarella, Rondinella, Molinara - Valpolicella, Italy	550

La Mysteriale Santenay Premier Cru, 2014 Pinot Noir - Burgundy, France	480
Château Lascombes, 2010 Merlot - Margaux, France	780
Château La Lagune, 2014 Cabernet Sauvignon - Haut-Medoc, France	440
La Croix de Beaucaillou, 2015 Cabernet Sauvignon - Saint-Julien, France	420
M. Chapoutier Côte-Rôtie Les Bècasses, 2016 Syrah - Northern Rhône, France	520
Domaine Giraud Les Gallimardes Châteauneuf-du-pape, 2017 Syrah Grenache - Southern Rhône, France	650
Château Larrieu Terrefort, 2013 Bordeaux Red Blend - Margaux, France	300
Château Feytit Lagrave, 2014 Bordeaux Red Blend - Pomerol, France	360
Château Behere AOC, 2011 Bordeaux Red Blend - Pauillac, France	450
Château Talbot (Grand Cru Classé), 2014 Bordeaux Red Blend - Saint-Julien, France	590
Château Giscours (Grand Cru Classé), 2015 Bordeaux Red Blend - Margaux, France	600
Pauillac de Latour, 2014 Bordeaux Red Blend - Pauillac, France	650
Château Pontet-Canet, 2017 Bordeaux Red Blend - Pauillac, France	880