



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*



Points  
Required

## Cold Entrées

	RM	Points Required
<b>Beef Tartare “Au Couteau”</b> Hand Cut Beef Fillet, Traditional Dressing	58	145
<b>TS S</b> <b>Caesar Salad</b> “FG” Favourite - Romaine Leaves, Parmesan Dressing and Croutons - <b>Beef Bacon</b> or <b>Chicken</b> <i>for two persons</i>	54 66	135 165
<b>AG</b> <b>Tiger Shrimps</b> Asparagus, Truffle Dressing	69	173
<b>Loch Fyne Scottish Smoked Salmon</b> Dill Cream, Lemon Glaze, Salmon Caviar	78	195
<b>Homemade Foie Gras Terrine</b> Cranberry Purée and Brioche	84	210
<b>Caviar Selection</b> Lemon, Sour Cream and Condiments	15gm 30gm	278 450

## Warm Entrées

<b>VNG</b> <b>Mushroom Soup</b> Truffle Ravioli and Crushed Peanuts <i>for two persons</i>	38 47	95 118
<b>TSVAGASV</b> <b>Tomato Soup</b> A Feringgi Grill Classic, Gin-flamed and finished with Cream <i>for two persons</i>	43 50	108 125
<b>Lobster Bisque</b> <i>for two persons</i>	45 60	113 150
<b>Escargots Garlic and Parsley</b> French Style Snail, Garlic and Parsley Butter	55	138
<b>VNA</b> <b>Mushroom Risotto</b> Walnut Crumble, Mascarpone Cheese and Herbs	50	125
<b>Seared Foie Gras</b> Pear and Grapes, Melba Toast and Port Wine Reduction	88	220
<b>A</b> <b>Hokkaido Scallops</b> Pea Purée, Herb, Sevruga Caviar	118	295

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



Points  
Required

## Main Courses

RM

<b>Grouper</b> Baby Spinach, Baby Carrot, Pommery, Mustard Sauce	123	308	
<b>Salmon</b> Herb Crust, Caponata, Orange Saffron Sauce	133	333	
<b>Mallard Duck Breast</b> Asparagus, Fodent, Potatoes, Raisin, Red Wine Berry Sauce	138	345	
<b>Tiger King Prawns</b> Simply Roasted, Olive Oil, Citrus and Herbs	143	358	
<b>Lamb Cutlet</b> Ratatouille, Roast Garlic, Rosemary Sauce	158	395	
<b>Cod Fish</b> Clam, Asparagus, Kalamata Olive, Tomato Confit, Bouillabaisse Sauce	185	463	
<b>FG Seafood Platter</b> Local Lobster, Shrimps, Scallop and Seabass	<i>for two persons</i>	338	845

### Daily Special

Kindly check with our associate for the special highlights of the day.

Alcohol   Nuts   Vegetarian   Vegan   Gluten Free   Signature   Tablesides Service

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# The Grill

RM



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	<b>273</b>	<b>683</b>
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## Wagyu Beef Tenderloin SC 7

Tenderloin	200gms	<b>215</b>	<b>538</b>
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Chateaubriand ( <i>for two persons</i> )	500gms	<b>495</b>	<b>1238</b>
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**TSAS** Available on Fridays and Saturdays

## Wagyu Prime Rib Cooked on the Bone

Yorkshire Pudding and Red Wine Sauce

King's Cut	350gm	<b>335</b>	<b>838</b>
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Queen's Cut	280gm	<b>275</b>	<b>688</b>
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### Additional Toppings

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Pan-fried Duck Liver	64	<b>160</b>
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King Prawns	50	<b>125</b>
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### Sauce

Béarnaise

Red Wine Sauce

Beef Juice

FG Sarawak Pepper Sauce

Mustard & Condiments available

Alcohol Nuts Vegetarian Vegan Gluten Free Signature Tableside Service

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## Sides

	RM	Points Required
<b>(V)(A) Asparagus and Béarnaise</b> Green Asparagus and Béarnaise Sauce	19	48
<b>(V)(VG) Green Vegetables</b> Stir-fried Vegetables, Garlic and Chili	19	48
<b>Cream Spinach</b> Sautéed Spinach with Shallot, Garlic and Cream	19	48
<b>(V) Seasonal Mushrooms</b> Shallots and Parsley	19	48
<b>(V) Potato Gratin</b> Traditional Creamy Potato Gratin	19	48
<b>(V) Truffle Potato Purée</b> Mashed Potato, Cream and Butter	24	60

## Vegetarian

### Entrées

<b>(TS)(VG)(S)(V) Caesar Salad</b> "FG" Favourite - Romaine Leaves, Parmesan Dressing and Croutons		46	115
	<i>for two persons</i>	66	165

### Soups

<b>(N)(V) Mushroom Soup</b> Four Spices and Crushed Peanuts		38	95
	<i>for two persons</i>	47	118
<b>(TS)(VG)(A)(S)(V) Tomato Soup</b> A Feringgi Grill Classic, Gin-flamed and finished with Cream		43	108
	<i>for two persons</i>	50	125

### Main Courses

<b>(VG)(V) Linguini "Al Dente"</b> Aglio e Olio		38	95
<b>(V) Vegetables Cannelloni</b> Cheese Cream and Tomato Sauce		50	125
<b>(V)(N)(A) Mushroom Risotto</b> Walnut Crumble, Mascarpone Cheese and Herbs		50	125

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## Cheeses of the Day

RM



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

Selection of 3 Cheeses	55	138
Selection of 5 Cheeses	88	220

## Dessert

### Tart and Cake

Lemon Slow-baking Cheesecake Apricot Confit, Ice Cream	35	88
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### Entremets

<b>TS A</b> Traditional Crêpes Suzette	42	105
Grand Marnier and Vanilla Ice Cream	45	113

*for two persons*

58% Exotic Chocolate Mousse Chocolate Sable, Almond Cream, Pastry Cream	35	88
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### Fruits

Vanilla Panna Cotta Almond Milk Macaron, Berries	35	88
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