




FERINGGI  
GRILL



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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.

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**Malaysia's Best Restaurants**

*Malaysia Tatler Publication*













**Winner of the Innovative Restaurant (International) Award**

*20th Malaysia Tourism Awards*

## Cold Entrées/ Entrées Froides

 <b>Beef Tartar “Au Couteau”</b>		54
Hand Cut Beef Fillet, Traditional Dressing		
  <b>Caesar Salad - Beef Bacon or Chicken</b>		54
“FG” Favourite - Romaine Leaves, Parmesan Dressing and Croutons		
   <b>Tiger Shrimps</b>		64
Avocado, Cocktail Sauce and Herbs		
<b>Loch Fyne Scottish Smoked Salmon</b>		75
Dill Cream, Lemon Glaze, Salmon Caviar		
 <b>Homemade Foie Gras Terrine</b>		84
Fig Purée and Brioche		
<b>Caviar Selection</b>	15gm	278
Lemon, Sour Cream and Condiments	30gm	450

## Warm Entrées/ Entrées Chaudes

   <b>Mushroom Soup</b>		35
Truffle Ravioli and Crushed Peanuts		
     <b>Tomato Soup</b>		39
A Feringgi Grill Classic, Gin Flamed and Finished with Cream		
<b>Escargots Garlic and Parsley</b>		50
French Style Snail, Garlic and Parsley Butter		
   <b>Red Wine Risotto</b>		50
Walnut Crumble, Pumpkin Purée		
 <b>Seared Foie Gras</b>		84
Fig and Grapes, Melba Toast and Rosella Reduction		
 <b>Hokkaido Scallops</b>		90
Sautéed Sugar Snap Peas, Sevruga Caviar, Pernod - Ink Sauce		

 Alcohol  Nuts  Vegetarian  Vegan  Gluten Free  Signature  Tableside Service

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


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## Main Courses / Plats Principaux

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 <b>Snapper</b>	114
Hazelnut Butter, Capers, Lemon and Parsley	
 <b>Salmon</b>	123
Orange Gremolata, Green Beans and Béarnaise	
  <b>Mallard Duck Breast</b>	130
Roasted Fennel, Moroccan Peach Brûlée, Black Peppercorn Sauce	
 <b>King Prawns</b>	134
Simply Roasted, Olive Oil, Citrus and Herbs	
 <b>Lamb Cutlets</b>	149
Eggplant Caviar, Garlic Cream and Sesame Sauce	
  <b>Cod Fish</b>	163
Asparagus, Tomato Confités, Calamari and Saffron Sauce	

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 **FG Seafood Platter 323**  
Local Lobster, Shrimps, Scallop, Seabass and Calamari  
*(for two persons)*

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*Available on Fridays and Saturdays*

    **Wagyu Prime Rib Cooked on the Bone**

Yorkshire Pudding and Red Wine Sauce

<b>King's Cut</b>	350gm	<b>322</b>
<b>Queen's Cut</b>	280gm	<b>258</b>

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## The Grill / La Grillade

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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

253

### Wagyu Beef Tenderloin SC 7

Tenderloin

200gms

195

Chateaubriand (*for two persons*)

500gms

464

### A5 Wagyu Beef Sirloin

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

300gms

654

Select a **Sauce** Per Grilled Beef Order (Extra Orders Add RM21)

#### Additional Toppings

 Pan Fried Duck Liver 64

 King Prawns 50

#### 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

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<b>V A</b> Asparagus and Béarnaise	19
Green Asparagus and Béarnaise Sauce	
<b>V VG</b> Green Vegetables	19
Stir Fried Vegetables, Garlic and Chili	
<b>VG</b> Grilled Vegetables	19
Mediterranean Vegetables, Chimichurri Sauce	
<b>VG</b> Baby Butter Lettuce	19
Tomato, Shallot and Herbs	
<b>V</b> Seasonal Mushrooms	19
Shallots and Parsley	
<b>V</b> Potato Gratin	19
Traditional Creamy Potato Gratin	
<b>V</b> Truffle Potato Purée	24
Mashed Potato, Cream and Butter	

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## Vegetarian / Végétarien

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### Entrées

<b>TS VG S V</b> Caesar Salad	44
“FG” Favourite - Romaine Leaves, Parmesan Dressing and Croutons	

### Soups

<b>V</b> Asparagus Soup	35
Poached Egg and Truffle	
<b>N V</b> Mushroom Soup	35
Four Spices and Crushed Peanuts	
<b>TS VG A S V</b> Tomato Soup	39
A Feringgi Grill Classic, Gin Flamed and Finished with Cream	

### Main Courses

<b>VG V</b> Linguini “Al Dente”	35
Aglie e Olio	
<b>V</b> Vegetables Cannelloni	39
Cheese Cream and Tomato Sauce	
<b>V N A</b> Red Wine Risotto	50
Walnut Crumble, Pumpkin Purée	

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## Cheeses of the Day / Fromages du Jour

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Please check with our service associate  
for the selection of cheeses available.

Selection of 3 Cheeses	35
Selection of 5 Cheeses	55

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## Dessert / Dessert

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### Tart and Cake

Passion Fruit and White Chocolate Cheesecake Orange Sorbet	35
Cherry Frangipane Tart	35

### Entremets

<b>TS</b> <b>A</b> Traditional Crêpes Suzette Grand Marnier and Vanilla Ice Cream	35
White Chocolate Mousse Dill and Cucumber Sorbet	35
<b>N</b> Deconstructed Lemon Tart Pine Nut Ice Cream	35

### Fruits

Buttermilk Panna Cotta Lychee Raspberry and Rosè	35
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## Dessert Wine

	Vintage	Glass	Bottle
<b>New Zealand</b>			
Konrad Sigrun Noble Riesling 375ml	2011	59	298
<b>Germany</b>			
Selbach Oster Mosel Riesling Incline Qualitätswein	2015	52	258
<b>Australia</b>			
Flametree Botrytis Riesling 375ml	2013		328
Brown Brothers Orange Muscat & Flora 375ml	2014		228

## Digestive Drinks / After Dinner Drinks

### Fine Port

Sandeman's Ruby	35
Taylor's Ruby	37

### Fine Single Malt

Glenfiddich 15 Years	64	983
Macallan 18 Years	149	1,889
Macallan 25 Years	348	9,848

### Cognac

Hennessy VSOP	44	664
Remy Martin VSOP	44	664
Hennessy XO	99	1,392
Remy Martin XO	99	1,392

### Grappa

Grappa di Brunello	41
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