



# BLANC

Welcome to Blanc, where we celebrate the fusion of contemporary French cuisine with tantalizing Asian influences. Each dish is meticulously crafted, guided by our reverence for nature's bounty and seasonality. We reimagine classic favourites, infusing them with a harmonious blend of local and artisanal produce to evoke a sense of wonder.

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**BENNY YEOH & BLANC'S TEAM**



“Rooted in my grandmother's Peranakan heritage, my culinary journey through Penang's flavours merges French technique with Asian flair. Beyond taste, it's about stories told, memories shared, and hearts touched. Cooking isn't just sustenance; it's my canvas for spreading joy, inspiration, and leaving an indelible mark on those who taste my creations—one dish at a time.”

*– Benny Yeoh, Chef de Cuisine*

To optimize your dining experience, this menu is designed to be enjoyed by all guests at the table. Our chef will do his utmost best to accommodate for any food intolerances and allergies whilst we are unable to guarantee that all our dishes will be completely allergen free.

Ingredients are subject to market availability, seasonality, and environmental factors.

All prices are nett. T&C apply.

BLANC

**INDULGENCE MENU**

**HOMEMADE BREAD & BUTTER**

**AMUSE BOUCHE**

Ama Ebi | Cucumber | Crustacean | Lime Zest  
Beetroot Cornetto | Brie | Lemon

**CURED SHIMA AJI**

Smoked Ikura | Heirloom Tomato | Shiso | Citrus Kosho

**HOKKAIDO SCALLOP**

Monk Fish | Brown Butter | Pumpkin | Carrot Emulsion

**CRISPY SCALE MARBLE GOBY**

Squid Capelini | Sauce Américaine | Abalone | Parsley

**STUFFED SPRING CHICKEN**

Cordy Ceps | Wild Mushrooms | Chicken  
Wings | Scallion Jus

**GRILLED NEW ZEALAND  
LAMB SADDLE**

Cured Lamb Popiah | Kale  
Likouala Pepper | Sweet Onion Jus

**PRE DESSERT**

**BLANC SIGNATURE FOREST LOGS**

Pulut Hitam | Caramel Coconut Pebble | Pandan | Cocoa

**RM480 PER PERSON**

**ALCOHOL PAIRING  
RM228 PER PERSON**

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## A LA CARTE MENU

### STARTER

	RM
DAILY MARCHE SOUP *Please check with our Staff for the available ingredient	35
CURED SHIMA AJI Smoked Ikura   Heirloom Tomato   Shiso   Citrus Kosho	68
HOKKAIDO SCALLOP Monk Fish   Brown Butter   Pumpkin   Carrot Emulsion	80
DUO OF FOIE GRAS Terrine   Pan Seared   Beetroot   Baguette chip	95

### MAIN

STUFFED SPRING CHICKEN Cordy Ceps   Wild Mushrooms   Chicken Wings   Scallion Jus	50
CRISPY SCALE MARBLE GOBY Squid Capelini   Sauce Américaine   Abalone   Parsley	70
MISO COD Ginger Beurre Blanc   Braised Cabbage   Crispy Ginger   Parsley	95
BINCHO GRILL WAGYU BEEF CHEEK (90GM) Maitake Mushroom   Potato Mousseline   Puff Rice   Sweet Onion Jus	108
GRILLED NEW ZEALAND LAMB SADDLE Cured Lamb Popiah   Kale   Likouala Pepper   Sweet Onion Jus	128
MAINE LOBSTER RISOTTO (Preorder 1 day in advance) Wild Mushroom   Brown Butter   Lobster Emulsion   Cognac	Market Price

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## DESSERT

RM

BLANC SIGNATURE FOREST LOGS

40

Pulut Hitam | Caramel Coconut Pebble | Pandan | Cocoa

PINEAPPLE TEXTURE

40

Smoked Milk | Spiced Poached Pineapple | White Chocolate

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