



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

JERUSALEM ARTICHOKE

Honey | Black Truffle | Beurre Noisette | Cocoa

RM480 PER PERSON

ALCOHOL PAIRING

RM228 PER PERSON

Ingredients are subject to market availability, seasonality, and environmental factors.
All prices are nett. T&C apply.



BLANC

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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BLANC

DESSERT

BLANC SIGNATURE FOREST LOGS

Pulut Hitam | Caramel Coconut Pebble | Pandan | Cocoa

RM

40

PINEAPPLE TEXTURE

Smoked Milk | Spiced Poached Pineapple | White Chocolate

40

JERUSALEM ARTICHOKE

Honey | Black Truffle | Beurre Noisette | Cocoa

55

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All prices are nett. T&C apply.





“我的厨艺源自于我祖母的娘惹传统文化，而我的烹饪之旅是通过槟城独有的风味融合了法式技艺和亚洲风情。除了味觉体验，这也是一个讲述故事、分享回忆、感动心灵的过程。对我来说烹饪不仅仅是为了果腹；这也是我用来传播快乐、启发灵感的画布，并在每个品尝我料理的来宾心中留下深刻印记——逐一品味。”

– Benny Yeoh, 主厨

为了提升您的用餐体验，本菜单适用于所有同桌的贵宾。

我们的厨师将尽最大努力满足贵宾对任何食物不耐受和过敏的情况，但我们无法保证所有菜肴都完全不含过敏原。

食材根据市场供应、季节性和环境因素可能有所变动。

所有价格均为净价。附带条款。

INDULGENCE MENU

自制法式面包

餐前小点

日式甜虾 | 黄瓜 | 虾汤果冻 | 青柠
甜菜根甜筒 | 布里干酪 | 柠檬

盐腌白鲷鱼刺身

烟熏鲑鱼籽 | 原种番茄 | 紫苏 | 柚子胡椒

香煎北海道带子

鮫鱈鱼 | 焦化黄油 | 南瓜 | 胡萝卜泡沫

脆鳞笋壳鱼

鱿鱼细面 | 法式龙虾酱 | 鲍鱼 | 欧芹

酿童子鸡

虫草花 | 野菌 | 鸡翅 | 香葱酱汁

香烤新西兰羊鞍

腌制羊肉春卷 | 羽衣甘蓝 |
利夸拉黑胡椒 | 甜洋葱酱

前置甜点

菊芋甜品

蜂蜜 | 黑松露 | 焦化黄油 | 可可

每位 **RM480**

酒品搭配

每位 **RM228**



BLANC

单点菜单

前菜 RM

主厨推荐汤品 35

*请咨询餐厅服务员当天菜品

盐腌白鲑鱼刺身 68

烟熏鲑鱼籽 | 原种番茄 | 紫苏 | 柚子胡椒

香煎北海道带子 80

鮫鱈鱼 | 焦化黄油 | 南瓜 | 胡萝卜泡沫

法式鹅肝两吃 95

鹅肝冻糕 | 香煎鹅肝 | 甜菜根 | 法棍脆片

主食 RM

酿童子鸡 50

虫草花 | 野菌 | 鸡翅 | 香葱酱汁

脆鳞笋壳鱼 70

鱿鱼细面 | 法式龙虾酱 | 鲍鱼 | 欧芹

烤味增鳕鱼 95

姜汁白醋酱 | 炖高丽菜 | 脆姜丝 | 欧芹

碳烤和牛颊肉 108

舞茸 | 土豆泥 | 爆野米 | 甜洋葱酱汁

香烤新西兰羊鞍 128

腌制羊肉春卷 | 羽衣甘蓝 | 刚果利夸拉黑胡椒 | 甜洋葱酱

龙虾意大利烩饭 市价

野菌 | 焦化黄油 | 龙虾泡沫 | 干邑

食材根据市场供应、季节性和环境因素可能有所变动。
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BLANC

甜品

RM

Blanc 招牌森林甜品

40

黑糯米 | 焦糖椰奶雪糕 | 班兰叶 | 可可

凤梨甜品

40

烟熏牛奶 | 香料炖凤梨 | 白巧克力

菊芋甜品

55

蜂蜜 | 黑松露 | 焦化黄油 | 可可

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