



FERINGGI
GRILL



Feringgi Grill is known throughout Malaysia and beyond
as Penang's finest restaurant.

Since 1973, we have delighted the most discerning diners
by serving only the finest ingredients prepared to perfection.

Now it is your turn to experience the extraordinary
Feringgi Grill's cuisine and ambiance.

Sit back, relax and make yourself at home.

You are about to embark on a culinary adventure you will savour forever.



Malaysia's Best Restaurants 2017



Malaysia Tatler Publication

Winner of the Innovative Restaurant (International) Award


20th Malaysia Tourism Awards 2016/2017

Cold Entrées/ Entrées Froides

 **Beef Tartar “Au Couteau”**
Hand Cut Beef Fillet, Traditional Dressing

  **Caesar Salad - Beef Bacon or Chicken**
“FG” Favourite - Romaine Leaves, Parmesan Dressing and Croutons

  **Tiger Shrimps**
Avocado, Cocktail Sauce and Herbs


 **Tomato and Buratta Cheese**
Cherry Tomato, Buratta, Lemon and Basil

 **Homemade Foie Gras Terrine**
Fig Purée and Brioche






 **Thinly Sliced Hokkaido Scallops**
Green Chili, Pistachio, Lime and Herbs


Caviar Selection (15gm)
Lemon, Sour Cream and Condiments

Warm Entrées/ Entrées Chaudes

 **Mushroom Soup**
Truffle Ravioli and Crushed Peanuts

 **Asparagus Soup**
Poached Egg and Truffle

     **Tomato Soup**
A Feringgi Grill Classic, Gin Flamed and Finished with Cream

 **Parmesan Risotto**
Crispy Artichokes and Black Pepper

Escargots Garlic and Parsley
French Style Snail, Garlic and Parsley Butter

 **Seared Foie Gras**
Fig and Grapes, Melba Toast and Rosella Reduction

 Alcohol  Nuts  Vegetarian  Vegan  Gluten Free  Signature  Tableside Service

 Our produce and cuisine are “Rooted in Nature”, featuring the finest locally and ethically-sourced ingredients.

Please notify us if you have any special dietary requirements and if you have any allergies.

Main Courses / Plats Principaux

 **N Snapper**


Hazelnut Butter, Capers, Lemon and Parsley

 **A Salmon**

Orange Gremolata, Green Beans and Béarnaise

  **AG Duck Breast**

Green Vegetables, Raspberry and Green Peppercorn Sauce

 **G King Prawns**

Simply Roasted, Olive Oil, Citrus and Herbs

 **N Lamb Cutlets**

Eggplant Caviar, Garlic Cream and Sesame Sauce

  **AG Cod Fish**

Asparagus, Tomato Confités, Calamari and Saffron Sauce

 **FG Seafood Platter**

Local Lobster, Shrimps, Scallop, Octopus, Seabass and Calamari
(for two persons)

Available on Fridays and Saturdays

    **TSAS Wagyu Prime Rib Cooked on the Bone**

Yorkshire Pudding and Red Wine Sauce

King's Cut 350gm

Queen's Cut 280gm

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The Grill / La Grillade

Our Signature Meat is Aged According to Our Specific Requirements to Assure Maximum Flavour and Tenderness.
Our Meats are Grilled at 500 Degrees on a Handcrafted Charcoal Grill.

Wagyu Rib-Eye SC 6

Rib-Eye

300gms

Wagyu Beef Tenderloin SC 7

Tenderloin

200gms

Chateaubriand (*for two persons*)

500gms

A5 Wagyu Beef Sirloin

300gms

Japanese A5, 100% Full Blood Wagyu Beef,
Corn and Rice Fed for over 600 days

A5 Wagyu Beef Rib-Eye


300gms

Japanese A5, 100% Full Blood Wagyu Beef,
Corn and Rice Fed for over 600 days

Select a **Sauce** Per Grilled Beef Order (Extra Orders)

