



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](http://www.adelphi.my)

<b>Pan Seared Foie Gras &amp; Cherry</b> cherry compote, brioche, truffle jus	<b>48</b>
<b>Apple Glazed Pork Ribs*</b> citrus salsa, buckwheat	<b>38</b>
<b>Baby Cuttlefish &amp; Chili Oil</b> smoked cream, garden herbs, lemon	<b>28</b>
<b>Fresh Mozzarella &amp; Burnt Strawberry</b> tomato, infused oil, brioche chips	<b>28</b>
<b>Beef Drip Finger Potato &amp; Ikura</b> smoked cream, chives	<b>28</b>
<b>Mushroom &amp; Nori</b> king oyster mushroom, balsamic	<b>25</b>
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<b>Sake Baby Lamb Rack</b> greek yogurt dipping, pickles	<b>108</b>
<b>Pork Belly &amp; Pink Lady*</b> carrot purée, buckwheat, green salad	<b>45</b>
<b>French Roasted Chicken</b> truffle jus, green salad	<b>45</b>
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<b>Truffle Bacon Tagliatelle*</b> wild mushroom, truffle oil	<b>38</b>
<b>Beef Ragu Tagliatelle</b> mozzarella, tomato sauce	<b>38</b>
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<b>Basque Burnt Cheesecake</b> <sup>(slice)</sup> charcoal vanilla crumble, mix berries compote	<b>25</b>

*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**

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.

<b>Japanese Miyazaki A5 Sirloin</b>	<b>300</b> <sup>/100g</sup>
<b>Japanese Saga A5 Sirloin</b>	<b>280</b> <sup>/100g</sup>
<b>Japanese Kobe A4 Sirloin</b>	<b>280</b> <sup>/100g</sup>

**AUSTRALIA WAGYU**

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

<b>Australia MB9 Wagyu Ribeye</b>	<b>138</b> <sup>/100g</sup>
<b>Australia MB9 Wagyu Striploin</b>	<b>128</b> <sup>/100g</sup>

**USA USDA Prime**

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

<b>Grain-fed Prime USDA Ribeye</b>	<b>98</b> <sup>/100g</sup>
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**CHOICE OF SERVING:**

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

**ADD-ON:**

<b>Pan Seared Foie Gras &amp; Cherry</b> 48 cherry compote, brioche, truffle jus	<b>Fresh Mozzarella &amp; Burnt Strawberry</b> 28 tomato, infused oil, brioche chips
<b>Beef Drip Finger Potato &amp; Ikura</b> 28 smoked cream, chives	<b>Green Salad Bowl</b> 12
<b>Mushroom &amp; Nori</b> 25 king oyster mushroom, balsamic	

## COCKTAILS

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

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

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

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

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

## BRANDY choice of serving - neat or on the rocks

<b>Hennessy XO</b>	<b>70/1280</b>
<b>Larsen XO</b>	<b>50/980</b>

## 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 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

## RED WINE

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

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

**NON-ALCOHOLIC**

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