Additional Toppings

 Pan Fried Duck Liver

 King Prawns

Sauce

 Béarnaise

 Red Wine Sauce

Beef Juice

Fourme D'Ambert Sauce

 FG Sarawak Pepper Sauce

Ask about our Mustard & Condiments available

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Sides / Garnitures

- V A** **Asparagus and Béarnaise**
Green Asparagus and Béarnaise Sauce
- V VG** **Green Vegetables**
Stir Fried Vegetables, Garlic and Chili
- VG** **Grilled Vegetables**
Mediterranean Vegetables, Chimichurri Sauce
- VG** **Baby Butter Lettuce**
Tomato, Shallot and Herbs
- V** **Seasonal Mushrooms**
Shallots and Parsley
- V** **Potato Gratin**
Traditional Creamy Potato Gratin
- V** **Truffle Potato Purée**
Mash Potato, Cream and Butter

Vegetarian / Végétarien

Entrées

- TS VG S V** **Caesar Salad**
"FG" Favourite - Romaine Leaves, Parmesan Dressing and Croutons
- V** **Tomato and Buratta Cheese**
Cherry Tomato, Buratta, Lemon and Basil

Soups

- V** **Asparagus Soup**
Poached Egg and Truffle
- N V** **Mushroom Soup**
Four Spices and Crushed Peanuts
- TS VG A S V** **Tomato Soup**
A Feringgi Grill Classic, Gin Flamed and Finished with Cream

Main Courses

- VG V** **Linguini "Al Dente"**
Aglio e Olio
- V** **Vegetables Cannelloni**
Cheese Cream and Tomato Sauce
- V** **Parmesan Risotto**
Crispy Artichokes and Black Pepper

A Alcohol **N** Nuts **V** Vegetarian **VG** Vegan **G** Gluten Free **S** Signature **TS** Tableside Service

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Cheese and Dessert / Fromage Et Dessert

French Artisan Cheese

Fourme D'Ambert

Look: Dry bloomy rind. Yellow to ivory paste with a blue or grey veining

Smell: Mushrooms, cream

Taste: From smooth to strong but well balanced between the mushroom taste and the paste smoothness

Morbier AOP

Look: "Natural rind, homogenous, and "lisse" from light grey to orange. Ivory paste That is supple and unctuous. A black horizontal line divides the paste into two equal halves."

Smell: Cellar, animal

Taste: Terroir, light creamy notes. Fruity perfume

St Nectaire

Look: Bloomy rind can covered with white, yellow or red molds. Soft paste, white to ivory

Smell: Hearty, mushrooms, straw and humidity

Taste: "Terroir" from mild to pronounced, mushrooms, hearty

Comté AOP

Look: Pate ivory has yellow, whiter when manufacturing is winter milk

Smell: Citrus, roasted, butter

Taste: Aromas in length of butter, hazelnut, walnut and sometimes citrus fruits "Pineapple candied fruit"

Pont-l'Évêque

Look: At first, the rind is covered with a white mold. Then, with the washing and brushing of the cheese, it turns reddish and slimy. The paste is yellow, homogenous.

Smell: Animal, barnyard

Taste: Powerful terroir

Selection of 3 Cheeses

Selection of 5 Cheeses

Tart and Cake

Passion Fruit and White Chocolate Cheesecake

Orange Sorbet

Cherry Frangipane Tart

Entremets

ⓐ Traditional Crêpes Suzette

Grand Marnier and Vanilla Ice Cream

White Chocolate Mousse

Dill and Cucumber Sorbet

Ⓝ Deconstructed Lemon Tart

Pine Nut Ice Cream

Fruits

Buttermilk Panna Cotta

Lychee Raspberry and Rosè

ⓐ Alcohol Ⓝ Nuts Ⓥ Vegetarian Ⓦ Vegan ⓐ Gluten Free Ⓢ Signature Ⓣ Tableside Service

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Dessert Wine

	Vintage	Glass	Bottle
New Zealand			
Konrad Sigrun Noble Riesling 375ml	2011		
Germany			
Selbach Oster Mosel Riesling Incline Qualitätswein	2015		
Australia			
Flametree Botrytis Riesling 375ml	2013		
Brown Brothers Orange Muscat & Flora 375ml	2014		

Digestive Drinks / After Dinner Drinks

Fine Port

Sandeman's Ruby
Taylor's Ruby

Fine Single Malt

Glenfiddich 15 Years
Macallan 18 Years
Macallan 25 Years

Cognac

Hennessy VSOP
Remy Martin VSOP
Hennessy XO
Remy Martin XO

Grappa

Grappa di Brunello

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